

Liquid Margarine



Recipe Suggestion

Palsgaard® 3237

Palsgaard® 6111

Product: 97% Liquid Margarine

Recipe:

	%
Palsgaard® 3237	0.30
Palsgaard® 6111	4.00
Liquid oil	92.70
Skim milk powder	0.40
Salt	0.70
Water	1.80
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® 6111 in 5 parts of oil at approx. 70°C and transfer into the fat 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 in order to avoid any separation of oil during storage

Identification: 97% Liquid Margarine (90323701-EU-E-RS)_303

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