

Palsgaard® DMG 0298

Product Profile



- Product Type:** Palsgaard® DMG 0298 is distilled monoglycerides of vegetable fatty acids.
- Application Areas:** Palsgaard® DMG 0298 can be used as an emulsifier for low fat and very low fat margarine.
- Functional Properties:** Palsgaard® DMG 0298 provides the following advantages:
- * Reduces the surface tension between the water and the fat phase.
 - * Stabilizes the water-in-oil emulsion during emulsification and cooling.
 - * Ensures a stable and homogeneous emulsion in margarine with a low fat content.
 - * The fatty acids composition is mainly based on oleic acids.
- Dosage:** Typical 0.1% - 0.8 %, calculated on the finished product but no limitation.