

Butter Spread



Recipe Suggestion

Palsgaard[®] DMG 0291

Product: 59 % Dairy Spread

Recipe:

	%
Palsgaard [®] DMG 0291	0.50
Butter fat	58.50
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. 65°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.