

# CAMLIN FINE SCIENCES PRODUCT SHEET



## EZENTIAL® Advanced CT6

A high-performance cook-up starch blend that delivers creamy mouthfeel and excellent stability in cream cheese, spreadable cheeses, and sauces.

Prevents syneresis and hardening, replacing multiple starches with one optimized solution.

### PRIMARY APPLICATION



Dairy



Sauces  
Dressings

### CREAMY & CONTROLLED

Delivers smooth, stable texture without separation - replaces multiple starches with one optimized solution.

## 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 2.0-10.0%

*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.

camlinfs.com/cfsna  
info.us@camlinfs.com • 515-278-1559  
4415 Urbandale Drive, Urbandale, IA 50322 USA