

Palsgaard® Dessert 517

Product Profile

- Product Type:** Palsgaard® Dessert 517 is a mixture of emulsifier and stabilizer.
- Application Areas:** Palsgaard® Dessert 517 is developed for use in frozen and chilled mousse products.
- Functional Properties:**
- Add Palsgaard® Dessert 517 to the mousse mix, stirring continuously.
- Addition may take place at any temperature, but complete dissolution of the product is only obtained when heated to 65°C.
- Palsgaard® Dessert 517 provides the following advantages:
- * Facilitates whipping of the mousse ensuring a uniform and stable overrun.
 - * Improves the creaminess of the mousse giving a smooth and light texture.
 - * Provides freeze/thaw stability without any whey separation.

Dosage: The dosage of Palsgaard® Dessert 517 depends on the composition of the mousse mix and the required texture of the ready-to-eat product. Generally we recommend the following levels:

Total solids in mix/recommended dosage:

30%	34%	38%	42%
2.8%	2.7%	2.6%	2.5%