

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 Palgaard [®] CreamWhip 440 depends on the composition of the mix and the texture required. Generally we recommend 1.0 - 1.7%.

Identification: 00584001-EU-E-PP.doc

Palsgaard A/S – Palsgaardvej 10 – DK-7130 Juelsminde – Denmark – Phone: +45 76 82 76 82 – E-mail: Direct@palsgaard.dk – Fax: +45 76 82 76 83 The product is tested and recommended for use in mentioned application only. The information given is, to the best of our knowledge, reliable. However, no guarantees are given, not even in case of negligence on the part of Palsgaard A/S, and users of our products, are recommended and advised to conduct their own trials to determine whether our products are suitable for the user's specific purposes. In case of delivery of defective products the user is only entitled to order a new delivery. Palsgaard A/S assumes no guarantee against patent infringement, liabilities or risks involved from the use of this product or information given.