

Minnesota Section IFT 2025 Annual Expo Buyers' Guide

Wednesday, October 8, 2025
Minneapolis Convention Center



2025 MNIFT SUPPLIERS' DAY



Minnesota Section
Institute of Food Technologists

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<https://abingredients.com/>, 973-227-1390Yana Viardo, yviardo@abingredients.com

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8211 W. Broward Blvd., Suite 420, Plantation, FL, 33324

<https://www.abenzymes.com>, 954-278-3975Joe Mize, joe.mize@abenzymes.com

AB Enzymes is a leading biotech company specialized in developing, manufacturing, and supplying enzyme solutions for industrial applications worldwide. AB Enzymes combines global operations with local market expertise to ensure customers' success. With a product portfolio ranging from food grade to industrial enzyme solutions the company helps customers to improve their processes making them more sustainable, eco-friendly, and efficient.

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www.matsutani.com, 847-960-3550Duncan Fader, dfader@matsutani.com

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<http://www.aafoods.com/>, 800-833-2661Amy Kuch, amys@aafoods.com

All American Foods Inc. provides results with our customized Pro Mix® ingredient offerings. Cheese powders and flavorings, cultured ingredients, high-fat powders, and our egg replacers offer versatility in an extensive range of applications. We also offer Vegan customized ingredient solutions. Call us, today!

ALS Food Safety**#229**

510 N Saint Joseph Ave., Marshfield, WI, 54449

<https://www.alsglobal.com/>, 715-972-8210Hondo Dammann, hondo.dammann@alsglobal.com

ALS is a global network of food laboratories offering a full suite of services including, but not limited to: testing, training, regulatory guidance, and consultancy to the food manufacturing and processing industries. Broad test categories include food microbiology, chemistry, allergens, contaminants, adulterants, USDA Carcass Program, as well as compliance testing against international regulations, such as migration studies for EU Reg 10/2011+2020/1245 amendments.

Amano Enzyme USA**#633**

1415 Madeline Lane, Elgin, IL, 60124

<https://www.amano-enzyme.com/>, 708-546-9068Kai Kobayashi, kai.kobayashi@amano-enzyme.com

Amano Enzyme Inc. is a global specialty enzyme producer with 120+ years of microbial enzyme expertise. Headquartered in Nagoya, Japan, we operate advanced R&D and manufacturing and support customers through labs in the USA, Europe, and Asia. Guided by Explore Unlimited Possibilities™, we serve food and medical markets using innovative biotechnology and proprietary Koji and submerged fermentation to deliver quality, efficiency, and measurable value.

American Food Ingredients #328

4021 Avenida de la Plata, Oceanside, CA, 92056

www.americanfoodingredients.com,

760-967-6287, Andrew Porfert,

andrew@americanfoodingredients.com

For over 30 years, American Food Ingredients has been a reliable source for the highest quality dehydrated vegetables. We offer a complete line of dehydrated vegetables and select spices for industrial food processors. We are also proud to offer reprocessing services at our progressive processing facility in Oceanside, California. Throughout our successful years in business, we have built trust with both large and small customers.

American Lecithin Company

115 Hurley Rd., Suite 2B, Oxford, CT, 06478

<https://americanlecithin.us/>, 203-262-7100

Kenneth Sawicki, kens@americanlecithin.us

For more than 90 years, ALC has continuously provided the highest quality lecithin and phospholipid products to the food, nutritional and industrial markets. We are perpetually improving the properties of our lecithins and creating new products with better performance while providing the very best in quality, consistency, and technical support.

AmTech Ingredients #615

517 Adams Avenue, Albert Lea, MN, 56007

<https://www.amtechingredients.com/>,

715-381-5746

Katie Stephens,

kstephens@amtechingredients.com

AmTech Ingredients is a manufacturer of spray dried specialty ingredients including honey powders, molasses powders, maple syrup powders, citrus powders, vinegar powders, mustard powders, hot sauce powders, Worcestershire sauce powders, Rochester sauce powders, soy sauce powders, MCT oil powders, etc.. We also offer contract spray drying services.

Anderson Advanced Ingredients #216

305 N 5th Ave., Suite 660, Minneapolis, MN, 55401

<https://andersonadvancedingredients.com/>, 763-710-7218

Mary Scheu, MScheu@BurleyFoods.com

Anderson Advanced Ingredients makes clean label functional ingredients. Their products make everything from bars to frozen entrees taste better and stay fresher longer. Their product list includes alternative sweeteners, functional fibers, clean emulsifiers, stabilizers, and nutraceuticals.

Angel Yeast Co., Ltd & Angest, Inc. #701

200 E Randolph Street, Suite 5100, Chicago, IL, 60601

<https://en.angelyeast.com/>, 630-210-1360

Haobo Zhang, zhanghba@angelyeast.com

ANGEST Inc. is a wholly-owned subsidiary of Angel Yeast Co., Ltd. and was incorporated in Illinois, USA in April 2022. ANGEST will adhere to the concept of "developing biotechnology, innovating healthy life", and will continue to provide North American users with innovative products and solutions in the fields of baking and fermented pasta, food seasoning, brewing, human nutrition and health, animal nutrition, microbial nutrition and plant care.

Applied Food Sciences #304

675-B Town Creek Road, Kerrville, TX, 78028

<https://appliedfoods.com/>, 800-345-9666

Ozan Kahraman, ozan@appliedfoods.com

Applied Food Sciences (AFS) specializes in functional ingredient extracts, including organic caffeine, nootropics, functional mushrooms, ginger, turmeric, and organic vitamin C. For over 20 years, AFS has inspired and innovated functional ingredients for the natural products industry. Quality is transparent through organic farming, responsible sourcing, and sustainability.

Ashland #606

8145 Blazer Drive, Wilmington, DE, 19808
<http://www.ashland.com/industries/food-and-beverage>, 773-341-0733

Margie Best, mnbest@ashland.com

Who serves up enhanced stabilizer solutions? We do. Ashland offers a variety of cellulosic hydrocolloids for food and beverage. Whether it's providing structure and succulence to plant-based protein alternatives, giving volume to gluten free bread, or stabilizing non-dairy whipped toppings, Ashland has solutions. Come learn about our Benecel family of products for alt-protein and many other applications. www.ashland.com/industries/food-and-beverage

ASR Group-Domino Specialty Ingredients #140

One N Clematis St, Ste 400, West Palm Beach, FL, 33401

<https://dominospecialtyingredients.com/>, 561-808-6539

Rayna Abrams, Rayna.abrams@asr-group.com

"DFI Specialty Ingredients offers an extended array of innovative Sweetener Solutions and Rice Products". A full line of cane sugar products (raw, refined, organic) molasses, inverts, fondants, honey, cane flavors. Also rice, rice flour, brown syrup, malt, tapioca syrup as well as organic agave and stevia. Sugarcane RebM (95% pure) and Tagatose have been added to our list of sweeteners.

AVEKA #506

2045 Wooddale Drive, Saint Paul, MN, 55125
<https://www.aveka.com/>, 651-730-1729

Maura Dreger, mdreger@aveka.com

At AVEKA, we specialize in contract manufacturing and custom processing for the food, nutrition, industrial, and specialty materials markets. With more than 30 years of experience in particle processing, we help customers scale up ideas and solve complex processing challenges. From fluid bed drying and spray drying to blending, grinding, and milling, our expert team delivers quality manufacturing and solutions across a wide range of industries. Learn more about our Food Lab Test Center in MN!

Barry Callebaut #719

600 W. Chicago Ave, Suite 860, Chicago, IL, 60654

<https://www.barry-callebaut.com/en-US/node/4>, 952-221-1878

Dani Zinke, danielle.zinke@gmail.com

A global manufacturer of chocolate and confectionary products.

Bell Flavors #704

500 Academy Dr, Northbrook, IL, 60062
<https://bellff.com/>, 847-292-8300

Chip Ek, cek@bellff.com

BENEO Inc #503

6 Upper Pond Road, Ste #3A, Parsippany, NJ, 07054

<https://www.beneo.com/>, 973-867-2100

Eileen Rajczyk, eileen.rajczyk@beneo.com

The BENEO product portfolio consists of functional ingredients with nutritional and technical advantages, derived from chicory roots, beet sugar and rice. BENEO is the ideal partner to help improve the health (weight management, energy for mental & physical performance, digestive, bone and dental health), taste, texture and nutritional value (fat and sugar replacement/fiber enrichment) of a product. Through a unique chain of expertise, including the BENEO-Institute.

Blommer Chocolate #607

222 W. Merchandise Mart Plaza, Suite 626,
Chicago, IL, 60654

www.blommer.com, 800-621-1606

Stacey Kidd, skidd@blommer.com

Blommer Chocolate Company provides comprehensive business solutions for domestic and international customers of all sizes in the confectionery, baking and dairy industries. Among Blommer's core competencies are cocoa bean processing, chocolate manufacturing, commodity risk management, and product and process R&D. The company is a leader in advancing sustainable cocoa farming as a founding member of the World Cocoa Foundation and through its privately managed farmer programs.

Blue Sky Nutrition #104

1448 Cormorant Ave, Detroit Lakes, MN, 56501

<https://www.blueskynutrition.com/>, 218-850-3334

Ryan Weber, ryan@blueskynutrition.com

About Us: At Blue Sky Nutrition, we are dedicated to trading and distributing high-quality ingredients for the Health Nutrition, Supplements, Dairy, and Agriculture sectors. Our commitment to excellence ensures that we provide both Food Grade and Feed Grade applications, supporting the well-being of people and animals alike.

Brenntag Nutrition #227

5083 Pottsville Pike, Reading, PA, 19605

<https://www.brenntag.com/en-us/industries/food-and-nutrition/>, 416-529-4457

Joanna Barker, joanna.barker@brenntag.com

As the industry's leading distributor and solutions provider for food ingredients, we offer best-in-class service. Our Innovation & Application Centers assist customers by developing innovative formulation solutions that help them stay ahead of changing market demands. Now a Brenntag company, Colony Gums is a leading hydrocolloid and stabilizer process manufacturer in the US. We are FSMA Compliant, SQF, Kosher & Organic Certified and have a Non-GMO Project-VERIFIED Product Line.

