

Palsgaard® 1-2-3

Product Profile

- Product type:** Palsgaard® 1-2-3 is a compound containing modified starch and vegetable hydrocolloids, all with their special function in the process and in the final mayonnaise products. Palsgaard® 1-2-3 contains: Acetylated distarch adipate E 1422 and the two hydrocolloids Guar gum E 412 and Xanthan gum E 415. The combination of starch and hydrocolloids secures a short and very creamy mayonnaise and dressing
- Application areas:** Palsgaard 1-2-3 is a stabilizer system for cold process and the emulsifier system is typical egg yolk, but also milk proteins and other proteins can be used..
- Palsgaard® 1-2-3 can be used in a wide range of products with different fat contents.
From “fat free” mayonnaises and dressings with only 0,5% fat content to reduced fat mayonnaises and dressings with up to 60 % fat content.
- The use of Palsgaard® 1-2-3 in this wide range of products does not demand changes in the process or the process equipment.
- Process requirements:** Palsgaard® 1-2-3 must to be mixed with oil in the ratio 1:3, or mixed with other dry ingredients, e.g. sugar, when added to the water phase, then lumps of stabilizer are avoided.
- Functional properties:** Palsgaard® 1-2-3 provides the following advantages:
- Ensures the stabilization of the oil-in-water emulsion
 - Improve the mouthfill of the Mayonnaise / dressing.
 - Improves the viscosity of the final product.
 - Ensures a fine and homogeneous consistency, also at high temperatures and under acid conditions down to pH 3.5.
 - Can be used in a wide range of different products with out changing the equipment or the process
- Dosage:** 1,5 % - 6 %, calculated on the weight of the finished product, and depending on the composition of the mayonnaise product and the viscosity required.
- Recipes :**
- 0,5 % “Fat free” mayonnaise
 - 3 % Low fat mayonnaise
 - 15 % Dressing
 - 60 % Reduced fat mayonnaise