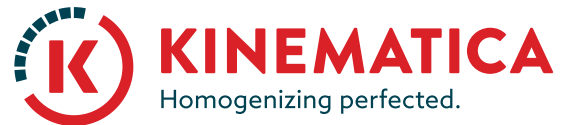


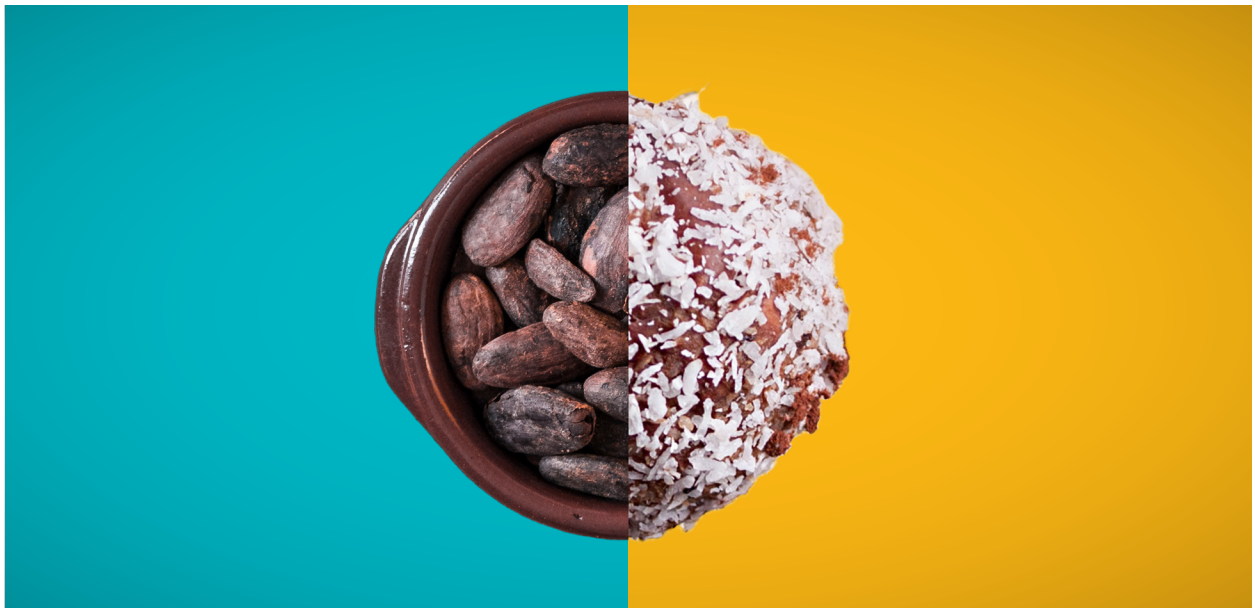
Process:
Subprocess:
Product Family:

**FOAMING
CONFECTIONARY
MEGATRON®**



FOOD & BEVERAGES

Highly stable and fine foamed
chocolate mousse.



THE APPLICATION SCOPE / PURPOSE

Chocolate mousse is a classical product when it comes to desserts in Switzerland. Of course, the quality lies mainly in the quality of Swiss chocolate, but not only - perfect foam production is a skill. Kinematica can do this, but not only because we are at home in the centre of Switzerland. We understand our machines and **convert the chocolate mass into the finest foam for a creamy appearance and smooth mouthfeel.**

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

GET FULL VERSION

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