

Palsgaard® 1325

Product Profile



Product Type: Palsgaard® 1325 is a mixture of mono- and diglycerides of edible fatty acids and Citricacids esters and polyglycerol esters thereof.

Application Areas: Palsgaard® 1325 can be used as emulsifier for pastry margarine with reduced and low fat content as well as high fat content pastry margarine.

Functional Properties: Palsgaard® 1325 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.
- Gives good lamination and expansion in the baked laminated baked pastry

Dosage: 0.5% - 2.5 %, calculated on the finished product.

Recipes: 60% Puff Pastry Margarine