

Palsgaard[®] DMG 0090 Powder

Product Profile

Product Type: Palsgaard[®] DMG 0090 Powder is distilled monoglycerides of vegetable fatty acids.

Application Areas: Due to its multi-functional behaviour Palsgaard[®] DMG 0090 Powder is used in a wide range of products such as emulsifier with starch complexing properties for use in bread and starch based products and emulsifier for use in water-in-oil emulsions e.g. margarine and bakery compounds etc.

Functional Properties: Palsgaard[®] DMG 0090 Powder provides the following advantages:

- * Reduces the surface tension between water and the fat phase
- * Facilitates and stabilises the water-in-oil emulsion during emulsification and processing
- * Ensures a homogeneous and stable emulsion in the finished product
- * Imparts a fine and stable water distribution to the margarine
- * Shelf life extension via anti-staling effect
- * Improves the texture of starch containing products

Dosage: 0.1% - 1.0%, calculated on the finished product.