



PALM-BASED EMULSIFIED LARD FOR CHINESE BAKERY

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INTRODUCTION

Emulsified lard is produced by combining lard, vegetable oil, and emulsifiers using the quenching and kneading method.

ADVANTAGES

1

Good oxidative stability: 320% better oxidative stability (5hr versus 1.53 hr OSI)

2

Cost effective ingredient: 16% more price competitive

3

Similar performance as lard



PALM-BASED EMULSIFIED LARD INGREDIENTS

Palm mid-fraction (PMF), palm olein, palm stearin, and emulsifiers



For further enquiries, please contact the researchers at portsim@mpob.com.cn