

Palsgaard[®] 3237

Product Profile



Product Type:	Palsgaard [®] 3237 is a mixture of mono- and diglycerides of edible fatty acids, IP-lecithin, and citric acid esters of monoglycerides.
Application Areas:	Palsgaard [®] 3237 can be used as emulsifier for table margarine with low salt content.
Functional Properties:	Palsgaard [®] 3237 provides the following advantages:
	* Facilitates emulsification and ensures emulsion stability
	* Ensures a fine distribution of browning materials
	* Imparts excellent frying properties e.g. a light and beautiful foam
	* Reduces the tendency to spatter
	* Improves the shelf life due to a synergistic effect with antioxidants
Dosage:	0.25% - 0.8%, calculated on the finished product.
Recipes:	80% Table Margarine – low salt content

Identification: 90323701-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.