

Process:
Subprocess:
Product Family:

**FOAMING
PEA FOAMS
MEGATRON®**



FOOD & BEVERAGES

Pea powder produced with an efficient drying process.



THE APPLICATION SCOPE / PURPOSE

Protein-rich products are becoming increasingly attractive because proteins are considered healthy. The awareness to reduce the consumption of meat protein leads to an increased interest in vegetable meat analogues. Such meat analogues can be found everywhere on store shelves. This trend is leading to an interest in powdered raw material. **Foaming the mass to be dried can improve the drying process.** Kinematica offers solutions in the field of foaming.

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

GET FULL VERSION

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