

Palsgaard® DMG 0291

Product Profile



- Product Type:** Palsgaard® DMG 0291 powder is distilled monoglycerides of edible fatty acids, mainly oleic acids.
- Application Areas:** Palsgaard® DMG 0291 powder is used as emulsifier for low fat margarine, spreads, shortening etc.
- Functional Properties:** Palsgaard® DMG 0291 powder 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:** 0.4% - 1.0%, calculated on the finished product
- Recipes:**
- 40% Low fat spreads
 - 50% Compound
 - 60% Low fat butter
 - 25% Low fat spreads
 - Cream shortening