



SOFT CHEW DELIVERY TECHNOLOGIES

Creating New Opportunities in Consumer Health

Soft chew technology brings new pathways to create enjoyable experiences in products requiring higher amounts of actives or challenging ingredients to formulate. Uncooked, or cold-processed, soft chew technology is different from conventional cooked soft chews, leveraging a more advanced manufacturing method that preserves the activity of heat-sensitive ingredients and enables higher dose loads to deliver on consumer expectations of efficacy and satisfaction.



Technical Advantages

- High active dose loading for wider formulation range
- Suitable for temperature sensitive ingredients such as collagen
- Pre-formulated and custom formulations available
- Wide spectrum of customizable flavor profiles, made with natural flavors
- Individually wrapped
- Packaging in custom printed film pouches or bulk available



Consumer Benefits

- Great taste profiles for enhanced consumer experiences
- Uncooked process results in a softer bite, making it easier to chew
- Smooth texture provides great mouthfeel with less tooth adhesion/stickiness vs. cooked confectionery chews
- Low-sugar, non-GMO, vegetarian, and gluten-free options

Find out how we can help expand your nutritional supplement offerings with our soft chew technology!



Discover more solutions at consumerhealth.catalent.com

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