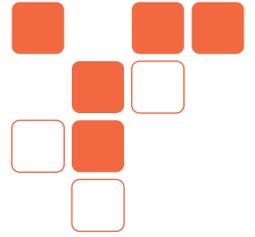


# Stabilizing systems for Combined meat products





## DenEmul MX Series

DenEmul MX is a series of functional blends for hot consumed combined meat products as burger patties, nuggets, sausages and kebab. Its a multifunction additive solution providing optimized performance by stabilizing water binding and reducing shrinkage, thus increasing yield and water retention.

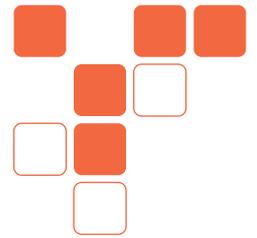
The DenEmul MX series provides a juicy bite and results in cost optimization.



### Benefits

- Improves texture
- Good emulsifying properties
- Improves meat binding
- Improves water-holding capacity
- Freeze / thaw stable
- Heat stable
- Provides strong gels at high temperature (thermalgelling)





## Functional systems providing excellent emulsifying properties forming strong gels at hot temperature

Product Name	Properties	Process	Gelling time	Dosing DenEmul: Vegetable oil: Water	Gel strength at 70°C	
					Indicative index	
<b>DenEmul HG Plus 11.622</b>	<ul style="list-style-type: none"> <li>- provides great bite after heating</li> <li>- freeze /thaw stable</li> <li>- binds fat and water at cold temp.</li> </ul>	cold	-	1:5:15 to 1:10:20	[Bar chart showing index ~4.5]	
<b>DenEmul MX Plus 11.647</b>	<ul style="list-style-type: none"> <li>- provides great bite after heating</li> <li>- binds fat and water at cold temp.</li> <li>- extended freeze/thaw stability</li> <li>- extended syneresis control</li> </ul>	cold	-	1:5:15 to 1:10:20	[Bar chart showing index ~9.0]	
<b>DenEmul MPF 11.681</b>	<ul style="list-style-type: none"> <li>- provides great bite after heating</li> <li>- binds fat and water at cold temp.</li> <li>- freeze/thaw stable</li> <li>- helps form patty shapes</li> </ul>	cold	-	1:5:15 to 1:10:20	[Bar chart showing index ~6.0]	
<b>DenEmul MX 11.876</b>	<ul style="list-style-type: none"> <li>- provides great bite after heating</li> <li>- binds fat and water at cold temp.</li> <li>- freeze/thaw stable</li> <li>- specially designed for dumplings</li> </ul>	cold	-	1:5:15 to 1:10:20	[Bar chart showing index ~3.5]	

11.622

11.647

11.681

11.876

70°C



45°C



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## Procedure step-by-step

Ingredients	Ratio	
Water, max 10°C	15-20	
Vegetable oil or animal fat	5-10	
<b>DenEmul</b>	1	
Total		

### Process

1. Mix tap water with animal fat or oil in a bowl chopper at high speed for 30 seconds, then
2. Add DenEmul and mix at high speed for 2 minutes, until a smooth and homogenous emulsion is obtained
3. Emulsion can be used in the main recipe

We know how to utilize the power of functional ingredient solutions in knowledgeable formulations by optimizing yield, food safety, shelf life stability and to reduce cost in new developed and optimized products.



Grow your business with us

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