

DenCream

- Solutions for ketchup, sauces and dressings

Application	Solution	Description	Dosage (%)
Ketchup	DenCream TK 11.489	For traditional ketchup	1,5 - 2,5
Ketchup	DenCream SF TK 11.488	For traditional ketchup (starch free composition)	0,8 - 1,2
Sauce, dressing	DenCream Sauce- Master 11.491	For creamy dressings like ranch, Caesar, etc.	2,5 - 3,5
Sauce, dressing	DenCream Lite 10.873	For non-fat sauces like sweet & sour, chili	1,8 - 2,0
Sauce, dressing	DenCream Clear 11.492	For italian, vinaigrette, and light dressings	0,1 - 0,2
Sauce, soup	DenCream SaucePro 13.185	For soups and sauces (cheese, etc)	1,4 - 1,9



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The Missing
Ingredient
to grow
your
Business

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Benefits of using:

- Enhanced texture stability and oil-in-water emulsion performance
- Add superior mouthfeel and body
- Extended shelf-life stability
- Precision with finely selected ingredients in one compound
- Consistent quality every time
- Reduced risk of dosing errors
- Better inventory management, less stock of single ingredients
- Assured quality and safety
- Cost reduction