Briess Malt & Ingredients Co. #335

625 S Irish Rd, Chilton, WI, 53014

<http://www.food.briess.com/>, 920-849-7711

Jade See, jade.see@briess.com

Briess Malt & Ingredients Company is a family-owned business that has been crafting natural specialty ingredients since 1876. Briess focuses on producing high-quality, naturally processed ingredients derived from raw grains and starches. These ingredients are tailored for use in better-for-you, clean label foods and beverages.

Brookside Flavors & Ingredients #144

5140 Newton Ave S, Minneapolis, MN, 55419-1029

<https://www.brooksideflavors.com/>, 612-925-2553

Mel Kessler, mel.w.kessler@gmail.com

We're flavorists against the status quo. Our made better approach delivers legendary service, game-changing flexibility and mindful solutions. Our priority is your success, and we are ready to make it happen for you with less stress and no sleepless nights! If you're ready for better, we're ready for you!

Burley Foods #154, 156

7125 Amundson Ave S, Edina, MN, 55439

<https://burleyfoods.com/>, 952-943-1970

Mary Scheu, mscheu@burleyfoods.com

Burley Foods is one of the largest independent food ingredient suppliers in the Midwest. We offer comprehensive R&D services, project Management, customer service, and sales representation. Our portfolio of suppliers includes ingredient options from all categories used by small or major food manufacturers.

Butter Buds, Inc.**#314**

2330 Chicory Rd., Racine, WI, 53403

<http://www.bbuds.com/>, 262-598-9900Terry Blackwelder, tblackwelder@bbuds.com

Butter Buds provides functional flavoring concentrates worldwide. We liberate and concentrate natural flavor components in dairy ingredients such as butter, cream and cheese, plus select plant-based oils for vegan products needing dairy-like enhancement. Our products provide a superior top note and contribute functional attributes such as fatty mouth feel, masking, rounding and flavor enhancement while keeping the ingredient list clean. We have Clean Label, Organic, Vegan and Non-GMO options.

California Custom Fruits & Flavors**#433**

1273 S Graham Rd, Greenwood, IN, 46143

<https://www.ccff.com/>, 419-350-4178Shandon Carlson, scarlson@ccff.com

Since 1986, California Custom Fruits & Flavors has been developing, manufacturing, and providing the highest quality ingredients to the dairy, bakery, beverage, and food service industries.

Camlin Fine Sciences LLC**#709**

4415 NW Urbandale Dr, Urbandale, IA, 50322

<https://www.camlinfs.com/cfsna>, 515-278-1559Stephanie Wilson, marketing.us@camlinfs.com

Camlin Fine Sciences (CFS) has been delivering trusted specialty ingredient solutions since 1931. With global reach and local expertise, including our U.S. headquarters in Iowa, we help brands Preserve Freshness. Protect Quality. Our portfolio spans shelf life extension, functional ingredients, and aroma & flavor solutions - including natural, clean-label alternatives - so food companies can meet evolving consumer demands without compromise and Perform Better.



Learn more about how NaSure® natural shelf-life solutions keep products crisp and vibrant.

Capital Ingredients #727

7860 NW 46th Street, Doral, FL, 33166
<https://capital-ingredients.com/>, 786-536-4000
Carl Leonardi, c.leonardi@capital-ingredients.com
Capital Ingredients Corp., a proud member of The Caremoli Group, is a leading manufacturer, importer, and distributor of hydrocolloids, fibers, proteins, and starches. We also specialize in custom mixes and blends tailored to meet diverse formulation needs. Our extensive ingredient portfolio serves a wide range of applications across the food and beverage industry, including confectionery, bakery, dairy, gluten-free, and meat replacement sectors.

Capol LLC #214

707 Lake Cook Road, Suite 320, Deerfield, IL, 60015
<https://www.capol.de/>, 224-545-5095
Bettina Yario, yario@capol-group.com
Capol is a premier manufacturer of added-value ingredient solutions and processing aids for the global food industry. Renowned for its leading expertise in confectionery finishes, the company's solutions span various food segments, offering surface treatments, natural colors, flavors, and encapsulated acids under the brands CAPOL®, CAPOLAN®, CAPOLEX®, and FIX GUM®, and the unique VIVAPIGMENTS® patented technology for natural color pigments.

Chem/Serv, Inc. #609

1301 115th Street NW, Minneapolis, MN, 55448
<http://www.chemserv.com/>, 612-379-4411
Andrea Nagle, andin@chemserv.com
Chem/Serv is a specialty chemical and rigid packaging materials for the food industry.

Chesapeake Spice #401

4613 Mercedes Dr, Belcamp, MD, 21017
<https://www.chesapeake spice.com/>, 262-751-7947
Kyle Rose, rosek@chesapeake spice.com
Chesapeake Spice operates BRC certified state-of-the art manufacturing facilities on the East and West Coasts. We direct source our spices allowing control in our process, from the fields to your finished products. . Our R&D department offers rapid sample turnaround, product development, and duplications. We believe how we do things is just as important as why we do them.

CII Foods #307

4720 S. 13th St., Leavenworth, KS, 66048
<https://ciifoods.com/>, 913-727-3434
Chris Foster, cfoster@ciifoods.com
CII Foods is a custom manufacturer of inclusions, protein crisps, texturized plant proteins, clusters, granolas, and panned items. CII Foods also offers a heat treatment processing of raw flours for RTE applications as well.

Citromax Group #431

444 Washington Ave, Carlstadt, NJ, 07072
<http://www.citromaxflavors.com/>, 920-883-1404
Sheila Dana, sdana@citromax.com
Celebrating 60 years of the most iconic FLAVORS in food, beverages and confectionery, we offer a comprehensive portfolio of natural and organic, authentic citrus, tropical, botanical, indulgent, fantasy, and custom flavors and extracts. Our teams are ready to work for you from our state-of-the art labs in NJ. #1 in Organic and 3rd largest lemon processor in the world, we are experts in unique citrus varieties, Extracts, Oils, and Juice.

Clasen Quality Chocolate #429

5126 W Terrace Dr, Madison, WI, 53718

<https://www.cqc.com/>, 877-459-4500

Alyssa Kohler Haskins, alyssa.haskins@cqc.com

Clasen Quality Chocolate is a US based manufacturer of high quality chocolate and confectionery coatings. With timely delivery and unparalleled customer service, you can count on CQC!

Columbus Vegetable Oils #318

30 E. Oakton St., Des Plaines, IL, 60018

<https://www.cvoils.com/>, 847-257-8955

Mary Gura, mgura@cvoils.com

Columbus Vegetable Oils is a supplier of nearly 300 edible oils, shortenings, sauces, dressings and dips. As a fourth generation, certified woman owned business, Columbus provides superior customer service, fast processing and competitive pricing. With two distribution facilities in the midwest and west coast, both hold the prominent SQF certification. For nearly 90 years, Columbus has been your trusted partner. Learn more at www.cvoils.com.

Commercial Creamery Company #619

159 South Cedar St., Spokane, WA, 99201

<http://www.cheesepowder.com/>, 509-747-4131

Mark Desmond, mark@cheesepowder.com

Commercial Creamery manufactures Dairy Powders, Cheese Powders/Seasonings, Avocado Powder, Sauce Mixes, and Chunkettes. We also have the capability within our R&D group to match a specification or develop a custom product to meet your specific requirements. We offer Conventional, Kosher, Organic, and Halal designations and are SQF certified.

Curie Co #717

6 Davis Dr, Durham, NC, 27709

<http://www.curabind.com/>, 888-819-7073

Erin Turner, emt@curieco.com

Curie Co is evolving the future of foods with new ingredients designed to strengthen, preserve, and elevate products. Curabind® is an enzyme, which is an ingredient and processing aid that enables cohesions, helping to bind proteins in foods and beverages, unlocking multiple benefits for dairy, plant-based dairy, meats, and more. Curabind® is shown to enable cleaner ingredient labels, enhance texture and viscosity, improve stability, and increase yield. Learn more at www.curabind.com.

Custom Flavors #102

151 Calle Iglesia, San Clemente, CA, 92672

<http://www.customflavors.com/>, (916) 583-4276

Adam Rico, adam@customflavors.com

Family-owned for 20 years, Custom Flavors crafts exceptional, high-quality flavors for food, beverage, & supplement brands. Our expert flavorists and food scientists create award-winning, certified Organic, Kosher, GFSI, Natural, & Non-GMO flavors. Trusted by top names in nutraceuticals, sports drinks, baked goods, dairy, confections, and more, we pair innovative taste solutions with outstanding customer service. More than just a flavor house—we're your collaborative partner in taste innovation.

DairyChem #232

9120 Technology Ln, Fishers, IN, 46038

<https://dairychem.com/>, 6189104030

Mary Scheu, mscheu@burleyfoods.com

DairyChem is a leading manufacturer of Natural Dairy Flavor Systems. For the last 75 years, they have used fresh dairy ingredients and unique combinations of food processing technology utilizing fermentation and steam distillation processing in addition to innovative new technologies including natural enzyme modification of milk, butter, and cheese.

DakotaMB #201

4014 15th Avenue N, Fargo, ND, 58102
<https://dakotamb.com/>, 844-633-2746
Samuel John Voz, svoz@dakotamb.com
50+ years of experience supplying the food industry with value-added grains, multigrain blends, bases, functional mixes, granola, toppings and more.

Deibel Laboratories #732

415 South Grove, Suite 10, Blue Earth, MN, 56013
<https://deibellabs.com/>, 785-341-3147
Antonio Alcaraz, aalcaraz@deibellabs.com
North American consumer product companies demand accuracy and expertise from their outside testing laboratories to ensure product safety and quality, and to protect their brand name. Deibel Laboratories delivers by understanding your specific needs, creating a safety and testing plan, applying stringent quality controls, and maintaining the highest levels of scientific integrity.

