

Cream Shortening



Recipe Suggestion

Palsgaard® 1388

Product: Cream Shortening - trans free

Recipe:

	%
Palsgaard® 1388	0.60
Coconut oil mp 26°C	20.00
Interesterified fat	54.40
Palm oil	20.00
Liquid oil	5.00
Flavour)	as
Colour)	desired
	100.00

Procedure:

- * Melt the oil/fat blend and adjust its temperature to approx. 45°C
- * Dissolve Palsgaard® 1388 in 5 parts of oil/fat at approx. 45°C.
- * Transfer the emulsifier/oil solution into the oil/fat mix.
- * Emulsification temperature: approx. 45°C.

Identification: 100% Cream Shortening - trans free (00138801-EU-E-RS)_501

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