

## Palsgaard<sup>®</sup> DMG 0297 pellets

## Product Profile

- Product Type:** Palsgaard<sup>®</sup> DMG 0297 pellets are distilled monoglycerides of vegetable fatty acids.
- Application Areas:** Palsgaard<sup>®</sup> DMG 0297 is used in a wide range of products such as emulsifier for use in water-in-oil emulsions e.g. margarine and bakery compounds, etc.
- Functional Properties:** Palsgaard<sup>®</sup> DMG 0297 pellets provide the following advantages:
- \* Reduce the surface tension between water and the fat phase.
  - \* Facilitate and stabilize the water-in-oil emulsion during emulsification and processing.
  - \* Ensure a homogeneous and stable emulsion in the finished product.
  - \* Impart a fine and stable water distribution to the margarine.
- Dosage:** 0.1% - 2.0%, calculated on the finished product
- Recipes:** Table margarine