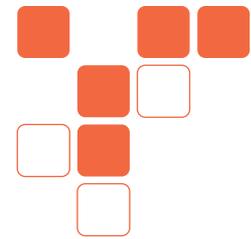


Denico  
F.L Smidths Vej 12  
DK-8600 Silkeborg  
ingredients@denico.dk  
www.denico.dk

Tel. +45 86 82 86 22  
Fax +45 86 82 86 21



## DenEmul Coldset Series

The Missing Ingredient providing optimized performance to your product.

**DenEmul Coldset Series** is a powerful series of hydrocolloid blends providing stable coldsetting emulsions. Emulsion can be based on vegetable oil, animal fat, re-work or meat. These emulsions can be used in sausages and other emulsified meat products such as burgers, meatballs and kebabs.

**DenEmul Coldset** can also be used for preparing water gels (water flakes) which can be used in sausages and other emulsified meat products such as salamis, burgers, meatballs and kebabs.



### Benefits

- Improves texture
- Good emulsifying properties
- Improves meat binding
- Improves water-holding capacity
- Freeze / thaw stable
- Heat stable
- Cost optimization

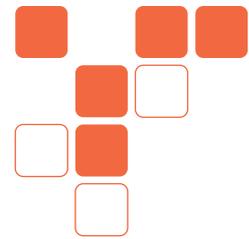


The information contained in this publication is to the best to our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purpose. Statements contained herein should not be considered as a warranty of any kind, expressed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

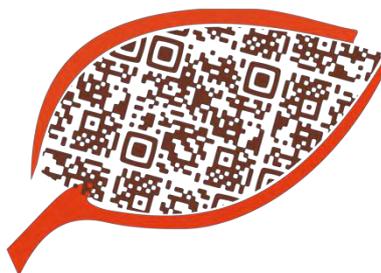
Ver.EN2

Denico  
 F.L Smidths Vej 12  
 DK-8600 Silkeborg  
 ingredients@denico.dk  
 www.denico.dk

Tel. +45 86 82 86 22  
 Fax +45 86 82 86 21



Product Name	Properties	Process	Setting time	Dosing				
				Blend	Vegetable, Animal fat, meat, MDM	Water		
<b>DenEmul Coldset 10.073</b>	stabilizing system for production of fat emulsions and meat blocks	cold	12 hours	Firm fat emulsion / meat block	1	10	20	
<b>DenEmul Coldset 10.862</b>	stabilizing system which can be used for preparing: fat emulsions, meat. Extended freeze/thaw stability.	cold	12 hours	Firm fat emulsion / meat block	1	15	25	
<b>DenEmul Coldset HG 10.863</b>	it's a very versatile stabilizing system which can be used for preparing: fat emulsions, meat blocks and water flakes	cold	12 hours	Firm fat emulsion / meat block	1	20	40	
<b>DenEmul Coldset HG 10.863</b>	it's a very versatile stabilizing system which can be used for preparing: fat emulsions, meat blocks and water flakes	cold	12 hours	Water flakes	1	-	40	
<b>DenEmul Coldset QS 11.223</b>	stabilizing system with a quick gelling time which can be used for preparing: fat emulsions, meat blocks	cold	10 min	Firm fat emulsion / meat block	1	10	20	
<b>DenEmul 10.533</b>	stabilizing system for production of non-gelling fat emulsions	cold	can be used directly	FatEmulsion soft / spreadable	1	10	20	



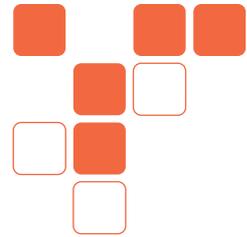
Grow your business with us

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.

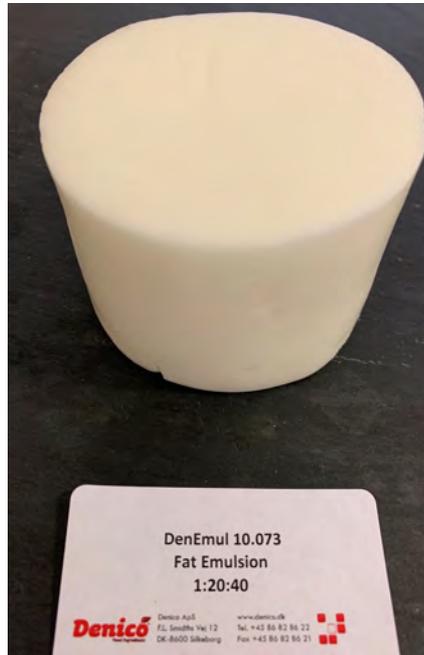
Ver.EN2

Denico  
F.L Smidths Vej 12  
DK-8600 Silkeborg  
ingredients@denico.dk  
www.denico.dk

Tel. +45 86 82 86 22  
Fax +45 86 82 86 21



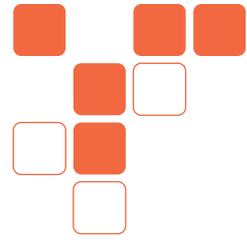
## DenEmul Coldset Series - Firm emulsions



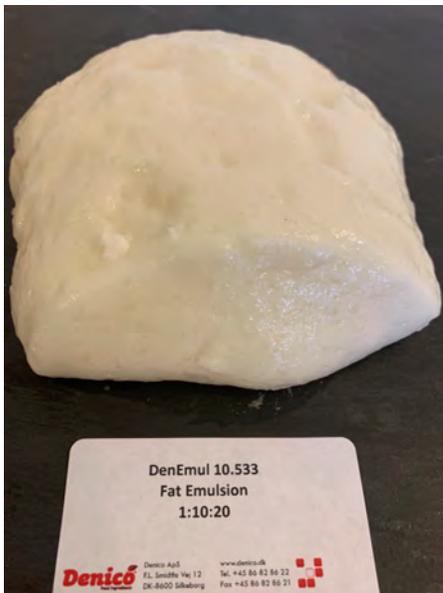
The information contained in this publication is to the best to our knowledge reliable. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purpose. Statements contained herein should not be considered as a warranty of any kind, expressed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

Denico  
F.L Smidths Vej 12  
DK-8600 Silkeborg  
ingredients@denico.dk  
www.denico.dk

Tel. +45 86 82 86 22  
Fax +45 86 82 86 21



## DenEmul Series - Soft emulsions



Grow your business with us

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.

Ver.EN2