

Palsgaard[®] AcidMilk 372

Product Profile

Product Type:	Palsgaard [®] AcidMilk 372 is a mixture of stabilizers
Application Areas:	Palsgaard [®] AcidMilk 372 is developed for use in yoghurt drink and other fermented and acidified milk drinks with a pH > 4.
Functional Properties:	<p>Palsgaard[®] AcidMilk 372 should be dry mixed with 5 parts of sugar and added to the milk after fermentation, but prior to homogenization and pasteurization.</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[®] AcidMilk 372 provides the following advantages:</p> <ul style="list-style-type: none">* Protects the proteins against heat denaturation at low pH values.* Creates a very smooth and creamy consistency.* Prevents whey separation during distribution and storage
Dosage:	The dosage of Palsgaard [®] AcidMilk 372 depends on the composition of the mix and the texture required. Generally we recommend 0.3 - 0.8%.