

# SPECIALTY BEVERAGE

## ★ INNOVATION FOR CONVENIENCE

SensoryEffects Specialty Beverage combines technical and manufacturing expertise to provide multi-component ingredient systems and engineered particles designed for single serve platforms. We deliver convenience, quality and efficiency through an integrated manufacturing base of liquid processing, spray drying, blending and agglomeration. Our technical innovations deliver a premium consumer experience to the convenience and health and wellness markets including:

- Hot and cold beverages:
  - Cocoa
  - Coffee
  - Tea
  - Fruit
- Hot and cold foods
- Functional foods
- Sports nutrition
- Medical foods

## 🔍 RESEARCH & DEVELOPMENT

Combining the best of both worlds: **The Flavor Factor** and **The Power of Powder**. The Specialty Beverage technical team is comprised of collaborative and experienced applications and particle experts. New product development and innovations are built on integrated product formulation and process optimization. Our scientific analysis of physical and chemical properties of emulsions and particles include the following:

- Particle size, density and porosity
- Surface chemistry and composition
- Solubility and dispersion
- Stability of encapsulates and agglomerates
- Sensory and nutrition

CONTACT OUR  
SPECIALTY BEVERAGE  
GROUP TODAY!  
314-888-6980



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## INTEGRATED MANUFACTURING & SUPPLY CHAIN

Specialty Beverage utilizes ingredients, manufacturing capabilities and supply chain management across all of SensoryEffects Ingredient Solutions. A diverse manufacturing base allows for continuity of supply and scale of unique technologies. Our robust supply chain delivers quality finished products through insightful ingredient sourcing paired with controlled manufacturing, storage and shipping.

### DRY BLENDING

- Ribbon Blenders
- Plough Blenders
- Paddle Blenders
- Tote Mixer
- Dedicated dark and white blending suites
- Fully cleanable with environmental controls
- Key mixes

### SPRAY DRYING

- Large Tower Dryers
- Medium Tower Dryers
- Specialty Tower Dryers
- Modified Box Dryer
- Large Filtermat Dryer
- Gas injection
- No fat to high fat
- No protein to high protein
- Commodity to specialty

### AGGLOMERATION

- Large Continuous Fluid Bed Agglomerator
- Large Sifter
- Dedicated Blenders
- Closed loop particle recycling
- Segregated packaging
- Raw material milling



**EXPERIENCE THE DIFFERENCE**  
of SensoryEffects