

# CAMLIN FINE SCIENCES PRODUCT SHEET



## EZENTIAL® Advanced CU2

A high-performance cook-up starch blend designed for processed cheese with a firm, shred-able texture and excellent melt and stretch when reheated.

In meat systems, improves structure, stability, and yield - replacing multiple starches with one optimized solution.

### PRIMARY APPLICATION



Dairy

Meat

### TEXTURE & EFFICIENCY

Optimized solution  
for better melt,  
stretch, and  
structure

## 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 2-30%.

*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