

Palsgaard[®] DMG 5611

Product Profile

Product Type: Mono- and diglycerides.

Application Areas: Palsgaard[®] DMG 5611 is the brand name of distilled monoglycerides based on vegetable fatty acids.

Palsgaard[®] DMG 5611 is used for bakery products including flour and/or starch, where the mixing process takes place at ambient temperature.

Functional Properties: Palsgaard[®] DMG 5611 is a spray cooled product with a medium fine particle size. The particle size combined with the composition of the fatty acids gives the product excellent cold dispersible properties.

Palsgaard[®] DMG 5611 will decrease the surface tension during the cold preparation of the batter.

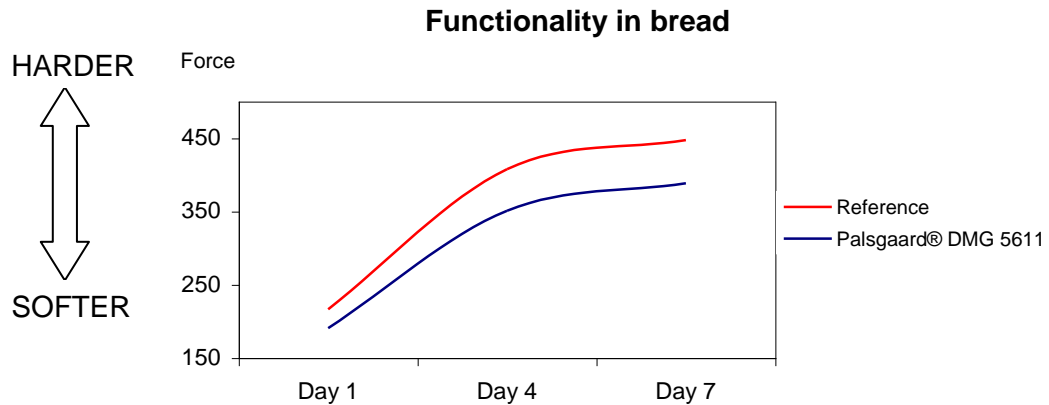
Palsgaard[®] DMG 5611 is faster and more efficiently distributed in a batter system compared to a traditional distilled monoglyceride.

Palsgaard[®] DMG 5611 is based on a mixture of saturated- and unsaturated fatty acids and is free from trans fatty acids.

Effects in bread

Easy dispersibility ensures optimal functionality such as:

- Increased softness and elasticity.
- Optimal anti-staling effect by complexing with the starch and delaying the starch retro gradation.
- Minor improvement of volume in yeast raised bakery products.



Softness during storage. White bread with and without 0.5 % Palsgaard® DMG 5611 calculated on the flour.

Effects in cakes

- Easy dispersibility ensures optimal functionality such as:
- Reduction of surface tensions to achieve a homogenous composition of the batter.
- Increased softness and elasticity.
- Optimal anti-staling effect by complexing with the starch and delaying the starch retro gradation.
- Improvement in water uptake depending on cake types.

Dosage: 0.30% - 0.80% calculated on the flour and starch amount in the recipe.