

## Palsgaard® 3327

## Product Profile

- Product Type:** Palsgaard® 3327 is a mixture of mono- and diglycerides of fatty acids, citric acid esters of mono- and diglycerides, and as carrier silicon dioxide.
- Application Areas:** Due to its multi-functional behaviour Palsgaard® 3327 is used in such as emulsifier for use in oil-in-water emulsions e.g. paté and sausage.
- Functional Properties:** Palsgaard® 3327 provides the following advantages:
- \* Reduces the surface tension between water and the fat phase
  - \* Facilitates and stabilises the oil-in-water emulsion during emulsification and processing
  - \* Ensures a homogeneous and stable emulsion in the finished product
  - \* Imparts a fine and stable fat distribution in the sausage
- Dosage:** 0,3 % - 5 %, calculated on the finished product.

Identification: 00332701-EU-E-PP

Palsgaard A/S – Palsgaardvej 10 – DK-7130 Juelsminde – Denmark – Phone: +45 76 82 76 82 – E-mail: [Direct@palsgaard.dk](mailto:Direct@palsgaard.dk) – Fax: +45 76 82 76 83  
The product is tested and recommended for use in mentioned application only. The information given is, to the best of our knowledge, reliable. However, no guarantees are given, not even in case of negligence on the part of Palsgaard A/S, and users of our products, are recommended and advised to conduct their own trials to determine whether our products are suitable for the user's specific purposes. In case of delivery of defective products the user is only entitled to order a new delivery. Palsgaard A/S assumes no guarantee against patent infringement, liabilities or risks involved from the use of this product or information given.