

Process:
Subprocess:
Product Family:

FOAMING
DAIRY PRODUCT
MEGATRON®



FOOD & BEVERAGES

Foamed cheese cake with improved creaminess and fluffy texture.



THE APPLICATION SCOPE / PURPOSE

Classic cheese cake consists of fresh cheese, butter, sugar, cream and flavour. The lightness and creaminess of the product can be greatly improved by adding gas. **Smallest gas bubbles make the foam look smooth and the fluffy texture leads to a unique mouth feeling.** The resulting foam can be perfected with Kinematica equipment and brought to industrial scale.

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

GET FULL VERSION

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