

## Low Fat Spread



## Recipe Suggestion

Palsgaard® DMG 0295  
 Palsgaard® PGPR 4175

**Product:** 18% Low Fat Spread

### Recipe:

	%
<b>Palsgaard® DMG 0295</b>	0.60
<b>Palsgaard® PGPR 4175</b>	0,40
Interesterfied fat	2.00
Liquid oil	15.00
Salt	0.60
Potassium sorbate	0.20
Water	81.20
Flavour )	as desired
Colour )	as desired
	100.00

### Procedure:

- \* Melt the oil/fat blend and adjust its temperature to approx. 55°C.
- \* Dissolve Palsgaard® DMG 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°-60°C.

Identification: 18 % 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  
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