

## Recipe Suggestion Palsgaard<sup>®</sup> DMG 0093 Pellets

## **Table margarine**



Product:

80% Spreadable Margarine – trans free

Recipe:

	%
Palsgaard <sup>®</sup> DMG0093 Pellets	0,3
Lecithin	0,2
Palm oil	15,00
Interesterified fat	30,00
Liquid rape seed oil	34.50
Skim milk powder	0.50
Salt	0.20
Water	19.30
Flavour)	as
Colour )	desired
	100.00

*	Melt the oil/fat blend and adjust its temperature to approx. $45^{\circ}C$
*	Dissolve Palsgaard <sup>®</sup> DMG0093 Pellets in 5 parts of oil/fat at approx. 65°C
*	Transfer the emulsifier/oil solution into the oil/fat mix.
*	Dissolve the skim milk powder in 10 parts of water and transfer into the water phase.
*	Pasteurize the water phase.
*	Adjust the pH-value of the water phase to approx. 5.5 by means of lactic or citric acid.
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\* Emulsification temperature: approx. 45°C.

Identification: 80% Spreadable Margarine - transfree (90930601-EU-E-RS).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 Recipe information which is based on our own trials and experience and other application technology information given are, 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 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.