Palsgaard® RecMilk 131

Product Profile

Product Type: Palsgaard® RecMilk 131 is a blend of emulsifier and stabilizers.

Application Areas: Palsgaard® RecMilk 131 is developed for use in high calcium milk. Equally suited for pasteurized and UHT-treated products.

Functional Properties: Palsgaard® RecMilk 131 should be added to the water/milk, while stirring, together with the other dry ingredients.

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

Palsgaard® RecMilk 131 provides the following advantages:

* Prevents sedimentation of particles also at elevated temperatures.

* Prevents separation of fat.

* Improves the texture of the milk giving a richer and more creamy taste.

* Reduces the formation of excessive foam during processing and filling.

Dosage: The dosage of Palsgaard® RecMilk 131 depends on the composition of the milk and the level of added calcium. Generally we recommend 0.2 - 0.3%.