

Low Fat Spread



Recipe Suggestion

Palsgaard® DMG 0291
 Palsgaard® PGPR 4110
 Palsgaard® 6111

Product: 40% Low Fat Spread with Pectin

Recipe:

	%
Palsgaard® DMG 0291	0.60
Palsgaard® PGPR 4110	0.10
Palsgaard® 6111	0.75
Interesterfied fat	8.00
Palm oil	10.00
Liquid oil	20.55
Salt	0.70
Potassium sorbate	0.10
Slendid 200 (pectin)	0.30
Water	58.90
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, Palsgaard® PGPR 4110 and Palsgaard® 6111 in 5 parts of oil/fat at approx. 70°C
- * Transfer the emulsifier/oil solution into the oil/fat mix
- * Dissolve the pectin in 10 parts of water and transfer into the water phase
- * Pasteurize the water phase and cool to 45°C
- * Adjust the pH-value of the water phase to approx. 4.5 by means of lactic or citric acid
- * Emulsification temperature: approx. 45°C.

Identification: 40% Low Fat Spread with Pectin & 6111 (90029101-EU-E-RS)_603

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