







We provide customized ingredient systems that help you bring innovative products to market faster. Our systems provide ease of use for you, so your customers get a consistent product every time it goes out the door.

- KALVA® Dip Coatings
- INhance[™] Variegates
- INhance[™] Textured Variegates
- INhance™ Low-Melt Inclusions
- INjoy[™] Flavor Systems
 - Chocolate Dairy Powders
 - Milk Flavor Bases
 - Eggnog Flavor Bases
 - Smoothie Bases
 - Shake Bases
 - Juice Bases
 - Flavored Teas
 - Ice Cream Flavor Bases
 - Frozen Dessert Flavor Bases
 - Functional Beverage Bases & Flavor Systems



Human Nutrition & Health

Flavor & Sensory Systems

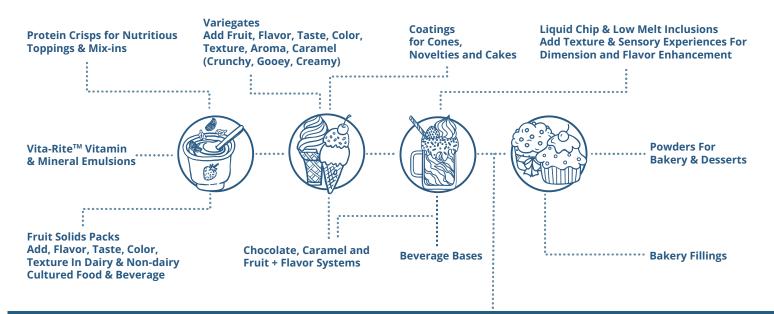
Product Fact Sheets





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.





TrenDish™ is a collaborative process to leverage today's trends for innovation and renovation.



We strive to create new opportunities leveraging our resources to support and enhance yours. **TrenDish™** is our proprietary process for collaboration to enhance the innovation process. We focus on **information & insight** from external and our own **primary consumer research** that inspires ideas for innovation with impact.

We offer **on-site and virtual TrenDish**™ **market trend & innovation sessions.** By regularly engaging with our marketing professionals to discuss insight and information, we aim to contribute to shaping your product development, renovation, and innovation plans.

We look forward to discussing ideas and ways to use, combine, and explore ingredients that provide function, nutrition, taste, and sensory experiences for **your brand offerings.**





TrenDish™ is a collaborative process to leverage today's trends for innovation and renovation.



TrenDish™ Ice Cream 1st Flight



Contact us today for an on-site or virtual TrenDish™ market trend & innovation session. We look forward to discussing ideas and ways to use, combine, and explore ingredients that provide function, nutrition, taste, and sensory experiences for **your brand offerings**.





Fall Pumpkin

Balchem's versatile base systems can be used to create a variety of delicious beverages, smoothies, yogurt stir-ins, toppings, and more. Perfect to delight consumers with Limited Editions, Seasonal Offerings, and on-trend new products.

Conveniently packed in pails for easy pouring. Ask us about our curated flavor systems to support your brand.



Ingredients

- · Pumpkin
- Inverted Sugar Syrup
- Salt
- · Natural Flavor
- Cinnamon

- Sugar
- Annatto Extract (For Color)
- · Lemon Juice Concentrate
- · Locust Bean Gum
- Nutmeg

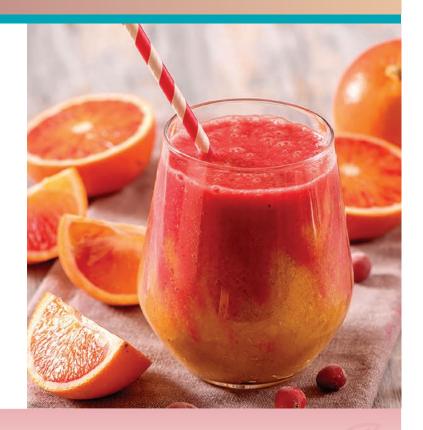




Orange Cranberry

Balchem's versatile base systems can be used to create a variety of delicious beverages, smoothies, yogurt stir-ins, toppings, and more. Perfect to delight consumers with Limited Editions, Seasonal Offerings, and on-trend new products.

Conveniently packed in pails for easy pouring. Ask us about our curated flavor systems to support your brand.



