

PALSGAARD® 5202

Product Profile Mayonnaise

- Product Type:** Mixture of vegetable hydrocolloids, modified starch and milk solids.
- Application Areas:** For mayonnaise and related products with 35-50% oil. Cold process.
- Functional Properties:** PALSGAARD® 5202 provides the following advantages:
- * Ensures stabilization of the oil-in-water emulsion, thus preventing the mayonnaise from oiling out
 - * Improves the viscosity of the mayonnaise.
 - * Absorbs water liberated from the filling.
 - * Ensures a fine and homogeneous consistency, stable under acid conditions down to pH around 3.5.
- Dosage:** 3-5%, calculated on the total weight, depending on the composition of the mix and the viscosity required.