

Palsgaard® Extrulce 260

Product Profile

- Product Type:** Palsgaard® Extrulce 260 is an integrated mixture of emulsifier and stabilizers.
- Application Areas:** Palsgaard® Extrulce 260 is developed for use in extruded ice cream, but may also be used for standard ice cream and milk ice.
- Functional Properties:** Palsgaard® Extrulce 260 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 260 provides the following advantages:
- * Facilitates the incorporation of air into the mix, giving a high and stable overrun.
 - * Prevents the formation of coarse ice crystals giving a smooth and uniform texture.
 - * Provides a slow melt-down of 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 260 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%