

Palsgaard[®] Waterice 811

Product Profile

Product Type:	Palsgaard [®] WaterIce 811 is a mixture of stabilizers.
Application Areas:	Palsgaard [®] WaterIce 811 is developed for use in water ice (ice lollies).
Functional Properties:	Palsgaard [®] WaterIce 811 should be mixed 5 parts of sugar and then added to the mix while stirring.
	Addition may take place at any temperature, but complete dissoloution of the product is only obtained when heated to 65°C.
	Palsgaard [®] WaterIce 811 provides the following advantages:
	* Prevents flavour and colour from being sucked out of the water ice.
	* Controls the size of ice crystals during freezing, giving a fine and pleasant texture.
	* Provides a slow melt-down.
	* Maintains the stabilizing effect, even at low pH value.
Dosage:	The dosage of Palsgaard [®] WaterIce 811 depends on the composition and the texture required. Generally we recommend 0.15 - 0.25%.

Identification: 00591101-EU-E-PP.doc

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.