



Press release

Alfa Laval Partners with GA Petfoods to Create World-class Kibble

Global leader in heat transfer, separation, and fluid handling solutions, Alfa Laval, has partnered with GA Petfoods to facilitate the production of the world's finest pet food.

Lancashire, United Kingdom, January 2026

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Based in Lancashire, the family-owned pet food manufacturer supplies private-label pet food to hundreds of partners across the world, cultivating its recipes to offer industry-high levels of fresh meat and fish content within its products.

Originally partnering with Alfa Laval over a decade ago, the ongoing collaboration sees GA Petfoods harness Alfa Laval's separation and thermal transfer technologies to tap into cutting-edge production techniques, allowing both process efficiency and fresh meat content to be maximised.

Scott Morley, Head of Design at GA Petfoods, said: "What we're doing at GA Petfoods is driven by increasingly conscious pet owners across the world. Many are no longer content with an off-the-shelf, dry-rendered kibble that's lacking in flavour and nutritional value. Pet owners are now demanding the same standards for their companions' food as they are for their own, which means higher fresh meat inclusion.

"This is something that we have been pushing the boundaries of for many years, and Alfa Laval's kit has been central to taking this as far as we possibly can to extract every drop of value from our feedstocks."

Using locally sourced ingredients from trusted farms and fisheries, GA Petfoods cooks' ingredients such as Aberdeen Angus beef and Scottish salmon at exactly 82°C, retaining their characteristic flavours and preserving protein content.

After cooking, an Alfa Laval OilPlus decanter allows the oil to be separated from the meat slurry for maximum control over both flavours and nutritional content. The slurry is then fed into an AlfaFlash plate flash evaporator, allowing moisture content to be reduced drastically – from 90% to 50% – before entering the extruder for final processing, offering a major increase in efficiency.

Meanwhile, the separated oil is fed into an Alfa Laval high-speed separator for purification, enhancing the quality even further into a human-grade product that can be used for coating the finished kibble, offering maximum palatability.

Dan Tasker, Account Manager for Alfa Laval's Food & Water Division, concluded: "GA Petfoods can be seen as the benchmark for the entire pet food manufacturing industry. They lead the way in fresh meat inclusion and nutritional value, which is why so many private-label brands turn to them.

"This long and happy partnership existed long before I joined the company but is one that I have already seen expand and grow in my time at Alfa Laval. It is our pleasure to support GA Petfoods in the production of the world's finest pet food, and I hope that other manufacturers look at this collaboration with a view to emulating its success."

[Find out more about Alfa Laval's pet food processing solutions.](#) [Find out more about GA Petfoods.](#)

This is Alfa Laval

The ability to make the most of what we have is more important than ever. Together with our customers, we're innovating the industries that society depends on and creating lasting positive impact. We're set on helping billions of people to get the energy, food, and clean water they need. And, at the same time, we're decarbonizing the marine fleet that's the backbone of global trade.

We pioneer technologies and solutions that free our customers to unlock the true potential of resources. As our customers' businesses grow stronger, the goal of a truly sustainable world edges closer. The company is committed to optimizing processes, creating responsible growth, and driving progress to support customers in achieving their business goals and sustainability targets. Together, we're pioneering positive impact.

Alfa Laval was founded 140 years ago, has customers in 100 countries, employs more than 22,300 people, and annual sales were SEK 66.9 billion (5.8 BEUR) in 2024. The company is listed on Nasdaq Stockholm.

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