Palsgaard® WaterIce 839

Product Type: Palsgaard® WaterIce 839 is a mixture of stabilizers.

Application Areas: Palsgaard® WaterIce 839 is developed for use in extruded water ice (ice lollies), but is also applicable for sorbet and sherbet.

Functional Properties: Palsgaard® WaterIce 839 should be mixed with 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® WaterIce 839 provides the following advantages:

* Facilitates the incorporation of air into the mix.
* Controls the size of ice crystals during freezing, giving a fine and pleasant texture.
* Gives a smooth and slightly chewy texture.
* Provides a slow melt-down.
* Maintains the stabilizing effect, even at low pH value.

Dosage: The dosage of Palsgaard® WaterIce 839 depends on the composition of the mix and the viscosity required. Generally we recommend 0.3 - 0.4%.