

## Palsgaard<sup>®</sup> Extrulce 304

## Product Profile

- Product Type:** Palsgaard<sup>®</sup> Extrulce 304 is an integrated mixture of emulsifier and stabilizers.
- Application Areas:** Palsgaard<sup>®</sup> Extrulce 304 is developed for use extruded ice cream and soft ice, but may also be used for standard ice cream and milk ice.
- Functional Properties:** Palsgaard<sup>®</sup> Extrulce 304 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<sup>®</sup> Extrulce 304 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 creamy and uniform texture.
  - \* Provides a creamy and refreshing texture to the ice cream.
  - \* Provides dryness on extrusion and excellent stand-up and meltdown properties
  - \* Protects the ice cream against heat shock damages when exposed to fluctuating temperatures during distribution and storage.
- Dosage:** The dosage of Palsgaard<sup>®</sup> Extrulce 304 depends on the composition of the mix and the viscosity required. Generally we recommend the following levels:
- Fat content in the mix/recommended dosage:
- |       |       |       |       |       |       |
|-------|-------|-------|-------|-------|-------|
| 4%    | 6%    | 8%    | 10%   | 12%   | 14%   |
| 0.65% | 0.60% | 0.55% | 0.50% | 0.45% | 0.40% |