Fat crystallisers for Ready to Use Therapeutic Foods/Supplements

PRODUCT NAME	SPECIFICATION
Palsgaard® OilBinder 6121	A specialised blend of rapeseed-based triglycerides and mono and diglycerides (E471).
Palsgaard® CrystalPromoter 6117	A specialised blend of rapeseed-based triglycerides.

BRINGING GOOD THINGS TOGETHER

Palsgaard®

Control oil phase separation and improve shelf-life stability

In the world of RUTF/RUSF production, maintaining product quality is of utmost importance. According to the UNICEF product standards, visible oil separation should not occur within the 24-month shelf-life of these essential nutritional supplements. However, dealing with oil phase separation, a natural occurrence in high-fat RUTF/RUSF due to the differing densities of oil and solid particles, can be especially challenging, especially in warmer climates.

Palsgaard offers the ultimate remedy to conquer this hurdle. Say hello to our ground-breaking fat crystallizers: **Palsgaard® OilBinder 6121**, and **Palsgaard® Crystal promoter 6117**.

KEY FEATURES

- Oil binding functionality
- Fat crystallization acceleration
- PHO-free
- Non-GMO
- Kosher / Halal certified
- Produced in CO2-neutral factories

KEY BENEFITS

- Boost production capacity with accelerated fat crystallization rates
- Eliminate product return risks caused by oil-off issues
- Achieve a smooth texture by controlling fat crystal growth
- Enhance shelf life by effectively controlling oil separation

RUTF made without crystallisers

RUTF made with Palsgaard® fat crystallisers

No oiling-off, even at elevated temperatures

Tested to perfection

In RUTF/RUSF applications, Palsgaard's fat crystallizers play a pivotal role in promoting effective fat crystallization. By creating a network of small crystals, they adeptly entrap and bind the oil phase in a well-distributed net, ensuring that the finished product remains stable and free from oil separation even when stored at elevated temperatures. Say goodbye to worries about product quality, as our fat crystallizers guarantee a seamless and superior end result.

Palsgaard® OilBinder 6121 and **Palsgaard® CrystalPromoter 6117** have both undergone rigorous long-term shelf-life stability evaluations, proving their premium functionality in controlling oil separation in RUTF/RUSF applications.

Share our expertise and try our recipes

We've developed a series of recipes for RUTF/RUSF applications which we'll gladly share with you. To try the recipes and order samples, please contact your local sales office via **www.palsgaard.com.**

Typical recipe	RUTF	RUTF
Ingredients	%	%
Palsgaard® OilBinder 6121	1.7-2.0	
Palsgaard® CrystalPromoter 6117		1.7-2.0
Vegetable fat (palm, soybean, rapeseed)	18-24	18-24
Icing sugar	20-26	20-26
Peanut paste	25-27	25-27
Skimmed milk powder	20-25	20-25
Vitamin premix	As required	As required
Mineral premix	As required	As required

Procedure

- Melt **Palsgaard® OilBinder 6121 or Palsgaard® Crystal-Promoter 6117** in 1/3 of fat at approx. 70°C

- Heat the peanut paste and the 2/3 of the oil at 60°C while mixing gently

- Add the oil binder dissolved in the 1/3 of the oil blend

- Add the dry ingredients while blending

- Heat to 90°C for 10 minutes while mixing

- Cool down to 50°C

Bringing good things together for over a century

The modern food emulsifier was invented by the founder of Palsgaard, Einar Viggo Schou, in 1917. Since then, we have never stopped developing and improving our products, and it is part of our DNA to keep developing yours. Bringing together your unique challenges and our drive for perfection is the recipe for a successful collaboration, and for great products that consumers love.

We also bring together the know-how of a century with a deep sense of responsibility for future generations. That's why all our production sites are CO_2-neutral and why we go to great lengths to live up to the relevant UN Sustainable Development Goals.

Learn more about our heritage and values at
palsgaard.com

Palsgaard®
♡ Heart working people