

Low Fat Spread



Recipe Suggestion

Palsgaard® DMG 0295
Palsgaard® PGPR 4175

Product: 10% Low Fat Spread with Palsgaard® PGPR 4175

Recipe:

	%
Palsgaard® 0295	0.60
Palsgaard® 4175	0.40
Interesterfied fat	2.00
Liquid oil	7.00
Water	89,36
Salt	0.60
Flavour	0.02
Anatto 3525	0.02
	100.00

Procedure:

- * Melt the oil/fat blend and adjust its temperature to approx. 60°C.
- * Dissolve PALSGAARD® 0295 and PALSGAARD® 4175 in 5 parts of oil/fat at approx. 60°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. 60-65°C.
- * Produced on one tube chiller and packingtemperature at 16-19°C .

Identification: 10% Low Fat Spread (00029501-EU-E-RS)_601

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