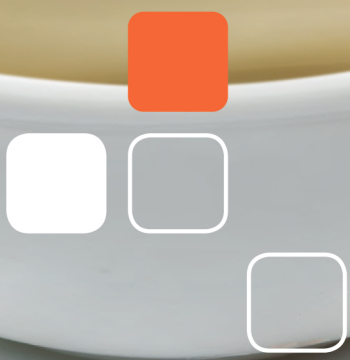


DenCream

Solutions for Mayonnaise

Application	Solution	Oil content, %	Description	Dosage (%)
Traditional mayonnaise	DenCream 67 EY 11.191	60–80	Designed for full-fat mayonnaise. Provides rich and creamy texture.	1,2- 2,0
Traditional mayonnaise	DenCream EY SF 11.487	60–70	Starch-free stabilizing system designed for full-fat mayonnaise. Provides rich and creamy texture.	1,8- 2,2
Traditional mayonnaise	DenCream 55 EY 10.990	40–60	Designed for medium-fat mayonnaise, delivers a full-fat mayonnaise experience.	3,0- 5,0
Traditional mayonnaise	DenCream 28 EY 10.991	20–40	Designed for low-fat mayonnaise. Provides very creamy texture close to full-fat mayonnaise.	4,0- 6,0
Traditional mayonnaise	DenCream EY 11.205	10–60	Versatile stabilizing system for mayonnaise with various fat contents.	2,5- 7,0
Vegan mayonnaise	DenCream 55 EF 11.004	40–60	Egg-free stabilizing system for medium-fat mayonnaise.	2,5- 4,0
Vegan mayonnaise	DenCream MayoMix 11.924	10–60	Egg-free versatile stabilizing system for mayonnaise with various fat contents.	2,0- 6,0





DenCream

Solutions for Mayonnaise

Benefits in Mayonnaise:

- Enhanced oil-in-water emulsion performance
- Add superior mouthfeel and body
- Extended shelf-life stability
- Precision with finely selected ingredients in one compound
- Consistent quality every time
- Reduced risk of dosing errors
- Better inventory management, less stock of single ingredients
- Assured quality and safety
- Cost reduction

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