

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:	<p>Palsgaard® 5243 provides the following advantages:</p> <ul style="list-style-type: none">* 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.

