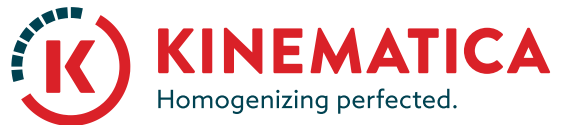


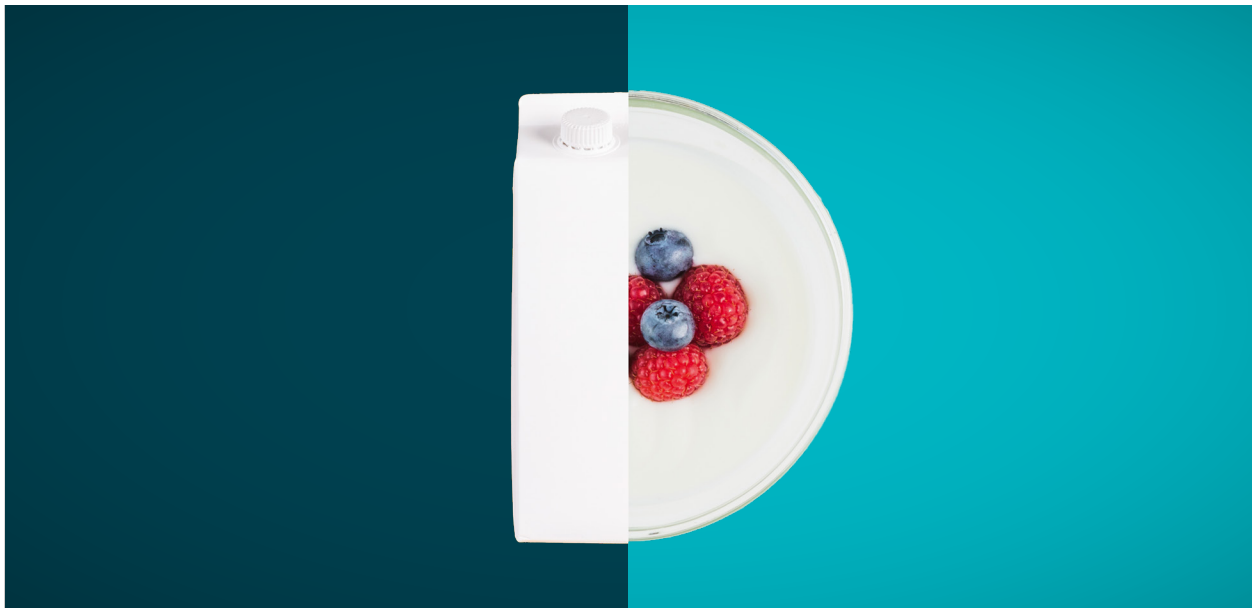
Process:
Subprocess:
Product Family:

FOAMING
VEGAN PRODUCT
MEGATRON®



FOOD & BEVERAGES

Vegan yoghurt desserts with fluffy structure.



THE APPLICATION SCOPE / PURPOSE

Vegan yoghurt products are trendy and healthy. There are many dessert creams or ice creams based on yoghurt. So that the fluffy feeling and lightness of yoghurt is not lost, the dessert or ice cream can be foamed. **Smallest gas bubbles form a stable foam, which results in an improved creaminess and a smooth mouthfeel.** This foam structure can be produced efficiently and gently using Kinematica equipment.

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

GET FULL VERSION

Kinematica AG

Werkstrasse 7 c-d / 6102 Malters / Switzerland
Phone +41 41 259 65 65 / Fax +41 41 259 65 75
info@kinematica.ch / kinematica.ch

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