

Low Fat Spread



Recipe Suggestion

Palsgaard® DMG 0298
 Palsgaard® PGPR 4175

Product: 40% Low Fat Spread with Starch and PGPR

Recipe:

	%
Palsgaard® DMG 0298	0.50
Palsgaard® PGPR 4175	0,05
Palm Oil	10.00
Interesterfied fat	8.00
Liquid oil	21.45
Salt	0.70
Potassium sorbate	0.10
C*deLight MD 01970	1.10
C*tex-instant 12605	4.40
Water	53.70
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 0298 and Palsgaard® 4175 in 5 parts of oil/fat at approx. 55°C .
- * Transfer the emulsifier/oil solution into the oil/fat mix.
- * Disperse the starch in the water phase.
- * Adjust the pH-value of the water phase to approx. 4.5 by means of lactic or citric acid.
- * Emulsification temperature: approx. 45°C