Del Val #228

10 Twosome Dr, Moorestown, NJ, 08057
<https://dvfi.com/>, 856-778-6623
Mary Scheu, MScheu@BurleyFoods.com
Del-Val Foods is a research, development and manufacturing operation that meets current market trends and industry needs for wholesome, indulgent, authentic, clean label and cost-effective taste ingredients. Use our flavor enhancers to develop one-of-a-kind meat-based or meat-free, flavors and seasonings, replace ingredients such as salt, MSG, HVPs, torula and I&G with clean label, taste-equivalent alternatives, or add MSG-like taste and kokumi mouthfeel without the addition of glutamates.

Dempsey Food #703

47 Davies Ave., Toronto, Ontario, M4M 2A9
Canada
<https://www.dempseyfood.com/>, 630-337-6457
Tom Becht, tom@dempseycorporation.com
Dempsey Food is a full-service distributor of high-quality, specialty ingredients. We do what the big guys won't and the small guys can't.

Diamond Foods #620

1050 S Diamond St, Stockton, CA, 95205
<https://www.diamondnuts.com/>, 763-398-3670
Dominic Fragomeni, dominic@gehrke.com
Since 1912, Diamond has been proud to supply nuts with its signature farm to table flavor for both consumers with its Diamond of California line and non-retail customers with bulk, ingredient, and food service solutions. With a full portfolio of nut products for non-retail customers, we are ready to partner with you with our unwavering commitment to quality, service, and innovation. We invite you to contact us to learn more today.

Divi's Nutraceuticals #208

25A Hanover Rd., Suite #300, Florham Park, NJ, 07932
<https://www.divisnutraceuticals.com/>, 973-647-4223
Mark Foss, m.foss@divisnutra.com
Divi's Nutraceuticals is a global, technology-driven manufacturer of high-quality carotenoid and vitamin ingredients used in the food, beverage, dietary supplement and animal feed industries.

Dong Sheng USA #166

355 W Olive Ave, Sunnyvale, CA, 94086
<https://dongshengfoodsusa.com/>, 630-854-9445
Mary Scheu, MScheu@BurleyFoods.com
Dongsheng Foods is an independent supplier of Dehydrated and IQF vegetables, savory herbs and other minimally processed ingredients. They are a vertically integrated grower-processor. Their products include Dehydrated and IQF Onion and Garlic, IQF Asian Vegetables, and other specialty purees and freeze dried items.

dsm-firmenich #124

1000 Boone Ave N, Unit 900, Minneapolis, MN, 55427
<https://www.dsm-firmenich.com/>, 609-452-1000
Katherine Poindexter, katherine.poindexter@dsm-firmenich.com
As the leading co-creation and innovation partner in nutrition, health, and beauty, we love a challenge. We work at the crossroads of what's essential for life, desirable for society, and sustainable for our planet – always driven by our purpose of bringing progress to life.

E. Formella and Sons #218

16425 Kilbourn Ave., Oak Forest, IL, 60452
<https://formella.com/>, 877-598-0909
mary scheu, MScheu@BurleyFoods.com
E. Formella and Sons, is a 4th generation, woman owned, global company that prides itself on offering a wide variety of authentic Italian Specialties as well as other unique and distinctive gourmet foods. Their products include Olive Oils, Pickles, Giardiniera, Olive mix, Salsas, and various sauces in customizable packaging options.

E.J. Mullins Co., Inc. #206

2625 Butterfield Rd, Suite 300S, Oak Brook, IL, 60523
<http://www.ejmco.com/>, 708-749-6081
Terrence T. Mullins, terrence@ejmco.com
E.J. Mullins Co., celebrating over 60 years in business, proudly represents the following companies: DUTCH GOLD HONEY, MC ILHENNY CO, PEPPERS UNLIMITED, LEE KUM KEE, CAROZZI - PUREES & CONCENTRATES, HANAMARUKI USA, GRAINWELL

Eagle Protect PBC #605

3079 Harrison Ave #21, South Lake Tahoe, CA, 96150
<https://eagleprotect.com/>, 800-384-3905
Ashley Clemens, tradeshow@eagleprotect.com
Eagle Protect supplies high-quality, ethically sourced disposable gloves and clothing, via a transparent and traceable supply chain, unique to the PPE industry. Eagle Protect's proprietary Delta Zero glove quality testing program ensures a range of Eagle gloves adhere to the highest level of consistent glove safety and performance. Eagle's premium quality gloves enable customers to reduce overall glove cost while increasing overall efficiency and sustainability.

Edlong #629

225 Scott, Elk Grove Village, IL, 60007
<http://www.edlong.com/>, 630-888-4192
Katherine Lingenfelser, klingenfelser@edlong.com
Founded over a century ago, Edlong's exclusive focus on dairy-free and dairy flavor solutions unlocks the complexities of the taste of dairy. Our experience spans decades, with applications, culinary, sensory, and flavor expertise that provides unparalleled signature taste creations for food and beverage industry innovators.

Elite Spice #715

7151 Montevideo Rd, Jessup, MD, 20794
<https://www.elitespice.com/>, 410-796-1900
Tyler Christner, tchristner@elitespice.com
Elite Spice is an industry leading spice importer and custom manufacturer offering an extensive line of spices, seasonings and specialty food ingredients. American owned and operated, with six separate state-of-the-art facilities on the East and West coasts, Elite's focus on food safety is uncompromising. With a reputation for exceptional quality, superior R&D capabilities, and outstanding customer service, Elite Spice is prepared to meet the needs of all segments of the food industry.

Enzyme Development Corporation #146

505 Eight Avenue, Suite 1802, New York, NY, 10018
<http://www.enzymedevelopment.com/>, 212-736-1580
Peter Moodie, cpm@enzymedevelopment.com
Founded in 1953, EDC is a premier manufacturer and supplier of enzymes for the food processing industry. Our factory and labs are located in Scranton, PA and the corporate office is in New York City. EDC is the only producer of purified papain and Ficin in North America. EDC produces liquid and powder versions of these and other enzyme preparations. We also have a Kosher for Passover certified version of papain and we use OMRI for enzymes suitable for use in organic food and feed processing.

Eurofins #204

5205 Quincy Street, Mounds View, MN, 55112
<https://www.eurofinsus.com/food-testing/>, 763-785-0484
Brenda Abel, Brenda.Abel@FT.EurofinsUS.com
Eurofins is Testing for Life. Eurofins is the leader in food, feed, and supplement testing, support, and development services. Whether you are a supplier, processor, manufacturer, packer, distributor, or retailer, we know that your bottom line depends on top-of-the-line service from your industry partners.

Enterprise Food Products #603

28 West Grand Avenue, Suite 3, Montvale, NJ, 07645
<https://enterprisefood.com/>, 845-358-1958
Greg D'Auria, Jr, gregoryjr@enterprisefood.com
Enterprise Food Products offers two lines of all-natural, clean-label, non-GMO, multi-functional Caramelized Sugar powders and syrups used primarily for flavor extension/modification, and provides the following benefits during product development of flavors, foods, and beverages: Extend flavors that have risen in price, such as beef and cocoa. Provides incidental color, a clean-label alternative to caramel color, Reduce sodium/sugar, Mask off-notes, Organic & Non-GMO Project Verified options Table #603

**Farbest Brands #508**

One Maynard Dr, Suite 3101, Park Ridge, NJ, 07656
<https://www.farbest.com/>, 201-573-4900
Betty Maslin, bmaslin@farbest.com
Whether you're looking for plant & dairy proteins, gum acacia, lecithins, sweeteners, vitamins & nutrients, natural colors, organic, and conventional, NON-GMO Project Verified ingredients, Farbest Brands selection of ingredients can solve your formulation needs. No matter your budget, application, or label claim we can guide you to the ingredients that are right for you.

Fiberstar, Inc.**#621**

713 Saint Croix Street, River Falls, WI, 54022
<http://www.fiberstaringredients.com/>,
715-425-4550

Jennifer Stephens, j.stephens@fiberstar.net

Citri-Fi® citrus fiber is a natural, upcycled ingredient providing high water holding & emulsification to meats, bakery, sauces, beverages, dairy, meat substitutes and dairy alternatives. Clean label options include citrus fiber, dried citrus pulp or citrus flour. Non-allergenic | Non-GMO Project certified | Organic | Plant-based

Flavor Dynamics**#329**

640 Montrose Ave, South Plainfield, NJ, 07080
<http://www.flavordynamics.com/>, 908-822-8855

Jane Hempel, JaneH@Flavordynamics.com

Leading provider of high-quality food and beverage flavors developed by a team dedicated to innovative products and personalized customer support. We are committed to the technical mastery of the art and science of flavor chemistry, creative product innovation and the kind of service that you deserve.

Flavor Producers LLC**#403**

2429 E Kemper Rd., Cincinnati, OH, 45241
<https://www.flavorproducers.com/>, 513-771-0777

Vera Silva, vera.silva@flavorproducers.com

Flavor Producers has created natural and organic flavors for 40+ years, offering one of the largest organic portfolios. Our Transparent & Tasteful Technologies™ enable clean labeling, showcasing innovation and a passion for nature.

FlexXray**#906**

3741 New York Ave Suite 130, Arlington, TX, 76014

www.flexxray.com, 817-453-3539

Dani Westmoreland, dani@flexxray.com

FlexXray specializes in advanced inspection and recovery services for food manufacturers, using X-ray and other technologies to detect and remove foreign contaminants. They help ensure product safety, reduce waste, and protect brand reputation by salvaging quarantined products efficiently, supporting compliance with industry standards and regulatory requirements.



Food Safety Net Services (FSNS)

#526

3900 Annapolis Ln N, Minneapolis, MN, 55447

<https://fsns.com/>, 888-525-9788

Jake Parr, jake.parr@certifiedgroup.com

Franklin Baker

#150

8275 Tournament Dr., Memphis, TN, 38125

<https://franklinbaker.com/>, 9512001618

Mary Scheu, MScheu@BurleyFoods.com

Franklin Baker is one of the largest global suppliers of Coconut Products. With multiple processing plants in the Philippines and a proprietary pasteurization process it's the highest quality coconut product on the market.

