

Palsgaard® 5248

Product Profile



- Product type:** Mixture of vegetable hydrocolloids and modified starch.
- Application areas:** This mixture of stabilizers and thickening agents is especially developed for mayonnaise containing 35-50% oil and egg yolk. Cold processing. The finish mayonnaise is suitable for mixing with fruits, vegetables, fish or meat products.
- Process requirements:** Palsgaard® 5248 need to be mixed with oil in the ratio 1:3 when added into the water phase.
- Functional properties:** Palsgaard® 5248 provides the following advantages:
- * Ensures stabilization of the oil-in-water emulsion.
 - * Improves the viscosity of the final product.
 - * Absorbs water liberated from the filling.
 - * Ensures a fine and homogeneous consistency, stable under acid conditions down to pH around 3.5.
- Dosage:** 3-5%, calculated on the weight of the mayonnaise, and depending on the composition of the mix and the viscosity required.