

Palsgaard® PGMS 2222

Product Profile



- Product Type:** Palsgaard® PGMS 2222 is a mixture of Propylene glycol esters and Mono-diglycerids of vegetable fatty acids.
- Application Areas:** Palsgaard® PGMS 2222 can be used as emulsifier for for the shortening used in sponge cake and layer cake systems.
- Functional Properties:** Palsgaard® PGMS 2222 provides the following advantages:
- Give stability of the shortening over time
 - Improves the whipping properties
 - Improves volume in baked sponge cake and layer cake system. .
 - Increase cake volumen and uniform cake structure
- Dosage:** Max 6 g/ kg in the total sponge cake ore layer cake system
- Recipes:** Cake systems and cake shortenings