

DISSOLVING EQUIPMENT



Dissolving equipment refers to machinery used to dissolve solid materials into liquids. It is commonly used in food processing to dissolve sugars, salt, and other ingredients into water or other liquids to make solutions or suspensions.

- **Dissolving equipment can range from simple manual mixers to automated systems with precise temperature and agitation control.**
- **Used in a variety of applications, such as making syrups, brines, and other solutions used in the production of baked goods, confectionery, and beverages.**

Uses

- 1. Sugar syrups for confectionery production**
- 2. Beverage concentrates such as fruit juice concentrates**
- 3. Sauces and gravies**
- 4. Protein and amino acid solutions for sports drinks and nutritional supplements**
- 5. Gelatin solutions for gummy candies and other confectionery products**
- 6. Starch solutions for various food applications**
- 7. Flavourings and food colourings**

Market Scope

- The market for dissolving equipment is dominated by North America and Europe due to the high consumption of processed food products in these regions.
- The Asia-Pacific region is expected to witness significant growth in the coming years due to the growing food processing industry and increasing population in the region.
- The key players in the dissolving equipment market include GEA Group AG, SPX FLOW Inc., Alfa Laval AB, Tetra Pak International S.A., Bühler Group, and Krones AG.

