

## Balchem Ingredient Solutions

### WORK WITH THE DAIRY MARKET LEADER

Leverage the experience of the industry's leader in frozen dessert and beverage systems to create fast-to-market solutions with the flexibility you need. Balchem® Ingredient Solutions manufactures and supplies customized ingredient systems that help you bring innovative products to market faster.

Over 200 collective years of dairy research and applications experience has led to some of the industry's most innovative and delicious ice creams, flavored milks, egg nogs, juices, and other beverages. Our capabilities can simplify your decision-making and transfer to more applications than ice cream. We can help you innovate new and indulgent flavors and create dairy systems that propel your products forward.

You can leverage our team's expertise to expand with new and indulgent flavors for cultured products too. Today's customer wants choice and expect to be delighted by the constantly changing options in the dairy case. Don't get left behind with tired Limited Time Offers and predictable launches. Partnering with Balchem Ingredient Solutions can increase your speed to market by systemizing your approach to cultured product development. Balchem Ingredient Solutions systems-based approach provides you a flexible and fully customizable approach to innovation and on-trend developments.

Leverage a dedicated Research and Development team in your innovation process to simplify production and consistency. Balchem® Ingredient Solutions can help you incorporate more options to traditional and new cultured applications like yogurt and cottage cheese. We offer a wide range of systems that apply to spoonable and drinkable



cultured products, as well as dairy or plant-based options. These systems are perfect for predictable production that delivers peace of mind and delights the consumer.

Whether you are looking for a pre-formulated system or a custom solution for your project, our team of health and nutrition experts including a dedicated research and development team can help. Email [ingredientsolutions@balchem.com](mailto:ingredientsolutions@balchem.com) to learn more.



### WORK WITH US TODAY TO CREATE YOUR OWN CUSTOMIZED CULTURED APPLICATION SYSTEM!

#### 2020 Cultured Trends

- \* Better For You (BFY)
- \* Not Just For Breakfast
- \* Premium Indulgences
- \* Next To Nature
- \* Bring The Fun

#### Cultured Capabilities

- \* Fruit Preps & Variegates
- \* Chocolate & Caramel Sauces
- \* Sidecars
- \* Enhanced Flavors and Topnotes
- \* Customized Solutions

#### Cultured Applications

- \* Dairy and Non-Dairy Yogurt

- \* Quark/Fromage Frais
- \* Lassi & Dahi
- \* Buttermilk
- \* Cream Cheese
- \* Dessert Toppings – Cheesecakes
- \* Cottage Cheese & Smooth Cottage Cheese

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