

Recipe Suggestion Palsgaard® 0184

All-purpose margarine



Product: all-purpose margarine – Trans Free

Recipe:

	%
Palsgaard® 0184	0.40
Palm oil	15,00
Palm stearin	5.00
Interesterified fat	30,00
Liquid rape seed oil	29,6
Salt	0.20
Water	19.80
Flavour)	as
Colour)	desired
	<u>100.00</u>

Procedure:

- * Melt the oil/fat blend and adjust its temperature to approx. 50°C
- * Dissolve Palsgaard® 0184 in 5 parts of oil/fat at approx. 65°C.
- * Transfer the emulsifier/oil solution into the oil/fat mix.
- * Pasteurize the water phase.
- * Adjust the pH-value of the water phase to approx. 4.5 by means of lactic or citric acid.
- * Emulsification temperature: approx. 50°C.

Identification: 80% all purpose margarine - transfree (0018401-EU-E-RS)