

Puff Pastry Margarine



Recipe Suggestion

Palsgaard® 1325

Product: 60% Puff Pastry Margarine Trans Free

Recipe:

	%
Palsgaard® 1325	2.00
Palm stearin mp 54°C	26.50
Palm oil	26.50
Liquid oil	5,00
Salt	1.00
Water	39.00
Flavour)	As
Colour)	<u>Desired</u>
	<u>100.00</u>

Procedure:

- * Melt the oil/fat blend and adjust its temperature to approx. 55°C
- * Dissolve Palsgaard® 1325 in 5 parts of oil/fat at approx. 55 °C and transfer to 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 (00132501-EU-E-RS)_402

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