

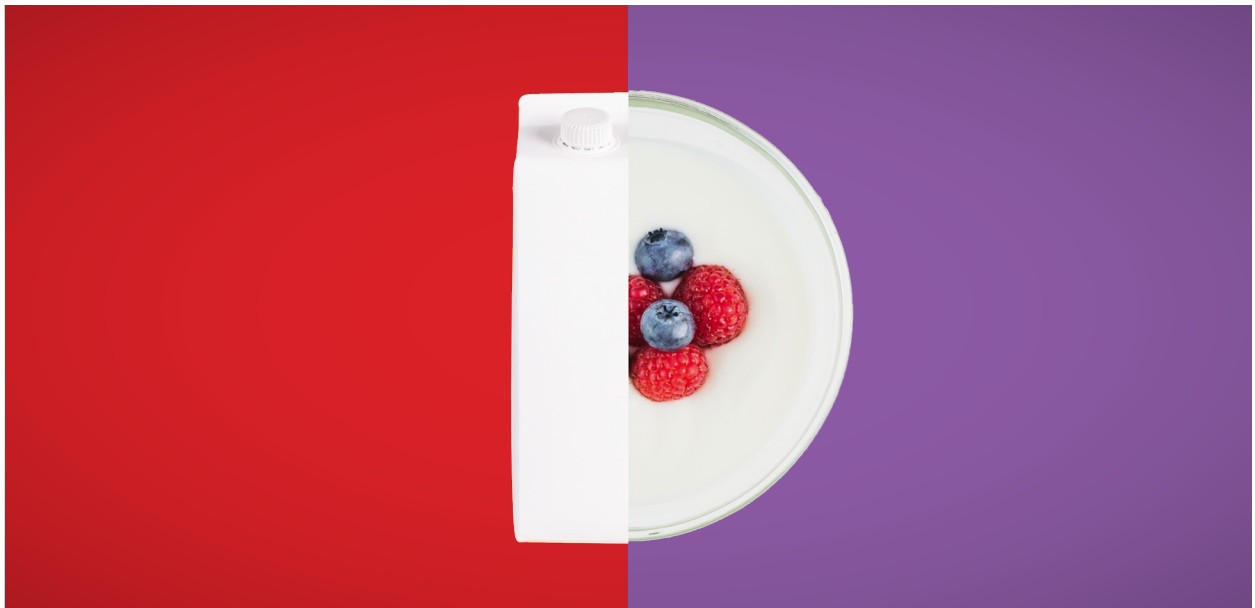
Process:
Subprocess:
Product Family:

FOAMING
DAIRY PRODUCT
MEGATRON®



FOOD & BEVERAGES

Incorporation of smallest gas bubbles
in yoghurt desserts.



THE APPLICATION SCOPE / PURPOSE

Yoghurt is trendy and healthy, and consumers also demand the enrichment with proteins. There are many dessert creams or ice creams based on yoghurt. In order not to lose the fluffy feeling and lightness of yoghurt, the dessert or ice-cream can be foamed. **Smallest gas bubbles form a stable foam, which achieves an improved creaminess and a smooth mouthfeel.** This foam structure can be produced efficiently and gently using Kinematica equipment.

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

GET FULL VERSION

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