

# DenIC Serie

## Solutions for Ice Cream Products

Application	DenIC Products	Dosage (%)
Standard Ice Cream	DenIC 153 DenIC Easy 171	0,45 – 0,55 in 10 % fat 0,45 – 0,55 in 10 % fat
Extruded Ice Cream	DenIC 153 DenIC Easy 171	0,50 – 0,60 in 10% fat 0,50 – 0,60 in 10% fat
Premium Ice Cream	DenIC 153 DenIC Easy 171	0,40 – 0,50 in 12% fat 0,40 – 0,50 in 12% fat
Milk Ice	DenIC 101 DenIC Easy 171	0,60-0,80 in 4 % fat 0,60-0,80 in 4 % fat
Soft Ice Mix	DenIC 102	0,70 – 0,90

# DeniC Serie

## Solutions for Ice Cream Products

### Benefits in Ice Cream Products:

- Improve fat dispersion in the mix
- Better and more stable air incorporation (overrun)
- Add dryness during extrusion
- Improve smooth texture and consistency,- add creaminess
- Improve mouthfeel and body
- Add better melting resistance
- Better storage stability – improved syneresis control and prevent shrinkage
- Prevent variation in ice cream quality – better production flexibility
- Better production economy – possible partly to replace/reduce expensive milk ingredients

### Additional benefits when using DeniC Easy:

- Direct addition without dry mixing with e.g. sugar
- Better free-flowing properties: More correct “weighing out” and addition; less dust
- Reduced risk of lump formation in bags and during processing
- Cold dispersibility: more convenient addition at any stage of mixing process

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