Moussing carbonated drinks: the basics and the role of the moussing point in glasses

Introduction:

Moussing is an important quality criterion for carbonated drinks such as mineral water, beer, spritzers, sparkling wine or champagne. In addition to the formation of foam for beer, the appearance of the beverage and its taste are also influenced and the aromas enhanced.

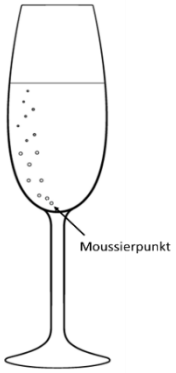
Occasionally, when using commercial dishwashers that eliminate the need for manual polishing of glasses, there are complaints about the lack of moussing of drinks. This can give the customer the impression that the drink has not been freshly or correctly prepared and may not contain the expected amount of carbonation.

The mousse point in glasses plays an important role here, as it contributes significantly to the formation and perception of carbon dioxide.

Mousse point for glasses:

Mousse points are deliberately created by the manufacturer as small, roughened areas or elevations at the bottom of the glass. These structured surfaces promote the controlled release and targeted rise of carbon dioxide bubbles. In technical jargon, this effect is referred to as bubbling or perlage.

To achieve the desired "mousse effect", some manufacturers also offer this for beer or water glasses in addition to high-quality wine and champagne glasses.



The basic principle of mousing:

To better understand the principle of moussing and the function of the moussing points, it is crucial to consider the physical processes that take place during the release of carbon dioxide in the beverage.

The dissolved carbon dioxide contained in the drink, e.g. in a champagne bottle, is kept in solution by the pressure in the bottle. Therefore, the carbon dioxide only begins to escape from the drink after the pressure has been reduced, e.g. by opening the bottle.

The escaping carbon dioxide (from the carbonic acid) accumulates particularly well on rough surfaces or particles until the bubble formed is so large that it detaches from the surface and rises in the liquid.

A clean or new glass offers the carbon dioxide few points of attack, bubbles form slowly, barely visible and rather evenly on all surfaces, even just below the rim.

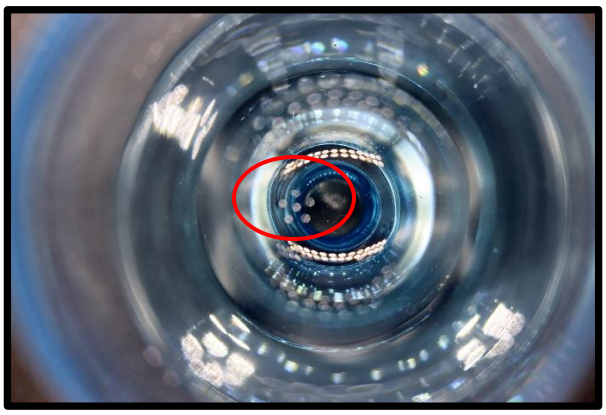
Poorly cleaned glasses or glasses with residue inside usually produce an increased number of bubbles, which can give the impression that the drink is particularly fresh. Residues of treatment agents from the cleaning process itself also sometimes lead to such effects.

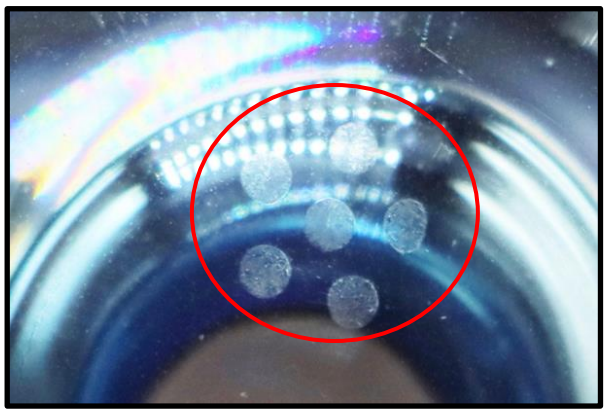
Overdosing rinse aid during automatic dishwashing can also lead to impaired moussing properties. The dosing quantities should be checked accordingly.

The subsequent insertion of a mousse point using a steel pin in the form of a small scratch at the bottom of the glass if the bubbles are insufficient was frequently practiced in the past. In the old days, a grain of rice was also used for beer. In the case of mineral water and other soft drinks, a slice of lemon is sometimes added to ensure carbonation. However, this can affect the sensory properties of the drinks.

Nevertheless, the ideal idea of a sparkling wine, for example, has a lot to do with bubbles rushing up vertically in the middle of the glass, preferably strung like pearls on a string. These bubbles rising through the 'chimney' pick up speed, burst on the surface and spray tiny liquid particles, which then evaporate more easily and spray aromas.

Therefore, the modern method of etching mousse dots into the glass or generating them with a laser beam is preferable.





Our conclusion:

We recommend the purchase of modern glasses with mousse points in order to offer guests an optimal beverage experience in addition to perfectly rinsed glasses without residue. These artificially produced moussing points create the effect of moussing without any sensory disadvantages.

A development that has a positive effect on enjoyment and appearance of drinks.

However, the mousse point has a small disadvantage: the carbon dioxide escapes more quickly, which can make the drinks stale more quickly - an aspect that should be considered.

Nevertheless, when purchasing glasses, we recommend paying attention to the mousse points already included to offer guests an optimal drinking experience in addition to perfectly rinsed glasses without residue.

A practical checklist makes it easy to consider the decisive factors for a perfect drinking experience.

Checklist for perfect moussing of drinks:

- Machine cleaning of glasses in an optimally adjusted glasswasher.
- The glass has a mousse point.
- The poured beverage contains sufficient carbon dioxide.
- The poured beverage is within the specified temperature range.
- The glass used is residue-free, dry and cold.
- Overdosing of rinse aid is impossible.
- Special glass rinse aids are used.

Please contact the member companies of the AK GGS if you have any questions or require assistance with glass washing and beverage moussing.

General disclaimer:

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