

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

Identification: 90029101-EU-E-PP.doc

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.