

Puff Pastry Margarine



Recipe Suggestion

Palsgaard® 1302

Product: 80% Puff Pastry Margarine

Recipe:

	%
Palsgaard® 1302	0.80
Lecithin	0.50
Interesterfied fat	39.40
Palm oil	23.64
Liquid oil	15.66
Glucose	1.00
Salt	1.00
Water	18.00
Flavour)	as
Colour)	desired
	100.00

Procedure:

- * Melt the oil/fat blend and adjust its temperature to approx. 45°C
- * Dissolve Palsgaard® 1302 and lecithin in 5 parts of oil/fat at approx. 65°C and transfer into the fat blend.
- * Adjust the pH-value of the water phase to approx. 3.5 by means of lactic or citric acid.
- * Emulsification temperature: approx. 45°C.