

## Sauce

## Recipe Suggestion Palsgaard<sup>®</sup> 5245



**Product:** 

Cream sauce with 20% oil. Cold process.

**Recipe:** 

	%
Palsgaard <sup>®</sup> 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<sup>®</sup> 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<sup>®</sup> 5245.

**Benefits:** 

Palsgaard<sup>®</sup> 5245 provides an excellent smooth texture, good stability.

Identification: 20% sauce 5245 cream cold (00524501-EU-E-RS)\_308

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.