

# ENCAPSULATION TECHNOLOGY

Our line of encapsulated products deliver tangible improvements in finished product quality and shelf life by effectively controlling undesirable chemical interactions in food. Manufacturers using our technology realize economic benefits in the form of optimized formulations, improved processing and increased product yield.

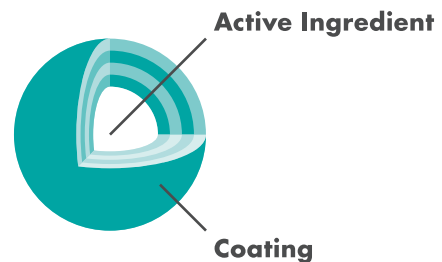
## Experience

SensoryEffects has four decades of experience in the design, manufacture and application of controlled-release ingredients. We offer a wide range of easy-to-use ingredients for a variety of product lines, including:

- Bakery
- Meat
- Confectionery
- Nutritional Products

## Consistency

Consistency is a distinguishing characteristic of SensoryEffects' products. High quality and batch-to-batch uniformity are the reasons that SensoryEffects ingredients exhibit reliable functionality in finished products.



**CONTROL • PROTECT • DELIVER**  
Protects core ingredients from the inside out

## Quality & Service

In addition to the superior quality our products offer, we provide attentive customer service, highly trained account representation and an experienced technical service team supporting your business from concept through commercialization.

**BALCHEM**<sup>®</sup>  
ENCAPSULATES  
CONTROL • PROTECT • DELIVER