Ingredients

- Sugar
- Water
- · Orange Juice Concentrate
- · Cranberry Juice Concentrate
- · Tapioca Starch

- Fruit and Vegetable Juice (For Color)
- · Xanthan Gum
- Natural Flavors
- · Citric Acid





Tangerine

Balchem's versatile base systems can be used to create a variety of delicious beverages, smoothies, yogurt stir-ins, toppings, and more. Perfect to delight consumers with Limited Editions, Seasonal Offerings, and on-trend new products.

Conveniently packed in pails for easy pouring. Ask us about our curated flavor systems to support your brand.





Ingredients

- Sugar
- Water
- Tangerine Juice Concentrate
- Tapioca Starch
- · Pea Protein Isolate

- Annato (For Color)
- · Citric Acid
- · Xanthan Gum
- Natural Flavor









Ginger Caramel Spice

Balchem's versatile base systems can be used to create a variety of delicious beverages, smoothies, yogurt stir-ins, toppings, and more. Perfect to delight consumers with Limited Editions, Seasonal Offerings, and on-trend new products.

Conveniently packed in pails for easy pouring. Ask us about our curated flavor systems to support your brand.



Ingredients

- Water
- Sugar
- Molasses
- · Tapioca Starch
- · Rice Flour
- · Lemon Juice Concentrate

- Caramel
- · Spices (Ginger, Cinnamon, Clove)
- · Pea Protein Isolate
- Salt
- · Xanthan Gum
- Natural Type Flavors





Shake Syrups

Balchem's versatile shake syrups are perfect to delight consumers with Limited Editions and Seasonal Offerings.

Ask us about our curated flavor systems to support your brand.

- Real fruit for taste and visual appeal.
- Optimum viscosity for in-store preparation & foodservice.



- · Dark Chocolate, Milk Chocolate
- · Mocha, Caramel Cappuccino
- Chocolate Marshmallow
- Chocolate Mint
- · Dulce de Leche
- Mint

- · Cherry Vanilla
- · Classic Vanilla, Homemade Vanilla
- · Orange Cream
- Banana
- Mango Passion Fruit
- · Blackberry, Strawberry





Chocolate Dairy Powder

- High quality cocoa from various origins.
- Skilled at developing new concepts and customization.
- Able to match flavor and color characteristics to regional taste preferences.
- Formulations available from 110 150 calories/ 8oz serving.
- Focused on quality and functionality at every step from bench prototypes through customer production.







Milk and Plant-Based Milk Beverage Bases



- Easy seasonal limited editions.
- Variety of taste profiles, fat levels & sweetener systems.
- Meet school nutrition standards.
- Delicious lower calorie options.
- Health and Wellness benefit, through vitamin and mineral enrichment and functional ingredients.
- Curated flavor systems and trend-based concepts, special focus on kid and adult premium indulgence.

- Strawberry
- · Vanilla
- Caramel Capuccino
- · Caramel

- Orange Cream
- Mocha
- Mixed Berry
- Banana





Smoothie Bases

- Easy seasonal limited editions.
- Curated flavor systems and trend-based concepts.
- Made with real fruit and juice with fruit-show & visual appeal.
- · Dairy and non-dairy.
- Variety of sweetener systems.
- Health and Wellness benefit, through vitamin and mineral enrichment and functional ingredients.



- Mango
- · Lime
- · Lemon
- Strawberry
- Orange
- · Peach
- · Banana

- Pomegranate
- Raspberry
- Passion Fruit
- Mango Passion Fruit
- Blueberry Acai Berry
- Raspberry Pomegranate

- Pomegranate Mixed Berry
- Orange Pineapple
- Tropical Blend
- · Lemon Lime
- · Orange Vanilla
- Strawberry Banana





Egg Nog

- Powder technology: all-in-one dry flavor system.
- Easy to handle and store with less waste & labor.
- Freight, storage & processing benefits.
- Easy seasonal limited editions.
- Curated flavor systems and trend-based concepts.







Egg Nog

- Traditional Holiday: Medium rum flavor, light touch of nutmeg, creamy and balanced.
- **Creamy Spiced:** Well-rounded with subtle hints of rum and slightly more prominent nutmeg.
- **Spiced Rum:** Bold rum flavor with nutmeg, ginger, cinnamon and other spices to deliver a full-bodied, robust eggnog.
- Fruit 'N Rum: Bold rum and mildly sweet fruit, bold yet balanced.
- **Boiled Custard:** Mild flavor profile with a sweet, creamy egg taste.

