

Liquid Margarine

Recipe Suggestion

Palsgaard® 3245

Palsgaard® 6111



Product: 70% Liquid Margarine

Recipe:

	<u>%</u>
Palsgaard® 3245	1.00
Palsgaard® 6111	2.42
Liquid oil	66.58
Salt	1.00
Water	29.00
Flavour)	as
Colour)	<u>desired</u>
	100.00

Procedure:

- * Adjust the temperature of the liquid oil to approx. 45°C
- * Dissolve Palsgaard® 3245 and Palsgaard® 6111 in 5 parts of oil at approx. 70°C and transfer into the oil blend.
- * Adjust the pH-value of the water phase to approx. 4.4 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.

Identification: 70% Liquid Margarine (00324501-EU-E-RS)_301

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