

Process:
Subprocess:
Product Family:

**FOAMING
FAT FOAMS
MEGATRON®**



KINEMATICA
Homogenizing perfected.



FOOD & BEVERAGES

Production of foamed chocolate products.



THE APPLICATION SCOPE / PURPOSE

Confectionary manufacturers have their own individual recipes and quality standards for texture, taste and appearances of their products. The production of **a stable and creamy chocolate based foam** is challenging and often requires high energy consuming and harsh processes. Kinematica has a solution for the integration of smallest bubbles into such high viscous material to **improve texture and sensation with low energy load**.

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

GET FULL VERSION

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