

2 minutes application break

Table sauces

Facts

Origin Globally
Dates back Centuries
Ingredients Product dependant

Table sauces are used as a condiment or as an ingredient in cooking

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

Table sauces are a type of condiment that is used to add flavour and moisture to the food. They can be served hot or cold and can be used to enhance the taste of a wide variety of dishes such as meats, fish, vegetables, and pasta.

Historically, table sauces have been used for thousands of years to enhance the flavour of food. In ancient Egypt, for example, they used a sauce made from fermented fish and vegetables. Ancient Rome used a sauce made from crushed garum, a fermented fish sauce.

During the Middle Ages, sauces made from

meat and cheese were popular in Europe. French cuisine developed various sauces in the 17th and 18th centuries, such as béarnaise, hollandaise, and velouté. These sauces enhanced the flavour of meats, fish, and vegetables.

In the 19th century, the invention of the refrigerator allowed for the mass production of table sauces. This led to their widespread use and the development of new sauces. For example, in the late 19th century, ketchup and Worcestershire sauce were invented.

Today, table sauces are used in a wide

variety of cuisines worldwide. Some popular types include soy sauce (originating from China), barbecue sauce (originating from the United States), and salsa (originating from Mexico).



The power of simplicity

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