

## Palsgaard® 6111

## Product Profile



- Product Type:** Palsgaard® 6111 is special fully hydrogenated triglycerides
- Application Areas:** Palsgaard® 6111 can be used in margarines, peanut butter, shortenings, chocolate spreads, chocolate filling, icing, etc.
- Functional Properties:** Palsgaard® 6111 provides the following advantages:
- \* Prevents oiling out from the fat phase
  - \* Used as an oil absorber
  - \* Crystal starter in chocolate spreads and fat products
- Dosage:** 0.2% - 2.0%, calculated on the total weight
- Recipes:** 80% Liquid Margarine  
25% Low Fat Spreads