

petfoodpro

Technology & Marketing **3/25**



Ingredients: Palatability in Wet Pet Food, Organic Antioxidants, Plant based Diets, Protein

Processing: Performance & Flexibility Growth, Trends in Cutting Applications

Packaging: Sustainable Snacks, Recyclable Pouches, Driving Innovations

Marketing: Love to Pets from Ukraine, Fi Europe 2025, Zoomark 2025, Interzoo 2026

Trends, Processing Solutions and Popular Cutting Applications in Pet Food

As the Global Leader in Food Cutting Technology, Urschel's expertise in successful cutting applications carries over into the wide range of products pet food processors manufacture. Urschel assists processors in the growing trend of vegetables and healthy options preferred by many pet owners.

An example of a fresh vegetable cutting application is the reduction of sweet potatoes into dices, strips, or slices for the creation of freeze dried and dehydrated dog treats. Reduction of vegetables and fruits are also commonly integrated into different meat- or vegetable-based petfood mixes.

Processors also rely on Urschel solutions to dice and reduce fish, poultry, or meats for freeze dried meat snacks. Similarly, cooked whole muscle and processed meats may be shredded to produce high end cat and dog foods. Keep in mind many of the pâté style pet foods and base products for kibble type foods, extruded foods are initially created using the Comitrol® Processor line. This line is dedicated to delivering particle size reductions down to micro-dimensions. These same products are then extruded and diced or shredded with an Urschel dicer, namely an M VersaPro® (MVP) Dicer, M6, DiversaCut 2110A®, or an Affinity® Dicer. Urschel dicers also routinely process extruded rope, pet snacks, and jerky type products to reduce them to meet the targeted specs of each customer.

Challenges and Solutions in Pet Food Reductions

Some applications, such as hard frozen meats, like liver or lung at subzero temperatures for freeze drying may present some challenges. It may present risks such as damaging knives or breaking belts, for example. Urschel takes the time

to analyze each application and work with customers to overcome obstacles. Extruded products, in comparison, are usually cut at hotter, higher temperatures, so that presents different challenges.

A good place to start with any applications is a free-of-charge test cut. Test cutting is available in-person, live remotely, or via video. With engineering and manufacturing on-site, Urschel has the ability to create specific parts to improve processing.

Urschel has designed cutting operations within some of our newer machines as well as specific heavy duty (HD) parts such as knives and belts that effectively process these applications. Customers are discovering many benefits, not only in meeting their cutting goals, but simpler maintenance with the DiversaCut 2110A, Affinity, and Affinity Integra/Integra-D Dicers. Pretty much the same machines are being used for both human and pet foods. Urschel cutting machinery is known worldwide for its rugged durability in harsh production environments. Urschel machines are built with sanitation and USDA acceptance in mind.

Performance and Maintenance

Urschel offers complete in-depth operating manuals shipped with every machine manufactured. A set maintenance schedule should be adhered to make sure each dicer runs at peak performance to continue to deliver the highest quality output.



Scott Klockow, Director of Applications and Product Development

As the Global Leader in Food Cutting Technology, Urschel not only manufactures high-quality cutting equipment, but also crucial parts on all machinery, especially knives. Knives are at the heart of every machine Urschel manufactures. Knives are crafted specifically to overcome challenging to process products. Heavy-duty knives and heavy-duty outboard bearings are built to give processors the edge over their competition. Knives should be replaced on a routine basis. A high-capacity machine running fast with dull blades will not deliver the targeted, in-spec product. Shafts and bearings should also be maintained optimally and replaced as necessary. Consistent care related to the raw material also needs to be kept in mind. It should be tempered accurately to ensure the desired cut is achieved. Running too cold/frozen product could potentially damage the machine resulting in expensive repairs. The raw material needs to be treated, tempered accurate at times to get the quality of cut being desired.



The Future of Pet Food Processing

As the selection of pet food products has increased in the marketplace, Urschel has been proud to keep up with this growing market. Increased processing of vegetables and fresh options in refrigerated sections, offer pet owners endless possibilities. Successful cutting has been the focus of Urschel since William Urschel founded the company in 1910. As the industry continues to evolve, so will the cutting methods Urschel designs. Pet food processors looking forward in their planning benefit from defining and understanding the complete raw product characteristics, scheduling a free test-cut with Urschel, and weighing options related to production line set-up and determining feeding and overall line efficiencies and requirements.

Urschel is always looking for new applications, always making continuous advancements in cutting machinery to keep up with the market, high capacity,



more user friendly, and increase sanitary features. The USDA accepted Affinity Dicer is becoming the go to machine in freeze dried and hot extruded applications for petfood. The Affinity even offers a built-in precutter – this offers an all-in-one solution to assist in the processing of logs.

As the #1 Global Leader in Food Cutting Technology, Urschel continues to successfully lead in the manufacturing,

selling, and support of industrial cutting machinery to partner and assist food processors everywhere. Urschel manufactures rugged dicers, slicers, shredders, and particle size reduction machinery. Every critical part is produced in-house to follow Urschel strict quality control standards to optimally fit and function like the original. Urschel headquarters/manufacturing is centrally located in the heart of the United States in Northwest Indiana. Urschel machinery delivers uninterrupted production and sanitary, precision cutting at high capacities. Rely on Urschel to deliver ideal cutting solutions that exceed your food processing goals. 🐾



For more information
www.urschel.com

Pet Food Cutting Solutions

Rely on Urschel,
The Global Leader in
Food Cutting Technology,
to deliver cutting solutions
for all types of pet food products.

From slices and dices of chubs
and preformed logs to flake cutting meat
or emulsifying fish products, Urschel
excels at meeting your processing goals.

Explore pet food cutting
solutions at [urschel.com](https://www.urschel.com).



#1 Best Selling Provider
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