



FOOD

Salad dressing



THE APPLICATION

The quality of salad dressings lies in the quality of the products and the way they are prepared. The preparation method determines the structure of the mixture, its stability and shelf life. The structure can be perfected by means of Kinematica equipment, which automatically affects the stability and durability of the products. With Kinematica equipment, the smallest droplets can be obtained for a homogeneous quality of the emulsion.

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

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