

Fat Emulsion Concept

Stable oil & fat emulsion providing reduced costs and high quality end products

DenEmul Coldset series from Denico Food Ingredients is a blend of texturizing ingredients providing stable oil or fat emulsions.

Fat emulsion can be used in sausages and other emulsified meat products such as salamis, burgers, meatballs and kebabs. Emulsions made with **DenEmul Coldset** can reduce or replace animal fat by 50 to 100 percent.

It also gives a cost saving compared to using animal back fat, without changing the quality of the end product.



Benefits

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

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Formulation

Ingredients	Ratio	
Water, max 10°C	20-40	
Vegetable oil or animal fat	10-20	
DenEmul Coldset	1	
Total		

Process

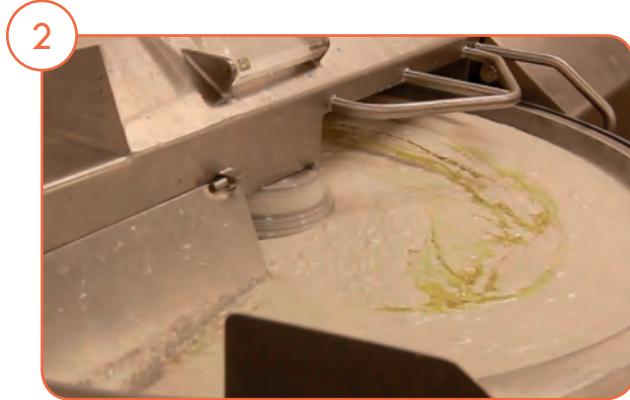
1. Mix tap water with **DenEmul Coldset** in a bowl chopper at low speed for 30 seconds, then high speed for 30 seconds, until the powder is well mixed
2. Add vegetable oil or animal fat – little by little
3. Chop at high speed for 2.5 minutes, until a smooth and homogenous emulsion is obtained
4. Store for a minimum of 12 hours at 5°C before use

Check out our homepage
www.denico.dk to see our
demo video – how to
prepare and use Fat Emulsion.

Procedure step-by-step



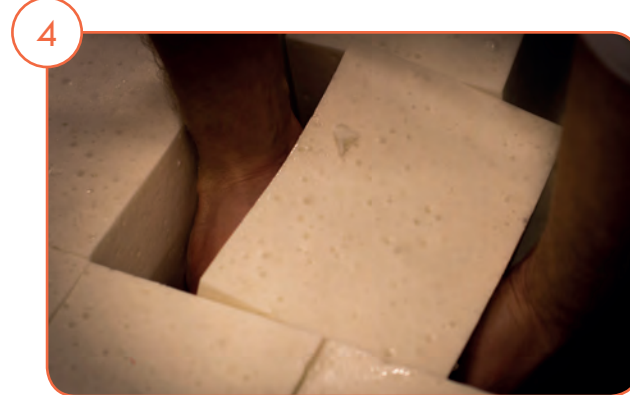
- Mix tap water with **DenEmul Coldset** in a bowl chopper at low speed for 30 seconds, then high speed for 30 seconds, until the powder is well mixed.



- Add oil or fat little by little and chop at high speed for 2.5 minutes, until a smooth and homogeneous emulsion is obtained.



- Empty the bowl chopper immediately, and store the emulsion at 5°C for a minimum of 12 hours before use.



- After 12 hours at 5°C, a firm structure has been obtained.



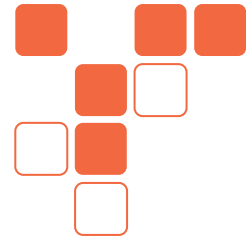
- The Fat Emulsion half-fabricata is now ready to be ground or diced.



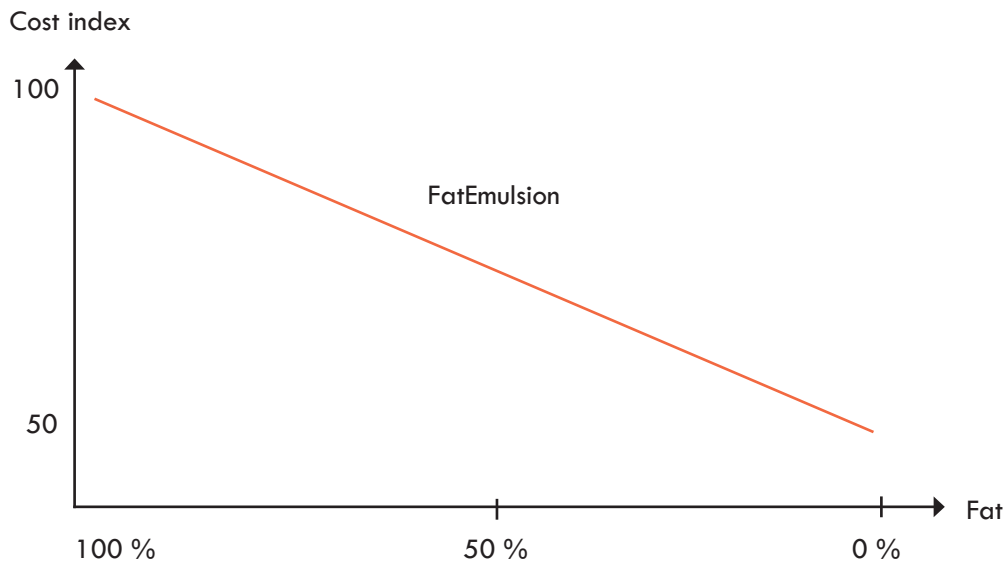
- Add the ground or diced Fat Emulsion to the batter to replace fat.

Denico
Chr. Winthers Vej 14
DK-8600 Silkeborg
ingredients@denico.dk
www.denico.dk

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



Reduced cost-in-use



Grow your business with us

The specialist team at Denico is experts in the field of developing and optimizing recipe formulations for the meat and poultry processing industry.

“ We develop and manufacture functional, innovative solutions of ingredients, additives, spices and flavor compounds.

“ We are experts in developing and optimizing recipe formulations for the Meat & Poultry processing industry.

“ We have solutions to overcome even the most critical challenges.