

Palsgaard® 6118

Product Profile



- Product Type:** Palsgaard® 6118 is special non-hydrogenated triglycerides
- Application Areas:** Palsgaard® 6118 can be used in margarines, peanut butter, shortenings, etc.
- Functional Properties:** Palsgaard® 6118 provides the following advantages:
- * Prevents oiling out from the fat phase
 - * Used as an oil absorber
 - * Crystal starter in fat products
- Dosage:** 0.5% - 10.0%, calculated on the total weight
- Recipes:** 80% Liquid Margarine