

PALSGAARD® 5232

Product Profile

Product Type:	Mixture of vegetable hydrocolloids.
Application Areas:	Stabilizer for mayonnaise, ketchup, salad cream, dressing, sauce etc. Cold process.
Functional Properties:	<p>PALSGAARD® 5232 provides the following advantages:</p> <ul style="list-style-type: none">* Ensures the stabilization of the oil-in-water emulsion.* Improves the viscosity of the final product.* Ensures a fine and homogeneous consistency, also at high temperatures and under acid conditions down to pH 3.5.
Dosage:	0.10-0.60%, calculated on the weight of the finished product, and depending on the composition of the mix, and the viscosity required.