

**Recipe Suggestion**  
**Palsgaard® 3245**

**All-purpose margarine**



**Product:** all-purpose margarine– Trans Free

**Recipe:**

	%
Palsgaard® 3245	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
	100.00

**Procedure:**

- \* Melt the oil/fat blend and adjust its temperature to approx. 50°C
- \* Dissolve Palsgaard® 3245 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 (00324501-EU-E-RS)