

# DenCream

## Solutions for mayonnaise

Application	Solution	Description	Dosage (%)
Traditional mayonnaise 60-70 % fat	DenCream 67 EY 11.191	Designed for full-fat mayonnaise. Provides rich and creamy texture.	1,2 - 2,0
Traditional mayonnaise 60-70 % fat	DenCream EY SF 11.487	Starch-free stabilizing system designed for salad mayonnaise. Provides rich and creamy texture.	1,8 - 2,2
Traditional mayonnaise 40-60 % fat	DenCream 55 EY 10.990	Designed for medium-fat mayo, delivers a full-fat mayo experience.	3,0 - 5,0
Traditional mayonnaise 20-40 % fat	DenCream 28 EY 10.991	Designed for low-fat mayonnaise. Provides very creamy texture close to full-fat mayonnaise.	4,0 - 6,0
Vegan mayonnaise 40-60 % fat	DenCream 55 EF 11.004	Egg-free stabilizing system for medium-fat mayonnaise.	2,5 - 4,0
Vegan mayonnaise 10-55 % fat	DenCream MayoMix 11.924	Egg-free versatile stabilizing system for mayonnaise with various fat contents.	2,0 - 6,0



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to grow  
your  
**Business**

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### Benefits of using:

- Enhanced 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

