

2 minutes application break

Hemp milk

Facts

Origin America

Dates back Early 2000s

Ingredients Hemp seeds, sweetener, flavorings and water

A plant-based milk alternative, used as a substitute for cow's milk

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

Hemp milk is a plant-based milk alternative made from hemp seeds. Making hemp milk involves blending hemp seeds with water, straining the mixture to remove any solid particles, and then sweetening the liquid with a sweetener such as maple syrup or agave nectar. Hemp milk can also be flavoured with vanilla or other spices.

The history of hemp milk is relatively new, it has been known that hemp seeds have been used as a food source for centuries, but the idea of using them to make milk is a recent development. The first commercial hemp milk brand was launched in the United States in the early 2000s. Since

then, other brands have followed suit, and hemp milk has gained popularity as a plant-based milk alternative.

Hemp milk is popular among vegans and those looking for a dairy-free milk alternative. It is also a good source of plant-based protein, as hemp seeds are high in protein. Additionally, hemp milk has a creamy texture and slightly nutty taste, making it suitable for use in coffee, tea, and other hot drinks. It can also be used in cooking and baking as a milk alternative. Hemp milk is also gluten-free and does not contain any cholesterol.

Hemp milk is now widely used worldwide; however, its origin can be traced back to the United States. It is used in coffee shops, as an alternative to cow's milk, in cooking and baking, and can be found in most supermarkets.

The hemp milk market is expected to grow in the coming years, with many new brands and varieties being introduced.