

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.