

## Palsgaard<sup>®</sup> 3-6-9

## **Product Profile**

Product type:	Mixture of vegetable hydrocolloids and modified starch
Application areas:	This mixture of stabilizers and thickening agents is especially developed for mayonnaise containing 0-25 % oil and egg yolk. Cold process. The finish mayonnaise is suitable for mixing with fruits, vegetables, fish or meat products.
Process requirements:	Mix water and eggyolk together. Palsgaard <sup>®</sup> 3-6-9 and the other dry ingredients are mixed together and added to emulsion.
Functional properties:	Palsgaard <sup>®</sup> 3-6-9 provides the following advantages:
	* Palsgaard® 3-6-9 is developped for mayonaise with no or low fat content and is providing a smooth structure with high viscosity.
	* Ensures stabilization of the oil-in-water emulsion.
	* Improves the viscosity of the final product.
	* Absorbs water liberated from the filling.
	<ul> <li>* Ensures a fine and homogeneous consistency, stable under acid conditions down to pH around 3.5.</li> </ul>
Dosage:	4- 6 %, calculated on the weight of the mayonnaise, and depending on the composition of the mix and the viscosity required.

Palsgaard A/S – Palsgaardvej 10 – DK-7130 Juelsminde – Denmark – Phone: +45 76 82 76 82 – E-mail: 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.