## Facts

Origin Ancient civilizations Dates back Ancient Ingredients Combinations of vegetables and broth

Main dish or appetizer

## MixSing Process



## Design

| Shear | CFD simulations confirms $>200,000 \mathrm{~s}^{-1}$ |
| :--- | :--- |
| Design | According to European legislation and CE marked |
| Hygiene | Complying vvith EHEDG guidelines |
| Viscosity | Up to 75,000 cP |
| Accessories | Vacuum system, scrape agitator |
| Materials | Stainless steel: AISI 316L. All materials: EC 1935 |

## Insight

Vegetable soup is a classic comfort food that people worldwwide have enjoyed for centuries. The origins of vegetable soup can be traced back to ancient civilizations, such as the Egyptians and the Greeks.

Traditionally, vegetable soup is made by cooking various vegetables, such as carrots, onions, celery, potatoes, and tomatoes, in a liquid, such as water or stock. The vegetables are simmered over loww 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 vegetable soups in the world is "Minestrone", a traditional Italian soup made with a variety of vegetables, such as carrots, onions, celery, potatoes, and tomatoes, and typically includes beans and pasta. The soup is generally served with a side of bread or grated cheese.

Another famous vegetable soup is "Gazpacho", a traditional Spanish soup made from a blend of tomatoes, cucumbers, peppers, onion and bread. Gazpacho also often includes garlic, olive oil, and sherry vinegar for added flavour. The ingredients are traditionally blended and served cold,
making it a refreshing and light dish perfect for hot summer days.

Vegetable soup has been enjoyed for centuries and is a comforting, simple, and delicious dish that can be enjoyed in many different ways. The recipe for vegetable soup can vary depending on the region and personal preference. Still, the most common ingredients include a variety of vegetables, such as carrots, onions, celery, potatoes, and tomatoes, and a liquid, such as water or stock.

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