- · Dulce de Leche
- Sugar Cookie
- · Pumpkin Spice
- · Gingerbread





Juice Flavor Bases & Blends Fruit + Vegetable



- Curated flavor systems and trend-based concepts.
- Flavor and color matching.
- Juice content from 0 -100%.
- · Fortified for school lunches.
- Health and Wellness benefit, through vitamin and mineral enrichment and functional ingredients.

- · Mixed Berry Beet Orange
- · Sweet Potato Peach
- Purple Beet Raspberry
- · Spinach
- Mangosteen
- · Raspberry Green Veggie

- Fruit Punch
- Grape
- · Lemonade
- · Lemon Lime
- · Tea Blends
- Pink Lemonade

- Pomegranate
- Raspberry
- Blue Raspberry
- · Orange
- Dairy Blends
- Non-Dairy Blends





Tea Flavor Bases & Blends

- Curated flavor systems and trend-based concepts.
- Health and Wellness benefit, through vitamin and mineral enrichment and functional ingredients.
- Complete with tea, citric acid and flavor already added for quick and easy mixing.
- Economical powdered blends with freshly brewed flavors.
- Premium liquid blends with freshly brewed flavors.



- · Lemon
- Peach
- Raspberry
- Blueberry
- Ginseng

- · Green Tea with Honey
- · Brewed Flavor, Sweetened
- · Brewed Flavor, Unsweetened
- Sweetened
- Unsweetened





Flavor Innovation: Bases Ice Cream & Frozen Desserts



- Create fast, easy, on-trend seasonal and limited-edition flavors and concepts to delight consumers!
- · Curated flavor systems and readyformulated for fast innovation and renovation.
- Trend-based flavor, sensory, and visual concepts.
- Formulations available for full-fat. low-fat, non-fat, no-sugar-added (NSA), dairy and plant-based, natural flavors and colors.
- A variety of calibrated concentrations and usage rates.



Leverage our marketing and innovation capabilities with **TrenDish™**





Toppings & Syrups

Use to create unique, on-trend seasonal and limited-edition flavors and concepts to delight consumers!

- Curated and formulated options for fast innovation and renovation.
- Balchem toppings, syrups and bases are available in a wide range of viscosities, textures and concentrations.



- · Chocolate
- · Coconut
- Espresso
- Strawberry Banana
- Tropical

- · Key Lime
- Lime
- Orange
- Peach
- · Piña Colada

- Banana
- · Bubble Gum
- Butter Pecan
- Cherry





Frozen Fruit & Vegetable Bases

- Curated flavor systems and trend-based concepts.
- Fruit and vegetable blends.
- Health and Wellness benefit, through vitamin and mineral enrichment and functional ingredients.
- Reduced sugar and no-sugar-added.
- Natural and artificial high intensity sweetener systems, natural flavor and color systems.
- Both premium, high fruit content bases and economical fruit juice-based formulas.



- Raspberry
- Strawberry
- · Peach Mango Medley
- Pomegranate Medley
- Orange Peach Medley

- Blood Orange
- Blueberry
- Lemon/ Lime
- Mango
- · Piña Colada

- Passion Fruit Pear
- Triple Berry
- · Strawberry Tangerine
- Raspberry Watermelon
- · Pineapple Coconut
- Pineapple Mango





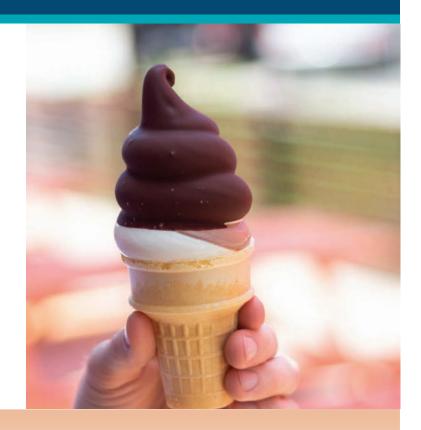


Coatings

Kalva® Dip Coatings are available in a wide range of colors, textures and flavors to choose from and are customizable.

Use to create unique, on-trend seasonal and limited-edition flavors and concepts to delight consumers!

Curated and ready-formulated options for fast innovation and renovation.



