

## Palsgaard<sup>®</sup> CreamWhip 415

## Product Profile

- Product Type:** Palsgaard<sup>®</sup> CreamWhip 415 is a mixture of stabilizers.
- Application Areas:** Palsgaard<sup>®</sup> CreamWhip 415 is developed for use in whipping cream with milk fat or vegetable fat.
- Functional Properties:**
- Dry mix Palsgaard<sup>®</sup> CreamWhip 415 with 5 parts of sugar or other dry ingredients.
- Addition may take place at any temperature, but complete dissolution of the product is only obtained when heated to 65°C and homogenized.
- Palsgaard<sup>®</sup> CreamWhip 415 provides the following advantages:
- \* Prevents creaming during storage.
  - \* Improves the stand-up properties of the whipped cream.
  - \* Ensures the stabilization of the whipped cream prolonging the shelf-life.
- Dosage:** The dosage of Palsgaard<sup>®</sup> CreamWhip 415 depends on the composition of the mix and the texture required. Generally we recommend 0.4-0.7%.