

## Palsgaard<sup>®</sup> PGMS 2222

## **Product Profile**



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

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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.