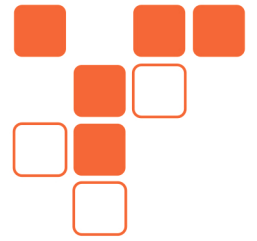




# DenCream Solutions for Ketchup

Application	Solution	Description	Dosage (%)
Ketchup	DenCream TK 11.489	Designed for traditional ketchup with various tomato paste content.	1,5-2,5
Ketchup	DenCream SF TK 11.488	Starch-free stabilizing system designed for ketchup with various tomato paste content.	1,4-1,6
Ketchup	DenCream CL 12.795	E-free stabilizing system designed for ketchup with various tomato paste content.	1,2-2,0





# DenCream

## Solutions for Ketchup

### Benefits in ketchup:

- Enhanced texture stability
- Add superior mouthfeel and body.
- Extended shelf-life
- 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

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

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

denico.dk

