



Palsgaard® OilBinder 01

Product Profile

Product Type: Palsgaard® OilBinder 01 is a stabiliser for chocolate spreads, tahina/halva and peanutbutter. Palsgaard® OilBinder 01 is an all-vegetable, trans-free and non-GMO mixture of fully hydrogenated triglycerides with special oil-binding properties.

Application Areas: For smooth and creamy products. Palsgaard® OilBinder 01 is specially developed for semi-liquid products which contain solid particles and a high amount of liquid oil, such as chocolate/hazelnut spreads, tahina/halva and peanut butter.

Functional Properties: When producing very soft and oil-containing products, a typical problem is oil separation during storage – a problem which is accelerated at elevated temperatures. As the products also contain solid particles a sedimentation takes place and the result is a product with a layer of oil on the surface and a dry layer of sedimented particles at the bottom. This is a problem which is difficult to solve without changing the viscosity and the eating quality of the finished product

The efficient solution is Palsgaard® OilBinder 01.
 The functionality of Palsgaard® OilBinder 01 can be defined as oil-absorbing or oil-stabilizing as the liquid oil will be entrapped and attached to a net of very small crystals which are created during cooling.
 The result is that the finished product will not show oil separation when stored – even at elevated temperatures. In addition to this no sedimentation of particles will take place. The increase in viscosity is kept at a minimum and the end product will maintain a smooth and creamy texture with excellent eating qualities. Palsgaard® OilBinder 01 is therefore the perfect choice for all applications where oilseparation and sedimentation is a problem.

Example of stability in below picture.



Standard Tahina

Stored 5 months at 35°C



Tahina with
 1% of Palsgaard® OilBinder 01

Stored 5 months at 35°C

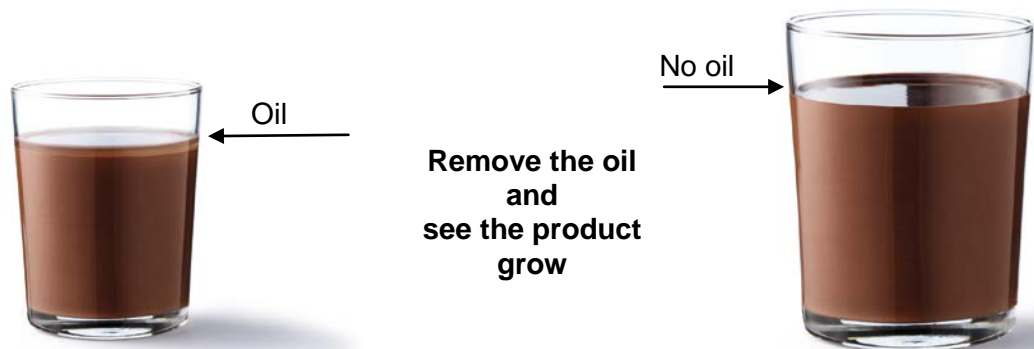
Identification: 00601501-ALL-E-PP

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Chocolate and Hazelnut spread is another example where you often see a layer of oil at the top – especially when the jar has been opened and kept at room temperature

This problem can be avoided by adding approx. 0.5 – 1.5% Palsgaard® OilBinder 01 to the spread and the result is a smooth, well tasting and stable product which can be kept at elevated temperatures without showing oilseparation. As this has only little effect on the viscosity, the use of Palsgaard® OilBinder 01 also enable you to produce a product which is spreadable directly from the refrigerator.



Advantages:

- | | |
|-------------------------------|--|
| ○ Powder form | Easy to handle/dose |
| ○ Very stable crystallisation | Very good oil-binding effect
Heat stability |
| ○ Very fine crystals | Smooth texture
No waxy taste
Spreadable even from the refrigerator |
| ○ Minor impact on viscosity | Perfect for semi-liquid products |

Working instructions

As the stabilisation is based on a proper and correct crystallisation it is very important that Palsgaard® OilBinder 01 is completely melted and dissolved in the liquid oil before the final cooling of the product.

Palsgaard® OilBinder 01 is in powder form which makes it very easy to dose when used in tahina or peanut butter. The powder can be dosed together with the peanuts/sesame seeds into the mill. The high temperature and shear will secure an even distribution and complete melting of Palsgaard® OilBinder 01.

In order to achieve the best possible result cooling to approx. 30-40° C before filling, followed by a cooling before packing is recommended. It is, however, possible to leave out the cooling but a slightly higher dosage should then be used and a slightly less stability should be expected.

When used in chocolate/hazelnut spread, Palsgaard® OilBinder 01 should be melted at approx. 70° C in part of the liquid oil before applied to the recipe,

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preferably at an early stage in the production process. Again it is an advantage to cool down the spread before filling, followed by a cooling before packing. This will secure a smooth and tasty product which is stable and spreadable over a large temperature range.

Addition of cocoa butter should be minimized in chocolate spreads. Even small amounts of cocoa butter in chocolate spreads containing liquid oils, can result in development of a coarse consistency due to re-crystallisation of the cocoa butter.

Dosage:

Examples

Tahina:	1.5-2.0%
Peanut butter:	1.0-1.5%
Chocolate/hazelnut spread:	0.7-1.2%