CRUNCHY VEGETABLES WITH ORIGINAL COLORS

With waveco ® you enter a new concept of vegetable consumption: all the vegetables during the pushed ripening © are not cooked, thus preventing rapid oxidation and the loss of vitamins and mineral salts contained in them.

Energy saving and food cost reduction with wave co ®

70%

Advantages in the kitchen

Product quality

Focused ultrasounds preserve the fundamental characteristics and properties of vegetables, reducing temperatures and preparation times and thus avoiding the dispersion of thermolabile properties.

Reduction of waste

The pushed maturation © allows to use in the production process even the most tenacious parts or those considered of lower quality of a vegetable such as, for example, the leaves of the artichokes, rather than the stems as they are harder and very often not used in the realization of the dish.

Lower food cost

The high production capacity of the machine allows a net reduction in the management and purchase costs of raw materials.

Increased taste

waveco ® enhances the organoleptic qualities of foods, making them more attractive even to new ways of consumption, thus allowing you to rediscover the true flavors and different notes of vegetables.

Time reduction

Preparation techniques are reduced with waveco ® . For example, it is possible to speed up the soaking of legumes such as chickpeas, carrying out the process in 2.5 hours compared to the traditional method which requires about 12 hours. The times are also reduced in the subsequent cooking phase which will be much shorter and will allow to obtain an equally soft and digestible vegetable.

More experimentation

The focused ultrasound process allows the execution and acceleration of complex and lengthy processes such as infusions or flavoring extractions. For example, oils can be aromatized without heat in less than an hour, compared to the traditional method which requires temperatures close to 60 ° which naturally reduce the quality of the final product and modify the structure of the oil.