

Palsgaard® RecMilk 122

Product Profile

- Product Type:** Palsgaard® RecMilk 122 is an integrated mixture of emulsifier and stabilizers.
- Application Areas:** Palsgaard® RecMilk 122 is developed for use in recombined, toned and fresh milk, and related products. Also suitable for use in soy milk and soy milk drinks
- Equally suited for pasteurized, UHT-treated and sterilized milk products.
- Functional Properties:** Palsgaard® RecMilk 122 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® RecMilk 122 provides the following advantages:
- * Facilitates the formation of a stable emulsion of the fat.
 - * Prevents excessive foam formation during processing.
 - * Improves the texture of the finished milk giving a creamy and rich taste.
- Dosage:** The dosage of Palsgaard® RecMilk 122 depends on the composition of the milk and the texture required. Generally we recommend 0.15 - 0.25%.