

Palsgaard[®] 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 egg yolk together. Palsgaard[®] 3-6-9 and the other dry ingredients are mixed together and added to emulsion.
- Functional properties:** Palsgaard[®] 3-6-9 provides the following advantages:
- * Palsgaard[®] 3-6-9 is developed 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.
 - * Ensures a fine and homogeneous consistency, stable under acid conditions down to pH around 3.5.
- Dosage:** 4- 6 %, calculated on the weight of the mayonnaise, and depending on the composition of the mix and the viscosity required.