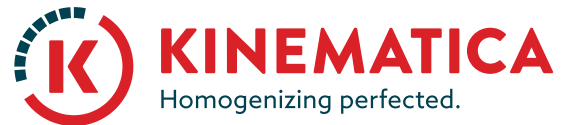


Process:
Subprocess:
Product Family:

HOMOGENIZATION
WHITE FOOD
MEGATRON®



FOOD & BEVERAGES

Natural white jellies: Foamed jellies for an improved white appearance.



THE APPLICATION SCOPE / PURPOSE

Titanium oxide E171 is used as a whitening agent in many food products. This additive is increasingly not desired by the consumer, thus alternatives are required to whiten a food. **The white colour can be achieved by selective refraction of light** in the food. Refraction of light takes place in emulsions or even foams, among others. Kinematica has solutions to produce tiny drops or bubbles so that white becomes white again.

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

GET FULL VERSION

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