

## Palsgaard® CreamWhip 451

## Product Profile

<b>Product Type:</b>	Palsgaard® CreamWhip 451 is a mixture of emulsifiers.
<b>Application Areas:</b>	Palsgaard® CreamWhip 451 is developed for use in whipping cream with milk fat or vegetable fat.
<b>Functional Properties:</b>	<p>Melt Palsgaard® CreamWhip 451 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.</p> <p>Palsgaard® CreamWhip 451 provides the following advantages:</p> <ul style="list-style-type: none"><li>* Prevents creaming during storage.</li><li>* Improves the whipping properties of the cream.</li><li>* Ensures the stabilization of the whipped cream prolonging the shelf-life.</li><li>* Makes it possible to use a lower percentage of fat without compromising on the whipping properties.</li><li>* Creates a smooth and soft foam.</li></ul>
<b>Dosage:</b>	The dosage of Palsgaard® CreamWhip 451 depends on the composition of the mix and the texture required. Generally we recommend 1.0 - 1.5%.