

Cream Margarine



Recipe Suggestion

Palsgaard® 1388

Product: 80% Cream Margarine – trans free

Recipe:

	%
Palsgaard® 1388	0.80
Lecithin	0.20
Interesterified fat	22.00
Palm oil	19.00
Coconut oil	19.00
Liquid oil	19.00
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.

Identification: 80% Cream Margarine P1388 - trans free Kit (00138801-EU-E-RS)-101-101

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