Fuchs Gruppe

#728

3800 Hamstead Mexico Rd., Hampstead, MD, 21074

www.fuchsna.com, 443-605-2701

Justin Hultman, jhultman@fuchsna.com

Galdisa

#535

3455 Pollock Dr, Conroe, TX, 77303

<https://galdisausa.com/>, 763-398-3670

Dominic Fragomeni, dominic@gehrke.com

Galdisa has been in the peanut business for over 50 years, working closely with the food industry to provide high quality ingredients and retail products.

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Gehrke Company, Inc. #618

18215 45th Ave N Suite A, Minneapolis, MN, 55446

<https://gehrke.com/>, 612-332-4497

Julie Tufte, julie@gehrke.com

Gehrke Company represents companies who are supply leaders in their respective ingredient categories. We vet and put our name behind only the most innovative, professional and safety certified vendors in the business.

Georgia Spice

103 Sam Watkins Blvd., Mount Pleasant, TN, 38474

www.d2ingredients.com, 608-358-1850

David Jenson, djenson@d2ingredients.com

Georgia Spice provides custom dry blending and packaging services from bulk packaging to private label products. Our retail bottling line and form and fill equipment offer a wide range of packaging options for private label needs. Our sister company, D2 Ingredients, offers liquid smoke flavorings, alginate products, and functional ingredients.

Gillco Ingredients, an Azelis Company #604

1701 La Costa Meadows Drive, San Marcos, CA, 92078

<https://gillco.com/>, 760-759-7900

Tara Dekovic, tdekovic@gillco.com

At Gillco, an Azelis Company, we have redefined the concept of wholesale ingredient distribution. We have partnered with some of the most reputable and innovative ingredient manufacturers in the world to put together an incredible line of healthy, natural, and functional ingredients.

Givaudan #209

1199 Edison Drive, Cincinnati, OH, 45216

<https://www.givaudan.com/>, 513-948-8000

Kelly Porter, kelly.porter@givaudan.com

Ingredient solutions for the food and beverage industry built on Givaudan's world-leading expertise in flavours and taste. We go beyond great taste to create food experiences that do good and feel good, for body, mind and planet.

Givaudan Sense Colour #207

100 S. Spring Street, Louisville, KY, 40206

<https://www.ddwcolor.com/>, 502-895-2438

Katie Rountree, katie.rountree@givaudan.com

Coloring the future of food experiences together through expertise and innovation. Mother Nature supplies the raw materials, Givaudan Sense Colour adds 160 years of coloring expertise. We craft the brilliant natural colors that help you develop the multisensory food and beverage.

Glanbia Nutritionals #303

227 W. Monroe Street, Suite 5100, Chicago, IL, 60606

www.glanbia.com, 608-354-5099

Eric Jon Borchardt, eborchardt@glanbia.com

GNT USA LLC**#132**

One EXBERRY Drive, Dallas, NC, 28034

www.gntusa.com, 704 469 5555

Alice Lee, alee@gntusa.com

EXBERRY® by GNT creates vibrant, plant-based colors for food and beverages, made from fruits, vegetables, and plants without chemical solvents. Non-GMO, vegan, kosher, and halal certified, with organic options available, our technical experts provide end-to-end support, from color matching to scale-up, ensuring sustainable and high-quality results.

Gold Coast Ingredients**#700**

2429 Yates Ave, Commerce, CA, 90040

<https://www.goldcoastinc.com/>, 323-724-8935

Megan Byrnes, megan@goldcoastinc.com

Gold Coast Ingredients is a privately held, wholesale flavor and color manufacturer located in California and Pennsylvania, USA. We work with customers to create custom formulations in a variety of forms including powder, spray-dried (encapsulated), freeze-dried, liquid, emulsion, and extracts that are compatible with any requirements.

Golden Peanut Company, LLC #500

100 North Point Center East, Suite 400,

Alpharetta, GA, 30022

<https://www.goldenpeanut.com/>, 470-543-5796

Dave Scaff, david.scaff@goldenpeanut.com

Golden Peanut is a vertically integrated manufacturer of Roasted, Defatted Peanut Flours and Roasted Peanut Oils and Extracts. Available in conventional or organic.

Graceland Fruit**#634**

1132 Main St, Frankfort, MI, 49635

<https://www.gracelandfruit.com/>, 800-352-7181

Dominic Fragomeni, dominic@gehrke.com

Innovative food manufacturers and providers around the world trust us to consistently deliver exceptional ingredient and service performance.

Grain Millers, Inc**#400**

10400 Viking Dr, Suite 301, Eden Prairie, MN, 55344

www.grainmillers.com, 800-232-6287

Tracy Brandt, tracy.brandt@grainmillers.com

Grain Millers is a leading manufacturer of organic & conventional whole grain ingredients used in cereals, breads, bars & more. We offer a full line of organic & conventional whole grain products such as gluten-free oats, fibers, wheat, barley, rye, sweeteners & more, custom milled for your needs.

Grain Processing Corporation #306

1600 Oregon St, Muscatine, IA, 52761

<https://www.grainprocessing.com/>, 563-264-4265

Carri Nolte, carri.nolte@kentww.com

For 80+ years, Grain Processing Corporation (GPC) has provided grain-based products and exceptional service to iconic brands worldwide. Using corn, chickpeas, soy, and other grains, GPC crafts high-quality ingredients for the food, beverage, industrial, and pet care industries. GPC's line of specialty carbohydrates includes maltodextrins, syrup solids, starches, functional flours and fiber to meet the ever-evolving needs of our customers. GPC is a fourth-generation, family-owned business.

Grainwell

#160

2360 Industrial Parkway, Dyersville, IA, 52040

<https://grainwellfoods.com/>, 708-420-4133

Mary Scheu, MScheu@BurleyFoods.com

Grainwell is a leader in producing premium puffed grains, serving food companies with nutritious, sustainable, and clean-label ingredients. Their commitment lies in enhancing the value proposition of food companies by supplying ingredients that meet the highest standards of taste, quality, and nutritional value. Sourced and made in the USA.

Grande Custom Ingredients Group

#706

250 Camelot Dr, Fond Du Lac, WI, 54935

<https://www.grandecig.com/>, 800-772-3210

Trish Wesely, trish.wesely@grande.com

Grande® Custom Ingredients Group: a leader in clean-label functional whey ingredients that help food & beverage manufacturers solve complex formulation challenges. Sourced from our proprietary cheesemaking process using the highest quality milk from dedicated Grande dairy producers, ensuring consistency and functionality.

Applications: soups, sauces, dips, dressings, meats, bakery, desserts, yogurt, confections, coatings-enhancing texture, stability, & nutrition across a wide range of products.

H&W Ingredients

#108, 110

8400 Brookfield Ave., Floor 2, Brookfield, IL, 60513

www.hwingredients.com, 630-362-5485

Melissa Wang, melissawang@hwingredients.com

H&W Ingredients specializes in marketing quality ingredients to food manufacturers, specializing in fruit, nuts, vegetables and other specialty items like chocolate. We believe in cultivating relationships with our suppliers and customers based on excellent service and customized product innovations.

Harlan Johnson & Associates

#406

2410 E 117th St, Burnsville, MN, 55337

<https://hjaa.com/>, 952-835-5222

Taggart Johnson, taggart@hjaa.com

Our focus is ingredient sales and distribution. Working with us means access to a massive library of quality materials, coupled with our experience and personal service to insure the perfect fit. Whether you're a proven industry leader or just starting out, we can help!



Hawkins

#720

2381 Rosegate, Roseville, MN, 55113

<https://www.hawkinsinc.com/groups/food-ingredients/>, 800-328-5460

John Andren, john.andren@hawkinsinc.com

Stop by our booth to learn more about our latest clean label antimicrobials: liquid and dry vinegar, phosphate alternatives, custom solutions and traditional ingredients. Hawkins is a leading manufacturer of innovative pathogen control technologies and ingredients for the food industry. We offer clean label and traditional ingredients. In addition, our team of meat and food scientists can customize an ideal solution for meat, poultry, seafood, sauces and prepared foods.

Haystack Data Solutions

#305

PO Box 16391, Minneapolis, MN, 55416

<https://haystackdata.com/>, 612-305-8068

Pedro A Medina,

pedro.medina@haystackdata.com

AI, Automation, and Analytics for the food industry. We help agri-food companies realize the power, potential, and value of data by developing effective solutions that bring growth to their bottom line, help feed the world, combat climate change, and expand opportunities for women and data scientists of color. Our vision is to become the most trusted data solutions partner inspiring and informing the transformation of the food & ag industry.



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Amy Thielking, aathielking@hormel.com

IEH laboratories and Consulting Group

#705

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<https://www.iehinc.com/>, 206-522-5432

Ivonne Litwin, Ivonne.litwin@iehinc.com

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IFC Solutions #142

1601 East Linden Avenue, Linden, NJ, 07036

<https://ifc-solutions.com/>, 800-875-9393

Chad Ford, chad.ford@IFC-Solutions.com

IFC is a leading ingredient supplier and manufacturer specializing in food colors, release agents, lecithin, and other natural and organic options. We offer both off-the-shelf options as well as customized solutions designed specifically to suit your production needs. All the while providing low MOQ's, fast turnaround times, and competitive pricing. Looking to move from synthetic to natural or organic colors? Need clean label emulsifiers? Sticking issues with kettles or pans? We've got Solutions!

IFPC #202

150 Larkin Williams Industrial Ct, Fenton, MO, 63026

<https://www.ifpc.com/>, 800.22.SUGAR

Adrian Williams, awilliams@ifpc.com

IFPC is your go-to source for high-quality ingredients and custom blending solutions for food, beverage, and dairy manufacturers nationwide. Our expert team is here to offer strategic purchasing insights, create tailored ingredient blends that boost efficiency, and enhance your formulas for the best food and beverage results. Aviator, our best-in-class manufacturing facility, is GFSI, Kosher, USDA Organic, and Grade A certified. We are the industry's exclusive Ingredient Concierge™.

