

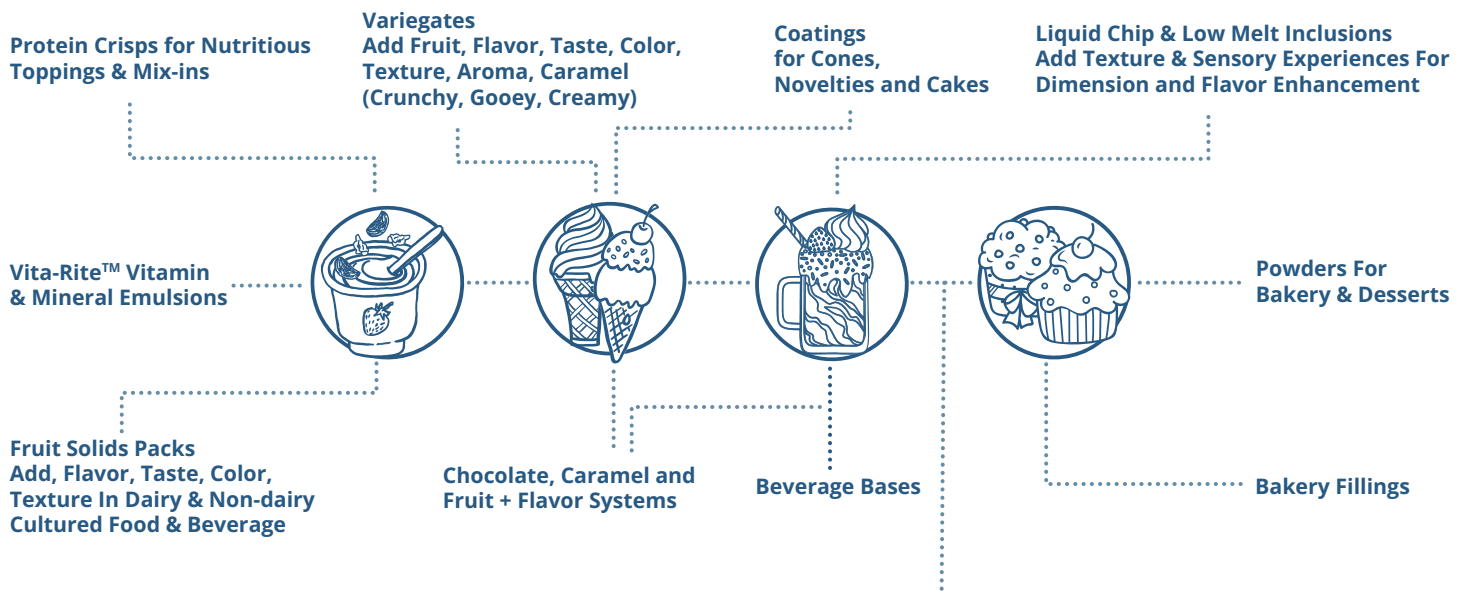


**balchem**  
HUMAN NUTRITION & HEALTH



## Balchem INJoy™ Flavor Systems

We create on-trend powder and liquid flavor delivery systems for a variety of end-use applications. Unlike just a “flavor”, our INJoy™ Flavor Systems have a broader impact- from your operations to the consumer experience.



**Dry & Liquid Blending Technology Creates Convenient Base Manufacturing Mixes**

## Capabilities & Markets Served

- Ice Cream Bases & Variegates
- Vitamin Emulsions
- Lipid Inclusions
- Milk Replacers
- Textured Variegates
- Lipid Inclusions
- Frozen Dessert Systems
- Beverage Systems
- Beverages, Juice & Dairy Bases
- Chocolate & Cocoa Systems
- Creamer Systems
- Fruit Preps
- Liquid Chip
- Coatings & Dips
- Syrups & Toppings
- Bakery Fillings



# Balchem INJoy™ Flavor Systems

## Manufacturing Capabilities

- A complete ingredient and flavor systems supplier with flexible assets and broad-based capabilities.
- Ability to craft systems and ingredients to meet labeling targets like natural colors and flavors, low and no sugar added, sustainability sourced ingredients, organic and conventional.
- Manufacturing configuration allows for highly customizable products in variable batch and packaging sizes.
- Liquid processing with broad capabilities including high and low shear mixing and homogenization.
- Powder blending including ribbon and paddle mixing.
- Dedicated production rooms to eliminate cross-contamination.
- Stringent quality control and testing practices ensure that products consistently meet customer specifications.
- Pilot plant dedicated to scale-up and formula process validation.
- SQF Food Safety and Quality Certified, HACCP, Kosher.



**Ask us about our proprietary  
TrenDish™ collaborative process to  
help you leverage today's trends for  
innovation and renovation.**