

2 minutes application break

Chutney

Facts

Origin India

Dates back Ancient times

Ingredients Fruit, vegetables, vinegar, sugar, and spices

A condiment or sauce, used in Indian and South Asian cuisine.

MixSing Process



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 75,000 cP
Accessories	Vacuum system, scrape agitator
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Chutney is a condiment that originated in India, typically made from a combination of fruits, vegetables, spices, and vinegar. The origins of chutney can be traced back to ancient India, where it was used to preserve fruits and vegetables for the winter months. Chutneys were made by cooking fruits and vegetables with spices, vinegar and sugar and storing them in jars.

Chutney comes in a wide variety of flavours and styles depending on the region of India. Chutneys can be used in various ways, from being spread on sandwiches and as a dip to being used as a condiment for curries and other dishes. Some popular types of

chutney include mint chutney, tamarind chutney, and coriander chutney.

Chutney is a staple in Indian cuisine. However, it has also gained popularity in other countries, particularly in the United Kingdom and other parts of the Commonwealth, where it is often served as a condiment with Indian cuisine. The popularity of Indian cuisine worldwide has also led to the creation of new and unique chutneys, such as mango chutney and cranberry chutney.

Ingredients of chutney vary depending on the type of chutney, but some common

ingredients include fruits, vegetables, spices, vinegar, sugar, and salt. Some chutneys are made with fresh and dried fruits, while others are made from just one type of fruit or vegetable. Spices such as ginger, garlic, and cumin are often used to add flavour and depth to the chutney.