

Watson Inc.

We make foods  
healthier.

**custom nutritional premixes**



Watson Inc.



*At our modern facilities in Connecticut and Illinois Watson has the capabilities to produce both dry and liquid premixes. We use a wide range of commercial blenders to accommodate batch sizes ranging from bench top development to full scale production run, while ensuring homogeneity of every Watson Premix.*

# Watson Custom Nutritiona

Watson's Custom Nutritional Premixes represent precise combinations of micro and macronutrients specifically designed to suit your unique food product. Each nutrient component is pre-scaled and precision blended into a premix. This Premix can then be custom packaged to fit your batch size requirements.

Typically, premixes are perceived to consist of only vitamins and minerals. At Watson, we have the capability to custom formulate a premix to include such functional ingredients as fibers, gums and amino acids, as well as proteins.

When vitamins, minerals and functional ingredients are added to a food product, they must be added in precisely the right amount, in the proper chemical form and at the right time during your production process in order to achieve accurate fortification.

Because every food product and process is unique and different, there is no single formula to satisfy every need. Watson will custom formulate a premix to suit the characteristics of your finished product.

## Watson Custom Premixes ...

### • Save Time:

- Improves purchasing efficiency by minimizing the number of raw materials and vendors.
- Watson's Certificate of Analysis reduces the Quality Control process at your facility.
- Reduces lengthy scaling process.
- Premix homogeneity simplifies the finished good Quality Control process.

### • Save Money:

- Reduces freight costs on individual ingredients.
- Reduces inventory / warehousing.
- Eliminates costly scaling errors.
- Reduces waste.
- Reduces labor costs.
- Reduces Quality Control costs.
- Reduces the need for outside assays.
- Reduces the number of purchase orders processed.

### • Simplify the complex product development process:

- Delivers optimum nutrient value.
- Helps you to meet your label requirements, through in-depth study of factors that affect the potency as your finished product is manufactured, stored and prepared by the end consumer.



# 1 Premixes

## Watson's Expertise



Navigation through this decision process requires an indepth knowledge of the chemical characteristics of Vitamins and Minerals, the unique characteristics of the various forms available, their stability, knowledge of food and beverage manufacturing processes and a strong analytical background.

Many of Watson's blenders are equipped with spray bars to allow simultaneous blending of wet and dry ingredients. Watson also has the capability to process under modified atmosphere and vacuum conditions, to reduce oxygen exposure of sensitive ingredients.

Watson offers steam jacketed blenders to accommodate agglomeration, specialty coating, drying and heat sterilization.

Watson's sophisticated production capabilities incorporate advanced technologies such as microencapsulation; offering a wide range of barrier properties for flavor masking and to overcome moisture, heat and oxygen sensitivities.

## Complete Development Support

At Watson we are committed to complete support to you, our customer.

The members of Watson's Nutritional Product development team are experts in the development of quality premixes, and also offer a diverse knowledge base in the production of a wide range of food and beverage products. Watson's development team helps our customers through all stages of the development process.

The critical point in the development process begins after the Vitamin/Mineral levels have been established for the finished product. It is at this point that overages must be calculated to compensate for any losses that may occur during the manufacture and shelf life of the finished food product. Decisions must also be made as to the most suitable form of a nutrient, based on many factors including finished product characteristics (such as pH, moisture level or metallic ion level) possible ingredient interactions, processing conditions and packaging. The optimum point at which the fortification should be added during the manufacturing process needs to be determined and consideration must also be given to temperature and the degree of exposure to oxygen, among other factors.

The next step entails experimentation and the development of prototypes. Prototypes of the finished food products are analyzed at several stages to determine if label claim is made after processing and maintained during shelf life. Watson's analytical labs uses accelerated aging studies to determine the rate of vitamin degradation in a product. The data gathered for tests with the prototype enable our Food Technologists to make any adjustments necessary in the formulation and to the Vitamin/Mineral levels. Prototypes are also tested for any detectable off flavors, for overall customer appeal, stability and satisfaction of label claim.



## Commitment to our customers

Watson's development staff are also very successful in the area of redevelopment to help customers reformulate problematic products. Watson's offers all of the experience and technology necessary to make the correct development decisions and to avoid costly errors.

Watson uses its experience in the areas of the latest technologies to solve our customer's formulation problems, turning a problematic product into a market place success. Watson looks at the total development process and helps you develop fortified products your end consumers will find appealing and great tasting.

### **Watson Inc.**

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