

Sauce



Recipe Suggestion

Palsgaard® 5245

Product: Cream sauce with 20% oil. Cold process.

Recipe:

	%
Palsgaard® 5245	2.80
Skim milk powder	4.60
Water	56.68
Sugar	6.00
Salt	1.50
Potassium sorbate	0.10
Sodium benzoate	0.10
Vegetable oil	19.65
Butter flavour	0.07
UHT cream 12%	3.00
Vinegar 12%	5.50
	100.00

Procedure:

- * Pour the water into the emulsification plant and start the recirculation.
- * Add skim milk powder, UHT cream 12%, salt, sugar and preservations into the water phase.
- * Mix Palsgaard® 5245 with vegetable oil in the ratio 1:2 and add slowly into the water phase, thus starting the emulsification.
- * Add the remaining vegetable oil and butter flavour gradually in order to keep the emulsion stable.
- * Add Vinegar 12% into the emulsion.

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

The consistency of the finished product can be altered by small adjustments up or down of the dosage of Palsgaard® 5245.

Benefits:

Palsgaard® 5245 provides an excellent smooth texture, good stability.