

## 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