

Process:  
Subprocess:  
Product Family:

**FOAMING  
TEA FOAMS  
MEGATRON®**



## FOOD & BEVERAGES

High-quality tea powder using an efficient drying process.



### THE APPLICATION SCOPE / PURPOSE

There are a variety of instant teas, such as Matcha tea. Instant tea powder is a growing market because of its taste, stimulating effect, health and convenience benefits. Consumers mix instant tea powder with hot or cold water, milk or use it as a food additive. Tea prepared from powder, similar to powdered coffee, is the world's most widely used beverage because it is easy to handle and can be stored for long periods. **Foaming the mass to be dried can improve the drying process.**

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

**GET FULL VERSION**

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