

Table Margarine



Recipe Suggestion

Palsgaard® 3235

Product: 80% Table Margarine – low salt content

Recipe:

	%
Palsgaard® 3235	0.35
Interesterfied fat	5.00
Palm Oil	35.00
Liquid oil	39.65
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 - low salt content (00323501-EU-E-RS)_702

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