



WENGER®

FOOD + INDUSTRIAL DIVISION

Extrusion Solutions For Textured Vegetable Proteins



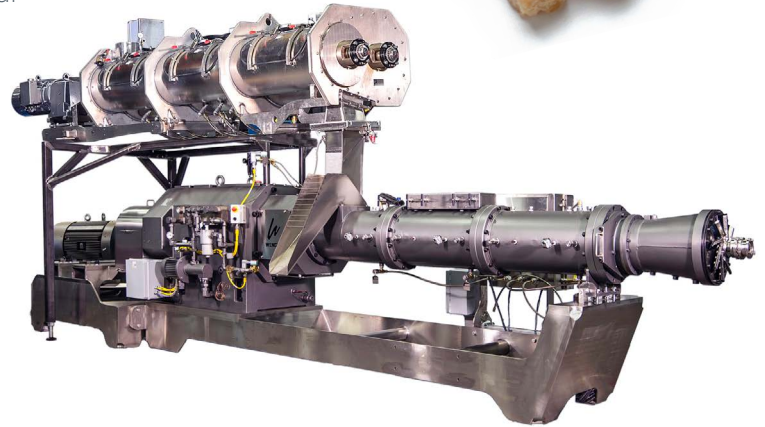
Look to Wenger for extrusion solutions to bring protein products to perfection.

As the pioneer of the process for producing textured vegetable proteins by extrusion, Wenger extrusion cooking and drying systems are being used the world around for the efficient production of a wide variety of textured vegetable protein products.



Magnum ST Series TWIN SCREW EXTRUDERS

Wenger cooking extruders enhance your profits by incorporating unique features that promote automation, enhance versatility, improve output-to-energy ratios, simplify maintenance and increase the life of critical screw and barrel components. Wenger systems can be designed to produce the full range of textured vegetable protein products ranging from simple meat extenders to highly engineered meat analogs.



WENGER AUTOMATED PROCESS MANAGEMENT (APM) SYSTEM

Wenger's APM is a highly advanced, user-friendly process control system. Start-up, operation and shutdown of the entire extrusion line may be totally computer controlled, monitored, and recorded. In addition to regulating and monitoring extruder throughput, process temperatures and liquid addition, the APM can also control all integrated pre- and post-extrusion process functions required to optimize finished product quality, production efficiency, machine loading and personnel safety.



As the experienced leader in the extrusion processing industry, we dedicate ourselves to the evolving needs of our food & industrial product clients, serving based on three guiding principals: Integrity, Ingenuity and Initiative.



DRYERS

Wenger dryers are highly efficient single, double and triple pass convection systems designed for uniform drying of texturized vegetable protein products. The process air in Wenger dryers may be either directly or indirectly heated using either gas or steam as the heat source. Wenger dryers utilize carefully balanced ratios of recirculated/fresh air for maximum energy efficiency, are easy to clean and available with a variety of conveyor configurations and air-flow patterns to best suit your requirements. Wenger dryers also incorporate integral fines-removal systems for more sanitary and safe operation.



Innovative Solutions to Processing Challenges

WENGER TECHNICAL CENTER

Wenger welcomes the opportunity to demonstrate our textured vegetable protein expertise on your specific product. Our research and product development complex includes a laboratory and two complete extrusion pilot plants, each equipped for extruder demonstration and product evaluation. Our Technical Center staff will address your unique processing needs and then satisfy those needs with the most appropriate technology for your product.



High Moisture Meat Analogs (HMMA)

Whereas traditional textured vegetable proteins are extruded at less than 30% moisture and further dried to below 10%, high moisture meat analogs (HMMA) will contain between 50% to 80% moisture after extrusion – corresponding to their whole meat counterparts. These high moisture products are designed to mimic whole muscle meat, and can be created to exhibit similar attributes such as moisture, protein and fat content, as well as a densely layered, somewhat fibrous structure. In addition to the typical soy proteins or wheat gluten base ingredients, a wide variety of alternative protein sources can be utilized.



Wenger TVP Systems Produce These Products And Many More



EVERY PROJECT HAS SPECIFIC PRODUCT GOALS.
HOW CAN WE HELP YOU REACH YOURS?



CORPORATE HEADQUARTERS

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