

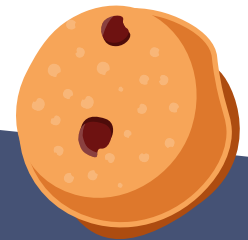
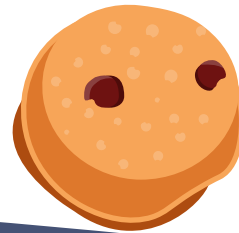
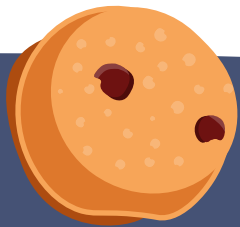
Denali[®] Ingredients

PRODUCT GUIDE



OUR CAPABILITIES

- Baked Inclusions
- Cookie Doughs & Bits
- Flakes & Barks
- Variegates
- Stabilizers & Texture Systems, Sweetener Blends
- Pre-Dips
- Fruit Packs & Fruit Purees
- Flavor Bases
- Eggnog Bases



LEAD TIMES

- All products are made-to-order. We do not keep stock.

PRODUCT SAMPLES

- Custom product samples are available, with lead times beginning at two weeks.
- Select products are available for expedited sampling.

MINIMUM ORDER QUANTITIES (MOQs)

- Exact MOQ is formula dependent and varies for every product.

CONTACT

- Contact your Denali Account Executive for more information on lead times, product samples, and MOQs.
- [Reach out on our website](#) to get connected with an account executive.

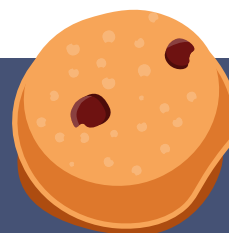
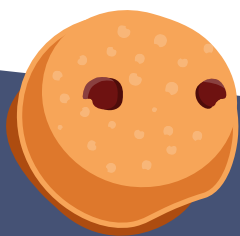
WE PARTNER WITH YOU

R&D INNOVATION CENTER

- Turnkey Product Development - from mix to final concept!
- Pilot Plant replicates production on a small-scale
 - Pre-production testing of prototype ingredients
 - Finished concept testing with a mix tank, homogenizer, pasteurizer, freezers, variegator, and inclusion/fruit feeder
- On-site collaboration with our R&D team

BEYOND INGREDIENTS, WE PROVIDE...

- Category Insights & Analysis
- Consumer Research & Trends
- Commodities Insights & Analysis
- Attentive Customer Service & Technical Support



QUALITY & SAFETY STANDARDS

- We work closely with suppliers, plant personnel, regulatory, outside auditing firms, and customers to provide safe and quality food ingredients
- Continuous Safe Quality Foods (SQF) certification
- SQF Practitioners and PCQI Certified employees at each facility
- Read more about our quality and safety standards [on our website.](#)

REGULATORY SUPPORT

- Denali maintains a variety of certifications and food standards, supported by our Regulatory Team.
- Please read more about our certifications and food standards we can support [on our website.](#)




BAKED INCLUSIONS

Denali has a uniquely engineered continuous oven. The continuous baking process offers several advantages over traditional rack baking ovens. The enclosed, highly-controlled environment results in a product that is more consistent with less clumping. Denali's continuous oven offers precision, with two different temperature zones that can be independently adjusted for the perfect ratio of crackly top to perfectly-baked center.

We have a variety of proven formulations ready for sampling or can work with you to create new items.

EXAMPLES:

- Blondie
- Brownie
- Caramel Blondie
- Cheesecake
- Choco Fudge Cake
- Churro Cake
- Pound Cake
- Shortcake

BAKED INCLUSIONS		Formulation Options	
Minimum Order Quantity Range  Formula Dependent		 Custom formulas & sizes evaluated upon request (annual minimums will apply)	
 Continuous Bake Oven for Consistent Product		Shapes & Sizes <input type="checkbox"/> 1/2" x 1/2" x 1/2" <input type="checkbox"/> 3/8" x 3/8" x 1/2"	



COOKIE DOUGHS & BITS

We offer over 100 different types of extruded cookie doughs and bits. Cookie doughs are exactly as they sound - unbaked cookie dough - like a chocolate chip cookie or sugar cookie. Bits are the term we use to describe extruded pieces with other flavor profiles, such as extruded brownie bits or marshmallow bits. All of our doughs & bits are ready-to-eat, using heat-treated flour and pasteurized eggs.














