

Palsgaard® DMG 0291 Pellets

Product Profile



Product Type: Palsgaard® DMG 0291 Pellets is distilled monoglycerides of edible fatty acids, mainly oleic acids.

Application Areas: Palsgaard® DMG 0291 Pellets is used as emulsifier for low fat margarine, spreads, shortening etc.

Functional Properties: Palsgaard® DMG 0291 Pellets provides the following advantages:

- * Reduces the surface tension between the water and the fat phase
- * Stabilises the water-in-oil emulsion during the emulsification and cooling
- * Ensures a stable and homogeneous emulsion in margarine with a low fat content

Dosage: 0.1% - 5.0%, calculated on the finished product

Recipes:

- 40% Low Fat Spreads
- 50% Compound
- 60% Low Fat butter
- 25% Low Fat spreads
- Cream Shortening