

## Balchem to Showcase Functional Food & Beverage Innovations at IFT First 2025

*Meet Balchem at booth #3418 at IFT First in Chicago, Illinois, July 13-16, 2025.*

**Montvale, New Jersey (June 19, 2025)** – Balchem, a leading global manufacturer of specialty ingredients for human nutrition and health, returns to IFT First 2025 to give attendees a taste of how its cutting-edge technologies can help brands craft food and beverage solutions that streamline product development and captivate consumers. At booth #3418, visitors will have the opportunity to sample Balchem's latest prototypes, including INJoy™-powered beverage systems, MeatShure®-enabled snack sticks and a delicious, high-protein chocolate oat soft serve concept. Each prototype highlights Balchem's commitment to developing functional and indulgent solutions for the modern consumer.

### Food Innovation Simplified

On stand, Balchem will spotlight the capabilities of its INJoy™ beverage systems with two on-trend beverage concepts, including a refreshing raspberry hibiscus flavored enhanced water. Simplifying the formulation and manufacturing process for a variety of beverage applications – from on-demand energy drinks to sports beverages and fruit juices – INJoy™ beverage systems integrate sweeteners, stabilizers, mouthfeel modifiers and more, allowing for highly customizable, functional and on-trend product development and manufacturing.

Attendees can also try meat snack sticks made with Balchem's MeatShure® direct acidification technology, developed to increase production capacity by eliminating lengthy fermentation times and to remove the need for added sugar – all while delivering the quality consumers expect.

### The Recipe for a Healthy Lifestyle: High Protein, Healthy Fats, High Fiber

As GLP-1 drugs redefine consumer behavior and purchasing patterns, GLP-1 companion products packed with nutrients like protein, healthy fats and fibers are reshaping the landscape of healthier reformulation. Brands interested in functional, yet indulgent innovation can find inspiration in Balchem's chocolate, plant-based, protein soft serve concept, featuring the VitalBlend™ oat creamer base, and a GLP-1 supporting beverage.

*"Despite wanting to lose weight, people don't want to lose the joy of eating. Our chocolate oat soft serve is a creamy, plant-based frozen dessert that combines deep cocoa richness with the natural sweetness of oats. In fact, Balchem's VitalBlend™ oat creamer base adds a very mild undertone of oats, which you might miss if you aren't looking for it,"* comments **Kavya Dileep, Prototype Developer & Food Scientist at Balchem**. *"This is just one example of how our VitalBlend™ base offers a multifunctional, premium creamer option with enhanced cold-water solubility and clean flavor. It's an excellent choice for frozen treats too."*

### **Balchem's Taste of Science Presentations**

For a deeper dive into its technologies, the Balchem team will hold two Taste of Science presentations titled:

- *"Encapsulation Technology for Zero-Sugar Meat Snacks and Scaled-Up Production"* on **Monday, July 14, at 3:30 PM at Exhibit Hall A (Booth S2852)**, covering the manufacturing and formulation advantages of MeatShure® encapsulated acids.
- *"Formulating for Today's Consumer - High Protein, Healthy Fats and High Fiber"* on **Tuesday, July 15, at 1:45 PM at Exhibit Hall A (Booth S2852)**, demonstrating the flexibility of the company's functional powders to create convenient, tasty and highly nutritional solutions.

*"We're living in an era where food manufacturers need to balance all macronutrients in their applications to meet the demands of the health-conscious consumer. This new generation seeks not only health benefits, but also a unique sensory experience and convenience in the products they purchase,"* comments **Frédéric Boned, Senior VP & General Manager, Human Nutrition & Health at Balchem**. *"Our Human Nutrition and Health portfolio, including enabling technology, food & beverage ingredients, minerals and nutrients, is perfectly positioned to help deliver nutritional support to consumers embarking on a weight loss journey, while also catering to the ever-evolving demands for functional beverages, healthy snacks and dietary supplements."*

For more information about Balchem and its brands, or to request a meeting with the team at IFT First, visit: <https://balchem.com/hnh/>

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**Notes to Editors:**

**About Balchem Corporation**

Balchem Corporation develops, manufactures, and markets specialty ingredients that improve and enhance the health and well-being of life on the planet, providing state-of-the-art solutions and the finest quality products for a range of industries worldwide. The company reports three business segments: Human Nutrition & Health; Animal Nutrition & Health; and Specialty Products. The Human Nutrition & Health segment delivers customized food and beverage ingredient systems, as well as key nutrients into a variety of applications across the food, supplement and pharmaceutical industries. The Animal Nutrition & Health segment manufactures and supplies products to numerous animal health markets. Through Specialty Products, Balchem provides specialty-packaged chemicals for use in healthcare and other industries, and also provides chelated minerals to the micronutrient agricultural market.

More information at:

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