EXAMPLES:

COOKIE DOUGHS

- Chocolate Chip Cookie
- Cookie Butter
- Monster Cookie
- Peanut Butter Cookie
- Sugar Cookie

BITS

- Birthday Cake
- Brownie Fudge
- Cheesecake
- Marshmallow
- Sea Salt Fudge Brownie
- Sticky Bun

COOKIE DOUGHS & BITS		Formulation Options
Sizes & Shapes  5mm, 1/4", 5/16", 3/8", 1/2", 5/8", 3/4", 2"  5/16", 3/8", 7/16", 17/32" Doughs smaller than 5/16" cannot have particulates We offer blends: two doughs, or a dough and a flake		 Custom (annual minimums will apply)  Frozen or Controlled Ambient Storage (formula dependent)
Customizable Attributes  Organic  Non-BE  Non-Dairy  Gluten Free  Select Shapes  Vegan Friendly  No Sugar Added		Packaging  35-pound boxes Smaller packaging may be available
		Minimum Order Quantity Range  Size and Formula Dependent



FLAKES & BARKS

Denali's low-melt flakes and barks are offered in a range of sizes, from about ¼" up to 1", with our random break process. Flakes are produced in large sheets that are then randomly broken into smaller pieces. These pieces are then screened for appropriate sizing. Our flakes and barks are low-melt, which means the flake is formulated to stay hard in ice cream but melt in your mouth.

Barks are flakes with particulates added. Examples of this include peppermint bark, which is a white choco flake with peppermint pieces added, or our choco peanut bark, which is a dark choco flake with chopped peanuts added.

Liquid chip is a liquid compound coating, but when mixed into frozen dessert, it shatters, giving the appearance of small chips evenly dispersed throughout.

EXAMPLES:

FLAKES












- Choco
- Choco Espresso
- Dark Choco
- Lemonade
- Milk Choco
- Peanut Butter
- White Choco

BARKS

- Choco Pretzel
- White Choco Pretzel

LIQUID CHIP

- Choco

FLAKES & BARKS		Formulation Options	
Sizes & Shapes  Random-Break Sizes between ¼" and 1 inch using square-hole screens Barks can have particulates We offer blends: two flakes, or a dough and a flake		 Custom (annual minimums will apply)  Frozen or Controlled Ambient Storage (formula dependent)	
Customizable Attributes  Organic  Non-BE  Non-Dairy  Gluten Free  No Sugar Added  Vegan Friendly		Packaging  30-pound boxes Smaller packaging may be available.	
		Minimum Order Quantity Range  Size and Formula Dependent	



VARIEGATES











Denali produces two types of variegates: water-based and oil-based. Water-based variegates are, as the name suggests, formulated with water, and require a thickener. Oil-based variegates set up firm when frozen. Denali's R&D experts have mastered the art of oil-based textured variegates, too! A great example of this is our textured graham cracker swirl, which has the texture of graham crackers and sets up as a thick swirl in frozen dessert. Innovating in variegates is our passion, and our team is always working on ways to deliver new textures, flavors, and visual attributes to enhance our customers' product offerings.

EXAMPLES:

- Blackberry
- Blueberry
- Brownie Batter
- Caramel
- Caramel Crème
- Chocolate
- Coffee
- Cream Cheese Frosting
- Dulce de Leche
- Honey Roasted Peanut Butter
- Marshmallow
- Peanut Butter
- Raspberry
- Salty Caramel
- Strawberry
- Whipped Cream

TEXTURED VARIEGATES

- Cereal
- Choco Cookie Crumb
- Graham Cracker
- Salty Fudge
- Thick Fudge

VARIEGATES	
Formulation Options  Custom (annual minimums will apply)	Packaging  Pails  Drums
Minimum Order Quantity Range  Formula Dependent	Customizable Attributes  Organic  Non-Dairy  No Sugar Added  Non-BE  Gluten Free  Vegan Friendly













EGGNOG BASES

Denali produces liquid eggnog bases for beverage manufacturing applications. Our classic liquid eggnog base features warm nutmeg and rum notes; it meets the standard of identity for eggnog when used at proper levels in manufacturing. We also produce regional favorites, such as an eggnog base with fruity notes for West Coast consumers.

Our team has innovated with flavored nogs and holiday beverages created to mimic the eggnog experience, too. Each of our products are customizable based on your unique needs. Whether it's a cinnamon eggnog or a seasonal pumpkin spice holiday nog, we are prepared to work with you to develop the perfect product.



EGGNOG BASES		Formulation Options	
Minimum Order Quantity Range  Formula Dependent		 Custom (Minimums will apply)	
		 Cage Free Eggs	
		 Formulas to meet egg yolk solid requirements	
Packaging  Pails  Drums		Customizable Attributes  Non-Dairy	 Non-BE  Gluten Free  Vegan Friendly



STABILIZERS & TEXTURE SYSTEMS, SWEETENER BLENDS

Denali manufactures a wide range of stabilizer and texture systems as well as sweetener blends, which are functional components including gums, emulsifiers and starches that are selected for optimum performance. All of Denali's stabilizers and texture systems are backed by our expert technical team that provides critical guidance on formulations and processing. Our R&D Innovation Center can replicate your production on a small scale.

