

Dairy Spread



Recipe Suggestion

Palsgaard® DMG 0291

Product: 50 % Dairy Spread

Recipe:

	%
Palsgaard® DMG 0291	0.50
Butter fat	49.50
Salt	0.50
Potassium sorbate	0.10
Water	40.40
Flavour)	as
Colour)	desired
	100.00

Procedure:

- * Melt the butter fat and adjust its temperature to approx. 45°C.
- * Dissolve Palsgaard® DMG 0291 in 5 parts of butter fat at approx. 60°C.
- * Transfer the emulsifier/fat solution into the fat 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: 50% Dairy Spread (90029101-EU-E-RS)_605

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