

Palsgaard® ACIDMILK 316

Product Profile

- Product Type:** Palsgaard® ACIDMILK 316 is a mixture of stabilizers.
- Application Areas:** Palsgaard® ACIDMILK 316 is developed for use in yoghurt and other fermented milk products.
- Functional Properties:** Palsgaard® ACIDMILK 316 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 316 provides the following advantages:
- * Creates a very smooth and creamy consistency, and a firm texture in stirred types of yoghurt.
 - * Prevents whey separation during distribution and storage.
- Dosage:** The dosage of Palsgaard® ACIDMILK 316 depends on the composition of the yoghurt and the texture required. Generally we recommend:
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| Standard yoghurt: | 0.6 – 1.0% |
| Low fat yoghurt: | 0.8 – 1.2% |