

Palsgaard® AcidMilk 305

Product Profile

- Product Type:** Palsgaard® AcidMilk 305 is a mixture of emulsifier and stabilizers.
- Application Areas:** Palsgaard® AcidMilk 305 is developed for use in yoghurt and other fermented milk products.
- Functional Properties:** Palsgaard® AcidMilk 305 should be sprinkled into the milk while stirring prior to pasteurization, homogenization, and fermentation.
- Addition may take place at any temperature, but complete dissolution of the product is only obtained when heated to 65°C.
- Palsgaard® AcidMilk 305 provides the following advantages:
- * Creates a very smooth and creamy consistency, and a firm texture both in set and stirred types of yoghurt
 - * Prevents whey separation during distribution and storage
 - * Prevents excessive foaming during processing, giving a smooth surface of a set type yoghurt
- Dosage:** The dosage of Palsgaard® AcidMilk 305 depends on the composition of the yoghurt and the texture required. Generally we recommend:
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| Standard yoghurt: | 0.6 - 0.8% |
| Low fat yoghurt: | 0.7 - 0.9% |