

Palsgaard® 5228

Product Profile



- Product type:** Mixture of vegetable hydrocolloids, and modified starch.
- Application areas:** Stabilizer and thickening agent for mayonnaise with 35-70% oil. Cold process.
- Process requirements:** Palsgaard® 5228 need to be mixed with oil in the ratio 1:3 when added into the water phase.
- Functional properties:** Palsgaard® 5228 provides the following advantages:
- * Ensures stabilization of the oil-in-water emulsion, thus preventing the mayonnaise from oiling out.
 - * Improves the viscosity of the mayonnaise.
 - * Ensures a fine and homogeneous consistency - stable under acid conditions down to pH around 3.5.
- Dosage:** 0.7-2.0%, calculated on the weight of the Mayonnaise, and depending on the viscosity required.