

Process:
Subprocess:
Product Family:

**FOAMING
FAT FOAMS
MEGATRON®**

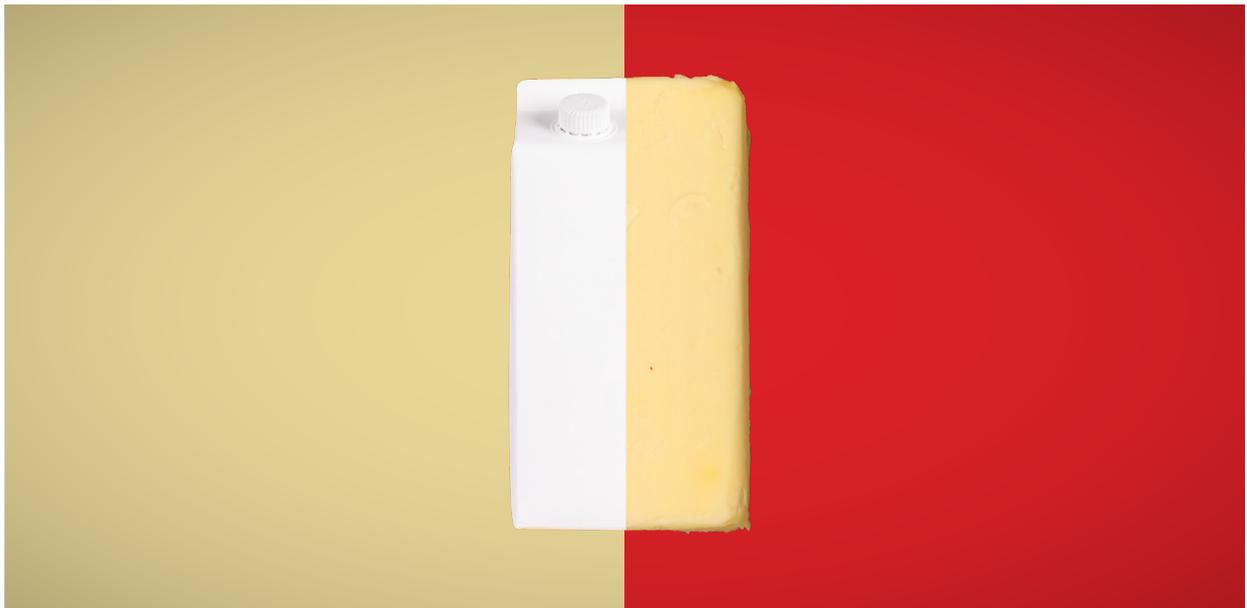


KINEMATICA
Homogenizing perfected.



FOOD & BEVERAGES

High spreadability of butter foams



THE APPLICATION SCOPE / PURPOSE

Butter foams are of great interest in the food industry as they greatly improve the spreadability of butter coming directly from the refrigerator. Short ingredient list, namely natural and pure products are desired by customers. Kinematica developed a **new process for continuous foaming of high-sensitive material**, ideal for these kind of applications.

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

GET FULL VERSION

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