

MixSing Process



Design

| Shear | CFD simulations confirms >200,000 s ⁻¹ |
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| 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

Olive tapenade is a traditional Mediterranean condiment made from olives, capers, and anchovies. The origins of olive tapenade can be traced back to ancient Rome, where it was first created to preserve olives. The word "tapenade" is believed to have originated from the Provençal word "tapeno", which means "to preserve."

Traditionally, olive tapenade is made by mixing olives, capers, anchovies, olive oil, lemon juice, and garlic. The ingredients are then pounded together in a mortar and pestle or blended in a food processor to create a thick paste. The paste is then

stored in jars and can be used as a spread, condiment, or ingredient in various dishes.

Olive tapenade is popular in many Mediterranean dishes, such as pasta, pizza, sandwiches, and canapés. It can also be used as a bread or crackers spread or a topping for grilled meats and fish.

One of the most popular dishes featuring olive tapenade is "Pan Bagnat", a traditional sandwich from Nice, France. The sandwich is made by layering olive tapenade, tuna, tomatoes, onions, and lettuce, between slices of bread and is typically served as a picnic food.

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Another popular dish featuring olive tapenade is "Pissaladière", a traditional Provencal pizza. The pizza is made with yeast dough and topped with olive tapenade, caramelized onions, and anchovies.

The popularity of olive tapenade has spread worldwide and can be found in many different cuisines. It's a versatile condiment enjoyed for centuries and is a popular ingredient in many dishes.

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