Impact Products #231

104 East 600 South, Suite 560, Heber City, UT, 84032 612-558-6185

Fallon Graham, Fallon@impactproducts.life

Impact Products, a reliable US-based supplier headquartered in Heber City, Utah. With warehouses in Chino CA, Salt Lake City UT, Kearny NJ, Tacoma WA, and Savannah GA, we ensure quick delivery. We offer cost-competitive, quality-approved ingredients sourced globally. Our core range includes sweeteners, mineral sea salts, fibers, acids, nuts & seeds, specialty flours, proteins, supplements, fruit powders, and enzymes—all USDA Organic, Kosher, Non-GMO, and GFSI certified where applicable.

Ingredion Incorporated #332

5 Westbrook Corporate Center, Westchester, IL, 60154

<https://www.ingredion.com/>, 800-713-0208

Eric Shinsato, eric.shinsato@ingredion.com

Ingredion is a leading global ingredients solutions company. We make sweeteners, starches, nutrition ingredients and biomaterials that are used by customers in everyday products from foods and beverages to paper and pharmaceuticals. We turn grains, fruits, vegetables and other plant materials into ingredients that make crackers crunchy, candy sweet, yogurt creamy, lotions and creams silky, plastics biodegradable and tissues softer and stronger.

Innovative Freeze Dried Food #106

6025 Portal Way, Ferndale, WA, 98248

www.innovativefdf.com, 715-410-0822

Stephen Kaufman, stephenk@innovativefdf.com

J. Rettenmaier USA LP #128

16369 US 131 Highway, Schoolcraft, MI, 49087

<https://www.jrsusa.com/>, 269-369-1494

Jim Skidmore, james.skidmore@jrsusa.com

JRS USA fibers offer solutions to fit your product needs across many industries. Produced from sustainable raw materials such as grains, fruits, vegetables, seaweed and trees, upcycled post-consumer materials and recycled pre-consumer materials, the functional benefits of our fibers are numerous throughout the food industry. No matter if you are looking for functionality, fortification or both, our team of experts will work to provide you with a customized solution designed to meet your needs.

Karlsburger Foods #226

3236 Chelsea Road West, Monticello, MN, 55362
<https://karlsburger.com/>, (763) 295-BASE(2273)
Mary Scheu, MScheu@BurleyFoods.com

As a savory ingredient specialist for food manufacturers, Karlsburger offers premium soup bases, sauces, gravies and seasonings that provide rich foundational flavors to customers across the country.

Kikkoman Sales USA Inc #531

PO Box 99424, Chicago, IL, 60693
<https://www.kikkoman.com/en/>, 763-398-3670

Dominic Fragomeni, dominic@gehrke.com
Kikkoman Soy Sauce is now enjoyed in over 100 countries around the world, and Kikkoman will continue to promote culinary international exchange by leveraging the synergies of its long-established "Honjoso" (traditionally-brewed) soy sauce business and its wholesale business bringing a wide range of Asian foods to the world. Never veering from its commitment to quality, Kikkoman relishes the challenge of continuing to find new ways to fuse Kikkoman Soy Sauce.

Land O'Lakes Inc, #427

4001 Lexington Ave N, Saint Paul, MN, 55126
<https://www.landolakes-ingredients.com/>,
800-328-1322

Hebert Martinez, hmartinez@landolakes.com
Land O'Lakes Ingredients is your collaborative partner in the creation of flavors that help brands thrive. From specialty dairy powders to bulk dairy products, we deliver the quality you need and the exceptional flavor today's consumers expect.

LBB Specialties-Food & Nutrition #327

601 Merritt 7, First Floor, Norwalk, CT, 06851
<http://www.lbbspecialties.com/>, 203-299-3220
Janet Lozinski, jlozinski@lbbspecialties.com

As consumer behaviors, attitudes, and motivations evolve, so do we. Our portfolio is designed to adapt and include on-trend ingredients that drive your success. By leveraging market and consumer trends, we empower you to create innovative and relevant products that nourish people. We partner with innovative global ingredient manufacturers to deliver the right solutions to you, helping you make food, beverage, and dietary supplement products that meet consumer demands for longer, active lives.

LifeSpice Ingredients #729

213 W Institute Pl Suite 601, Chicago, IL, 60091
<https://lifespiceingredients.com/>, 312-785-4925
Matthew Cavanaugh, matt@lifespice.com

Creators of proprietary, custom seasoning blends for food manufacturers with an expertise in reverse engineering

Lifewise Ingredients #501

3540 N 126th St., Suite D, Brookfield, WI, 53005
<https://lifewise1.com/>, 262-788-9141

Stephen Beaver, sbeaver@lifewise1.com
Our innovative taste tools support cleaner labels and help formulators develop foods that are both nutritious and delicious. We work closely with formulators to solve complex challenges, including: • Replacing MSG • Reducing sugar and sodium • Enhancing flavor and mouthfeel • Smoothing out bitterness and acidity • Masking off-notes

Malt Products Corp. #402

250 Pehle Ave, Suite 306, Saddle Brook, NJ, 07663

www.maltproducts.com, 201-741-8255

John Johansen, john@maltproducts.com

**Master Martini USA #734**

22 Minneakoning Road, Flemington, NJ, 08822

<https://martiniprofessional.net/>, 912-659-8079

Mark Glimmerveen, mwglim@comcast.net

Master Martini USA located in New Jersey is the US headquarters for Unigra SPA in Italy. Since 1972 Unigra has manufactured the finest ingredients for the Bakery, Chocolate, Confectionery, Patisserie & Gelato industry. Our products are sold in over 105 countries thru 27 sister Companies. Products are manufactured in 5x production facilities located in 3x Continents. Manufacturing includes some of the finest Compound Coatings, Chocolate, Glazes, Fillings & Creams, Fats, UHT, & Gelato ingredients.

Merlin Development #702

181 Cheshire Lane, Suite 500, Plymouth, MN, 55441

<https://www.merlindevelopment.com/>,

763-475-0224

Chad C Burgess, cburgess@merlindev.com

Merlin Development has been providing Food Research and Development for 36 years. Whether you are new to the food industry or a large company in need of support, Merlin can help you reach your goals.

Mantrose-Haeuser #708

1 Post Rd., Suite 301, Fairfield, CT, 06824

www.mantrose.com, 203-454-1800

Keisha Cox, keisha.cox@mantrose.com

Marathon Foods, Inc. #315, 317, 319

7625 Metro Boulevard, Suite 350, Minneapolis, MN, 55439

<https://www.marathonfoods.net/>, 952-835-5151

Kelly McCoy, kelly@marathonfoods.net

Chocolates, cocoa, variegates/bases, nuts/butters, baked/ dough pieces, seeds, grains, fruit products (IQF, puree, dried, juice concentrates), raisins, flavors, extracts, granola, wafers, cookies, stabilizer systems, avocado, anchovy paste, fruit fillings, savory sauces, salsa and packaging systems.

McCormick Flavor Solutions #130

1900 Averill Rd, Geneva, IL, 60134

www.mccormick.com, 847-372-9180

Julia Dela Cruz, julia_delacruz@mccormick.com

Metarom Group Flavors & Caramels #908

1725 Gillespie Way, Suite 101, El Cajon, CA, 92020

<http://www.metaromusa.com/>, 619-599-4482

Justin DeGriselles, [jus-](mailto:jus-tin.degriselles@metaromusa.com)

tin.degriselles@metaromusa.com

As a flavor manufacturer with an extensive formula library, we can provide a wide variety of traditional and unique flavors to meet the needs of every application and regulatory requirement. Our certified flavor chemists are also ready to make your dream flavor come true, giving you a truly customized experience. We also make caramel syrups and masking agents to help with your development needs.

MGP Ingredients #235

14361 Featherstone Trail, Savage, MN, 55378
www.mgpingredients.com, 913-360-0749
 jill.Baumert, jill.baumert@mgpingredients.com

Mincing Spice Co. #320

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<https://www.mincing.com/>, 414-395-0662
 Brittney Gray, brittney@mincing.com
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Minnesota Dehydrated Vegetables #616

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 Dominic Fragomeni, dominic@gehrke.com
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Mitsubishi International Food Ingredients, Inc. #302

5475 Rings Road, Suite 450, Dublin, Ohio, 43017
<https://mifiusa.com/>, (800) 628-3092
 Laurissa Wendling,
lwendling@mitsubishiingredients.com
Sourcing Global Ingredients. Locally, Mitsubishi International Food Ingredients, Inc. ("MIFI") sources and distributes domestic and international food, custom seasoning blends, nutritional, and pharmaceutical ingredients for the CPG companies, located in the United States and Canada. Our number one goal is to add value to your product formulations to produce your desired end-results.

Milne Fruit #321

804 Bennett Ave, Prosser, WA, 99350
<https://www.milnefruit.com/>, 509-786-2611
 Tyson Jones, tjones@milnefruit.com
Milne delivers fruit juices and purees designed for clean-label applications. Based in Washington's Yakima valley - one of the nations top growing regions - we combine decades of expertise with a commitment to quality, consistency, and customer-oriented innovation.

**Minnesota Fresh #220**

24487 US-71, Long Prairie, MN, 56347
<https://mnfresh.com/>, (952) 943-1970
 Mary Scheu, MScheu@BurleyFoods.com
Minnesota Fresh is based in Long Prairie, MN and they pack fresh, never frozen vegetables. Their vacuum sealed packages of individual vegetables or vegetable blends have up to a 45 day shelf life and are portion packed to your specifications in a 6oz to 5LB pouch. Besides potatoes, they process Carrots, Onions, Celery, Snow Peas, Broccoli, Cabbage, and Peppers.

Mother Murphy's Flavors #714

300 Dougherty Street, Greensboro, NC, 27406-4306
www.mothersmurphys.com, 800-849-1277
 Michael Oden, moden@mothersmurphys.com

MVTL Laboratories, Inc. #100

1126 N. Front Street, PO Box 249, New Ulm,
MN, 56073

<https://www.mvttl.com/>, 800-782-3557

Rob True, rtrue@mvttl.com

MVTL is an independent, full-service testing laboratory that has been serving clients since 1951. We provide confidential microbiological, organic, and inorganic analyses across a wide range of areas, including food, dairy, ingredients, cosmetics, pet food and feed, shelf-life & challenge study testing, as well as water and wastewater (including Legionella and PFAS testing).

