

## Palsgaard<sup>®</sup> 1311

## **Product Profile**



Product Type:	Palsgaard <sup>®</sup> 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 <sup>®</sup> 1311 can be used as emulsifier for puff pastry margarine and related products.
Functional Properties:	Palsgaard <sup>®</sup> 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

Identification: 00131101-EU-E-PP.doc

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.