

Liquid Margarine

Recipe Suggestion
Palsgaard® 3237
Palsgaard® 6118



Product: 80% Liquid Margarine

Recipe:

	%
Palsgaard® 3237	1.00
Palsgaard [®] 6118	4.00
Liquid oil	75.0
Salt	1.00
Skim milk powder	0.50
Water	18.40
Sorbic acid	0.10
Flavour)	as
Colour)	desired
	100.00

Procedure:

- Adjust the temperature of the liquid oil to approx. 45°C
- Dissolve Palsgaard® 3237 and Palsgaard® 6118 in 5 parts of oil at approx. 70°C and transfer into the oil blend.
- Dissolve salt and skim milk powder in the water phase and adjust the temperature to 45°C.
- Adjust the pH-value of the water phase to approx. 5.5 by means of lactic or citric acid.
- Emulsification temperature: approx. 45°C.
- Passage through tubular cooler.
- In order to facilitate the after crystallisation, the emulsion should rest for 15 min.
- Stirring for 30 min.
- Packing

Note:

The after crystallisation is very important to avoid any separation of oil during storage.