

Palsgaard® Extrulce 252

Product Profile

Product Type:

Palsgaard® Extrulce 252 is an integrated mixture of emulsifier and stabilizers.

Application Areas:

Palsgaard® Extrulce 252 is developed for use in premium ice cream but may be used in all types of ice cream incl. soy based ice cream.

Functional Properties:

Palsgaard® Extrulce 252 should be added to the mix while stirring continuously.

Addition may take place at any temperature, but complete dissolution of the product is only obtained when heated to 65°C.

Palsgaard® Extrulce 252 provides the following advantages:

- * Facilitates the incorporation of air into the mix, giving a high and stable overrun.
- * Prevents the formation of coarse ice crystals giving a smooth and uniform texture.
- * Provides a very rich, creamy and warm eating ice cream.
- * Provides excellent stand up and melt-down properties.
- * Protects the ice cream against heat shock damages, when exposed to fluctuating temperatures during distribution and storage.

Dosage:

The dosage of Palsgaard® Extrulce 252 depends on the composition of the mix and the viscosity required. Generally we recommend the following levels:

Fat content in the mix/recommended dosage:

<u>10%</u>	<u>12%</u>	<u>14%</u>
0.50%	0.45%	0.40%