

Palsgaard® CITREM 3203

Product Profile



- Product Type:** Palsgaard® CITREM 3203 is citric acid esters of mono- and diglycerides.
- Application Areas:** Due to its multi-functional behaviour Palsgaard® CITREM 3203 is used in a wide range of products such as emulsifier for use in water-in-oil emulsions e.g. frying margarines
- Functional Properties:** Palsgaard® CITREM 3203 provides the following advantages:
- Reduces the surface tension between water and the fat phase
 - Facilitates and stabilises the water-in-oil and oil-in water emulsion during emulsification and processing.
 - Ensures a homogeneous and stable emulsion in the finished product
 - Imparts a fine and stable anti spattering effect in frying margarine.
- Dosage:** 0.1 % - 3 %, calculated on the finished product.