

2 minutes application break

Ice cream

Facts

Origin China

Dates back Ancient civilizations

Ingredients Cream, milk, sugar, and a variety of flavorings

Consumed as a frozen dessert or as a flavor component in other desserts.

MixSing Vortex



Design

| | |
|-------------|--|
| Shear | CFD simulations confirms >200,000 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

Ice cream is a frozen dessert made from cream, milk, sugar, and various flavourings. It is a popular treat worldwide and is enjoyed by people of all ages.

The history of ice cream can be traced back to ancient China, Greece, and Rome, where people would mix snow or ice with fruit and honey to create “ice cream.” In China, a dish called “ming” was made by combining milk, rice, and snow. The ancient Greeks and Romans also enjoyed similar frozen desserts made from snow or ice and flavoured with fruit and honey.

The first written documentation of ice

cream can be found in the works of the Roman Emperor Nero’s physician, Scribonius Largus, who prescribed ice mixed with fruit and honey for Nero’s feasts in the 1st century AD.

During the Middle Ages, ice cream spread to other parts of Europe and was enjoyed by the wealthy. The ice cream served during this time was different from the ice cream we know today; it was made of snow mixed with fruit and honey and only served to the elite members of society.

In the 17th century, the first ice cream parlour opened in Paris, and the dessert began to be enjoyed by more people. In the

18th century, ice cream was introduced to America, quickly becoming popular. Ice cream was originally made by hand, using ice and salt to freeze the mixture. The first ice cream machine was invented in 1843 by Nancy Johnson, making it easier to produce it on a large scale.

In the 20th century, the industrial revolution brought new technologies and methods for ice cream production, and it became widely available in many different flavours and varieties.



The power of simplicity

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