

Cream Shortening



Recipe Suggestion

Palsgaard® DMG 0291

Product: Cream Shortening

Recipe:

	<u>%</u>
Palsgaard® DMG 0291	0.50
Coconut oil mp 26°C	20.00
Interesterfied fat	42.00
Palm oil	15.00
Liquid oil	22.50
Flavour)	as
Colour)	<u>desired</u>
	100.00

Procedure:

- * Melt the oil/fat blend and adjust its temperature to approx. 45°C
- * Dissolve Palsgaard® DMG 0291 in 5 parts of oil/fat at approx. 65°C.
- * Transfer the emulsifier/oil solution into the oil/fat mix.
- * Emulsification temperature: approx. 45°C.