

## Palsgaard® 1311

## Product Profile



- Product Type:** Palsgaard® 1311 is a mixture of citric acids esters of mono- and diglycerides of vegetable fatty acids and polyglycerol esters of fatty acids.
- Application Areas:** Palsgaard® 1311 can be used as emulsifier for puff pastry margarine and related products.
- Functional Properties:** Palsgaard® 1311 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% - 1.5%, calculated on the finished product.
- Recipes:** 80% and 60% puff pastry margarine