

2 minutes application break

Desserts

Facts

Origin Greece, Rome & Egypt
Dates back Ancient civilizations
Ingredients Product dependent

Consumed as a sweet dish at the end of a meal.

MixSing Vortex



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 1,000 cP |
| Accessories | Table |
| Materials | Stainless steel: AISI 316L. All materials: EC 1935 |

Insight

Desserts are sweet dishes typically served at the end of a meal. The history of desserts can be traced back to ancient civilizations, where sweet treats were often made from natural sweeteners such as honey, fruit, and nuts.

One of the earliest examples of desserts can be found in ancient Egyptian civilization, where honey was used as a sweetener in cakes and pastries. In ancient Greece and Rome, fruit and nuts were commonly used to make sweet treats, such as fig cakes and nut-based pastries.

In the Middle Ages, sugar became more

widely available in Europe, which led to the development of new types of desserts, such as marzipan and candied fruits. During this time, desserts were often quite elaborate and used to display the wealth and status of the person hosting the meal.

In the 19th century, new technologies such as canning and refrigeration made it possible to preserve fruits and make ice cream, which led to the development of new types of desserts such as fruit preserves, ice creams, and sorbets.

In the 20th century, new technologies such as freezing, pasteurization, and new types

of packaging made it possible to create a wide variety of pre-packaged desserts, such as frozen pies and puddings, which allowed for the mass production of desserts on a large scale.

In recent years, the use of molecular gastronomy techniques has become increasingly popular in the creation of desserts. These techniques involve using scientific principles to create new textures and flavours in desserts, such as using liquid nitrogen to make ice cream with a unique texture.