

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



Nutrient Systems

Category	Description
Vitamin/Mineral Premix	Vitamins and/or minerals in their most appropriate form to suit the characteristics of your finished product and developed to meet your specifications.
Micro-Encapsulated Ingredients	Watson's micro-encapsulation technology prevents ingredient interactions, minimizes exposure to oxygen and moisture, masks undesirable flavors, minimizes odors and improves stability. For use in fortification of RTE granolas, snack foods, health foods, medical foods, powdered beverages, infant feeding products, tablets and capsules. Watson also has the capability to custom-encapsulate ingredients to suit the characteristics of your finished product and processing conditions.
Trituration	Standardized dilution allows more accurate scaling of micro ingredients. Applications include dietary supplements (multi- vitamin / mineral tablets or capsules), food fortification, premixes, dry instant beverage powders and powdered weight loss meal replacement products. Custom triturations are available.
Directly Compressible Agglomerations	Highest Bulk Density, Free Flowing, Consistent Particle Size Distribution, Consistently Superior Compression Profile, Improved Tablet Characteristics, Minimum Yield Losses, Higher Productivity for Customer, Excellent Tablet Stability, Versatility in Formulation, High Carrying Capacity, Quality Controlled.

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™	<p>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.</p> <p>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.</p> <p>UltraCel™ is available in powder or flake or as a prehydrated gel.</p>
Custom Fiber Blends	Functional blends of several fibers designed for specific applications.

Bakery Ingredients

Bread Enrichments	Dough Relaxers	Kwik Do	Potassium Bromate Replacers	Water Absorption Aids
Bread & Roll Bases	Dough Whiteners	Light Bread Bases	Shelf Life Extenders	Yeast Foods
CKC Shortening	Edible Glitter	Modified Glutens	Stay Soft Enzyme Blends	
Crumb Enhancers	Emulsifiers	Natural Dough Conditioners	Soft n' Mighty Dough Conditioners	
Custom Fiber Blends	Fat Replacers	Natural Mold Inhibitors	Tableted Production	

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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