

## Palsgaard® 3245

## Product Profile



**Product Type:**

Palsgaard® 3245 is a mixture of mono- and diglycerides of edible fatty acids, lecithin (Sunflower) and citric acid esters of monoglycerids.

**Application Areas:**

Palsgaard® 3245 can be used as an emulsifier for table margarine with low salt content and milk solids or without salt and milk solids.

**Functional Properties:**

This special emulsifier mixture 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% - 1,0 %, calculated on the finished product.

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