

Sauce

Recipe Suggestion Palsgaard[®] 5202

Product:	Heat stable sauce with 25% oil. Cold process.	
Recipe:	Palsgaard [®] 5202 Water Salt Sugar Potassium sorbate Vegetable oil Vinegar 12% Mustard paste Citric acid powder	% 2.75 60.10 0.80 6.00 0.15 25.00 3.00 2.00 0.20
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.	

Identification: 25% sauce 5202 heat stable cold (00520201-EU-E-RS)_303 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.