

2 minutes application break

# Savoury spreads

## Facts

**Origin** Globally

**Dates back** Centuries

**Ingredients** Vegetables, meat, herbs, and spices

Savoury spreads are used as condiments or as ingredients in cooking.

## MixSing Process



### Design

Shear	CFD simulations confirms >200,000 s <sup>-1</sup>
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

Savoury spreads are a condiment that adds flavour and texture to sandwiches, crackers, bread, and other foods. They can be made from various ingredients, such as meats, vegetables, cheeses, and oils, and can be served in various forms, such as pastes, creams, or gels.

Historically, savoury spreads have been used centuries to preserve food and add flavour. In ancient Egypt, for example, they used a spread made from fermented fish and vegetables. Ancient Rome used a spread made from crushed garum, a fermented fish sauce.

During the Middle Ages, spreads made from meat and cheese were popular in Europe. In the 17th and 18th centuries, pâtés, a spread made from liver and other meats, became popular in France. In the 19th century, the invention of the refrigerator allowed for the mass production of spreads, which led to their widespread use.

In the 20th century, the development of new technologies and ingredients allowed for the creation of various savoury spreads. For example, the invention of mayonnaise in the 19th century led to many types of salad dressings, sandwich spreads, and dips.

Today, savoury spreads are used in a wide variety of cuisines around the world. Some popular types include hummus (originating from the Middle East), tapenade (originating from the Mediterranean), and chutney (originating from India).