

## Palsgaard® AcidMilk 306

## **Product Profile**

Product Type:	Palsgaard® AcidMilk 306 is a mixture of stabilizers.		
Application Areas:	Palsgaard® AcidMilk 306 is developed for use in yoghurt and other fermented milk products.		
Functional Properties:	Palsgaard® AcidMilk 306 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 306 pro	alsgaard® AcidMilk 306 provides the following advantages:	
	<ul> <li>Creates a very smooth and creamy consistency and a firm texture in both set and stirred types of yoghurt.</li> <li>Prevents whey separation during distribution and storage.</li> </ul>		
Dosage:	The dosage of Palsgaard® AcidMilk 306 depends on the composition of the yoghurt and the texture required. Generally we recommend:		
	* Standard yoghurt:	0.5 - 0.8%	
	* Low fat yoghurt:	0.6 - 1.0%	

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 The product is tested and recommended for use in mentioned application only. The information given is, 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 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.