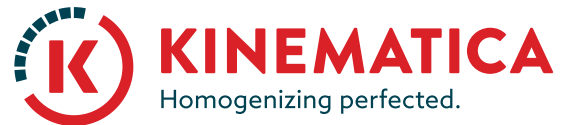


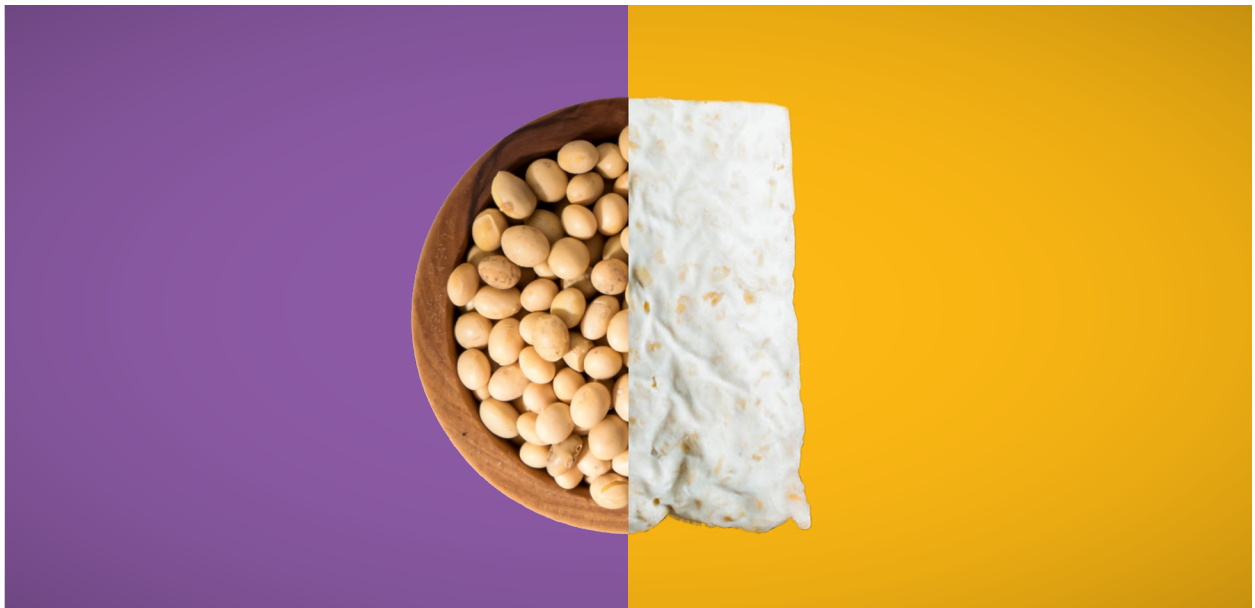
Process:
Subprocess:
Product Family:

FOAMING
VEGAN PRODUCT
MEGATRON®



FOOD & BEVERAGES

Foamed meat analogues for new texturing.



THE APPLICATION SCOPE / PURPOSE

Meat analogue products are trendy and a growing market, as consumers are consciously looking to reduce their meat consumption. The substitute products usually consist of soya or pea proteins and can be structured by means of targeted mechanical stresses so that they come very close to a real piece of meat. An **additional structural change is the introduction of gas, which creates a tender foam**. Kinematica has solutions in the field of foams that are ideal for this application.

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

GET FULL VERSION

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