



MOST BEAUTIFUL AND TASTY DESSERTS

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With the technological innovation of waveco[®] the techniques of the ancient art of pastry are improved: thanks to the pushed maturation[®], the long preparation processes are accelerated and greater food safety is guaranteed.

Time reduction with wave co[®]

75%

Advantages in the kitchen

Longer shelf life

The reduction of the bacterial load allows a considerable extension of the products and greater food safety.

Time reduction

Preparations are speeded up with the machine. As in candying where only a few hours of processing are needed to obtain a soft and non-chewy food compared to the traditional method which requires more days to make the final product.

Amplified organoleptic qualities

waveco[®] improves the infusion and aroma extraction process. Times and quantities of raw material are reduced while the final product will be better in terms of taste and color. Taking for example infusion liqueurs such as limoncello, thanks to the action of focused ultrasound, we will have the final product in 4 hours of pushed maturation[®] and 5 days of rest, compared to about 30 days of the traditional method.

New culinary solutions

The compactness of the machine allows to work even small quantities of product, thus making possible a more profitable experimentation on new products or recipes.

Quality of the final product

The pushed maturation process[®] allows the creation of purer products thanks to the low processing temperatures and sweet structures different from those that can be obtained with traditional processes.

Improvement of techniques

The ultrasound technology allows to improve the execution of cooking techniques such as emulsions, which will be much more stable and very interesting from an organoleptic and sensorial point of view. For example, you can make ganache without boiling the cream.