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ZoomEssence Awarded Zooming Patent

Aug 9th, 2018 | By Eden Stuart



ZoomEssence, Inc. (Zoom) has announced its Zooming technology has been awarded another patent from the U.S. Patent & Trademark Office.

The patent is the company's fifth relating to its low-temperature powder drying technology, expanding its application.

"Our Zooming technology is a radical departure from traditional high-temperature spray drying," said Charles Beetz, Zoom's chief scientist. "This new patent is a significant addition to our existing patent portfolio, describing new methods for improving drying efficiency through the use of novel, turbulent mixing concepts."

Added CEO Robert Corbett: "This patent focuses on further utilizing the induction of localized turbulence in a drying fluid stream. Improved utilization of the drying fluid increases production rates while reducing capital, energy, and operating expenditures. Zooming technology changes the game by delivering aroma and taste not previously possible with powder flavors at significantly lower costs."

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