

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:
	$_{\odot}$ Imparts a fine and stable water distribution to the margarine
	$_{\odot}$ Improves the plasticity of the puff pastry margarine
	$_{\odot}$ Ensures a stable emulsion in the margarine during manufacture as well $_{\odot}$ as when used for baking purposes.
	$_{\odot}$ Gives good lamination and expantion in the baked laminated baked pastry

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

Recipes:

60% Puff Pastry Margarine

Identification: 00132501-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.