Palsgaard® 5344

Product Profile

Product type: Mixture of egg yolk powder, hydrocolloids, starch, malto dextrin and salt.

Application areas: Stabilizer and emulsifier solution for mayonnaise with 30% to 50% oil, and for cold water phase process.

Process requirements: Palsgaard® 5344 need to be mixed with oil in the ratio 1:3 when added into the water phase.

Functional properties: Palsgaard® 5344 provides the following advantages:

* Ensures the stabilization of the oil-in-water emulsion, thus preventing the emulsion from oiling out.
* Improves the viscosity and the texture of the mayonnaise.
* Ensures a fine and homogeneous consistency - stable under acid conditions down to pH around 3.5 in the final mayonnaise.

Dosage: 3.30 - 5.00%, calculated on the weight of the mayonnaise, and depending on the viscosity required.