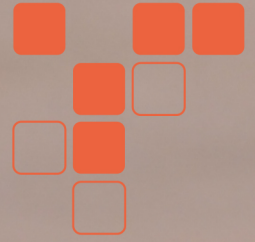




DenLact Serie

Solutions for low pH dairy products

Application	DenLact Products	Dosage (%)
Stirred Yoghurt Stirred Yoghurt - Gelatin-free	DenLact 401 DenLact 411	0,60 – 1,00 1,00 – 1,40
Set Yoghurt Set Yoghurt - Gelatin-free	DenLact 421 DenLact 431	0,60 – 0,80 0,60 – 0,80
Milk Juice Drink	DenLact 451	0,30 – 0,60
Drinking Yoghurt	DenLact 452	0,30 – 0,60
Cream Cheese	DenLact 471	1,00 – 2,00
Fresh Cheese - Quark	DenLact 481	0,50 – 1,00



DenLact Serie

Solutions for Low pH Dairy Products

Benefits in Set and Stirred Yoghurt:

- Reduce risk of syneresis/whey separation – good water binder
- Avoid thin mouthfeel - improve viscosity
- Improve creaminess – better quality in non-fat/low-fat yoghurt
- Prevent variation in yoghurt quality – better production flexibility
- Better production economy – possible partly to replace expensive milk ingredients

Benefits in Low pH drinks:

- Protect proteins to prevent precipitation
- Reduce/prevent syneresis/whey separation
- Adjust viscosity to required level
- Keep fresh mouthfeel and flavour
- Improve production economy: Can be used with different protein levels and protein types

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