

## 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

Soup is a classic comfort food that people worldwide have enjoyed for centuries. Soup's origins can be traced back to ancient civilizations, such as the Egyptians and the Greeks, where it was first created to nourish and sustain people. Soup has played an essential role in many cultures and has evolved into various ingredients and cooking methods.

Traditionally, soup is made by cooking ingredients, such as vegetables, meats, and grains, in a liquid like water or stock. The ingredients are simmered over low heat for some time, and the flavours can meld together. The soup is then typically served

hot and can be eaten as a standalone dish or as a starter to a meal.

One of the most popular soups in the world is "Tom Yum", a traditional Thai soup known for its balance of flavours. The soup is made by cooking shrimp or chicken in a broth made from lemongrass, kaffir lime leaves, galangal, and chilli peppers. The soup is typically served with herbs and vegetables, such as mushrooms, tomatoes, and cilantro.

Another famous soup is "Pho", a traditional Vietnamese soup made from a rich beef or chicken broth, rice noodles, and a variety of herbs and vegetables. The soup is typically

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garnished with lime wedges, bean sprouts, and herbs such as basil and mint.

Soup has been enjoyed for centuries and is a comforting, simple, and delicious dish that can be enjoyed in many different ways. The soup recipe can vary depending on the region and personal preference, but the most common ingredients include vegetables, meats, grains, and a liquid such as water or stock.