

2 minutes application break

Sweet sauces



Facts

Origin Globally

Dates back Centuries

Ingredients Sweet and often fruity

A condiment or topping for desserts, ice cream, and other sweet dishes

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

Sweet sauces are a type of condiment that is used to add flavour and sweetness to food. They can be served hot or cold and can be used to enhance the taste of a wide variety of dishes such as desserts, fruits, ice creams, pancakes, meats, fish, vegetables, and pasta.

Historically, sweet sauces have been used for thousands of years to enhance the sweetness of food. In ancient China, for example, they used a sweet sauce made from honey, fruit juice and spices. Ancient Rome utilised a sweet sauce made from honey and fruits.

During the Middle Ages, sweet sauces made from fruits and syrups were popular in Europe. In the 17th and 18th centuries, French cuisine developed a wide variety of sweet sauces, such as caramel sauce, chocolate sauce and fruit coulis. These sauces enhanced the sweetness of desserts, fruits, ice creams, meats, fish and vegetables.

In the 19th century, the invention of the refrigerator allowed for the mass production of sweet sauces. This led to their widespread use and the development of new sauces. For example, in the late 19th century, chocolate sauce and caramel

sauce were invented.

Today, sweet sauces are used in a wide variety of cuisines worldwide. Some popular types include chocolate sauce, caramel sauce, maple syrup, soy sauce, barbecue sauce, and salsa.

In Asia, sweet soy sauce and hoisin sauce are commonly used as a glaze for meats and dip for dumplings. In Africa, a sweet sauce made from peanut butter and spices called “chakalaka” is a popular condiment. In the Caribbean, a sweet and spicy sauce called “jerk sauce” is used to flavour meats and seafood.