

## Palsgaard<sup>®</sup> Dessert 516

## Product Profile

- Product Type:** Palsgaard<sup>®</sup> Dessert 516 is a mixture of emulsifier and stabilizers.
- Application Areas:** Palsgaard<sup>®</sup> Dessert 516 is developed for use in frozen mousse products.
- Functional Properties:**
- Add Palsgaard<sup>®</sup> Dessert 516 to the mousse mix, stirring continuously.
- Addition may take place at any temperature, but complete dissolution of the product is only obtained when heated to 65°C.
- Palsgaard<sup>®</sup> Dessert 516 provides the following advantages:
- \* Facilitates whipping of the mousse ensuring a uniform and stable overrun.
  - \* Improves the creaminess of the mousse giving a smooth and light texture.
  - \* Provides freeze/thaw stability without any whey separation.
  - \* Improves the foam stability.
- Dosage:** The dosage of Palsgaard<sup>®</sup> Dessert 516 depends on the composition of the mousse mix and the required texture of the ready-to-eat product. Generally we recommend 2.50 – 3.00%.