

Stabilizing
Systems for
Mayonnaise
Ketchup
Sauce
Dressing

Denico[®]
Food Ingredients

DenCream series - Emulsifier and stabiliser systems

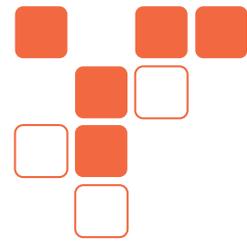
DenCream is a series of functional blends for various mayonnaises, sauces, dressings and ketchups – its a multifunction additive solution providing optimized performance.

The DenCream series is beneficial for production of various food products, is easy and flexible in use, and can be tailor-made and combined to fit any production and needs.

DenCream series for mayonnaise

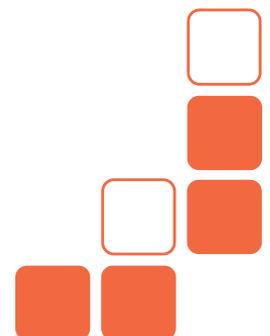
Product Name	Properties	Process		
		Process	Fat content, %	Dosing,%
DenCream 67 EY 11.191	Stabilizing system based on egg yolk and starch, for producing of full fat mayonnaise	cold	60-80	1,2-2,0
DenCream EY SF 11.487 starch free	Stabilizing system based on egg yolk, for producing of full fat mayonnaise	cold	60-70	1,8-2,2
DenCream 55 EY 10.990	Stabilizing system based on egg yolk and starch, for producing of middle fat mayonnaise	cold	40-60	3,0-5,0
DenCream 55 EF 11.004 (vegan suitable)	Egg FREE stabilizing system based starch, for producing of middle fat mayonnaise	cold	40-60	2,5-4,0
DenCream EY 11.205	Versatile stabilizing system which can be used for producing mayonnaise with a wide fat content	cold	10-80	1,0-8,0
DenCream EF 11.293 (vegan suitable)	Versatile stabilizing system which can be used for producing mayonnaise with a wide fat content	cold	10-80	1,0-8,0
DenCream 28 EY 10.991	Stabilizing system based on egg yolk and starch, for producing of low fat mayonnaise	cold	20-40	4,0-6,0

The information contained in this publication is to the best to our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purpose. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents.

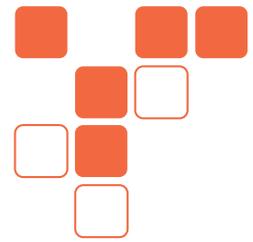


DenCream series for ketchups

Product Name	Properties	Process	Dosing,%
DenCream TK 10.811	Stabilizing system based on specially selected starches for producing of ketchup.	hot	1,4-1,6
DenCream TK 11.489	Stabilizing system based on starches for producing of ketchup. Perfect for recipes with low content of tomato paste.	hot	1,5-1,8
DenCream SF TK 11.488 starch free	Starch Free stabilizing system for producing of ketchup	ot	1,4-1,6



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DenCream series for dressings and sauces

Product Name	Properties	Process	Fat content, %	Dosing, %
DenCream OL DS 11.491	Stabilizing stabilizing system for producing oil based dressings like Ceasar, French, Garlic etc.	cold	30-40	2,5-3,5
DenCream SCH 10.873	Stabilizing stabilizing system for producing water based dressings like Sweet&Sour, Sweet&Chili etc.	hot	-	1,8-2,0
DenCream CL DS 11.492	Stabilizing stabilizing system for producing clear dressings like Italian etc.	hot	0-10	0,3-0,4
DenCream BS 10.875	Stabilizing stabilizing system for producing BBQ sauce	hot	0	1-1,2



Grow your business with us

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