

PET FOOD PRODUCTS

POUCH, TRAY & SNACK PRODUCTS



PowerHeater™



SOURCE | TECHNOLOGY

FROM EMULSION/GROUND MEAT TO TEXTURIZED MEAT

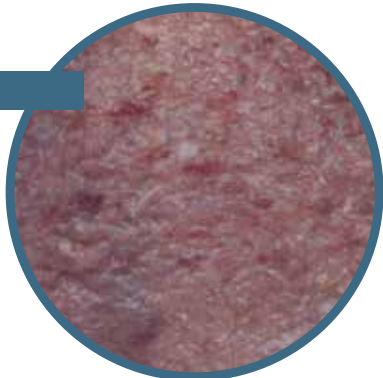
CHICKEN



CHICKEN CHUNKS



BEEF



BEEF CHUNKS



PORK



PORK CHUNKS



CHICKEN FORMULATION EXAMPLE

Ingredients	Fat %	Moisture %	Protein %	Starch %
Liver				
Chicken MDM				
Chicken Carcasses				
Guar				
Plasma				
Salt				
Phosphate				
Water				
Potasium				
Total	12%	68%	16%	1.5%



TEXTURIZED CHUNKS & SNACKS IN ALL SIZES



**MEAT PRODUCT SHAPES AND SIZES EASILY PROCESSED
FOR ANY APPLICATION**

POWERHEATER PRODUCTS FOR MULTIPLE PURPOSES

- Chunks in Gravy
- Chunks in Jelly
- Pasteurized Meat Chunks
- Snacks



CHUNKS IN GRAVY



CHUNKS IN JELLY



SNACKS



CHUNKS **BEFORE** STERILIZATION



CHUNKS **AFTER** STERILIZATION



SNACKS

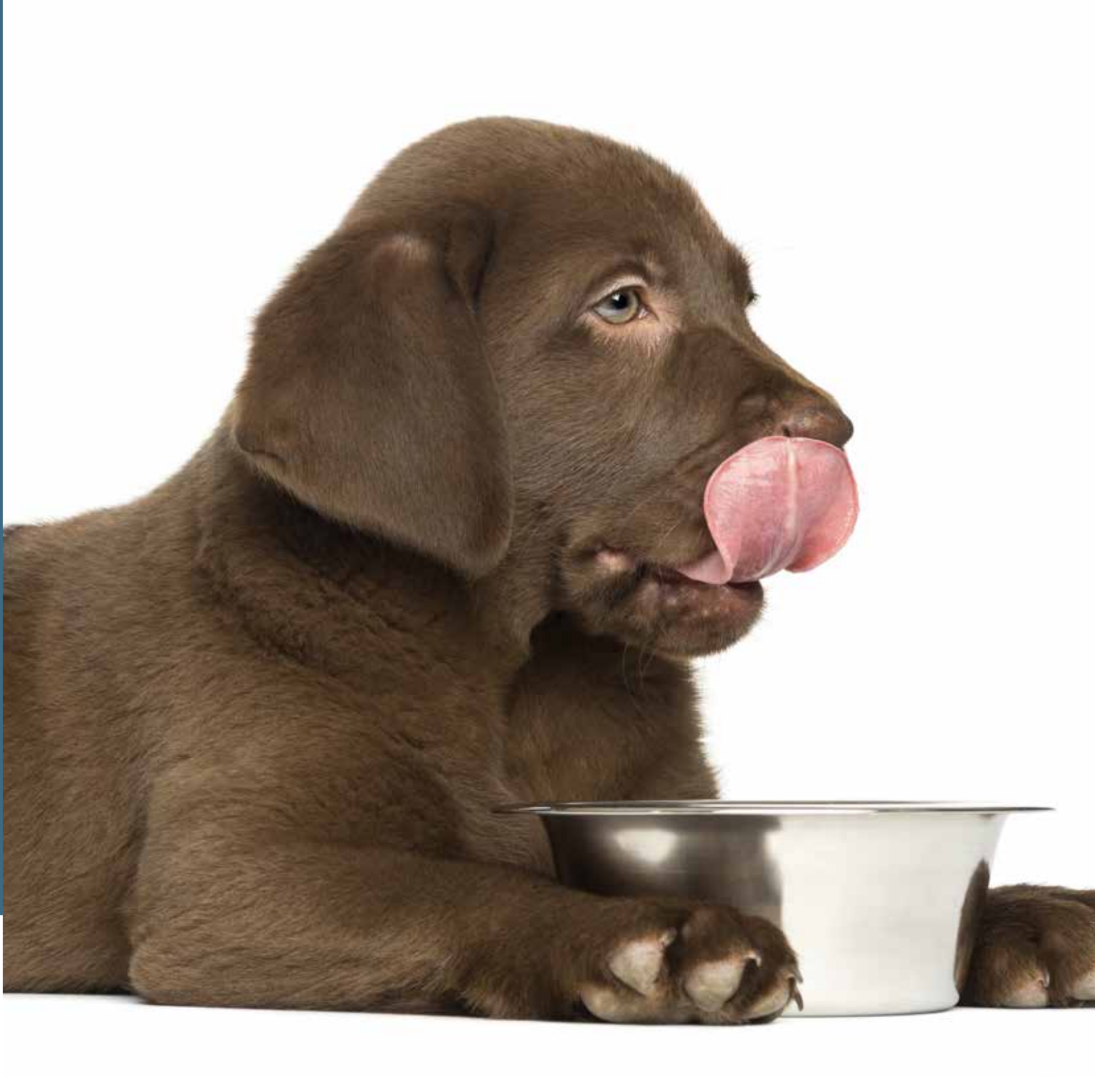
Manufactured with meat texture or smooth surface for all species.



CHICKEN FORMULATION

EXAMPLE

Ingredients	Fat %	Moisture %	Protein %	Starch %
Liver				
Chicken MDM				
Chicken Carcasses				
Guar				
Plasma				
Salt				
Phosphate				
Water				
Potassium				
Total	12%	68%	16%	1.5%





Version 1-2017



PRODUCTION COSTS FOR THE POWERHEATER

Utility & Maintenance	Costs EUR per kg meat recipe
Steam costs (0.15 kg steam per kg meat recipe)	0.002
Electricity costs (0.01 kW per kg meat recipe)	0.002
Compressed air costs	0.001
Maintenance costs (3,500 hours per year)	0.001
Total costs (EUR per kg)	0.006

Figures are subject to formula composition and raw materials.

SOURCE | TECHNOLOGY

Plant and Corporate Offices

Korsvej 11

6000 Kolding

Denmark

+45 75559095

info@sourcetechnology.dk

www.sourcetechnology.dk



Sales & Service - Europe

Source Technology

Korsvej 11

6000 Kolding

Denmark

+45 75559095

info@sourcetechnology.dk

www.sourcetechnology.dk



Sales & Service - North America

Wenger Manufacturing Inc.

714 Main Street

Sabetha, KS 66534-0130

USA

+1 785 284 2133

info@wenger.com

www.wenger.com