

Table Margarine

Recipe Suggestion Palsgaard[®] 3235



Product:

80% Table Margarine - trans free

Recipe:

	%
Palsgaard [®] 3235	0.35
Palm oil	10.50
Palm stearin	8.00
Interesterified fat	36.70
Liquid oil	24.45
Skim milk powder	0.50
Salt	0.20
Water	19.30
Flavour)	as
Colour)	desired
	100.00

Procedure:

* Melt the oil/fat blend and adjust its temperature to approx. 45°C

- Dissolve Palsgaard[®] 3235 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 (00323501-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 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.