

Palsgaard[®] AcidMilk 347

Product Profile

Product Type:	Palsgaard [®] AcidMilk 347 is a mixture of stabilizers.				
Application Areas:	Palsgaard [®] AcidMilk 347 is developed for use in yoghurt and other fermented milk products.				
Functional Properties:	<p>Palsgaard[®] AcidMilk 347 should be sprinkled into the milk while stirring prior to pasteurization and fermentation.</p> <p>Addition may take place at any temperature, but complete dissolution of the product is only obtained when heated to 65°C.</p> <p>Palsgaard[®] AcidMilk 347 provides the following advantages:</p> <ul style="list-style-type: none">* Creates a very smooth and creamy consistency, and a firm texture in stirred types of yoghurt.* Prevents whey separation during distribution and storage.				
Dosage	<p>The dosage of Palsgaard[®] AcidMilk 347 depends on the composition of the yoghurt and the texture required. Generally we recommend:</p> <table><tr><td>Standard yoghurt:</td><td>0.6 – 1.0%</td></tr><tr><td>Low fat yoghurt:</td><td>0.8 – 1.8%</td></tr></table>	Standard yoghurt:	0.6 – 1.0%	Low fat yoghurt:	0.8 – 1.8%
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