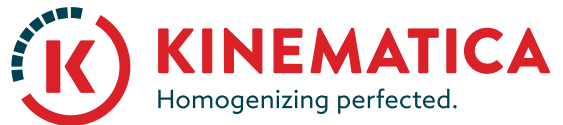


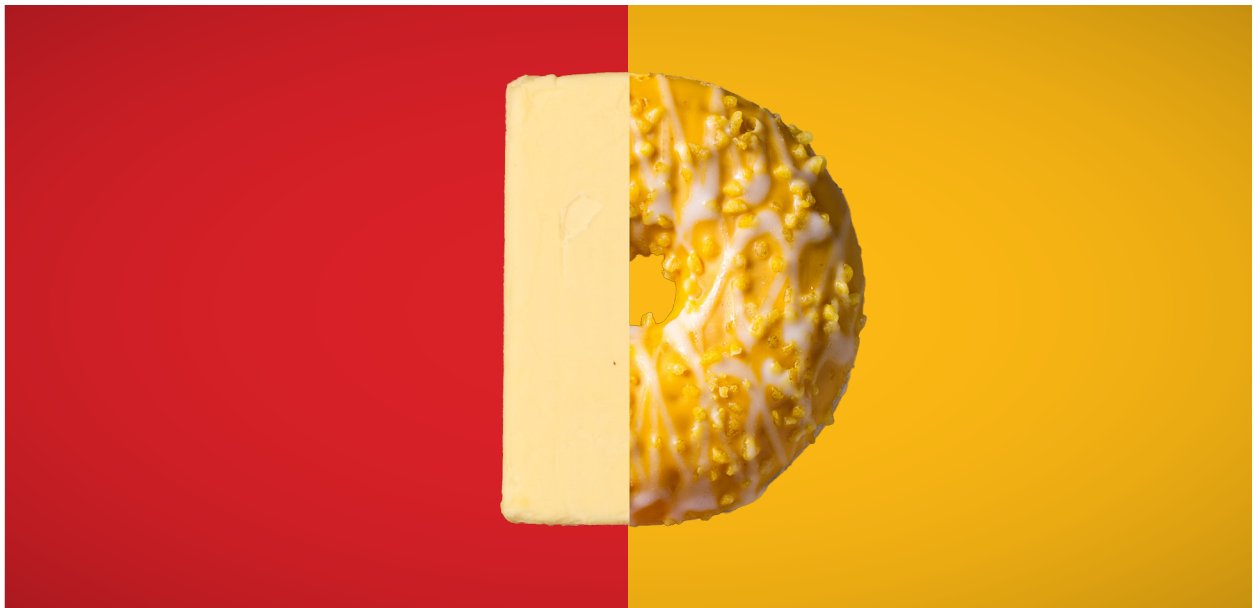
Process:
Subprocess:
Product Family:

**FOAMING
FAT FOAMS
MEGATRON®**



FOOD & BEVERAGES

Foamed icing with improved creaminess and fluffy texture.



THE APPLICATION SCOPE / PURPOSE

Classic butter cream icing consists of butter, sugar, flavour and milk. The **lightness and creaminess of the product can be greatly improved by adding gas**. Smallest gas bubbles make the foam look smooth and the fluffy texture leads to a unique mouth feeling. The resulting foam can be perfected with Kinematica equipment and brought to industrial scale.

Get full access to the Application Note by clicking this link:

GET FULL VERSION

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