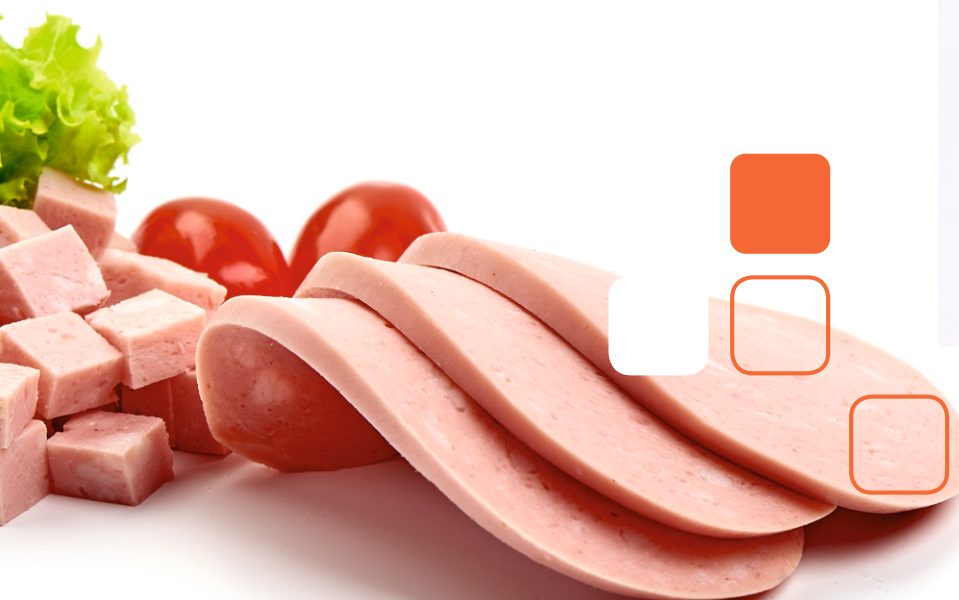


DenEmul Series

Solutions for Emulsified meat products like sausages, cold cuts, burgers, nuggets, kebabs, meatballs, and more

Application	Solution	Process	Description	Dosage (Ratio%) (DenEmul; Meat/Fat*; Water)
Emulsified meat products	DenEmul Coldset LS 12.202	Pre-emulsion, requires 12 hours gelling time	Cold-setting, heat stable with a firm texture. Give visible meat or fat particles	1:10:20 or 1:6:25
Emulsified meat products	DenEmul Coldset HG XS 12.201	Pre-emulsion, requires 12 hours gelling time	Cold-setting, thermally irreversible gel with a very firm texture.	1:10:20 or 1:10:30
Emulsified meat products	DenEmul MPF 11.681	Pre-emulsion or direct usage in the recipe.	Thermogelling: Forms a firm gel between 60-80°C.	1:5:10 / 1-3% as direct addition
Emulsified meat products	DenEmul MX Plus 11.647	Pre-emulsion or direct usage in the recipe.	Thermogelling: Forms a very firm gel between 60-80°C.	1:5:15 / 1-3% as direct addition
Emulsified meat products	DenEmul SOE 12.061	Pre-emulsion, do not require gelling time	High emulsifying and water-binding capacity.	1:10:20
Emulsified meat products	DenEmul SOE ES 12.404	Pre-emulsion or direct usage in the recipe.	An all-in-one stabilizer with excellent emulsifying and water-binding capacity.	1:5:15 / 1,5-2,5% as direct addition

* Fat: vegetable oil, skin, MDM and more.



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Benefits in Emulsified meat products:

- Enhances texture
- Provides good emulsification
- Improves water retention
- Provides heat stability
- Ensures freeze/thaw stability
- Supports cost optimization



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