

VEGETARIAN / VEGAN FOOD SERVICE PRODUCTS



SOURCE | TECHNOLOGY

POWERHEATER PRODUCTS

TEXTURIZED TOPPINGS & SUPPLEMENTS



ADVANTAGES WHEN USING TEXTURIZED POWERHEATER PRODUCTS

- Meat a-like texture (if required)
- Increased protein content achievable
- Less need for carbohydrates as binding agent
- Low production costs



POWERHEATER PRODUCTS

TEXTURE ENHANCER FOR SINGLE SERVINGS



ADVANTAGES WHEN USING TEXTURIZED POWERHEATER PRODUCTS

- Enhanced texture of the final product
- Improved mouth feel and superior bite
- Increased protein content achievable
- Less need for carbohydrates as binding agent
- Low production costs



THE POWERHEATER PROCESS FOR TEXTURIZED VEGETARIAN PRODUCTS



**RAW
MATERIALS**



**MIXED OR
EMULSIFIED**



**THE POWERHEATER™
PROCESS**



**TEXTURIZED LARGE
SIZE PRODUCT**

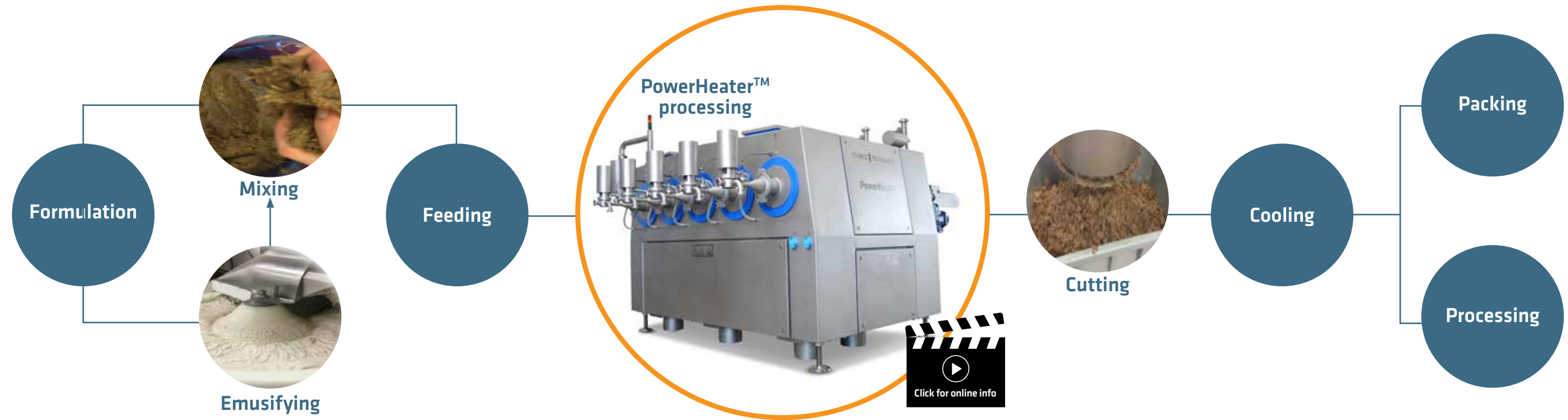


**TEXTURIZED PRODUCT
AFTER CUTTING**



THE POWERHEATER PROCESS

FLOW DIAGRAM



FORMULATION – EXAMPLES



Nutrient content	Water	Protein	Fat
Soy protein			
Fat			
Carbohydrates			
Water			
	70%	20%	7%



Nutrient content	Water	Protein	Fat
Soy protein			
Soy isolate			
Egg white			
Fat			
Carbohydrates			
Water			
Estimated price	68%	20%	7%



Nutrient content	Water	Protein	Fat
Soy protein			
Egg white			
Fat			
Carbohydrates			
Water			
Estimated price	63%	24%	8%



PRODUCTION COSTS FOR THE POWERHEATER

Utility & Maintenance	Costs EUR per kg product
Steam costs (0.15 kg steam per kg product)	0.002
Electricity costs (0.01 kW per kg product)	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.

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