

2 minutes application break

Puree

Facts

Origin Unknown

Dates back Ancient civilizations

Ingredients Product dependent

A base for soups, sauces, and other dishes, or as a topping or filling for baked goods.

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

Puree is a smooth and creamy food made by blending or mashing cooked fruits or vegetables until they are smooth and have a consistency similar to a thick soup. It is often used as a base for soups, sauces, and other dishes and can also be used as a baby food or a thickening agent in cooking. When used as baby food, the puree is typically made from soft, cooked fruits or vegetables that are easy to digest and are free of seeds or tough skins.

There are many different types of puree made from various fruits and vegetables. Some common types of puree include tomato puree, pumpkin puree, and apple

puree. Puree can be made by cooking and mashing the fruit or vegetable by hand or using a blender or food processor to blend until smooth.

Puree is a convenient and versatile ingredient used in various dishes. It is often used as a base for soups and sauces, providing a smooth and creamy consistency and helping to thicken the dish. It can also add flavour and nutrition to smoothies, dips, and spreads.

Puree can be made from almost any type of fruit or vegetable, and there are many different preparation methods. Some

standard techniques include boiling, roasting, and steaming. Boiling is a simple and quick method often used for softer fruits and vegetables, such as apples, peaches, and tomatoes. Roasting is a more time-consuming method often used for harder vegetables, such as pumpkin and squash, as it helps soften them and bring out their flavour. Steaming is a quick and easy method often used for vegetables that are more delicate or prone to breaking down, such as broccoli and spinach.



The power of simplicity

Web
tps.ltd

Europe
Fejringshusvej 16
DK-8722 Hedensted
erik.harbo@tps.ltd

Rest of world
11 Irving Place
Singapore 369551
claus.siegaard@tps.ltd