

ConfecShure[®] Sours

Balchem specializes in the development and delivery of encapsulated solutions to top confectionery manufacturers. We provide a unique blend of technical expertise and problem-solving support, enabling you to achieve your goals.

ConfecShure[®] encapsulated ingredients let you control the release of acid or sugar using our proprietary microencapsulation technology. We protect ingredients from degradation and pre-reaction, strategically delivering them for optimum performance.



Controls

- Undesired reactions
- Dusting during processing



Protects

- Against sugar inversion
- From hygroscopicity and clumping



Delivers

- Prolonged shelf life
- High-impact sour flavor
- Extended flavor release
- Consistent finished product

Functionality Guide

Function In Application	ConfecShure® Ingredients	Feature & Benefits	Applications
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Sour Delivery

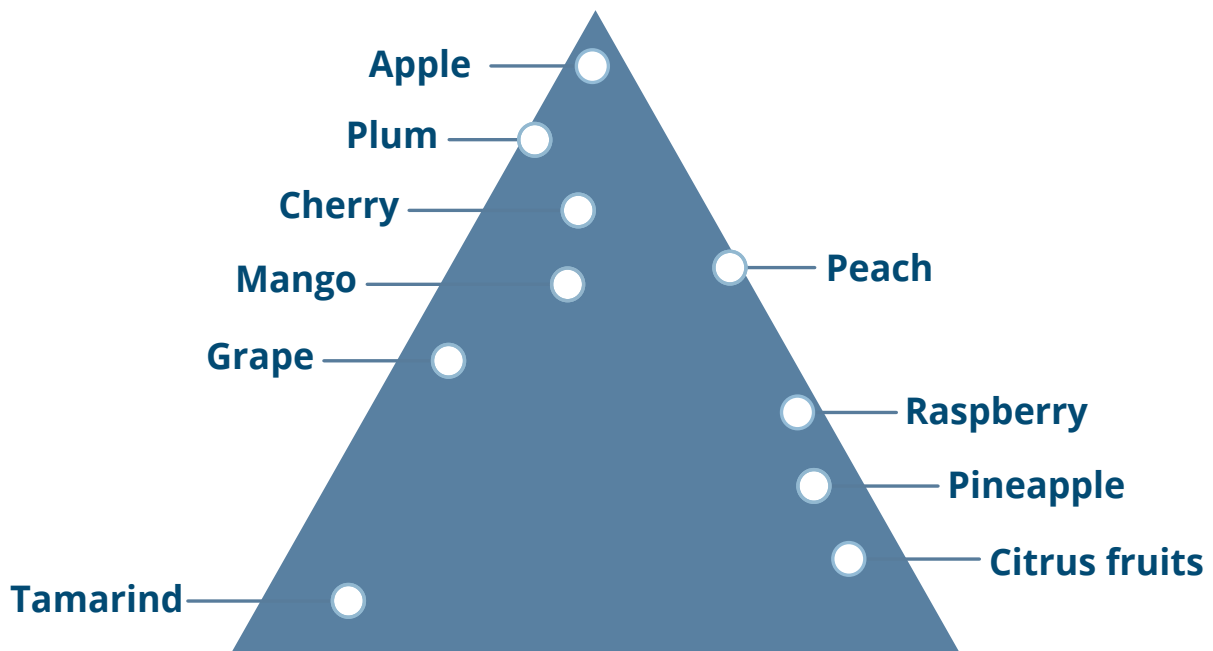
Malic Acid
Citric Acid
Tartaric Acid
Adipic Acid
Fumaric Acid

- Enhancement of other flavoring ingredients and masking of undesirable flavor notes
- Flavor balance and flavor extension
- Protects against negative ingredient interactions, hygroscopicity and clumping
- Delivers intense sour flavor
- Prevents sugar inversion during storage

Sanded Sour Candies,
Fruit Candies, Mints,
Bubble
and Chewing Gums

Fruity, persistent, rounded

MALIC



TARTARIC
Hard, dry

CITRIC
Bright, refreshing