

Cream Shortening

Recipe Suggestion

Palsgaard® DMG 0295



Product: Cream Shortening - trans free

Recipe:

	%
Palsgaard® DMG 0295	0.50
Coconut oil mp 26°C	20.00
Interesterified fat	54.50
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® DMG 0295 in 5 parts of oil/fat at approx. 55°C.
- * Transfer the emulsifier/oil solution into the oil/fat mix.
- * Emulsification temperature: approx. 45°C.

Identification: 100% Cream Shortening - trans free (00029501-EU-E-RS)_501

Palsgaard A/S – Palsgaardvej 10 – DK-7130 Juelsminde – Denmark – Phone: +45 76 82 76 82 – E-mail: Direct@palsgaard.dk – Fax: +45 76 82 76 83
 The product is tested and recommended for use in mentioned application only. The information given is, to the best of our knowledge, reliable. However, no guarantees are given, not even in case of negligence on the part of Palsgaard A/S, and users of our products, are recommended and advised to conduct their own trials to determine whether our products are suitable for the user's specific purposes. In case of delivery of defective products the user is only entitled to order a new delivery. Palsgaard A/S assumes no guarantee against patent infringement, liabilities or risks involved from the use of this product or information given.