

## Palsgaard<sup>®</sup> Fruitlce 727

## Product Profile

- Product Type:** Palsgaard<sup>®</sup> Fruitlce 727 is a mixture of emulsifier and stabilizers.
- Application Areas:** Palsgaard<sup>®</sup> Fruitlce 727 is developed for use in sherbet, but is also applicable for sorbet, where a very creamy texture is required.
- Functional Properties:**
- Palsgaard<sup>®</sup> Fruitlce 727 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<sup>®</sup> Fruitlce 727 provides the following advantages:
- \* Facilitates the incorporation of air into the sorbet/sherbet mix, giving a high and stable overrun.
  - \* Provides a very creamy and smooth texture without formation of coarse ice crystals.
  - \* Controls the melt-down properties of the sorbet/sherbet.
  - \* Protects the sorbet/sherbet against heat shock damages, when exposed to fluctuating temperatures during distribution and storage.
- Dosage:** The dosage of Palsgaard<sup>®</sup> Fruitlce 727 depends on the composition of the mix and the viscosity required. Generally we recommend 0.6 - 0.7%.