

Palsgaard® RecMilk 131

Product Profile

- Product Type:** Palsgaard® RecMilk 131 is a blend of emulsifier and stabilizers.
- Application Areas:** Palsgaard® RecMilk 131 is developed for use in high calcium milk. Equally suited for pasteurized and UHT-treated products.
- Functional Properties:** Palsgaard® RecMilk 131 should be added to the water/milk, while stirring, together with the other dry ingredients.
- Addition may take place at any temperature, but complete dissolution of the product is only obtained when heated to 65°C and homogenized.
- Palsgaard® RecMilk 131 provides the following advantages:
- * Prevents sedimentation of particles also at elevated temperatures.
 - * Prevents separation of fat.
 - * Improves the texture of the milk giving a richer and more creamy taste.
 - * Reduces the formation of excessive foam during processing and filling.
- Dosage:** The dosage of Palsgaard® RecMilk 131 depends on the composition of the milk and the level of added calcium. Generally we recommend 0.2 - 0.3%.