

Palsgaard® SSL 3426

Product Profile

Product Type: Sodium stearoyl-2-lactylate.

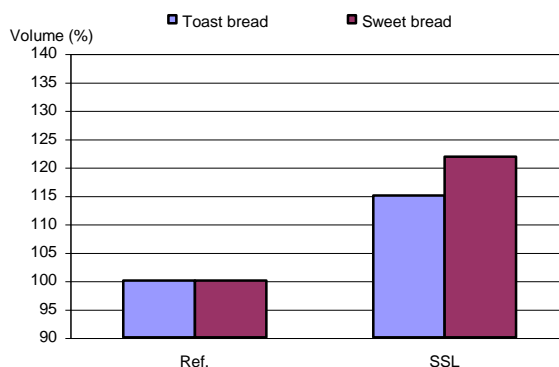
Application Areas: Palsgaard® SSL 3426 is the brand name of sodium stearoyl-2-lactylates (SSL) and is one of the most used dough conditioners.

SSL is mainly used for bread but can also be used in cake batters to give a higher stability.

Functional Properties: Palsgaard® SSL 3426 is having lipophilic groups, which are the stearic acid and the lactic groups.

Sodium stearoyl-2-lactylates are due to sodium easily dissolved in water, making Palsgaard® SSL 3426 the emulsifier with the highest proportion of hydrophilic tendency in the molecule structure compared to lipophilic. Therefore Palsgaard® SSL 3426 is the most effective and commonly used dough strengthener.

Fig. A.



Volume of toast- and sweet bread with and without 0.3% Palsgaard® SSL 3426 calculated on the flour.

The functionality is virtually linear with the amount used up to the recommended maximum level of 0.5% on flour.

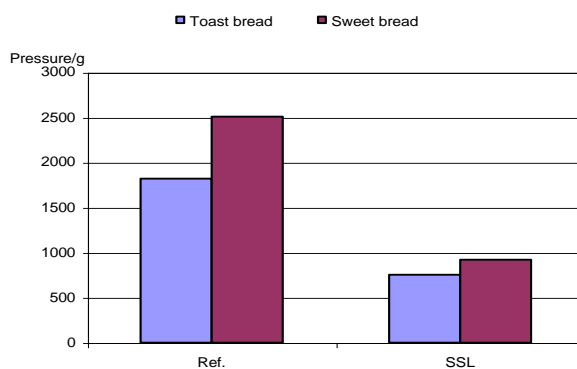
Effects:

- Improved mixing tolerance – by complexing with gluten proteins.
- Increased bread volume – by strengthening the gluten network. (*Fig. A*).
- Highest volume effect in bread systems with fat
- Improved crumb texture – finer structure because of interacting with gluten proteins.
- Anti-staling effect – by complexing with the starch and delaying the starch retrogradation. (*Fig. B*.)

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Fig. B.



Softness after 5 days of toast and sweet bread without and with 0.3% Palsgaard® SSL 3426 calculated on the flour. As seen the products containing SSL is by far softer than the ref. sample

Dosage:

0.20% – 0.50% calculated on the flour.