

## Palsgaard® CITREM 3307

## **Product Profile**

Palsgaard® CITREM 3307 is citric acid esters of mono- and diglycerides. **Product Type:** 

Due to its multi-functional behaviour Palsgaard® CITREM 3307 is used in a wide **Application Areas:** 

range of products such as emulsifier for use in oil-in-water emulsions e.g.

sausage and dressings.

Palsgaard® CITREM 3307 provides the following advantages: **Functional Properties:** 

\* 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: 1 % - 5 %, calculated on the finished product.