

Palsgaard[®] CITREM 3302

Product Profile

- Product Type:** Palsgaard[®] CITREM 3302 is citric acid esters of mono- and diglycerides.
- Application Areas:** Due to its multi-functional behaviour Palsgaard[®] CITREM 3302 is used in a wide range of products such as emulsifier for use in oil-in-water emulsions e.g. sausage and dressings.
- Functional Properties:** Palsgaard[®] CITREM 3302 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:** 0,5 % - 5 %, calculated on the finished product.