Popular Favorites

Kalva® Candy Crown™

- 1301 Chocolate
- 1303 Cherry
- · 1310 Toasted Coconut
- 1313 Blue Raspberry
- · 1365 White Bliss

Kalva® Candy Cone™

- · 2000 Chocolate
- · 2048 Cotton Candy





Coatings

FEATURES AND BENEFITS

- Fully customizable
- Different melt & set points
- Wide range of flavors & colors
- Excellent body & mouthfeel
- Optional particulates & textures
- Various packaging options
- Low minimum runs

APPLICATIONS

- Soft serve ice cream
- Frozen custard
- Ice cream bars
- Yogurt
- Drizzle on sundaes
- Hand-dipped cheesecakes
- · Other specialty desserts
- Liquid chips







Low-Melt Inclusions Ice Cream & Frozen Desserts

- INhance™ inclusions are designed for use in ice creams and as mix-ins and toppings for frozen desserts. Engineered to melt around 80°F and optimized for superior mouthfeel and flavor release.
- Simple ways to bring forward a theme, add complexity to a flavor, and deliver on the consumer demand for texture adventure.
- Formulations available for full-fat, low-fat, non-fat, no-sugar-added (NSA), dairy and plant-based, natural flavors and colors.



Features & Benefits

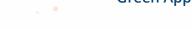
- Curated and ready-formulated options for fast innovation.
- Easy handling and use.

- Improved texture and melt.
- Enhanced flavor release.
- Crunchy textures available.

- Lemon Crunch
- Birthday Cake
- · Butter Vanilla
- Cinnamon Churro
- Green Apple

- Caramel
- · Cherry Sour
- Grape
- · Lemon Sour
- Pumpkin











Low-Melt Inclusions Ice Cream & Frozen Desserts

- Use INhance™ Liquid Chip to create unique, on-trend seasonal and limited-edition flavors and concepts to delight consumers!
- Curated and ready-formulated options for fast innovation and renovation.
- Create trend-based flavor, sensory,
 and visual concepts for your unique theme!



Popular Favorites



Orange Creme



Cotton Candy







Variegates & Textured Variegates Ice Cream & Frozen Desserts

- Simple ways to bring forward a theme, add complexity to a flavor, and deliver on the consumer demand for texture adventure.
- Create unique, on-trend seasonal and limited-edition flavors and concepts to delight consumers!
- Curated and ready-formulated options for fast innovation.
- Formulations available for full-fat, low-fat, non-fat, no-sugar-added (NSA), dairy and plant-based, natural flavors and colors.



- GLIMMER™ glitter variegates
- Fruity Cereal Pink Party Icing
- Blue Powdered Sugar Icing
- Orange Creme Popping Candy
- Raspberry Vinaigrette
- Strawberry Rhubarb
- Marion Blackberry
- Black Cherry

- Strawberry
- Blueberry
- · Pink Rosé Wine
- Cookie Caramel
- Salted Pretzel
- Salted Caramel
- NON-DAIRY Sea Salt Caramel
- Hot Fudge



- Caramel Fudge
- Organic Hot Fudge
- Rich Dulce
- Sea Salt Cookie Fudge
- Extra Thick Fudge
- Brown Sugar Bourbon
- Brewed Caramet











Ice Cream & Frozen Desserts

FAT-BASED VARIEGATES

These specialty variegates are fat-based systems which allow crispy and crunchy particulates (i.e. cookies, crackers, pretzels, etc.) to be added and still retain their original texture; our system keeps the moisture of the ice cream from reaching the particulates.

TWO-COMPONENT VARIEGATES

By using a two-component approach combining a base flavor and a textured variegate, creates an interesting, upscale ice cream.



UNIQUE VARIEGATE PROCESSING

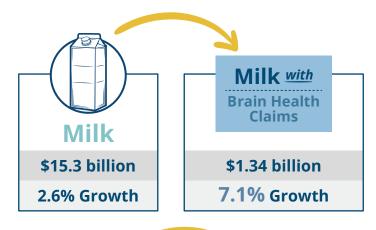
The texture is contained within the swirl of the ice cream. Results in a very unique appearance, texture and flavor experience.