Nisshin Oillio America #428

6 Morgan, Suite 111, 602 & 617, Irvine, CA,
92618

<https://nisshin-oillio-america.com/>, 562-615-3762

Jeff Soo, jf.soo@nisshin-oillio-america.com

Nisshin Oillio Group is a leading Japanese manufacturer of edible oils and specialty fats for confectionery, bakery, food service, and dairy. We are known for our innovation, sustainability, and focus on health through functional and plant-based ingredients.

NiuSource Inc. #233

2721 S. Towne Avenue, Pomona, CA, 91766

www.niusource.com, 909-589-4679

Michael Chan, michael.chan@niusource.com

Northern Crops Institute #203

1300 18th Street N, Fargo, ND, 58102

<https://www.northern-crops.com/>, 701-231-7736

David Boehm, david.boehm@northerncrops.com

NCI's mission is to support agriculture through educational programs and technical services that expand markets for northern grown crops. NCI is a collaborative effort among Minnesota, Montana, North Dakota, and South Dakota to support the promotion and market development of crops grown in this region. NCI is an international meeting and learning center that brings together customers, commodity traders, technical experts, and processors for discussion, education, and technical services.

Novonesis #507

77 Perrys Chapel Rd, Franklinton, NC, 27525

<https://www.novonesis.com/en>, 612-718-4127

Lindsay Budin, LBUD@novonesis.com

Novonesis is leading the era of biosolutions. By leveraging the power of microbiology with science, we transform the way the world produces, consumes and lives. In more than 30 industries around the world, our biosolutions are already creating value for thousands of customers and benefiting the planet. Our 10,000 people worldwide work closely with our partners and customers to transform business with biology. "Let's better our world with biology."

Nutra-Agri Ingredients LLC #726

4220 South Maryland Parkway, 2nd Floor, Las
Vegas, NV, 89119

www.nutra-agri.com, 702-235-7186

Kunal Singh, info@nutra-agri.com

At Nutra-Agri Ingredients, we are dedicated to supplying the natural products industry with the highest quality organic and non-GMO ingredients. You can now formulate Reduced sugar and high Fiber food, beverage items using our unique ingredients.

ofi #136

24 E Washington St., Suite 1000, Chicago, IL, 60602

www.ofi.com, 630-320-7300

Tom Philbin, tom.philbin@ofi.com

ofi is a global leader offering naturally good food & beverage ingredients and solutions: cocoa, coffee, dairy, nuts & spices as well as finished solutions. We partner with brands to help them stand out by connecting our technical experts across our Customer Solutions Centers (CSC) worldwide, to bring limitless possibilities for every new development. As sustainability experts embedded in farming communities, we offer the traceability, capability, insights and choices to drive positive change.

Ohly Americas #309

1258 Nelson Drive, Boyceville, WI, 54725

<https://ohly.com/>, 800-321-2689

Rita Singer, rsinger@ohly.us

Ohly Americas is a leading supplier of yeast extracts, culinary powders, and specialty ingredients, with production in Wisconsin and Germany and a Culinary Innovation Center in Westchester, Illinois. We partner with customers to deliver reliable supply, technical expertise, and innovative solutions that drive product success.

Onion Solutions #529

2501 S Ocean Drive, Hollywood, FL, 33019

<https://www.onionusa.com/>, 754-256-1195

Dominic Fragomeni, dominic@gehrke.com

With distribution all over the United States of Ready-to-Use ingredients. We help our Food Industry and Food service partners to reduce cost, time and effort.

Oregon Potato Company #152

7125 Amundson Ave. S, Minneapolis, MN, 55439

<https://oregonpotatocompany.com/>, 952-943-1970

Mary Scheu, MScheu@BurleyFoods.com

Oregon Potato Company, is 1 of the largest, vertically integrated IQF Vegetable Manufacturers in the world. They grow and process vegetables for most of the largest food manufacturers in the world. Their extensive product list is fully customizable and include fruits and vegetables grown in the USA.

Ornua #334

N7630 County Hwy BB, Hilbert, WI, 54129

<https://www.ornua.com/casein/>, 920-475-9374

Ryan Seidl, ryan.seidl@ornua.com

Ornua offers high-quality casein and caseinate ingredients for excellent functionality in dairy and food applications. We also provide customized processed and imitation cheese solutions with tailored melt, stretch, and flavor to meet the specific needs of global foodservice and manufacturing customers.

OSF Flavors #308

40 Baker Hollow Road, Windsor, CT, 06095

<http://www.osfflavors.com/>, 860.298.8350

Derek Bastin, dbastin@osfflavors.com

Our values— Understanding your needs in order to design custom solutions together. — Meeting the very highest manufacturing and quality assurance standards. — Anticipating market trends among customers and suppliers. — Cultivating a harmonious working relationship. — Differentiating through attention to detail.

Pacific Farms #331

401 Roland Way Suite 140, Oakland, CA, 94621

<http://www.pacificfarms.com/>, 317-760-5604

Pat Ganey, pganey@pacificfarms.com

We supply minimally processed vegetables including garlic and onion-both dried and pureed, along with pureed ginger and specialty chili purees.

Palmer Holland, Inc. #205

191 American Blvd Ste 100, Westlake, OH, 44145

<https://www.palmerholland.com/tailored-solutions/markets/Health-Nutrition>, 40-686-23002

Kelly Snider, ksnider@palmerholland.com

The intersection of taste, texture, health, and convenience is where we have uniquely positioned our ingredient portfolio. Derived only from grain, fruit, marine, and algal-based raw materials, these ingredients help our customers formulate consumer-friendly, clean-label, and on-trend solutions. Palmer Holland is your source for Natural Nutrition!

Parker Food Group #904

3001 Strawn Lane, Fort Worth, TX, 76135

<http://www.parkerfoodgroup.com/>, 817-336-7441

Kimberly Mikaliunas,

kmikaliunas@parkerproducts.com

Transforming Taste, Together. Ice cream, bakery, beverage, food service, snacks, bars, and confections - we have innovative solutions that will make your products unique and delight your customers. Our broad portfolio includes: candies, toffees, baking inclusions, cookies (whole to crumbs), praline/coated items, variegates, compound coatings, cookie butters and popping boba. Looking for nutritional call outs? Just ask about no/low sugar, GF, added protein, and more. We customize for you!

PB Leiner #434

7001 North Brady Street, Davenport, IA, 52806

www.pbleiner.com, 215-499-3293

Kim A Hildebrandt,

kim.hildebrandt@pbleiner.com

Pizzey Ingredients #430

19725 South Diamond Lake Rd. #100, Rogers, MN, 55374

<https://www.pizzeyingredients.com/>, 651-797-3168

Mary Ekman, mary@pizzeyingredients.com

Pizzey Ingredients PurFlax™ flaxseed ingredients should be your first choice for Omega 3s. Flaxseed is backed by decades of research demonstrating its health benefits. Flaxseed contains the most ALA Omega-3 of any whole-food source. In addition to the inherent benefits of flaxseed, PurFlax™ is supported by Pizzeys' unmatched experience with processing flaxseed and researching its benefits. To learn more about PurFlax™, visit Pizzey Ingredients at Supply Side West, or visit our website

Prairie Farms Dairy Inc. #300

247 Research Parkway, Davenport, IA, 52808

<http://prairiefarms.com/>, 616-401-1060

Andrew E Corker, acorker@prairiefarms.com

Prairie Farms Dairy Inc. is a full service dairy cooperative. We provide a wide range of dairy ingredients including Swiss, Blue, Havarti, Gouda, Club, and Cream Cheeses. We also have range of fluid and cultured ingredients to meet your needs.

Prinova USA**#405**

300 Park Blvd. #500, Itasca, IL, 60143
<https://www.prinovaglobal.com/us/en.html>,
630-868-0300

Kelsey Morley, kelsey.morley@prinovausa.com

Prinova has provided high-quality ingredients, flavors, nutrient premixes, and value-added solutions to the food, beverage and nutrition industries for over 40 years. As a world leading distributor of functional ingredients, we use our global network to help our customers gain the strategic advantage they need to drive their business forward. As a one-stop shop for ingredients, solutions, and technical expertise, Prinova is uniquely suited to support your goals and plug into your supply chain.

PURIS**#505**

811 Glenwood Ave., Suite 110, Minneapolis, MN, 55405

www.purisfoods.com, 952-826-9368

Misen Luu, mluu@purisfoods.com

PURIS is North America's largest manufacturer of pea ingredients. Renowned for our vertically integrated US operations, we deliver unrivaled purity and taste in every product. With cutting-edge R&D capabilities, PURIS leads in sustainable, plant-based nutrition, offering comprehensive solutions from seed to finished product. Our expertise extends beyond specialty plant ingredients to include tailored R&D services, custom development, and turnkey solutions for the food and supplement industries.

Quadra**#215**

21 Waterway Avenue, Suite 200,
The Woodlands, TX, 77380

<http://www.quadragroup.com/>, 800-665-6553

Marti Babcock, marti.babcock@quadragroup.com

We know delivering exceptional food & beverage solutions requires a fresh approach that goes beyond just sourcing high-quality ingredients; it takes strong industry intelligence and a powerhouse team of people from R&D and technical expertise to smart logistics and regulatory support. From concept development to final implementation, we are committed to being your trusted distribution partner every step of the way.

QualiTech**#234**

318 Hazeltine Dr., Chaska, MN, 55318

<https://qualitechco.com/>, 952-448-5151

Mary Scheu, MScheu@BurleyFoods.com

QualiTech's sweet and savory inclusions provide a value added delivery for flavor, color, texture, fruit content, protein, fiber, whole grain etc, to bakery products, snacks, seasonings, cereals, bars, frozen meals and more.

