



Stabilizing
Systems for
Mayonnaise
Ketchup
Sauce
Dressing

Denico
Food Ingredients

DenCream series - Emulsifier and stabiliser systems

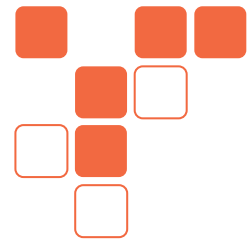
DenCream is a series of functional blends for various mayonnaises, sauces, dressings and ketchups – its a multifunction additive solution providing optimized performance.

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

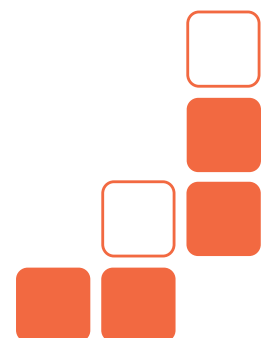
| Product Name | Properties | Process | | |
|---|---|---------|----------------|----------|
| | | Process | Fat content, % | Dosing,% |
| DenCream 67 EY 11.191 | Stabilizing system based on egg yolk and starch, for producing of full fat mayonnaise | cold | 60-80 | 1,2-2,0 |
| DenCream EY SF 11.487 starch 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.

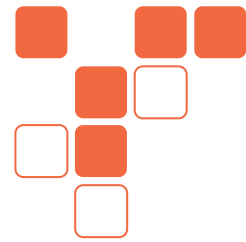


DenCream series for ketchups

| 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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