

2 minutes application break

Sweet spreads



Facts

Origin Globally

Dates back Centuries

Ingredients Product dependant

Sweet spreads are used as a condiment or as an ingredient in cooking and baking

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 spreads are a condiment 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 bread, crackers, pancakes, and waffles.

Historically, sweet spreads have been used for thousands of years to preserve food and add sweetness. In ancient Egypt, for example, they used a spread made from honey and fruits. Ancient Greece used a spread made from honey and sesame seeds called "tahini."

During the Middle Ages, sweet spreads

from fruits and jams were popular in Europe. In the 17th and 18th centuries, sweet spreads made from nuts and sugar, such as marzipan, became popular in France. In the 19th century, the invention of the refrigerator allowed for the mass production of sweet spreads, which led to their widespread use.

In the 20th century, the development of new technologies and ingredients allowed the creation of a wide variety of sweet spreads. For example, the invention of peanut butter in the late 19th century led to the creation of many different types of nut butter.

Today, sweet spreads are used in a wide variety of cuisines worldwide. Some popular types include Nutella, peanut butter, and honey.

In addition to these well-known sweet spreads, many other ones are popular in different parts of the world. For example, jams and jellies made from various fruits are commonly used as spreads on bread and crackers in Europe. In Asia, sweet bean pastes such as red and black bean paste are used as fillings for pastries and as a spread on bread. In Latin America, dulce de leche is a popular sweet spread made from sweetened condensed milk.



The power of simplicity

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