Red V Foods**#632**

1665 Heraeus Blvd, Buford, GA, 30518

<https://redvfoods.com/>, 770-729-8983

Dominic Fragomeni, dominic@gehrke.com

Red V Foods is your trusted partner for supplying coconut products in the U.S. When you work with us, you can be sure our goods meet the highest quality standards. We maintain this caliber through constant improvement and innovation, keeping our customers satisfied with our product offerings and exceptional customer service

RIBUS, Inc.**#404**

1355 Greg Street, Suite 101, Sparks, NV, 89431

<https://ribus.com/>, 314-727-4287

Theresa Aagesen, Theresa@ribus.com

Founded in 1992 as a functional ingredient manufacturing company, RIBUS, Inc. supplies natural and organic plant-based ingredients to companies around the world. As the "Original Clean Label Ingredient Company™", RIBUS produces non-GMO, natural, organic, vegan and gluten-free ingredients for the food, beverage, pet and dietary supplement industries. RIBUS' portfolio of ingredients and excipients add functionality with a clean label declaration, as well as nutrition to your formulation.

Richardson Food & Ingredients #532

7500 College Blvd., Suite 925, Overland Park, KS, 66210

<http://www.richardsonfoodandingredients.com/>, 816-994-7615

Jana Arellano, jana.arellano@richardson.ca
Richardson Food & Ingredients is at the forefront of producing quality foods. We offer a range of ingredients, including oats, granola, durum and refined oils. At Richardson Food & Ingredients, our commitment to excellence ensures our products meet the highest standards, catering to the diverse requirements of our valued customers.

Robertet**#148**

80 Telson RD, Markham, ON, L3R 1E5 Canada
<https://robertet.com/>, 201-337-7100

Mary Scheu, MScheu@BurleyFoods.com

Robertet is a distinguished flavor, extract and color manufacturer in business for 175 years. They are passionate about customized solutions and ensuring industrial scale projects.

Scientific Research Consortium - AminoAcids.com #200

2840 Patton Rd, Roseville, MN, 55113

<https://www.aminoacids.com/>, 651-489-8939

Mark Whittaker, mark@aminoacids.com

Since 1994, AminoAcids.com has provided clients in the food, feeds, pharmaceutical, and affiliated industries reliable and consistent laboratory testing. With a specialty in amino acid, B-vitamin and lipid analysis, AminoAcids.com holds accreditations under ISO/IEC-17025:2017 (A2LA #7279.01) and CLIA (#24D0882688). Working in both R&D and third party quality control, we are proud to assist customers in custom testing services and designing processes to meet complex needs.

Select Custom Solutions #627

2340 Enterprise Ave, La Crosse, WI, 54603

<https://www.selectcustomsolutions.com/>, 800-359-2345

Clara Wydeven, clara.wydeven@select-cs.com

Select Custom Solutions, based in La Crosse, WI, specializes in modern manufacturing and value-added services for the food, beverage, and nutritional industries. Our state-of-the-art facility, robust ingredient supply network, rigorous quality guidelines, and innovative, forward-thinking mindset ensures we focus on each step of the customer journey making for an exceptional experience.

Seneca Foods #616

3736 South Main St, Marion, NY, 14505

<https://www.senecafoods.com/>, 585-495-4100

Dominic Fragomeni, dominic@gehrke.com

At Seneca, we produce seeds, harvest crops, manufacture our own containers, and provide a wide range of nutritious fruit and vegetable products

Sensient Colors, LLC #221

2515 North Jefferson Avenue, Saint Louis, MO, 63106

www.sensient.com, 314-889-7600

Jennifer Schneider,
jennifer.schneider@sensient.com

If you are searching for the perfect solution to add color to your product, you're in the right place. Whether you need help choosing a shade, understanding how color works in an application, or an expert opinion, you are in good company. Sensient Food Colors is a leading global natural food color manufacturer. With innovation at our core, we use proprietary technology and a global reach to create solutions for all your food and beverage applications.

Sensient Flavors & Extracts #217

5115 Sedge Blvd., Hoffman Estates, IL, 60192
<https://www.sensientflavorsandextracts.com/>,
800-445-0073

Alexis Putz, alexis.putz@sensient.com

Sensient Flavors & Extracts is a division of Sensient Technologies Corporation and one of the world's leading flavor and extract companies, operating in 30 countries. Sensient's innovative solutions offer optimal choices for complete flavor system development.

Sensient Natural Ingredients #219

151 South Walnut Road, Turlock, CA, 95380
<https://sensientnaturalingredients.com/>,
209-667-2777

Dean Lyon, dean.lyon@sensient.com

Sensient Natural Ingredients (SNI) is the agriculture-focused strategic business unit of Sensient Technologies, and one of North America's top processors of dried onion, garlic, parsley, capsicums and varietal chilies. SNI uses advanced technologies and a robust supply chain to offer clean, natural ingredients that are on trend, in demand and well suited to the dynamics of today's market & consumer.

Sensus #426

997 Lenox Dr., Suite 115, Lawrenceville, NJ,
08648

<https://www.inspiredbyinulin.com/>, 646.452.6140

Sarah Pawlowski, Sarah.pawlowski@sensus.us

Sensus is a leading manufacturer of Chicory Root fiber, a well known prebiotic fiber, having nutritional benefits in areas of sugar, fat, calorie reduction, and digestive health. Sensus is a division under Royal Cosun, where other plant based ingredients are manufactured such as, fava protein isolate, which offers excellent taste and emulsification benefits.

Sethness Roquette #333

9550 W Higgins Road, Suite 1110, Des Plaines, IL,
60018

www.sethness-roquette.com, 224-688-5714

Lindsay Ubert, lindsey.ubert@sethness-roquette.com

Shoreline Fruit #408

10850 E. Traverse Highway, Suite 4460, Traverse
City, MI, 49684

<https://shorelinefruit.com/>, 231-941-4336

Steve Somsel, steve.somsel@shorelinefruit.com

Siemer Specialty Ingredients #608

111 W Main St, Teutopolis, IL, 62467

<https://www.siemerspecialtyingredients.com/>,
217-857-3131

Matthew Probst, mprobst@siemermilling.com

Siemer's naturally treated wheat flour, germ and bran enable food manufacturers like to replace chemically modified ingredients in foods and mixes – offering satisfaction for the consumer and improved product performance for you. Our line of all-natural Heat Treated flours replace chemically modified starches, providing critical attributes needed for thermally processed foods as well as dry mixes. Our stabilized germ can replace chemically defatted wheat germ. Making Better Food. Naturally.

Sioux Honey

#162

301 Lewis Blvd, Sioux City, IA, 51101

<https://siouxhoney.com/>, 712-258-0638

Mary Scheu, MScheu@burleyFoods.com

Sioux Bee Honey has been the pure, all natural gold standard honey since 1921. Their independent beekeepers have been producing the finest honey available for generations. They stand out because of their rigorous testing processes that ensure only top quality honey. And now, they have Hot Honey and Salted Honey!

Skjodt-Barrett Foods Inc

#126

5 Precidio Crt, Brampton, Ontario, L6S6B7

Canada

<https://www.sbfoods.com/>, 905-671-2884

Paul Barrett, pbarrett@sbfoods.com

Caramel and Fruit Bar Layers-Helping you make the on-the-go snack and nutrition bars that fit your customer's life styles. From weight management to active lifestyles to a simple snack, our product development team formulates to your needs. Stock options also available. Extended Shelf life and Conventional bakery fillings to suit most requirements and budgets. Please contact us to discuss further. Clean label, High fiber, High fruit content, Non-GMO, Organic, NSA/low-sugar/zero sugars.

Socius Ingredients

#635

1033 University Place, Suite 110, Evanston, IL, 60201

<https://sociusingredients.com/>, 847-971-1481

Joe U Marshall, jmarshall@sociusingredients.com

Socius Ingredients is an applications focused food ingredients company with expertise in Proteins, Hydrocolloids and Natural Colors. Socius offers a range of advanced protein, hydrocolloid and color technologies to improve the economics, sensory, stability and nutritional profile of food products.

Sokol

#533

5315 Dansher Road, Countryside, IL, 60525

www.sokol.com, 708-482-8250

Dominic Fragomeni, dominic@gehrke.com

Sokol offers the capabilities and technical expertise to create your customers ideal sauce in a variety of packaging sizes. We specialize in developing made-to-order wet fill solutions, helping you dream up and commercialize an inspiring and delicious product portfolio that your customers will love with the desirable label claims to make them even more appealing.

South Dakota State University - Dairy and Food Science Department

#721

Alfred Dairy Science Hall 136B, Box 2104,
Brookings, SD, 57006

<https://www.sdstate.edu/dairy-food-science>,
605-688-4117

Cliff Hall, Clifford.Hall@sdstate.edu

Our department offers BS, MS, and PhD programs in Food Science, Dairy Manufacturing, and Dairy Production. Our Davis Dairy Plant is a 17,900 sq ft teaching & research facility allowing students to apply food safety & engineering knowledge in a real-world setting making SDSU ice cream & cheese. Our Institute of Dairy Ingredient Processing team is equipped to support external food processing & tech companies conduct third-party research. Our extension team spans from farm to finished food product.



Minnesota Section

Institute of Food Technologists

Stauber

#718

4120 N Palm St, Fullerton, CA, 92835

<https://www.stauberusa.com/>, 888-441-4233

John Andren, john.andren@hawkinsinc.com

Since 1969, STAUBER has consistently offered the finest quality ingredients to the nutritional, supplement, functional food, beverage, pet care, gummies, pharmaceutical, and personal care industries. Our company was founded on the principle of partnership with manufacturers that provide a robust portfolio of innovative and sustainable products and the highest level of service. Our global reach allows us to be at the forefront of what's new for our industry.

Sugar Foods

#618

950 Third Ave 21st Fl, New York, NY, 10022

<https://www.sugarfoods.com/>, 763-398-3670

Dominic Fragomeni, dominic@gehrke.com

ou may not know the Sugar Foods name, but you certainly know our brands! From our Fresh Gourmet salad toppings to our Mrs. Cubbison's stuffing to our NJOY sweeteners on tabletops across America our products are consumed more than 1,300 times a second. At Sugar Foods our vision is for our toppings and snacks to be on every plate and our sweeteners and creamers to be in every cup. To accomplish this we rely on a top notch team of dedicated employees we call our family.

