

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 provides the following advantages:
- * Creates a very smooth and creamy consistency and a firm texture in both set and stirred types of yoghurt.
 - * Prevents whey separation during distribution and storage.
- 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%