

CAMLIN FINE SCIENCES PRODUCT SHEET



EZENTIAL® 4033 SUPER WHIP

Delivers fast, stable aeration with excellent whipping performance and creamy melt. Ideal for achieving defined shapes and smooth textures in both dairy and non-dairy dessert toppings. Reduces syneresis and fat separation while enhancing overrun and foam stability.

PERFORMANCE EDGE

Fast whip
Strong hold
Clean, creamy finish

PRIMARY
APPLICATION



Dairy

SHELF STABILITY CHALLENGE?

LET'S SOLVE IT TOGETHER

Your Product. Your Conditions.

Your Performance. That's where our Customer Application Lab comes in.

We partner with your team to test, validate, and optimize solutions for shelf life, texture, flavor, and safety—tailored to your process, your formulation, and your goals.

From pilot trials and shelf-life testing to sensory and analytical insights, we combine technical rigor with real-world relevance.

Let's bring **Your Next Solution** to life

LABELED AS

Vegetable Fat, Glucose Syrup Solids, Propylene glycol esters of fatty acids, Mono & Di-glycerides, Glyceryl lacto esters of fatty acids, Sugar, Milk Protein, Natural Identical flavouring substances (Milk), Silicon dioxide and sodium carboxymethylcellulose

RECOMMENDED USAGE LEVEL

Usage levels may vary depending on the specific emulsifier, application type, regulatory limits under 21 CFR, and desired product quality targets.



SCAN TO LEARN MORE

See how this solution can help preserve freshness, protect quality, and optimize performance.

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