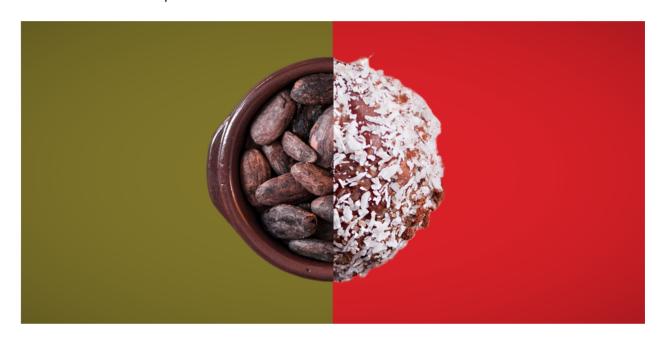




FOOD & BEVERAGES

Production of foamed chocolate products.



THE APPLICATION SCOPE / PURPOSE

Confectionary manufacturers have their own individual recipes and quality standards for texture, taste and appearances of their products. The production of a stable and creamy chocolate based foam is challenging and often requires high energy consuming and harsh processes. Kinematica has a solution for the integration of smallest bubbles into such high viscous material to improve texture and sensation with low energy load.

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

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