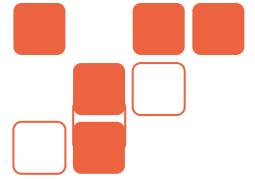


# DenLact Serie

## Solutions for liquid dairy products

Application	DenLact Products	Dosage (%)
Chocolate and flavoured milk products	DenLact 501 DenLact Easy 515	0,15 – 0,25
Recombined and reconstituted milk, plain or flavoured	DenLact 521 DenLact Easy 535	0,15 – 0,25
Diluted milk	DenLact 521 DenLact Easy 535	0,15 – 0,25
Vegetable protein drinks	DenLact 531	0,15 – 0,25
Evaporated milk	DenLact 541	0,40 – 0,80
Sweetened condensed milk	DenLact 542	0,40 – 0,80



# DenLact Serie

## Solutions for Liquid Dairy Products

### Benefits in Liquid Dairy Products:

- Improve shelf life by reducing fat separation
- Less foaming problems during recombination/reconstitution – less “downtime”
- Increase running time on UHT plant before cleaning due to reduction in fouling
- Improve product quality due to increase body/mouthfeel and creaminess
- Prevent sedimentation of cocoa particles in Chocolate Milk
- Increase raw material and process flexibility – improved production economy

### Additional benefits when using DenLact Easy:

- Direct addition without dry mixing with e.g. sugar
- Better free-flowing properties: More correct “weighing out” and addition; less dust
- Reduced risk of lump formation in bags and during processing
- Cold dispersibility: more convenient addition at any stage of mixing process

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