

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