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 mayonnaise 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.