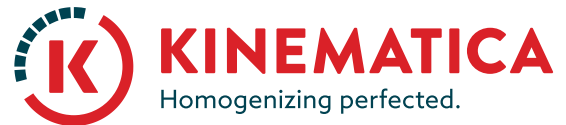


Process:  
Subprocess:  
Product Family:

**FOAMING  
DAIRY FOAMS  
MEGATRON®**



## **FOOD & BEVERAGES**

# Innovations in the Dairy Industry: Transforming Cheese Spreads with Foamed Cheese Technology



### **THE APPLICATION SCOPE / PURPOSE**

Dairy industry is nowadays thrilling for innovation. Foamed cheese has been present in kitchens for years and in some culinary applications as garnish or topping for dishes. However, it hasn't been scaled up for industrial productions. Foaming of cheese can be a novelty for the production of cheese spreads, which nowadays are so popular since those have a lighter texture which favors the spreadability. Kinematica has a solution for the production of light, spreadable cheese.

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

**GET FULL VERSION**

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