

Table Margarine



Recipe Suggestion

Palsgaard® 0184

Product: 80% Table Margarine– trans free

Recipe:

	%
Palsgaard® 0184	0.35
Palm oil	10.50
Palm stearin	8.00
Interesterified fat	36.70
Liquid oil	24.45
Skim milk powder	0.50
Salt	1.00
Water	18.50
Flavour)	as
Colour)	desired
	100.00

Procedure:

- * Melt the oil/fat blend and adjust its temperature to approx. 45°C
- * Dissolve Palsgaard® 0184 in 5 parts of oil/fat at approx. 65°C.
- * Transfer the emulsifier/oil solution into the oil/fat mix.
- * Dissolve the skim milk powder in 10 parts of water and transfer into the water phase.
- * Pasteurize the water phase.
- * Adjust the pH-value of the water phase to approx. 5.5 by means of lactic or citric acid.
- * Emulsification temperature: approx. 45°C.

Identification: 80% Table Margarine - transfree (00018401-EU-E-RS)_702

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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