

Palsgaard® RecMilk 121

Product Profile

Product Type:	Palsgaard® RecMilk 121 is an integrated mixture of emulsifier and stabilizers.
Application Areas:	<p>Palsgaard® RecMilk 121 is developed for use in recombined, toned and fresh milk and related products.</p> <p>Equally suited for pasteurized, UHT-treated and sterilized milk products.</p>
Functional Properties:	<p>Palsgaard® RecMilk 121 should be added to the water phase while stirring continuously.</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® RecMilk 121 provides the following advantages:</p> <ul style="list-style-type: none">* Facilitates the formation of a stable emulsion.* Prevents excessive foam formation during processing.* Increases the heat stability of the milk proteins, thus reducing the risk of burning during e.g. indirect UHT-treatment.* Improves the texture of the finished milk giving a creamy and rich mouthfeel.
Dosage:	The dosage of Palsgaard® RecMilk 121 depends on the composition of the milk and the texture required. Generally we recommend 0.15 - 0.25%.