

Process:
Subprocess:
Product Family:

FOAMING
DAIRY PRODUCT
MEGATRON®



FOOD & BEVERAGES

Natural cheese spread with a fluffy texture.



THE APPLICATION SCOPE / PURPOSE

Salty cheese spread is available in many different variations. An important characteristic is the spreadability of the spread. **The introduction of gas and the creation of a very fine foam results in a softer structure and improved spreadability.** Kinematica offers solutions for an efficient and gentle foaming process, ideal for cheese applications.

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

GET FULL VERSION

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