



## Palsgaard® OilBinder 01

## Product Profile

**Product Type:** Palsgaard® OilBinder 01 is a stabiliser for chocolate spreads, tahina/halva and peanutbutter. Palsgaard® OilBinder 01 is an all-vegetable, trans-free and non-GMO mixture of fully hydrogenated triglycerides with special oil-binding properties.

**Application Areas:** For smooth and creamy products. Palsgaard® OilBinder 01 is specially developed for semi-liquid products which contain solid particles and a high amount of liquid oil, such as chocolate/hazelnut spreads, tahina/halva and peanut butter.

**Functional Properties:** When producing very soft and oil-containing products, a typical problem is oil separation during storage – a problem which is accelerated at elevated temperatures. As the products also contain solid particles a sedimentation takes place and the result is a product with a layer of oil on the surface and a dry layer of sedimented particles at the bottom. This is a problem which is difficult to solve without changing the viscosity and the eating quality of the finished product

The efficient solution is Palsgaard® OilBinder 01.  
 The functionality of Palsgaard® OilBinder 01 can be defined as oil-absorbing or oil-stabilizing as the liquid oil will be entrapped and attached to a net of very small crystals which are created during cooling.  
 The result is that the finished product will not show oil separation when stored – even at elevated temperatures. In addition to this no sedimentation of particles will take place. The increase in viscosity is kept at a minimum and the end product will maintain a smooth and creamy texture with excellent eating qualities. Palsgaard® OilBinder 01 is therefore the perfect choice for all applications where oilseparation and sedimentation is a problem.

Example of stability in below picture.



Standard Tahina

Stored 5 months at 35°C



Tahina with  
 1% of Palsgaard® OilBinder 01

Stored 5 months at 35°C

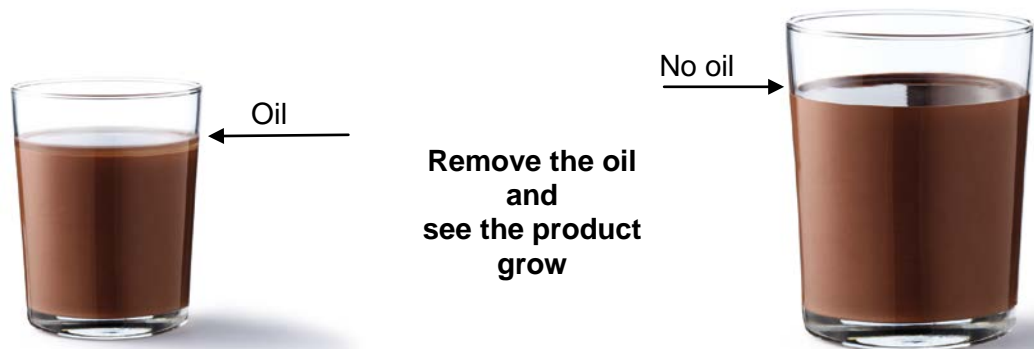
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The product is tested and recommended for use in mentioned application only. The information given is, to the best of our knowledge, reliable. However, no guarantees are given, not even in case of negligence on the part of Palsgaard A/S, and users of our products, are recommended and advised to conduct their own trials to determine whether our products are suitable for the user's specific purposes. In case of delivery of defective products the user is only entitled to order a new delivery. Palsgaard A/S assumes no guarantee against patent infringement, liabilities or risks involved from the use of this product or information given.

Chocolate and Hazelnut spread is another example where you often see a layer of oil at the top – especially when the jar has been opened and kept at room temperature

This problem can be avoided by adding approx. 0.5 – 1.5% Palsgaard® OilBinder 01 to the spread and the result is a smooth, well tasting and stable product which can be kept at elevated temperatures without showing oilseparation. As this has only little effect on the viscosity, the use of Palsgaard® OilBinder 01 also enable you to produce a product which is spreadable directly from the refrigerator.



#### Advantages:

- |                               |  |
|-------------------------------|--|
| ○ Powder form                 | Easy to handle/dose  |
| ○ Very stable crystallisation | Very good oil-binding effect<br>Heat stability                           |
| ○ Very fine crystals          | Smooth texture<br>No waxy taste<br>Spreadable even from the refrigerator |
| ○ Minor impact on viscosity   | Perfect for semi-liquid products   |

#### Working instructions

As the stabilisation is based on a proper and correct crystallisation it is very important that Palsgaard® OilBinder 01 is completely melted and dissolved in the liquid oil before the final cooling of the product.

Palsgaard® OilBinder 01 is in powder form which makes it very easy to dose when used in tahina or peanut butter. The powder can be dosed together with the peanuts/sesame seeds into the mill. The high temperature and shear will secure an even distribution and complete melting of Palsgaard® OilBinder 01.

In order to achieve the best possible result cooling to approx. 30-40° C before filling, followed by a cooling before packing is recommended. It is, however, possible to leave out the cooling but a slightly higher dosage should then be used and a slightly less stability should be expected.

When used in chocolate/hazelnut spread, Palsgaard® OilBinder 01 should be melted at approx. 70° C in part of the liquid oil before applied to the recipe,

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preferably at an early stage in the production process. Again it is an advantage to cool down the spread before filling, followed by a cooling before packing. This will secure a smooth and tasty product which is stable and spreadable over a large temperature range.

Addition of cocoa butter should be minimized in chocolate spreads. Even small amounts of cocoa butter in chocolate spreads containing liquid oils, can result in development of a coarse consistency due to re-crystallisation of the cocoa butter.

**Dosage:**

**Examples**

Tahina:	1.5-2.0%
Peanut butter:	1.0-1.5%
Chocolate/hazelnut spread:	0.7-1.2%