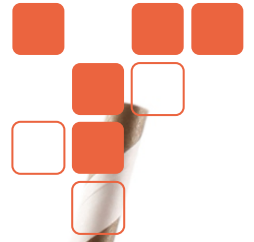


DenIC Serie

Solutions for other frozen desserts

Application	DenIC Products	Dosage (%)
Ice Lollies	DenIC 201	0,18 – 0,22
Sorbet	DenIC 211	0,45 – 0,55
Sherbet	DenIC 221	0,50 – 0,60
Milk Shake	DenIC 312	0,55 – 0,65
Frozen Mousse	DenIC 301	2,50 – 2,80





Denico Serie

Solutions for other frozen desserts

Benefits in other frozen desserts:

- Improve body/chewiness by binding water
- Adjust flavour release
- Better air incorporation (overrun)
- Improve smooth texture and consistency,- add creaminess
- Add better melting resistance
- Better storage stability – improved syneresis control and prevent shrinkage
- Prevent variation in product quality – better production flexibility
- Better production economy – possible partly to replace/reduce expensive milk ingredients

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