

Palsgaard® 5308

Product Profile



- Product type:** Mixture of vegetable hydrocolloids.
- Application areas:** Stabilizer for mayonnaise, salad cream, dressing, sauce etc. Cold processing
- Process requirements:** Palsgaard® 5308 need to be mixed with oil in the ratio 1:3 when added into the water phase.
- Functional properties:** Palsgaard® 5308 provides the following advantages:
- * Ensures the stabilization of the oil-in-water emulsion.
 - * Improves the viscosity of the final product.
 - * Ensures a fine and homogeneous consistency, also at high temperatures and under acid conditions down to pH 3.5.
- Dosage:** 0.10-0.50%, calculated on the weight of the finished product, and depending on viscosity required.

Identification: 00530801-EU-E-PP