

Palsgaard® AcidMilk 342

Product Profile

- Product Type:** Palsgaard® AcidMilk 342 is a mixture of emulsifier and stabilizers.
- Application Areas:** Palsgaard® AcidMilk 342 is developed for use in yoghurt and other fermented milk products.
- Functional Properties:**
- Palsgaard® AcidMilk 342 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 342 provides the following advantages:
- * Creates a very smooth and creamy consistency, and a firm texture in set 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 342 depends on the composition of the yoghurt and the texture required. Generally we recommend: 0.6 - 0.9%