

# CAMLIN FINE SCIENCES PRODUCT SHEET



## EZENTIAL<sup>®</sup> Advanced CS4

A cold-swelling starch blend that emulsifies, stabilizes, and texturizes sauces and dressings - delivering rich, creamy texture and long shelf-life without refrigeration.

### PRIMARY APPLICATION



Dairy



Sauces  
Dressings

### COLD-STABLE PERFORMANCE

Creamy texture,  
strong emulsification

No heat,  
no separation,  
fewer ingredients.

## 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**

Modified Starch, Starch

### **RECOMMENDED USAGE LEVEL**

Typical range is 0.5-6.0%

*Actual dosage depends on factors such as active component, application type, and desired quality or shelf-life goals.*



### **SCAN TO LEARN MORE**

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

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