

Palsgaard® RecMilk 121

Product Profile

Product Type:	Palsgaard® RecMilk 121 is an integrated mixture of emulsifier and stabilizers.
Application Areas:	Palsgaard® RecMilk 121 is developed for use in recombined, toned and fresh milk and related products.
	Equally suited for pasteurized, UHT-treated and sterilized milk products.
Functional Properties:	Palsgaard® RecMilk 121 should be added to the water phase while stirring continuously.
	Addition may take place at any temperature, but complete dissolution of the product is only obtained when heated to 65°C.
	Palsgaard® RecMilk 121 provides the following advantages:
	* 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%.

Identification: 00582101-EU-E-PP.doc

Palsgaard A/S – Palsgaardvej 10 – DK-7130 Juelsminde – Denmark – Phone: +45 76 82 76 82 – E-mail: Direct@palsgaard.dk – Fax: +45 76 82 76 83 The product is tested and recommended for use in mentioned application only. The information given is, to the best of our knowledge, reliable. However, no guarantees are given, not even in case of negligence on the part of Palsgaard A/S, and users of our products, are recommended and advised to conduct their own trials to determine whether our products are suitable for the user's specific purposes. In case of delivery of defective products the user is only entitled to order a new delivery. Palsgaard A/S assumes no guarantee against patent infringement, liabilities or risks involved from the use of this product or information given.