

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:	<p>Palsgaard® 5344 provides the following advantages:</p> <ul style="list-style-type: none">* 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