

Palsgaard® DMG 0295

Product Profile



- Product Type:** Palsgaard® DMG 0295 is distilled monoglycerides of vegetable fatty acids.
- Application Areas:** Palsgaard® DMG 0295 can be used as an emulsifier for low fat and very low fat margarine.
- Functional Properties:** Palsgaard® DMG 0295 provides the following advantages:
- * Reduces the surface tension between the water and the fat phase
 - * Stabilises the water-in-oil emulsion during emulsification and cooling
 - * Ensures a stable and homogeneous emulsion in margarine with a low fat content
- Dosage:** 0.2% - 0.8%, calculated on the finished product.