

Palsgaard® 1302

Product Profile



- Product Type:** Palsgaard® 1302 is a mixture of mono- and diglycerides of edible fatty acids and polyglycerol esters thereof.
- Application Areas:** Palsgaard® 1302 can be used as emulsifier for puff pastry margarine and related products.
- Functional Properties:** Palsgaard® 1302 provides the following advantages:
- * Imparts a fine and stable water distribution to the margarine
 - * Improves the plasticity of the puff pastry margarine
 - * Ensures a stable emulsion in the margarine during manufacture as well as when used for baking purposes.
- Dosage:** 0.5% - 1.0%, calculated on the finished product.
- Recipes:** 80% Puff Pastry Margarine