

Palsgaard® CreamWhip 453

Product Profile

- Product Type:** Palsgaard® CreamWhip 453 is a mixture of emulsifiers and stabilizers.
- Application Areas:** Palsgaard® CreamWhip 453 is developed for use in protein free whipping cream with vegetable fat.
- Functional Properties:** Dry mix Palsgaard® CreamWhip 453 with dry ingredients and hydrate for 20 min. at max 25°C before addition of fat and heating to min 70°C.
- Palsgaard® CreamWhip 453 provides the following advantages:
- * Prevents creaming during storage.
 - * Improves the whipping properties of the product
 - * Creates a firm and smooth foam.
 - * Improves the foam stability
 - * Makes it possible to use a lower percentage of fat without compromising on the whipping properties.
- Dosage:** The dosage of Palsgaard® CreamWhip 453 depends on the composition of the mix and the texture required. Generally we recommend 1.3 – 1.5%.