Palsgaard® RecMilk 122

Product Profile

Product Type: Palsgaard® RecMilk 122 is an integrated mixture of emulsifier and stabilizers.

Application Areas: Palsgaard® RecMilk 122 is developed for use in recombined, toned and fresh milk, and related products. Also suitable for use in soymilk and soy milk drinks.

Equally suited for pasteurized, UHT-treated and sterilized milk products.

Functional Properties: Palsgaard® RecMilk 122 should be added to the water phase while stirring continuously.

Addition may take place at any temperature, but complete dissolution of the product is only obtained when heated to 65°C.

Palsgaard® RecMilk 122 provides the following advantages:

* Facilitates the formation of a stable emulsion of the fat.

* Prevents excessive foam formation during processing.

* Improves the texture of the finished milk giving a creamy and rich taste.

Dosage: The dosage of Palsgaard® RecMilk 122 depends on the composition of the milk and the texture required. Generally we recommend 0.15 - 0.25%.