



Light the spark to new applications

SPARC* has been designed to give you and your customers the opportunity to try out a variety of recipes and application possibilities using our QRange proteins. You are welcome to join us at our advanced new research center together with your product specialists and clients, in order to see for yourself how our proteins can optimize your meat and savory products you are aiming to produce.

Let us guide you

At SPARC*, you can quickly and effectively turn your meat and savory puzzle into a bright new solution. Here's how:

1



Define

Discuss, brainstorm and define needs and goals together, and we'll showcase how our QRange portfolio can provide optimal solutions to meet those needs and goals.

2



Create

Test, taste and evaluate potential formulations in our state-of-the-art SPARC* environment.

3



Implement

Our team of experts provides support with product implementations – from pilot to industrial scale.

sonac
by Darling Ingredients



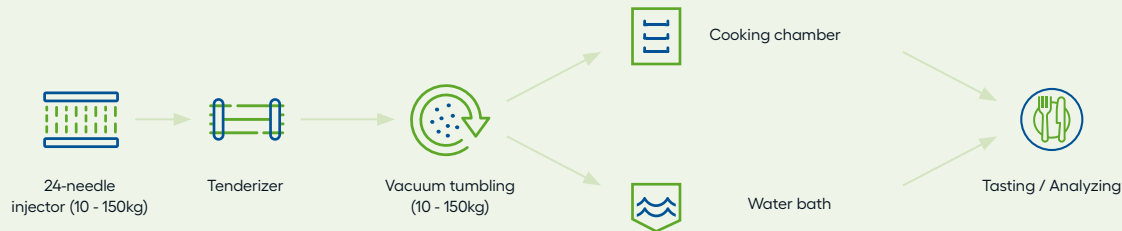
Our production plant facilities

Within SPARC*, you'll find professional machines that are just one size smaller than the machines used in the food industry. The advantage of this is that multiple meat and savory products and different batches can be made within a realistic, practical setting. You'll be able to see how our functional QRange proteins can improve your recipes, and how to use them optimally. Our specialists will help you with every iteration, every step of the way. All of this will give you a better sense of reliability and quality, so that you can proceed with confidence.

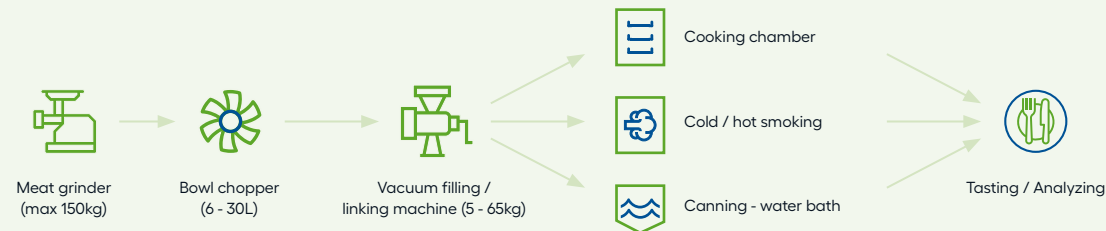
At our plant in Vuren, our industrial machinery is capable of producing highly accurate prototypes. Here, we showcase examples of three typical processes that are readily available.



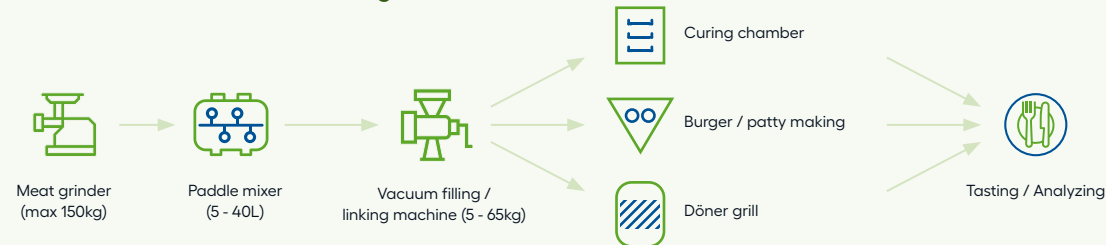
Injected meats / ham production



Emulsified sausages



Ground meats / fermented sausages



Equipment

(AMONGST OTHERS)

24-needle Injector (150kg)

Meat tenderizer

Tumblers (130kg & 18kg)

Meat grinder (150kg)

Paddle mixer (40L)

Bowl chopper (30L)

Hamburger forming machine

Batter and breading line

Vacuum filler (65kg)

Tipper tie clipper

Canning equipment

Bandsaw

Cooking / smoking chamber

Drying / curing chamber

Water bath / kettle (150L)

Cold & freeze storage room

Kitchen (fryer, steam oven, grill, etc.)

Döner grill

Slicing machine

Texture analyzer

Book your
SPARC* session

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