

Process:
Product Group:
Product Family:

EMULSIFICATION
PPP
MEGATRON®



FOOD



Revolutionizing Food Industry Coatings: High-Performance Emulsification Solutions for Wax Coatings



THE APPLICATION SCOPE / PURPOSE

Emulsified wax coatings are highly beneficial and used in the food industry as they enhance the quality and extend the shelf life of products. The emulsification process involved in producing these coatings for food is a step that demands attention and can be quite challenging depending on the formulation. Stability, homogeneity, temperature, processing time and particle/ droplet size are some of the challenges of this process. Kinematica provide efficient solutions for the production of stable wax coatings.

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

GET FULL VERSION

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