

Palsgaard® RecMilk 101

Product Profile

- Product Type:** Palsgaard® RecMilk 101 is a mixture of stabilizers.
- Application Areas:** Palsgaard® RecMilk 101 is developed for use in recombined sweetened condensed milk.
- Functional Properties:** Palsgaard® RecMilk 101 should be sprinkled into the milk while stirring, prior to pasteurization, homogenization and sterilisation.
- Addition may take place at any temperature, but complete dissolution of the product is only obtained when heated to 65°C.
- Palsgaard® RecMilk 101 provides the following advantages:
- * Facilitates the formation of a stable emulsion.
 - * Improves the texture of the finished product giving a creamy and rich texture.
- Dosage:** The dosage of Palsgaard® RecMilk 101 depends on the composition of the recombined sweetened condensed milk and the texture required. Generally we recommend 0.3 – 0.6%.