

Palsgaard[®] 5243

Product Profile

Product type:	Mixture of hydrocolloid, modified starch and malto dextrin.
Application areas:	For mayonnaise and salad mayonnaise with 30% - 50% fat. Cold process.
Functional properties:	 Palsgaard[®] 5243 provides the following advantages: * Stabilizes and thickens the water phase. * Ensures a high water binding capacity in the finish mayonnaise. * Ensures a short texture and high viscosity in the mayonnaise. * Provides a mayonnaise that is stable under acid conditions down to pH around 3.5. * Improves the shelf life and the stability during storage.
Dosage:	3- 5% calculated on the weight of the finished product, and depending on the viscosity required.

Palsgaard A/S – Palsgaardvej 10 – DK-7130 Juelsminde – Denmark – Phone: +45 76 82 76 82 – E-mail: Direct@palsgaard.dk – Fax: +45 76 82 76 83 The product is tested and recommended for use in mentioned application only. The information given is, to the best of our knowledge, reliable. However, no guarantees are given, not even in case of negligence on the part of Palsgaard A/S, and users of our products, are recommended and advised to conduct their own trials to determine whether our products are suitable for the user's specific purposes. In case of delivery of defective products the user is only entitled to order a new delivery. Palsgaard A/S assumes no guarantee against patent infringement, liabilities or risks involved from the use of this product or information given.