



**Provisur is a  
Leading Innovator in  
Alternative Protein  
Production**

## Turn Alternative Proteins into Measurable Profits

Consumer interest in alternative protein options is increasing globally. Several factors such as growing population, supply concerns, consumer preferences, and the environmental impacts of livestock production have created changes in global protein demand, leading to unprecedented opportunities for food processors.

### **Provisur is a Leading Innovator in Alternative Protein Production**

Our experts have been working with QSRs and leading food processing companies around the world to help create alternative protein products that are just as flavorful, affordable, and accessible as conventional products.

We can provide you with industrial-scale, complete equipment solutions for processing alternative proteins into high quality meat, poultry or fish substitutes. Using our Ingenuity Center, we support testing to adjust the texture, shape, color and flavor of the products according to the needs of your target market and supply your customers with tasty products.

### **Our expertise and leading technology portfolio give processors the flexibility to create meatless foods based on various sources, including:**

- Frozen vegetables or vegetable-based mixes
- Texturized vegetable protein
- Soy or wheat-based protein
- Single-cell protein
- Other plant-based protein

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TECHNOLOGIES

# Innovative Equipment for Alternative Proteins

Traditional meat processors can easily process alternative protein products without making significant changes to their existing production line. Our flexible, versatile machines can handle every step of alternative protein production:

## Mixing and Grinding

Weiler® mixing and grinding equipment features a unique overlapping paddle design — quickly creating a homogenous mixture for high-quality alternative protein products while mixing at a gentle 13 RPM.

## Separation

Provisur's extensive lineup of rotary, belt and press separators combine versatility and performance to handle a broad range of raw materials for alternative protein processing.

## Chilling

Achieving the optimal temperature is crucial for alternative protein ingredients. Our equipment can add chilling systems to chill a product down to a consistent temperature, so it forms better and produces high-quality end products.

## Forming

Our industry-leading forming equipment gives you the ability to produce alternative protein-based products in virtually any size and shape — from breasts and patties to nuggets, meatballs, sausages and more.

## Material Handling

From the most basic auto-loading needs to the most sophisticated applications, our patented technology delivers reliable and efficient performance to reduce labor and optimize yields.

## Bring Your Ideas to Life with Provisur

At our Ingenuity Center in Mokena, IL — and one opening soon in Europe in 2022 — our industry experts can accelerate your alternative protein innovations according to local tastes and ingredients.

Come collaborate with our highly experienced team of food scientists and application experts at our state-of-the-art testing facility. Whether you're optimizing current processes or perfecting a winning recipe, our team can make your vision a reality.

We work with you to fine-tune your end product, including modifying the recipe, process, or equipment as needed to maximize market success.

**Contact us today to see how Provisur can help you capitalize on this growing consumer demand.**

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