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
1-800-558-4333