

Stabilizing systems for Dairy products



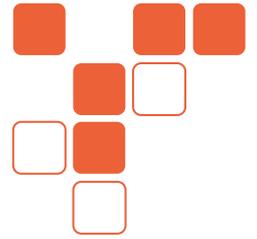
DenLact series - Stabiliser for dairy products

DenLact is a series of functional blends for various dairy products as yoghurt, beverages, cheese etc. Its a multifunction additive solution providing optimized performance. The DenLact series is beneficial for production of various food products, is easy and flexible in use, and can be tailor-made and combined to fit any production and needs.

DenLact series for yoghurt

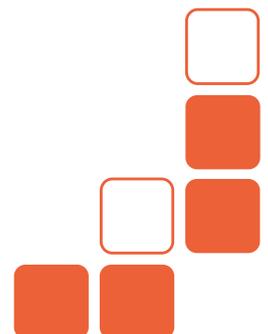
Product Name	Properties	Dosage, %
DenLact Y 11.394	Stabilizing system for dairy yoghurt. Can be used flexibly in various yoghurts, like drinking, set, stirred yogurt.	0,2 - 1,2
DenLact YG 12.063	Stabilizing system for dairy yoghurt. Specially developed for yoghurt with extra creamy mouth feel	0,7 - 1,5

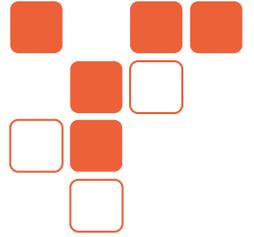




DenLact series for dairy bevarages

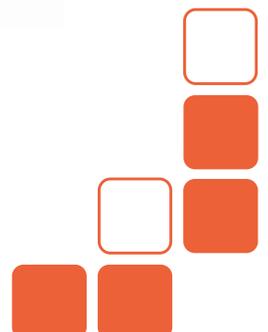
Product Name	Properties	Dosage, %
DenLact B 11.439	Stabilizing system for chocolate and other types of flavored dairy beverages. Provides low viscosity and clean mouthfeel.	0,3 - 1,0
DenLact B 11.440	Stabilizing system for chocolate and other types of flavored dairy beverages. Provides high viscosity and reach mouthfeel.	0,2 - 0,8





DenLact series for caramelized cream

Product Name	Properties	Dosage, %
DenLact CCM 11.452	Stabilizing system for caramelized condensed milk	0,9 - 1,2
DenLact DDL 11.453	Stabilizing system for Dulche de Leche	0,3 -0,4
DenLact CM 11.451	Stabilizing system for analogue condensed milk	0,8 - 1,2



DenLact series for spreadable cream cheese

Product Name	Properties	Dosage, %
DenLact CCH 11.395	Stabilizing system for producing spreadable and smooth cream cheese products	0,4 - 0,8
DenLact CCH 11.396	Stabilizing system for producing spreadable and smooth cream cheese products with melted texture	4,5 - 5,5
DenLact Pro 12.089	Protein replacer for cream cheese products. Provides creamy and spreadable texture.	5 - 10
DenLact Pro VG 12.208	Protein replacer that can be used i vegan alternatives for cream cheese products. Provides creamy and spreadable texture.	6 - 12





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

Denico Food Ingredients ApS
F.L. Smidths Vej 12
DK-8600 Silkeborg
Denmark

Tel.: +45 86 82 86 22
ingredients@denico.dk

denico.dk

