

# Denali<sup>®</sup> Ingredients

## Stabilizers & Texture Systems

**A LEADING RESOURCE FOR TECHNICAL  
EXPERTISE AND FORMULATION SUPPORT**

### **Application Expertise**

- Frozen Desserts
- Cultured Dairy Products
- Dairy Beverages
- Non-Dairy Products



**Product Matches** – To Existing Systems or Product Alternatives

- Direct Matches
- Performance Improvement
- Cost-Saving Options

**Technical Support** – There After the Sale!

- Pilot Plant Simulation
- On-site Production Support and Troubleshooting
- Product Evaluation and Analysis

**Custom Product Development by a Dedicated Team of Experts**

- Unique Texture Systems
- Custom Product Formulations
- Creative Flavor Systems
- On-site Collaboration in our R&D Innovation Center

**Product Range** – Over 100 Proven Texture and Sweetener Systems

- Clean Label Options
- Complete Systems with Stabilizer and Bulking Ingredients
- Innovative New Products
- Fully Tested in Lab and in Plant

**Innovation through Collaboration**



## Denali R&D Innovation Center includes:

Pilot-scale HTST System with Two-stage Homogenizer

Tetra Pak Continuous Freezer with Fruit Feeder and Variegator

Batch Freezer and Soft Serve Freezer

MicroClimate Heat Shock Cabinet

Rapid Viscosity Analyzer (RVA) Unit

Incubator for Cultured Products



## Production Capabilities

- Flexible Packaging Options
- Minimum Order Quantity of 250 lbs (less on select frequently-ordered items)
- Orders Can be Combined with Other Denali Ingredients
- Extensive Catalog of Raw Materials

## Quality IS Safety

- SQF Edition 8 Certification, FSMA Compliant, Allergen Validation & more
- Many Products "OK" Kosher Certified
- Quick Turnaround on Product Specifications and Documentation



**DENALI IS A STABILIZER & TEXTURE SYSTEMS SUPPLIER OF CHOICE, DELIVERING CUSTOM SOLUTIONS, QUALITY, FLEXIBILITY, AND RESPONSIVENESS.**

Learn more at [denaliingredients.com](http://denaliingredients.com)  
1-800-558-4333