

Palsgaard[®] DMG 5630

Product Profile

- Product Type:** Palsgaard[®] DMG 5630 is an all-vegetable, non-trans and non-GMO distilled monoglyceride. The functional properties are designed to meet the uniformity- and stability demand from automated industrial production.
- Application Areas:** Palsgaard[®] DMG 5630 is a special emulsifier for use in industrial production of dispersions to be used shortly after production. Palsgaard[®] DMG 5630 is an excellent choice as an active emulsifier in all types of aerated or non-aerated industrial cake batters. Due to its functionality, dispersions based on Palsgaard[®] DMG 5630 will preserve the softness and delay the staling process in bread and starch-containing products.
- Functional Properties:** A dispersion is typically monoglycerides which are dispersed in water and crystallized in the whipping active alpha-form. As the alpha-form in dispersions is very unstable, the functional shelf life is typically limited to approx. 1 week. Palsgaard[®] DMG 5630 is a key component when making dispersions and is developed to be easy to use. The special composition ensures a fast and easy dispersion and a relatively long functional shelf life. In other words – Palsgaard[®] DMG 5630 is designed to meet the demands from industrial production of cake batters and adds the following advantages to your process and product.
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|-----------------------------------|--|
| • Easy to produce | Low risk of production failure |
| • Non-TFA | Non-TFA cake systems |
| • Longer shelf life | Low waste
Easy to re-work |
| • Increased functional shelf life | Stability in production
Reduced waste |
| • Stability in performance | Uniform products |
| • All-in method | Easier production |
| • Fast reacting | Increased capacity |
| • Anti-staling | Softness |
| • High aeration power | Fine and soft crumb |
- The production of a whipping active dispersion is very easy, and using Palsgaard[®] DMG 5630 makes it even easier and with a stable and uniform result from batch to batch.

A recommended recipe can be as follows:

Recipe suggestion:

Water	80%
Palsgaard [®] DMG 5630	20%

*If a lower water activity in the dispersion is required, addition of e.g. sorbitol can be recommended.

Equipment needed

Heating tank with agitation
Containers for finished dispersion
Pump

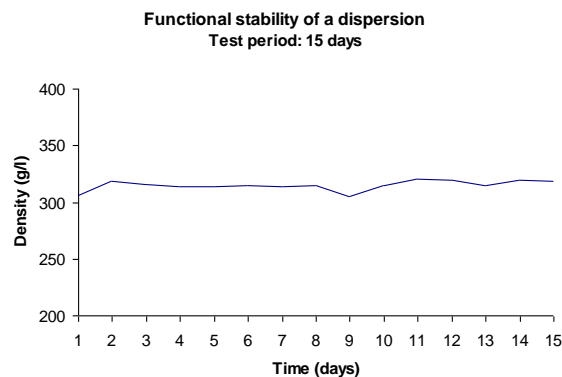
Procedure

Water is heated to approx. 50°C and Palsgaard[®] DMG 5630 is added. The mixture is heated to min 85°C during slow agitation. When the mixture is homogenous it is pumped to containers and allow to cool to room temperature and is ready for use.

Appearance

White paste

The special composition of Palsgaard[®] DMG 5630 ensures a longer functional shelf life in the finished dispersion. The functional stability of Palsgaard[®] DMG 5630 has been tested in a model system where the whipping performance is used as an indicator for the stability. Following method is used: Dispersion is made and tested the day after production. The dispersion is stored and tested regularly over a storage period of 15 days. The performance is shown in the graph below.



Dispersion based on Palsgaard[®] 5630. Standard sponge cake using all-in method. Whipping time 5 min. speed 3 on a Hobart A200.

The results show a very good functional stability throughout the entire testing period, and as dispersion normally is used within a much shorter time, it ensures a uniform and efficient functionality during the life span of the dispersion. Should the functional shelf life of the dispersion expire, it can be re-cooked in a following batch.

A dispersion based on Palsgaard[®] DMG 5630 is fast reacting and enables the all-in method which, due to shorter mixing time, will increase the capacity on the line.

Palsgaard[®] DMG 5630 is non-trans and is very suitable in non-trans cake systems.

Dosage:	Aerated batters	1.5-3.0%
	Non-aerated batters	0.8-1.6%