



## In-House Experience with

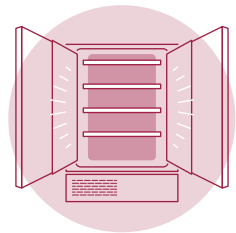
- Sparkling
- Dairy/Non Dairy Milk
- Juice Drinks
- Enhanced Waters
- Low Acid Beverages
- Tea
- Sports Drinks
- Liquid Enhancers
- Coffee
- Powder Systems
- Foodservice Syrups
- Smoothies



## Technical Support

Our pilot scale capabilities allow us to run larger trials in our microthermics, with homogenization capability, simulating your production parameters.

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.



## 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 where applicable

# Formulation R&D Services



## Regulatory

- Target market
- Legal Considerations
- Certifications
- Labeling Considerations



## Technical

- Case by Case Analysis
- Color Matching
- Ingredient Interactions
- Stability Analysis
- Commercialization & Scaling Support



## Financial

- Total COGS
- Optimize All Factors to Reduce Cost in Use
- Eliminating Non-Critical Color Components
- Reducing Color Portfolio Complexity