

## Palsgaard<sup>®</sup> WaterIce 811

## Product Profile

- Product Type:** Palsgaard<sup>®</sup> WaterIce 811 is a mixture of stabilizers.
- Application Areas:** Palsgaard<sup>®</sup> WaterIce 811 is developed for use in water ice (ice lollies).
- Functional Properties:**
- Palsgaard<sup>®</sup> 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 dissolution of the product is only obtained when heated to 65°C.
- Palsgaard<sup>®</sup> 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<sup>®</sup> WaterIce 811 depends on the composition and the texture required. Generally we recommend 0.15 - 0.25%.