

Process:
Subprocess:
Product Family:

**HOMOGENIZATION
CONFECTIONARY
MEGATRON®**



FOOD & BEVERAGES

Chocolate or caramel cubes in
Yoghurt, Müesli or Ice cream.



THE APPLICATION SCOPE / PURPOSE

Chocolate or caramel cubes are often seen in ice cream, yoghurt or muesli. They give the products a certain heterogeneity and crispness. However, the problem is often that the density of these cubes does not match the density of the product and separation can occur, resulting in the cubes settling or "floating". The **specific density adjustment by emulsification or foaming** can be realized with Kinematica equipment.

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

GET FULL VERSION

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