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## APPLICATION AREAS

Bakery  
Bars  
Beverages  
Confectionery  
Culinary  
Dairy  
Frozen desserts  
Meat, seafood & poultry  
Oils & fats  
Pet food

# EMULSIFIERS

Our decades of experience in applying a broad and versatile portfolio of emulsifiers helps manufacturers achieve the stability, mouthfeel, appearance, consistent quality and shelf life they need in their food products.

**The DuPont™ Danisco® range includes:**

- Acetic acid esters of monoglycerides (ACETEM)
- Citric acid esters of monoglycerides (CITREM)
- Diacetyl tartaric acid esters of monoglycerides (DATEM)
- Distilled monoglycerides (DGMS)
- Lactic acid esters of monoglycerides (LACTEM)
- Lecithin
- Mono-diglycerides (GMS)
- Polyglycerol ester (PGE)
- Polyglycerol polyricinoleate (PGPR)
- Propylene glycol esters of fatty acids (PGMS)
- Sodium stearoyl lactylate (SSL)
- Sorbitan esters of fatty acids (SMS/STS)
- Special blends (e.g., POWERFlex®, POWERBake® and Crystallizer)

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Bakery  
Beverages  
Culinary  
Dairy  
Oils & fats

# ENZYMES

Enzymes from DuPont help deliver better, more consistent performance, longer product shelf life, lower energy consumption and reduced wastewater output.

**The DuPont™ Danisco® range includes:**

- Bakery enzymes
- Brewing and distilling enzymes
- Culinary enzymes
- Dairy enzymes
- Egg processing enzymes
- Oils & fats enzymes

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Bakery  
Bars  
Beverages  
Confectionery  
Culinary  
Dairy  
Frozen desserts  
Fruit preparations  
Meat, seafood & poultry  
Pet food  
Pharmaceuticals/cosmetics

# HYDROCOLLOIDS

The array of high-quality hydrocolloids in the DuPont™ Danisco® range offers food producers flexibility in creating products with the texture and mouthfeel consumers want. **The range includes:**

- Alginate
- Carrageenan
- Cellulose gum
- Guar gum
- Locust bean gum
- Microcrystalline cellulose
- Pectin
- Xanthan gum

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Bakery  
Bars  
Beverages  
Confectionery  
Culinary  
Dairy  
Infant & enteral nutrition  
Meat, seafood & poultry  
Pet food

# PROTEIN

Manufacturers can better meet consumer demand for protein-rich and affordable foods and beverages using our high-quality soy protein ingredients. Across a wide range of applications, soy protein can be used to deliver high-quality protein nutrition, reduced formulation costs or enhance sensory performance. **The range includes:**

- Soy protein concentrates
- Soy protein isolates
- Soy protein nuggets

To learn more, visit [www.food.dupont.com](http://www.food.dupont.com) or call 800-255-6837

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