

Cake Margarine



Recipe Suggestion

Palsgaard® 1388

Product: 80% Cake Margarine – trans free

Recipe:

	%
Palsgaard® 1388	0.80
Lecithin	0.20
Interesterified fat	43.00
Palm oil	16.00
Coconut oil	16.00
Liquid oil	4.00
Salt	1.00
Water	19.00
Flavour)	as
Colour)	<u>desired</u>
	100.00

Procedure:

- * Melt the oil/fat blend and adjust its temperature to approx. 45°C
- * Dissolve Palsgaard® 1388 and lecithin in 5 parts of oil/fat at approx. 55°C.
- * Transfer the emulsifier/oil solution into the oil/fat mix.
- * Adjust the pH-value of the water phase to approx. 5.5 by means of lactic or citric acid.
- * Emulsification temperature: approx. 45°C.