

## Recipe Suggestion Palsgaard® DMG 0093 Pellets

## Table margarine



**Product:** 80% Spreadable Margarine – trans free

**Recipe:**

	%
Palsgaard® 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

**Procedure:**

- \* Melt the oil/fat blend and adjust its temperature to approx. 45°C
- \* Dissolve Palsgaard® 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.
- \* Emulsification temperature: approx. 45°C.

Identification: 80% Spreadable Margarine - transfree (90930601-EU-E-RS).doc