

2 minutes application break

Flavourings

Facts

Origin Globally

Dates back Centuries

Ingredients Product dependant

Flavourings are added to food and beverages for taste and aroma

MixSing Vacuum



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	Vacuum system
Materials	Stainless steel: AISI 316L. All materials: EC 1935

Insight

Flavourings are substances added to food and beverages to enhance or alter their taste. They can be natural or artificial and can be derived from various sources such as fruits, vegetables, herbs, spices, and synthetic chemicals.

Historically, flavourings have been used for thousands of years to enhance food taste. The ancient Egyptians, for example, used a variety of spices and herbs to flavour their food. In ancient China, ginger, cinnamon, and other spices were used to add flavour to dishes. Similarly, in ancient India, turmeric, cumin, and other spices were used to add flavour to food.

During the Middle Ages, spice trade routes were established across Europe, Asia, and Africa, allowing the widespread use of spices and herbs to flavour food. This was particularly true in Europe, where spices were used to mask the taste of spoiled food.

In the 19th century, the development of new technology allowed for the extraction of essential oils from plants, which led to the production of artificial flavourings. These new flavourings were less expensive than natural flavourings and could be used to create a wide variety of unique flavours.

Today, flavourings are used in various food

and beverage products, including baked goods, candy, frozen desserts, soft drinks, and more. They are also used in non-food products such as toothpaste, mouthwash, and other personal care products.

Some popular natural flavours include vanilla (originating from Mexico), peppermint (originating from Europe), and cinnamon (originating from Sri Lanka). On the other hand, artificial flavourings can be synthesized in a laboratory using a variety of chemical compounds.