

# DenEmul Series

## Solutions for ground meats

Application	Solution	Description	Dosage (%)
Ground meats	DenEmul DualTex 13.180	Stabilising system for hot-consumed products like burger patties, nuggets, kebabs, and meatballs.	1, 5- 2,5
Ground meats	DenEmul DualTex 13.244	Complete all-in-one stabilising system for hot-consumed products like burger patties, kebabs, nuggets, and meatballs.	2, 0-2,5
Ground meats	DenEmul 10.642	Stabilising system specially developed for doner kebabs and similar IQF ground meat products.	1, 8- 2,0
Ground meats	DenEmul HG Plus 12.280	Stabilising system for fat melt control and texture improvement in ground meat products like burger patties, kebabs, nuggets, and meatballs.	2, 0- 3,0



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to grow  
your  
**Business**

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### Benefits of using:

- Cost-effective
- Improves bite and juiciness in hot consumed meat products
- Stabilises during frying, cooking, or grilling
- Reduces fat separation and shrinkage
- Delivers consistent texture and appearance
- Suitable for fresh, frozen, and pre-cooked products

