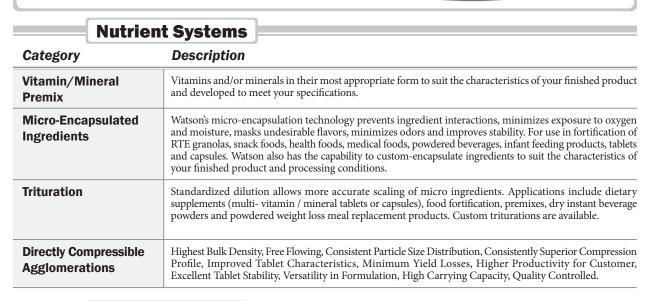
We look at each challenge in a whole new way...



THE (Watson) WAY

Specialty Fibers

Category	Description
Perfect Grain™	Perfect Grain [™] is a wheat germ and wheat bran which has been micronized so fine that it is indiscernible from flour. Replace 18% of your flour with Perfect Grain [™] and you can make any baked good a whole grain food. Perfect Grain [™] works with any type of flour, including patent flour and all pastry flours. This gives the baker the ultimate flexibility. This is especially important for the production of pastries, cakes, batters, breadings, pastas, crackers, breakfast cereals and sweet goods which require use of specialty flours.
UltraCel™	Watson employs a new proprietary process technology to thermomechanically expand cellulose ultrastructure. This breakthrough process allows UltraCel [™] to display characteristics not found in other cellulose based products.
	The micro denominated units of UltraCel ^{**} are thread-like structures with diameters in the micron to submicron range. The result is an organoleptic reaction ranging from no response to a creamy mouth feel depending on level of addition.
	UltraCel [∞] is available in powder or flake or as a prehydrated gel.
Custom Fiber Blends	Functional blends of several fibers designed for specific applications.

Bakery Ingredients

Bread & Roll BasesDouCKC ShorteningEdilCrumb EnhancersEmu	ible Glitter 1ulsifiers	Kwik Do Light Bread Bases Modified Glutens Natural Dough Conditioners Natural Mold Inhibitors	Potassium Bromate Replacers Shelf Life Extenders Stay Soft Enzyme Blends Soft n' Mighty Dough Conditioners Tableted Production	Water Absorption Aids Yeast Foods
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Edible Films

Category	Description		
EM 1102 Film	Food grade, edible, heat sealable, cold water soluble film.		
Sol-u-Pak [®]	Soluble film packet delivery system.		

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