

## Puff Pastry Margarine



## Recipe Suggestion

Palsgaard® 1311

Palsgaard® 6111

**Product:** 80% Puff Pastry Margarine Trans Free

### Recipe:

	%
Palsgaard® 1311	0.80
Palsgaard® 6111	0.50
Palm stearin	32.10
Palm oil	32.10
Liquid oil	14.50
Salt	0.30
Water	19.70
Flavour )	as
Colour )	desired
	100.00

### Procedure:

- \* Melt the oil/fat blend and adjust its temperature to approx. 55°C
- \* Dissolve Palsgaard® 1311 and Palsgaard® 6111 in 5 parts of oil/fat at approx. 70 °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: 80% Puff Pastry Margarine (00131101+6111-EU-E-RS)\_403

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