Palsgaard® DMG 0298

Product Profile

Product Type: Palsgaard® DMG 0298 is distilled monoglycerides of vegetable fatty acids.

Application Areas: Palsgaard® DMG 0298 can be used as an emulsifier for low fat and very low fat margarine.

Functional Properties: Palsgaard® DMG 0298 provides the following advantages:

* Reduces the surface tension between the water and the fat phase.
* Stabilizes the water-in-oil emulsion during emulsification and cooling.
* Ensures a stable and homogeneous emulsion in margarine with a low fat content.
* The fatty acids composition is mainly based on oleic acids.

Dosage: Typical 0.1% - 0.8 %, calculated on the finished product but no limitation.