

## Palsgaard<sup>®</sup> Fruitlce 713

## Product Profile

- Product Type:** Palsgaard<sup>®</sup> Fruitlce 713 is a mixture of stabilizers.
- Application Areas:** Palsgaard<sup>®</sup> Fruitlce 713 is developed for use in sorbet.
- Functional Properties:**
- Palsgaard<sup>®</sup> Fruitlce 713 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 713 provides the following advantages:
- \* Facilitates the incorporation of air into the mix, giving a high and stable overrun.
  - \* Provides a refreshing sorbet with an excellent flavour release.
  - \* Ensures a slightly creamy and uniform consistency without coarse ice crystals.
  - \* Protects the sorbet against heat shock damages, when exposed to fluctuating temperatures during distribution and storage.
- Dosage:** The dosage of Palsgaard<sup>®</sup> Fruitlce 713 depends on the composition of the mix and the texture required. Generally we recommend 0.40 - 0.50%.