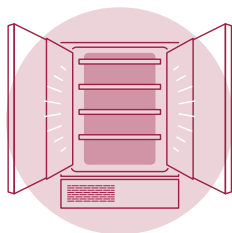




In-House Experience with

- Beverages
- Baked Goods
- Cereals and Snacks
- Confections
- Dairy Products
- Fillings and Coatings
- Frozen Desserts
- Fruit Prep
- Pet Food
- Pharmaceuticals and Supplements
- Savory



Stability Testing

Accelerated

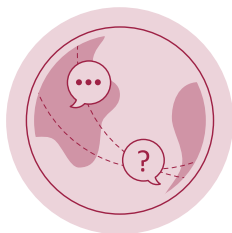
BINDER® light chamber- equivalent of 1 year shelf-life in 18 days
2x, 3x and 4x acceleration under heat incubators

Real time

Dark/light storage at ambient/refrigerated temps
Dairy Case with light stability

Qualitative & Quantitative Analysis

Standardized photos, visual evaluation with professional interpretations,
color measurement and analysis using spectrophotometer and Hunter LAB



Technical Support

With over 45 years of experience, our team of technical specialists are available to guide you through every stage of the formulation process— from color matching and stability testing to upscaling and regulatory support. We are always just a phone call or e-mail away and are prepared to help you achieve your technical goals.



Formulation R&D Services

Technical

Color Matching
Ingredient Interactions
Stability Analysis
Commercialization &
Scaling Support

Financial

Total COGS
Optimizing All Factors
to Reduce Cost in Use
Reducing Color
Portfolio Complexity

Regulatory

Target market
Legal Considerations
Certifications
Labeling Considerations