

## Cream Shortening



## Recipe Suggestion

Palsgaard® DMG 0298

**Product:** Cream Shortening

**Recipe:**

	%
Palsgaard® DMG 0298	0.50
Coconut oil mp 26°C	20.00
Interesterfied fat	42.00
Palm oil	15.00
Liquid oil	22.50
Flavour )	as
Colour )	desired
	100.00

**Procedure:**

- \* Melt the oil/fat blend and adjust its temperature to approx. 45°C/ 115°F
- \* Dissolve Palsgaard® DMG 0298 in 5 parts of oil/fat at approx. 50°C / 125°F.
- \* Transfer the emulsifier/oil solution into the oil/fat mix.
- \* Mixing temperature: approx. 45°C. /115°F