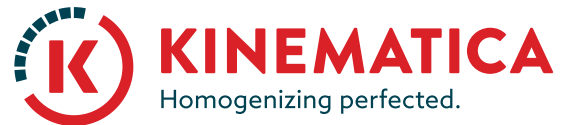


Process:
Subprocess:
Product Family:

**EMULSION
CONFECTIONARY
MEGATRON®**



FOOD & BEVERAGES

Emulsification and foaming for an improved candy sensation.



THE APPLICATION SCOPE / PURPOSE

Sweets have to be more and more fancy to impress consumers. Aroma and flavour perception play a major role in this. It should **remain intense and tasty for a long time**. The release of emulsified flavours or food colourings can be controlled by the quality of the emulsion. Kinematica offers solutions for the **best quality of emulsions**.

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

GET FULL VERSION

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