FLAVOUR EMULSIONS

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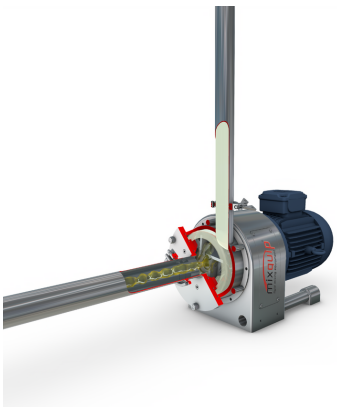
Mixing Equipment for Flavour Emulsions

Manufacturing of flavour emulsions is a critical process in making various foods, sauces, carbonated drinks and other beverages. All emulsions are comprised of thickeners, gums, essential oils and stabilizers that require to be wetted out, hydrated and deagglomerated. Hydration of gums and thickeners can prove as one of the most difficult mixing operations. Manufacturers batch-up and oil-based premix phase and water premix phase, merging them together into one tank, agitating slowly overtime until the gums are hydrated and the emulsifiers keep the emulsion in suspension. However, this process is often time-consuming and expensive.

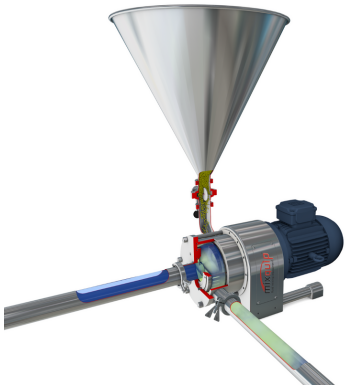
Mixquip offers high-shear solutions for the manufacture of flavour emulsions. Mixquip high-shear mixers and emulsifiers ensure consistent product quality, maximise the yield of raw materials as thickening agents are fully hydrated and other ingredients fully dispersed, provide a stable emulsion and reduce mixing times.

RELATED PRODUCTS

Series 650 - Batch Mixer



Series 600 - Inline Emulsifier



Series 620 - Powder Liquid Mixer

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sales@mixquip.com | 1300 20 70 20

mixquip® fluid mixing equipment