

## Palsgaard® Extrulce 252

## Product Profile

- Product Type:** Palsgaard® Extrulce 252 is an integrated mixture of emulsifier and stabilizers.
- Application Areas:** Palsgaard® Extrulce 252 is developed for use in premium ice cream but may be used in all types of ice cream incl. soy based ice cream.
- Functional Properties:** Palsgaard® Extrulce 252 should be added to the mix 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® Extrulce 252 provides the following advantages:
- \* Facilitates the incorporation of air into the mix, giving a high and stable overrun.
  - \* Prevents the formation of coarse ice crystals giving a smooth and uniform texture.
  - \* Provides a very rich, creamy and warm eating ice cream.
  - \* Provides excellent stand up and melt-down properties.
  - \* Protects the ice cream against heat shock damages, when exposed to fluctuating temperatures during distribution and storage.
- Dosage:** The dosage of Palsgaard® Extrulce 252 depends on the composition of the mix and the viscosity required. Generally we recommend the following levels:

Fat content in the mix/recommended dosage:

<u>10%</u>	<u>12%</u>	<u>14%</u>
0.50%	0.45%	0.40%