

## Puff Pastry Margarine



## Recipe Suggestion

### Palsgaard® 1311

**Product:** 60% Puff Pastry Margarine Trans Free

**Recipe:**

	%
Palsgaard® 1311	2.00
Palm stearin	21.30
Palm oil	21.30
Liquid oil	15.40
Salt	0.30
Water	39.70
Flavour )	As
Colour )	<u>Desired</u>
	100.00

**Procedure:**

- \* Melt the oil/fat blend and adjust its temperature to approx. 55°C
- \* Dissolve Palsgaard® 1311 in 5 parts of oil/fat at approx. 55 °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. 55°C.

Identification: 60% Puff Pastry Margarine kit (00131101-EU-E-RS)-402

Palsgaard A/S – Palsgaardvej 10 – DK-7130 Juelsminde – Denmark – Phone: +45 76 82 76 82 – E-mail: [Direct@palsgaard.dk](mailto:Direct@palsgaard.dk) – Fax: +45 76 82 76 83  
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