Denali®
Ingredients

PROTEIN-ENHANCED PRODUCT PLATFORM

FORMULATED FOR WHAT'S NEXT



THE PROTEIN OPPORTUNITY

Protein has evolved beyond a fitness-focused ingredient to become a staple of everyday eating habits.

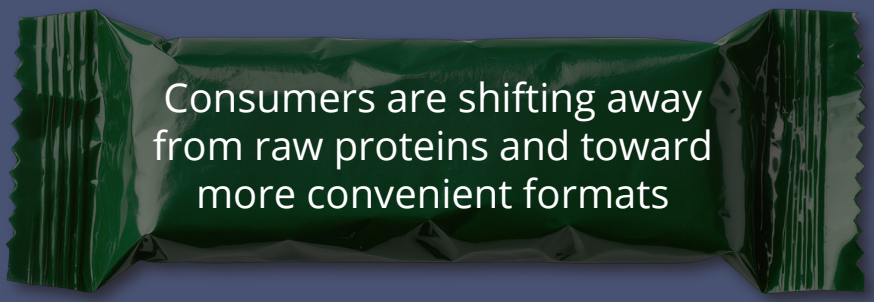




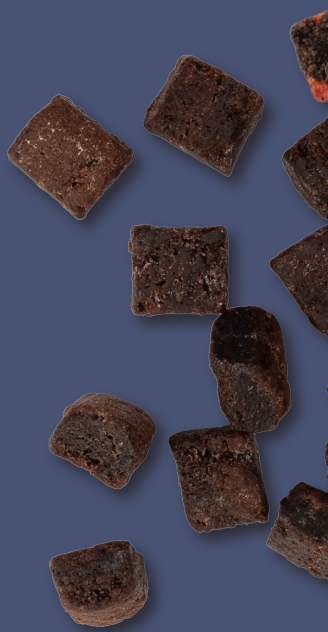
As consumers seek products that support fullness and energy, protein remains a key ingredient.

Our protein-enhanced product platform helps transform that demand into product innovation.





Consumers are shifting away from raw proteins and toward more convenient formats



Protein is referenced

57%

more frequently in social media vs a year ago, and convenience is a major growth lever.



Consumers want protein benefits, but not at the expense of enjoyable taste and texture.



Don’t let the fear of off flavors, grainy texture, or bitter taste make you stray away from protein-enhanced products.



Our R&D team specializes in developing innovative solutions.

Our Marketing team has leading market intelligence resources.

Together, we can bring your protein-forward innovations to market with greater confidence.

The Consumer Approach to Protein - US - 2026
Flavors and Ingredients in Protein - US - 2026
Proteins and Protein Alternatives - US - 2024

MINTEL

FLAVOR BASES

- Deliver authentic flavor profiles while supporting protein goals
- Provide a flexible foundation for flavor customization
- Enable differentiation through rich taste experiences
- Seamlessly integrate into ice cream and frozen dessert formulations

Ideal for: Building authentic flavor experiences while maintaining protein-forward goals

COOKIE DOUGHS & BITS

- Deliver nostalgic inclusions consumers know and love
- Add satisfying texture and indulgent flavor experiences
- Support protein-forward formulations without sacrificing enjoyment
- Create premium products that balance nutrition and indulgence

Ideal for: Bringing nostalgic, consumer-favorite inclusions to protein-forward formulations



WATER-BASED VARIEGATES

- Deliver bold flavor impact across a variety of applications
- Maintain premium taste and texture while contributing protein
- Support flexible innovation across multiple consumer preferences
- Available in traditional, low-sugar, dairy, and plant-based formats

Ideal for: Brands seeking versatile flavor delivery across traditional or specialized applications

FAT-BASED VARIEGATES

- Create rich flavor ribbons and layered indulgence
- Enhance visual appeal and sensory differentiation
- Deliver smooth, creamy, and textured eating experiences
- Combine premium indulgence with added nutritional value

Ideal for: Delivering rich indulgence, visual appeal, and layered eating experiences



FLAKES & BARKS

- Provide texture and satisfying contrast in every bite
- Enhance visual appeal and sensory excitement
- Add premium texture while supporting protein positioning
- Available in indulgent, low-sugar, and no-sugar-added options

Ideal for: Adding crunch, texture contrast, and visual differentiation to finished products

BAKED INCLUSIONS

- Bring bakery-inspired indulgence to protein-forward products
- Add visual appeal, texture, and premium eating experiences
- Feature soft, satisfying textures consumers recognize and enjoy
- Support trend-forward innovation with familiar baked favorites

Ideal for: Creating bakery-inspired products with comforting flavors and satisfying textures

STABILIZERS & TEXTURE SYSTEMS

- Optimize texture, body, and mouthfeel in applications
- Support product stability and heat shock protection
- Maintain consistent quality from processing through consumption
- Enable superior performance without excessive viscosity

Ideal for: Optimizing texture, stability, and processing performance in protein-enhanced applications



PROTEIN-ENHANCED PRODUCT PLATFORM ITEM LIST

FLAVOR BASES

Item Number	Item Name	Protein Content
SRJZ03096-3	Ricotta Base	11g/100g
SRJZ0340-3	Sweet Cream Flavor Base	11g/100g
SRJM1442-3	Strawberry Flavor Base	6g/100g
SRJM1441-2	Chocolate Flavor Base	12g/100g
SRMG0239-2	Brownie Batter Flavor Base	11g/100g

COOKIE DOUGHS & BITS

Item Number	Item Name	Protein Content
SRKG1124-2	Brownie Bit (Ambient Suitable)	17g/100g
SRJM1438-1	Cookie Dough (NSA, GF)	17g/100g
SRJM1437-1	Chocolate Chip Brownie Bit	19g/100g
SRJM1338-2	Cheesecake Bit	20g/100g
SRMG0282-1	Cookie Dough	17g/100g

WATER-BASED VARIEGATES

Item Number	Item Name	Protein Content
SRJP0009-6	Caramel Variegate (Vegan)	8g/100g
SRJP0009-5	Caramel Variegate	9g/100g
SRJZ0311-2	Raspberry Variegate	2g/100g
SRKG1102-1	Chocolate Variegate	5g/100g

FAT-BASED VARIEGATES

Item Number	Item Name	Protein Content
SRMG0236-2	Cake Batter Sprinkle Textured Variegate	14g/100g
SRRM0302-1	Graham Cracker Textured Variegate	10g/100g
SRBT0002-1	Peanut Butter Variegate	27g/100g
SRKG1101-1	Thick Fudge Variegate	9g/100g

FLAKES & BARKS

Item Number	Item Name	Protein Content
SRMG0241-2	Pretzel Bark (Shelf Stable)	14g/100g
SRJP0040-1	Milk Choco Flake (NSA)	17g/100g
SRJP0027-1	Caramel Flake	17g/100g
SRJP0031-1	White Choco Flake	17g/100g
SRRM0305-2	Peanut Butter Bark	22g/100g

BAKED INCLUSIONS

Item Number	Item Name	Protein Content
SRJM1471-2	Baked Choco Crusted Raspberry Cheesecake	14g/100g
SRMG0247-1	Baked Brownie	9g/100g
SRRM0303-1	Baked Blondie	14g/100g

STABILIZERS & TEXTURE SYSTEMS

Item Number	Item Name	Purpose
501635	Protein Stabilizer Blend	Boosts protein in ice cream & frozen desserts
SRJZ0265-20	Stabilizer Blend for Cultured Dairy	Supports texture in high protein dips



Protein is declared solely as a nutrient value in the Nutrition Facts panel; no protein content, quality, or PDCAAS claim is being made.

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