

2 minutes application break

Mustard

Facts

Origin Mediterranean region
Dates back Ancient civilizations
Ingredients Mustard seeds, vinegar or other liquid, and various spices and flavorings

A condiment used to add flavor and piquancy to a variety of dishes.

MixSing Process



Design

Shear	CFD simulations confirms >200,000 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

Mustard is a condiment made from the mustard plant's seeds. The mustard plant is native to the Mediterranean region but is now grown worldwide. Mustard has been used as a condiment and a medicine for thousands of years, dating back to ancient civilizations such as the Greeks and Romans.

The history of mustard as a condiment can be traced back to the Roman Empire, where it was used as a condiment for meat and fish dishes. Mustard was also used medicinally to treat sore throats and chest congestion.

Mustard cultivation began in the Roman Empire, where it was grown primarily for its seeds, which were used as a condiment and medicinal purposes. The Romans also used mustard as a condiment for meat and fish dishes.

By the Middle Ages, mustard was grown and produced in many parts of Europe, including France, where it is still a popular condiment. Mustard production spread to the Mediterranean region. In the 18th century, the first commercial mustard manufacturing plant was established in Dijon, France. This mustard was made with brown mustard seeds, vinegar, and verjuice,

a sour juice from unripe grapes. This recipe is still used today to make traditional Dijon mustard.

During the 19th century, mustard production expanded to other parts of Europe and America. In the United States, George T. French established the first mustard mill in 1804 in Massachusetts. He made a mustard paste from yellow mustard seeds, which became the standard for American mustard.

In the 20th century, mustard production continued to expand, and new types of mustard were developed, such as honey and spicy mustard.