

Process:
Subprocess:
Product Family:

**FOAMING
FROZEN PRODUCT
MEGATRON®**



FOOD & BEVERAGES

Gentle foaming of ice cream for improved scoopability.



THE APPLICATION SCOPE / PURPOSE

Ice cream consists of ice crystals, air bubbles and globules of fat. All these components should be balanced with each other in order to produce an ice cream that is as stable and of the highest quality as possible. **The size of the gas bubbles is a crucial factor here.** With Kinematica equipment, **natural ice-cream can be produced with the highest quality and a targeted microstructure.**

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

GET FULL VERSION

Kinematica AG

Werkstrasse 7 c-d / 6102 Malters / Switzerland
Phone +41 41 259 65 65 / Fax +41 41 259 65 75
info@kinematica.ch / kinematica.ch

🇨🇭 Swiss made dispersing solutions for you. Since 1962.