

2 minutes application break

Batter

Facts

Origin Egypt and Greece
Dates back Middle Ages
Ingredients Flour, liquid and leavening agent

Batter is used in cooking to coat or cover food before frying or baking

MixSing Standard



Design

Shear	CFD simulations confirms $>200,000 \text{ s}^{-1}$
Design	According to European legislation and CE marked
Hygiene	Complying with EHEDG guidelines
Viscosity	Up to 1,500 cP
Accessories	
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

A batter is a mixture of ingredients used to make various baked goods, such as pancakes, waffles, cakes, and bread. The origins of batter can be traced back to ancient civilizations such as Egypt and Greece, where people would use grains such as barley and wheat to make a type of flatbread. However, the modern form of batter as we know it today was not developed until the Middle Ages.

In the Middle Ages, the batter was primarily used to make pancakes and waffles, popular breakfast foods. These early batters were made with flour, eggs, milk, and sometimes beer or wine. They were cooked

on a griddle or in a waffle iron and were often served with honey or fruit.

In the 19th century, the invention of baking powder and baking soda led to the development of new types of batter. These leavening agents allowed for the creation of light and fluffy cakes and bread. The batter for these baked goods was made with flour, sugar, eggs, milk, and a leavening agent.

In the 20th century, new ingredients and technologies, such as self-rising flour and boxed cake mixes, made preparing batter for various baked goods even more effortless.

Today, many different types of batter are available on the market, each with its unique formula and benefits. Some batters are gluten-free, some are made with alternative flours, and some are formulated for specific appliances like waffle irons or pancake griddles.



The power of simplicity

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