

Low Fat Spread



Recipe Suggestion

Palsgaard® DMG 0298
 Palsgaard® PGPR 4175
 Palsgaard® 6118

Product: 10% Low Fat Spread

Recipe:

	%
Palsgaard® DMG 0298	0.60
Palsgaard® PGPR 4175	0.40
Palsgaard® 6118	0,70
RBD Palm oil	2.00
Liquid oil	6.30
Water	87.11
Salt	0.60
Potassium Sorbate	0.20
Sodium Alginate	0.55
Maltodextrin	1.50
Flavour	0.02
Colour	0.02
	100.00

Procedure:

- * Melt the oil/fat blend and adjust temperature to approx. 60°C.
- * Dissolve Palsgaard® DMG 0298 and Palsgaard® PGPR 4175 in 5 parts of oil/fat at approx. 60°C
- * Dissolve PALSQAARD® 6118 in 5 parts of oil/fat at approx. 70°C
- * Dissolve salt, Palsgaard® KP11 138 and Maltodextrine in the water phase and adjust the temperature to 75°C. Hold it for 30 min.
- * Transfer the emulsifier/oil solution to 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. 60-65°C.
- * Crystalise the emulsion on a tube chiller and pack at 16-20°C

Identification: 10% Low Fat Spread kit (90611801-EU-E-RS)-601-601

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