

Palsgaard® Extrulce 255

Product Profile

Product Type: Palsgaard® Extrulce 255 is an integrated mixture of emulsifier and stabilizers.

Application Areas: Palsgaard® Extrulce 255 is developed for use in extruded ice cream and soft ice, but may also be used for standard ice cream and milk ice.

Functional Properties: Palsgaard® Extrulce 255 should be added to the mix while stirring continuously.

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

Palsgaard® Extrulce 255 provides the following advantages:

- * Dispersable in cold water
- * Facilitates the incorporation of air into the mix giving a high and stable overrun.
- * Prevents the formation of coarse ice crystals giving a creamy and uniform texture.
- * Provides a creamy texture to the ice cream
- * Provides dryness on extrusion and excellent stand-up and meltdown properties
- * Protects the ice cream against heat shock damages when exposed to fluctuating temperatures during distribution and storage.

Dosage: The dosage of Palsgaard® Extrulce 255 depends on the composition of the mix and the viscosity required. Generally we recommend the following levels:

Fat content in the mix/recommended dosage:

4%	6%	8%	10%	12%
0.65%	0.60%	0.55%	0.50%	0.45%