

## Low Fat Spread



## Recipe Suggestion

Palsgaard® DMG 0295  
 Palsgaard® PGPR 4175

**Product:** 15% Low Fat Spread

### Recipe:

	%
<b>PALSGAARD® 0295</b>	0.60
<b>PALSGAARD® 4175</b>	0,40
Interesterfied fat	2.00
Liquid oil	12.00
Salt	0.60
Potassium sorbate	0.20
Water	84.20
Flavour )	as desired
Colour )	as desired
	100.00

### Procedure:

- \* Melt the oil/fat blend and adjust its temperature to approx. 55°C.
- \* Dissolve Palsgaard® 0295 and Palsgaard 4175 in 5 parts of oil/fat at approx. 55°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. 55°C.

Identification: 15% Low fat spread trans free (00029501-EU-E-RS)\_601

Palsgaard A/S – Palsgaardvej 10 – DK-7130 Juelsminde – Denmark – Phone: +45 76 82 76 82 – E-mail: Direct@palsgaard.dk – Fax: +45 76 82 76 83  
 The product is tested and recommended for use in mentioned application only. The information given is, to the best of our knowledge, reliable. However, no guarantees are given, not even in case of negligence on the part of Palsgaard A/S, and users of our products, are recommended and advised to conduct their own trials to determine whether our products are suitable for the user's specific purposes. In case of delivery of defective products the user is only entitled to order a new delivery. Palsgaard A/S assumes no guarantee against patent infringement, liabilities or risks involved from the use of this product or information given.