

Low Fat Spread



Recipe Suggestion Palsgaard® DMG 0295

Product: 40% Low Fat Spread – trans free

Recipe:

	<u>%</u>
Palsgaard® DMG 0295	0.60
Interesterified fat	8.00
Palm oil	10.00
Liquid oil	21.40
Salt	0.70
Potassium sorbate	0.10
Water	59.20
Flavour)	as
Colour)	<u>desired</u>
	100.00

- Procedure:**
- * Melt the oil/fat blend and adjust its temperature to approx. 40°C.
 - * Dissolve Palsgaard® DMG 0295 in 5 parts of oil/fat at approx. 65°C.
 - * Transfer the emulsifier/oil solution into the oil/fat mix.
 - * Adjust the pH-value of the water phase to approx. 4.5 by means of lactic or citric acid.
 - * Emulsification temperature: approx. 40°C.

Identification: 40% Low Fat Spread - trans free (00029501-EU-E-RS)_603

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