

Palsgaard[®] CreamWhip 440

Product Profile

- Product Type:** Palsgaard[®] CreamWhip 440 is a mixture of emulsifiers.
- Application Areas:** Palsgaard[®] CreamWhip 440 is developed for use in whipping cream with milk fat or vegetable fat.
- Functional Properties:** Melt Palsgaard[®] CreamWhip 440 in the oil in the ratio 1:5 at 65-70°C. When the phase has become clear, pour it into the cream or the rest of the fat phase.
- Palsgaard[®] CreamWhip 440 provides the following advantages:
- * Prevents creaming during storage.
 - * Improves the whipping properties of the cream.
 - * Ensures the stabilization of the whipped cream prolonging the shelf-life.
 - * Makes it possible to use a lower percentage of fat without compromising on the whipping properties.
 - * Creates a smooth and firm foam.
- Dosage:** The dosage of Palsgaard[®] CreamWhip 440 depends on the composition of the mix and the texture required. Generally we recommend 1.0 - 1.7%.