Vita-Rite®

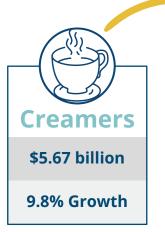
Nutrient Blends

Vita-Rite® emulsion blends are functional, vitamin and mineral enriched products to add wellness to your food and beverage products. Dairy and dairy alternatives with functional claims are growing at a faster rate than traditional, non-benefited versions. Through market research and consumer insights data, we can provide information on trending marketing claims and health benefits.



2x

Milk and Plant-based Alternatives With **Brain Health Claims** are growing more than 2 times the rate of standard options.



	*Fur Healt		
КЕТО		MULTIPLE HEALTH CLAIMS	
\$8.4		\$1	
million		million	
68%		110%	
Growth		Growth	

Functional Coffee Creamers Experiencing tremendous growth.

Source: Nielsen latest 52 Wks - W/E 05/22/21



Learn more about other consumer trends with our TrenDish™ series!



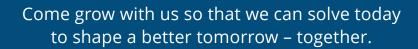


Nutrient Blends

	Number:	Application:	Usage		
Balchem Product Name:			2,000 UI Vitamin A / Quart	Potency / 1 ml	
			400 UI Vitamin D3 / Quart		
Vita-Rite A&D200/40N	411038.807	Lowfat or Skim Milk	1 ml will fortify 100 quarts of milk with 2,000 IU Vitamin A Palmitate & 400 IU Vitamin D3 per quart.	1 ml contains 200,000 IU Vitamin A and 40,000 IU Vitamin D3.	
Vita-Rite A200 Non-GMO	411039.807	Lowfat or Skim Milk	1 ml will fortify 100 quarts of milk with 2,000 IU Vitamin A Palmitate per quart.	1 ml contains 200,000 IU of Vitamin A.	
Vita-Rite AW80 Non-GMO	411082.807	Lowfat or Skim Milk	1 ml will fortify 40 quarts of milk with 2,000 IU Vitamin A Palmitate per quart.	1 ml contains 80,000 IU Vitamin A.	
Vita-Rite A&DW80/16 Non-GMO	411083.807	Lowfat or Skim Milk	1 ml will fortify 40 quarts of lowfat or skim milk with 2,000 IU per quart of Vitamin A palmitate and 400 IU per quart of Vitamin D3.	1 ml contains 80,000 IU of Vitamin A palmitate and 16,000 IU of Vitamin D3.	
Vita-Rite DW40 Non-GMO	411084.807	Whole milk	1 ml will fortify 100 quarts of milk with 400 IU Vitamin D3 per quart.	1 ml contains 40,000 IU of Vitamin D3.	
Vita-Rite AW80KP Non-GMO	411095.807	Lowfat or skim milk	1 ml will fortify 40 quarts of milk with 2000 IU of Vitamin A Palmitate per quart.	1 ml contains 80,000 IU of Vitamin A.	
Vita-Rite A&DW80/16K	411097.807	Lowfat or skim milk	1 ml will fortify 40 quarts of milk with 2,000 IU, Vitamin A Palmitate & 400 IU Vitamin D3 per quart.	1 ml contains 80,000 IU of Vitamin A and 16,000 IU Vitamin D3.	
Vita-Rite DW40KP Non-GMO	411098.807	Whole milk	1 ml will fortify 100 quarts of milk with 400 IU Vitamin D3 per quart.	1 ml contains 40,000 IU of Vitamin D3.	
Vita-Rite DW200PG Non-GMO	411107.807	Whole milk	1 ml will fortify 500 quarts of milk with 400 IU Vitamin D3 per quart.	1 ml contains 200,000 IU of Vitamin D3	
Vita-Rite A200OS Non-GMO	695873.807	Lowfat or skim milk	1 ml will fortify 100 quarts of milk with 2000 IU Vitamin A palmitate per quart.	1 ml contains 200,000 IU of Vitamin A.	
Vita-Rite A&D200/40OS Non-GMO	695905.807	Lowfat or skim milk	1 ml will fortify 100 quarts of milk with 2000 IU Vitamin A palmitate and 400 IU Vitamin D3 per quart.	1 ml contains 200,000 IU Vitamin A and 40,000 IU Vitamin D3.	
Vita-Rite D40OS Non-GMO	3006548.807	Whole milk	1 ml will fortify 100 quarts of milk with 400 IU of Vitamin D3 per quart.	1ml contains 40,000 IU of Vitamin D3.	



To get started, scan the QR code or visit: **balchem.com/human-nutrition-health**



To find the right product for your application, contact us today.



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