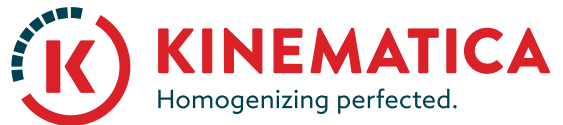


Process:  
Subprocess:  
Product Family:

**HOMOGENIZATION  
CONFECTIONARY  
MEGATRON®**



## FOOD & BEVERAGES

Confectionary snacks with caramel or nougat filling.



### THE APPLICATION SCOPE / PURPOSE

Caramel or nougat is often used as a filling in bars or other confectionary snacks. The texture of these fillings is essential and makes the eating experience a pure pleasure. **The consistency of caramel or nougat can be adjusted with emulsions or foams** according to your wishes and preferences. Kinematica has **solutions to produce the finest emulsions and foams** for exactly these sorts of snack applications.

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

**GET FULL VERSION**

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