

Palsgaard[®] AcidMilk 372

Product Profile

Palsgaard [®] AcidMilk 372 is a mixture of stabilizers
Palsgaard [®] AcidMilk 372 is developed for use in yoghurt drink and other fermented and acidified milk drinks with a pH > 4.
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.
Addition may take place at any temperature, but complete dissolution of the product is only obtained when heated to 65°C.
Palsgaard [®] AcidMilk 372 provides the following advantages:
* Protects the proteins against heat denaturation at low pH values.
* Creates a very smooth and creamy consistency.
* Prevents whey separation during distribution and storage
The dosage of Palsgaard [®] AcidMilk 372 depends on the composition of the mix and the texture required. Generally we recommend 0.3 - 0.8%.

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.