

## Palsgaard<sup>®</sup> 6118

## **Product Profile**



Product Type:	Palsgaard <sup>®</sup> 6118 is special non-hydrogenated triglycerides
Application Areas:	Palsgaard <sup>®</sup> 6118 can be used in margarines, peanut butter, shortenings, etc.
Functional Properties:	Palsgaard <sup>®</sup> 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

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.