

Process:
Subprocess:
Product Family:

FOAMING
MICROALGAE FOAMS
MEGATRON®



FOOD & BEVERAGES

High-quality microalgae powder using an efficient drying process.



THE APPLICATION SCOPE / PURPOSE

The use of micro-algae in various applications is a growing market, although the use of diluted micro-algae is often difficult because, for example, they can interfere with the efficiency of the downstream process for the extraction of oil or non-polar material. Dehydration of a microalgae solution is crucial to avoid such problems and to increase the microalgae concentration. **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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