

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

Stew is a traditional comfort food that people worldwide have enjoyed for centuries. The origins of stew can be traced back to ancient civilizations, such as the Egyptians, where it was first created as a way to nourish and sustain people.

Stews have played an important role in many cultures and have evolved to include various ingredients and cooking methods. Traditionally, a stew is made by cooking ingredients, such as meats, vegetables and grains, in a liquid, such as water or stock, over low heat for an extended period. The ingredients are simmered until tender, and the flavours are allowed to meld together.

The stew is typically served hot and can be eaten as a standalone or side dish.

One of the most popular stews in the world is "Boeuf Bourguignon", a traditional French stew made with beef, red wine, bacon, onions, and mushrooms. The stew is typically cooked in a Dutch oven or a casserole dish and is served with potatoes or bread.

Another famous stew is "Cocido", a traditional Spanish stew made with chickpeas, vegetables and meats. The stew is typically cooked in a pot with various ingredients such as chorizo, morcilla and

pork meat. It is traditionally served with a side of bread or potatoes.

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

TDC

Web tps.ltd Europe Fejringhusvej 16 DK-8722 Hedensted erik.harbo@tps.ltd Rest of world 11 Irving Place Singapore 369551 claus.siegaard@tps.ltd