

Palsgaard® WaterIce 839

Product Profile

- 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%.