SensoryEffects®
A division of **BALCHEM**™

SAVORY INCLUSIONS: TORTILLAS & FLATBREADS

SensoryEffects is the market leader in the manufacture of lipid-based inclusions, a best in class technology, designed to deliver flavor, aroma and color into bakery products.
Our 'drop-in' technology allows manufacturers to conveniently create new tortilla and flatbread formulas with little effort; instantly enhancing visual appeal and further differentiating your products in the marketplace.

★ FEATURES AND BENEFITS

- Superior flavor and aroma carry through
- Enhances visual appeal
- Non-bleed
- Blends easily into dough
- Does not tear or puncture dough
- Retains even distribution in batch packs
- Long shelf life

↗ SAVORY FLAVORS

- Jalapeño
- Garlic
- Tomato oregano
- Chipotle