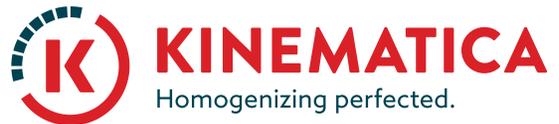


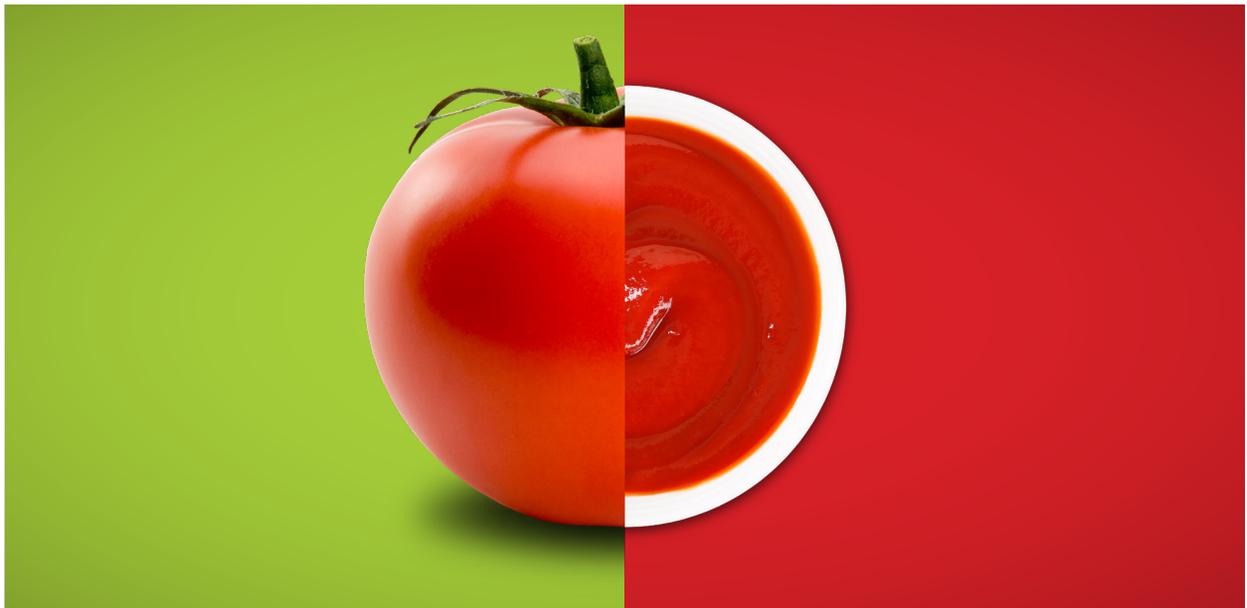
Process:  
Subprocess:  
Product Family:

**FOAMING**  
**TOMATO FOAMS**  
**MEGATRON®**



## FOOD & BEVERAGES

Foamed tomato pastes for an efficient drying process.



### THE APPLICATION SCOPE / PURPOSE

Powder production is one way to increase the stability of a product that is mainly suitable for organic materials such as tomato paste with a high water content. Bacterial growth and the tendency to rot are highly undesirable and lead to increased food loss. **Foaming the pre-mass can make the drying process more efficient.** This is possible with equipment from Kinematica.

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

**GET FULL VERSION**

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