APPLICATIONS

Ice Cream & Frozen Desserts

Standard, Premium, Super-Premium, and Economy

High-Protein/Low-Calorie

Low-Fat & Reduced Sugar

Non-Dairy

Soft Serve

Sherbet and Sorbet

Water Ice Novelties

Cultured Products

Yogurt

Sour Cream

Cottage Cheese

Cream Cheese

Beverages

Dairy Beverages

Eggnog

Flavored Milks












Creams

Non-Dairy Beverages



Learn More on



STABILIZERS & TEXTURE SYSTEMS, SWEETENER BLENDS	
Technical Support:  Pilot Plant Simulation  On-Site Product Support  Product Evaluation	Formulation Options  Custom Product Development Product Matches
	Packaging  Double Wall Poly-lined Bags
Minimum Order Quantity Range  Formula Dependent	Customizable Attributes  Non-BE  Gluten Free  Non-Dairy  Vegan Friendly  No Sugar Added











Let us help develop your product from the start!

PRE-DIPS

Pre-dip is a liquid, oil-based coating that is applied to novelties prior to being dipped in dry matter. The pre-dip helps the dry matter stick to the novelty.

EXAMPLES:

- Choco Pre-Dip
- Clear Pre-Dip
- White Pre-Dip

PRE-DIPS		Formulation Options	
Minimum Order Quantity Range  Formula Dependent		 Custom (annual minimums will apply)	
Packaging  Pails  Drums		Customizable Attributes  Organic  Non-BE  Non-Dairy  Gluten Free  No Sugar Added  Vegan Friendly	

FRUIT PACKS & PURÉES

Fruit Packs and Purees provide flavor and fruit show to ice cream. Fruit purees are made with fruit that has been chopped into a fine texture. Fruit levels in fruit purees can range from 20% to 80% fruit and they are frequently formulated with added flavor and color to enhance the visual appeal and taste of the finished ice cream. Fruit Packs contain real fruit pieces, and are more stabilized to keep the fruit pieces evenly dispersed in the final product. Like purees, they often have added flavor and color to enhance the visual appeal and taste of the finished ice cream.











EXAMPLES:

FRUIT PACKS

- Dark Cherry
- Dutch Apple
- Strawberry

FRUIT PURÉES

- Black Raspberry
- Raspberry
- Strawberry

FRUIT PACKS & PURÉES		Formulation Options	
Minimum Order Quantity Range  Formula Dependent		 Custom (annual minimums will apply)	
Packaging  Pails  Drums		Customizable Attributes  Organic  Non-BE  Non-Dairy  Gluten Free  No Sugar Added  Vegan Friendly	



FLAVOR BASES

A flavor base is a liquid that is added to frozen dessert to give flavor and visual appeal. Denali's flavor bases are designed to disperse easily into the mix, giving an even flavor and color throughout. Flavor bases often contain added colorings which will change the color of the frozen dessert. Additionally, flavor bases can be formulated to create naturally occurring flavor profiles through the cooking process, providing a more authentic flavor profile. An example of this is a caramel base, which is made with condensed milk and sugar, and cooked the same way as a traditional caramel sauce. When added to ice cream, it adds a depth of flavor and a rich caramel color.

EXAMPLES:

ICE CREAM

- Brown Butter
- Brown Sugar
- Brownie Batter
- Caramel
- Cereal Milk
- Cheesecake
- Chocolate
- Coffee
- Cookie Dough
- Cupcake
- French Custard
- Peanut Butter
- Sea Salt Caramel
- Toasted Marshmallow











WATER ICE

- Banana
- Fruit Punch
- Lemon
- Lime
- Orange

SHERBET

- Lemon
- Lime
- Orange
- Pineapple
- Raspberry



FLAVOR BASES		Minimum Order Quantity Range	
Formulation Options  Custom (annual minimums will apply)		 Formula Dependent	
Customizable Attributes  Organic  Non-BE  Non-Dairy  Gluten Free  No Sugar Added  Vegan Friendly		Packaging  Pails  Drums	



**GET THE INSIDE SCOOP ON
OUR SOCIALS!**

Linked   



Denali[®]
Ingredients

2400 S Calhoun Rd
New Berlin, WI 53151

[\(800\) 558-4333](tel:(800)558-4333)

denaliingredients.com