

Sauce

Recipe Suggestion

Palsgaard® 5202

Product: Heat stable sauce with 25% oil. Cold process.

Recipe:

	%
Palsgaard® 5202	2.75
Water	60.10
Salt	0.80
Sugar	6.00
Potassium sorbate	0.15
Vegetable oil	25.00
Vinegar 12%	3.00
Mustard paste	2.00
Citric acid powder	0.20
	100.00

Procedure:

- * Pour the water phase into the emulsification plant and start the recirculation.
- * Mix Palsgaard® 5202 with vegetable oil in the ratio 1:2 and add slowly into the water phase, thus starting the emulsification.
- * Add salt, sugar, and preservations into the water phase.
- * Add the remaining vegetable oil gradually in order to keep the emulsion stable.
- * Add the vinegar 12% and citric acid powder into the emulsion.

In order to keep the temperature low, stop recirculation as soon as the vinegar has been properly emulsified into the sauce

The consistency of the finished product can be altered by small adjustments up or down of the dosage of Palsgaard® 5202.

Benefits:

Palsgaard® 5202 provides an excellent smooth texture and good stability.