

## Palsgaard<sup>®</sup> RecMilk 137

## Product Profile

- Product Type:** Palsgaard<sup>®</sup> RecMilk 137 is an integrated mixture of emulsifiers and stabilizers.
- Application Areas:** Palsgaard<sup>®</sup> RecMilk 137 is developed for use in recombined, toned and fresh milk, milk drinks and related products.
- Equally suited for pasteurized, UHT-treated and sterilized milk products.
- Functional Properties:** Palsgaard<sup>®</sup> RecMilk 137 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<sup>®</sup> RecMilk 137 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<sup>®</sup> RecMilk 137 depends on the composition of the milk and the texture required. Generally we recommend 0.20 - 0.25%.