



PREMIUM

# Pet food products

SOURCE | TECHNOLOGY







# Pet food

## Wet pet food

Create protein-rich pet food with the PowerHeater™ technology, that provides texture and a juicy, meaty appearance to food products – whether it has plant, meat, or hybrid protein ingredients.

Customers who work closely with us in developing their recipes want pet food products that are processed to achieve a firm and visible structure. The PowerHeater™ handles flexible protein types and ensures optimal palatability of the finished product. When mixed with a properly formulated gravy or jelly, the final serving is ideal for both cats and dogs.



# Wet pet food examples



## Ingredients

Pork liver
Chicken carcasses
Chicken MDM
Phosphate
Salt
Potato starch native
Water
Blood Plasma
Carrageenan

## Nutrition Product

Protein:	14,5%
Moisture:	65,4%
Fat:	12,3%
Recipe:	7041.1

## Nutrition 50/50 Gravy & Product

Protein:	7,3%
Moisture:	82,5%
Fat:	6,2%
Recipe:	7041.1



# Snacks examples



STRIP SNACK



JERKY



KIBBLE

## Ingredients

Pork liver
Chicken carcasses
Chicken MDM
Phosphate
Salt
Potato starch native
Water
Blood Plasma
Carrageenan

## Nutrition Dried Product

Protein:	40%
Moisture:	5%
Fat:	33%
Recipe:	7041.1









## Snacks

Whether you want an all-meat, a plant-based or hybrid protein snack, you can make a low-cost formula with very visual fibrousity that gives the jerky, treats and kibble a natural look. The premium quality dry snacks are perfect for giving a beloved pet an ekstra special treat.

## Give pets a great eating experience

At Source Technology, we have an experienced team who work closely with our customers to achieve just that. The reason it is possible is simply because of our PowerHeater™.

If you or your business have dreams of achieving a certain structure and juicy texture – let us help you! Contact us or your local distributor for information on the possibilities for your business.

# Get started now

Our aim is to support you in every way possible. By understanding your needs we aim to give you the best possible experience, both in product development, but also in sparking interest in plant-based-, meat, and hybrid production technology.

## 5 ways of getting started with the PowerHeater™

- Order product samples
- Book the food truck for a customer event
- Join a Demo Day
- Book the Test Center for one or more days of hand-on product development for you and your team, together with our application specialists
- Book an online live-feed recipe test, performed by our application specialists in our Test Center that you and your team can experience from home. One or more days of product development done remotely
- Rent the PowerHeater™ PH100
- ... or book a meeting for further details

## At your service. All the way.

- Application – we develop recipes together with our customers
- Training
- Installation
- Service and maintenance
- Spare parts







# The PowerHeater™

The PowerHeater™ is based on a unique technology transferring indirect thermal energy into a meat, plant-based or hybrid emulsion to coagulate the protein, creating a fibrous, meaty texture. The orientation of the fibrous 3D technology makes for a high-quality, succulent product.

The controlled temperature and pressure ensures the perfect bite and taste. No further processing is needed. You will have a finished ready-to-eat product with the PowerHeater™ / FlexiCut™.



## **Model PH100-5**

150-1200 kg/hr. - 330-2650 lbs./hr.\*

\* depending on the recipe





### **Model PH100-3**

150-720 kg/hr. - 330-1590 lbs./hr.\*



### **Model PH100**

150-240 kg/hr. - 330-520 lbs./hr.\*

\* depending on the recipe



## **FlexiCut™**

The FlexiCut™ can cut hot product directly from the PowerHeater™. The patented technology is ideal for processing the whole cut product into different sizes of strips, chunks and cubes for various food products.

The adjustable cutting speed and knife types helps change product characteristics during the cutting process. The FlexiCut™ works with all three PowerHeater™ models.



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