

DenLact Serie

Solutions for creams and desserts

Application	DenLact Products	Dosage (%)
Breakfast/Thick Cream	DenLact 601	0,30 – 0,60
Cooking Cream	DenLact 651	1,25 – 1,75
Mousse	DenLact 701	2,50 – 2,80





DenLact Serie

Solutions for Cream and Desserts

Benefits in Creams:

- Improved shelf life,- no syneresis/separation
- Improved stability of cooking cream at high temperature
- Excellent creamy spreadable texture in breakfast cream
- Reduce variation in product quality – better production flexibility
- Better production economy – possible partly to replace/reduce expensive milk ingredients

Benefits in Desserts:

- Improve mouthfeel/body and creaminess of final product
- Easier and more stable air incorporation in mousse products
- Excellent form retention/gelling of final mousse products
- Production flexibility,- mousse can be produced both using ice cream and dairy process
- Possible partly to reduce expensive milk ingredients – better production economy

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