

CAMLIN FINE SCIENCES PRODUCT SHEET



EZENTIAL® Naturel 37

A proprietary blend of vegetable fiber and seaweed powder that thickens and stabilizes dairy beverages naturally.

Provides anti-syneresis effect and clean texture without relying on starches, carrageenan, or other refined hydrocolloids.

PRIMARY
APPLICATION



Dairy

CLEAN LABEL STABILITY

Thickens and stabilizes, no separation - a clean-label alternative to starches and refined hydrocolloids.



Bringing science
to everyday life

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 Fibers, Flaxseed Flour,
Seaweed Powder

RECOMMENDED USAGE LEVEL

Typical range is 0.5-1.5% for most applications

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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