



## Palsgaard® OilBinder 01

## Product Profile

### Product Type:

Palsgaard® OilBinder 01 is a stabiliser for chocolate spreads, tahina/halva and peanutbutter. Palsgaard® OilBinder 01 is an all-vegetable, trans-free and non-GMO mixture of fully hydrogenated triglycerides with special oil-binding properties.

### Application Areas:

For smooth and creamy products. Palsgaard® OilBinder 01 is specially developed for semi-liquid products which contain solid particles and a high amount of liquid oil, such as chocolate/hazelnut spreads, tahina/halva and peanut butter.

### Functional Properties:

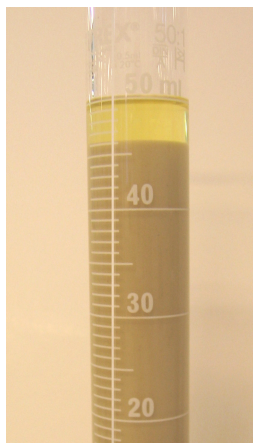
When producing very soft and oil-containing products, a typical problem is oil separation during storage – a problem which is accelerated at elevated temperatures. As the products also contain solid particles a sedimentation takes place and the result is a product with a layer of oil on the surface and a dry layer of sedimented particles at the bottom. This is a problem which is difficult to solve without changing the viscosity and the eating quality of the finished product

The efficient solution is Palsgaard® OilBinder 01.

The functionality of Palsgaard® OilBinder 01 can be defined as oil-absorbing or oil-stabilizing as the liquid oil will be entrapped and attached to a net of very small crystals which are created during cooling.

The result is that the finished product will not show oil separation when stored – even at elevated temperatures. In addition to this no sedimentation of particles will take place. The increase in viscosity is kept at a minimum and the end product will maintain a smooth and creamy texture with excellent eating qualities. Palsgaard® OilBinder 01 is therefore the perfect choice for all applications where oilseparation and sedimentation is a problem.

Example of stability in below picture.



Standard Tahina

Stored 5 months at 35°C



Tahina with  
 1% of Palsgaard® OilBinder 01

Stored 5 months at 35°C



preferably at an early stage in the production process. Again it is an advantage to cool down the spread before filling, followed by a cooling before packing. This will secure a smooth and tasty product which is stable and spreadable over a large temperature range.

Addition of cocoa butter should be minimized in chocolate spreads. Even small amounts of cocoa butter in chocolate spreads containing liquid oils, can result in development of a coarse consistency due to re-crystallisation of the cocoa butter.

**Dosage:**

**Examples**

Tahina:	0.5-1.5%
Peanut butter:	0.7-2.0%
Chocolate/hazelnut spread:	0.3-1.5%