Sun-Maid Growers of California #527

6795 N Palm Ave 2nd floor, Fresno, CA, 93704

<https://www.sunmaid.com/>, 612-332-4497

Dominic Fragomeni, dominic@gehrke.com

Raisins and dried fruits.

 **STAUBER**

POWERED BY 



**YOUR SOURCE
FOR EXCEPTIONAL
INGREDIENTS**

PROUDLY SERVING THE INDUSTRY SINCE 1969

Stauber is at the forefront of ingredient solutions that drive success. Our commitment to quality, innovation, and expertise provides a strong foundation for excellence.

*Let Stauber help you elevate your
business to new heights.*



Sunrise Fresh #230

2716 E miner Ave., Stockton, CA, 95205
<https://sunrisefresh.com/>, 209-932-0192
Mary Scheu, MScheu@BurleyFoods.com
Sunrise Fresh Dried Fruit Company of California, offers premium, handpicked, unsweetened, dehydrated domestic fruits. Sunrise Fresh is a family owned and operated grower, producer and distributor of their dehydrated fruits. Offerings include Unsweetened, No sugar added, no preservatives added; Cherries, Apples, Apricots, Blueberries, Peaches and Pears and more.

SunSweet Ingredients #630

901 North Walton Ave, Yuba City, CA, 95993
<https://www.sunsweet.com/>, 800-417-2253
Dominic Fragomeni, dominic@gehrke.com
Sharing our delicious dried fruit with you for the last century (and counting) has been our greatest pleasure. Thanks for snacking and sipping along!

Sweet Additions #432

4440 Pga Blvd Ste 600, Palm Beach Gardens, FL, 33410
<https://www.sweetadditions.com/>, 561-472-0178
Orah Reich, oreich@sweetadditions.com
Driven by innovation, Sweet Additions is reshaping the organic landscape with custom ingredients and trendsetting solutions. Trusted by top global brands, we offer unmatched consistency, regulatory expertise, and visionary market strategies. More than just a supplier, we're your partner in accelerated success. Let's innovate together. Sweet Additions has offices in Palm Beach Gardens, Florida and manufacturing facilities in Dresser and Cameron, Wisconsin.

Target Flavors, Inc #504

251 Enterprise Drive, Newport News, VA, 23603
<https://targetflavors.com/>, 800-538-3350
Alexis V Dobrasz, adobrasz@targetflavors.com
Since 1981, Target Flavors has manufactured flavors & related specialties for the Food & Beverage Industries. With expertise in custom flavor development as well as food & beverage applications, our technical team can offer innovative solutions to any challenge. Our extensive experience uniquely qualifies us to serve as a critical technical resource to food & beverage manufacturers.

Thermo Fisher Scientific #138

2 Radcliff rd, Tewksbury, MA, 01876
www.thermofisher.com, 617-584-9451
Jack Hannibal, jack.hannibal@thermofisher.com
Thermo Fisher Scientific is a global leader in serving science, dedicated to making the world healthier, cleaner, and safer. In the food and beverage markets, we provide solutions to ensure the safety, quality, and authenticity of food products. Our advanced analytical instruments, laboratory equipment, and software help manufacturers comply with regulatory standards, enhance productivity, and maintain high-quality standards.

Third Wave Bioactives #326

10437 W Innovation Drive, Suite 117, Wauwatosa, Wisconsin, 53226
<https://www.thirdwavebio.com/>, 414-217-1293
Elissa Coyer, elissa.coyer@thirdwavebio.com
Third Wave Bioactives is focused on developing novel, science-based, microbial solutions for the food and pet industries. Our natural range of ingredients are designed to enhance flavor profile of perishable foods while maintaining product quality and shelf-life, helping customers meet the growing consumer demand for healthier, cleaner-labeled foods.

Thymly Products #601

1332 Colora Rd, Colora, MD, 21917
<http://www.thymlyproducts.com/>, 410-658-4820
David Audia, davida@thymlyproducts.com
Thymly Products is a 3rd generation manufacturer of functional ingredients to commercial bakeries. The company specializes in baking powders, dough conditioners, shelf-life systems, custom blending services along with a comprehensive list of natural, NGMO, organic and clean label ingredients for all baking applications.

Tilley Distribution #602

501 Chesapeake Park Plaza, Middle River, MD, 21220
www.tillydistribution.com, 201-970-0386
Deborah Young, dyoung@tilleydistribution.com

Tree Top, Inc #626, 628

220 E Second Ave, Selah, WA, 98942
<https://treetop.com/>, 509-697-7251
Dominic Fragomeni, dominic@gehrke.com

True Citrus #164

11501 Pocomoke Ct., Suite D, Middle River, MD, 21220
<https://truecitrusingredients.com/>, 4109057033
Mary Scheu, MScheu@BurleyFoods.com
True Citrus, an ingredient manufacturer focused on Crystallized Citrus items; offers a long list of clean label, non GMO, Zero Artificial Sweeteners or preservatives. Their Shelf Stable citrus powders, can be an easy replacement for expensive concentrates of liquid juices. In addition to the Citrus options, they also have wine powders, and other customizable flavor powders.

TWG Health and Nutrition #614

201 Energy Parkway Ste. 100, Lafayette, LA, 70508
<https://www.twghealthandnutrition.com/>, 337-783-3096
Mike Lawrence, ike.lawrence@twgnutrition.com
TWG Health & Nutrition, a Wright Group company, delivers science-backed solutions in wellness categories like protein innovation, GLP-1 support, and hydration. With technical expertise and a broad ingredient portfolio, TWG helps brands overcome formulation challenges. Key offerings include custom premixes, beverage-ready solutions, and WrightPro™—a customizable protein blend supporting metabolic balance, digestion, and satiety, especially for GLP-1 users.

UMN, Department of Food Science and Nutrition #534

1334 Eckles Ave., RM 225, Saint Paul, MN, 55108
<https://fscn.cfans.umn.edu/>, 612-624-1290
Drew Carter, carte494@umn.edu
FScN is a leader in educating the next generation of food scientists and technologists. We also offer a variety of consulting and processing services through our in-house pilot plant and experienced faculty members. Our broad and deep expertise includes: extrusion, membrane filtration, spray drying, sensory & consumer acceptability, product & process development, protein/starch/lipid chemistry, as well as all things dairy! Ask us about our recent growth and exciting upcoming developments.

Unique Ingredients #502

6460 S. Mountainside Dr., Gold Canyon, AZ, 85118

<http://www.werunique.com/>, 509-653-1991

Mike Dorrington, mike@werunique.com

Unique Ingredients is a leader in dried apples, purees and infused fruits. We have been in business for 27 years and are known for our quality products and excellent customer service. Our team specializes in procuring top-tier fruits to fuel a range of products, from energy bars to baby food.

Univar Solutions #631

3075 Highland Pkwy Ste 200,, Downers Grove, IL, 60515

<https://www.univarsolutions.com/>, 331-777-6000

Trevor Troxler,

trevor.troxler@univarsolutions.com

One of the largest chemical distributors in the world, Univar Solutions strives in the technical aspects of the food ingredient world. With over 75 centrally located inventory holding warehouses, no matter where you are in NA, Univar can help you with either you specialty skus or commodity ingredients.

Valley Fig Growers #618

2028 S Third Street, Fresno, CA, 93702

<https://valleyfig.com/>, 559-237-3893

Dominic Fragomeni, dominic@gehrke.com

The best dried figs come from California. Located in the fertile San Joaquin Valley, our fig-grower owned cooperative is one of the largest handlers of figs in North America, having 30 grower members representing about 40% of the California fig industry. Whether you're using our dried figs or fig products in a commercial kitchen or enjoying our dried figs at home, the benefits of dried figs are many.

Van Drunen Farms / FutureCeuticals #600

2692 N State Route 117, Momence, IL, 60954

<https://www.vandrunenfarms.com/>, 888-452-6853

Tamara Stanwich, tama-

ra.stanwich@vandrunen.com

Visit us to learn more about how we can help you create flavorful, nutritious, and healthful products using our plant-based ingredient solutions. At Van Drunen Farms and FutureCeuticals, we offer customizable, innovative fruit, vegetable, herb, and grain-based ingredient solutions designed to enhance a variety of food, beverage, and functional health and wellness products. Together, we offer a trusted, global network that makes a difference in the lives of major brands every day.

Vidya Herbs, USA #407

331 Newman Springs Road, Bld. 1, 4th Flr., Ste. 143, Red Bank, NJ, 07701

<https://www.vidyaherbs.com/>, 440-554-3289

Gary Britting, gbritting@vidyaherbsusa.com

Vidya Herbs is a leading manufacturer of Conventional and Organic Botanical/Herbal Extracts, Oleoresins, Natural Carotenoids, Coffee products, Vanilla extracts and Probiotics. We also offer several clinically researched branded products and Natural Caffeine from Green Coffee Bean and Green Tea. Our plants are ISO 9001:22000, NSF GMP, GFSI, Kosher, and HALAL certified, as well as inspected and registered with the US FDA.

Vitablend USA #617

517 Adams Ave., Albert Lea, MN, 56007

<https://www.vitablend.nl/>, 979-436-2300

Holly Edwards, hedwards@vitablend-usa.com

Vitablend is your industry-leading partner for antioxidant systems for human nutrition, animal nutrition, and personal care. All food, feed, and personal care products containing fats or oils are subject to oxidation. Antioxidants delay this damaging process and improve the product's shelf-life and nutritional integrity. Vitablend formulates perfect antioxidant systems, in which science, experience, and innovation play a vital role.



Weber Flavors

Booth
#409



Located in Wheeling, IL
Contact us at 800/558-9078
www.weberflavors.com



Weber Flavors**#409**

549 Palwaukee Dr, Wheeling, IL, 60090

www.weberflavors.com, 800-558-9078

Jason Morgan, jasonmorgan@weberflavors.com

Weber Flavors is a leader in the industry for Flavors (liquid and powder), prime extractors of Pure Vanilla Extracts, and fine variegates and bases for frozen desserts. Whether you need the artful design of a unique flavor or a guided selection from Weber's extensive flavor library, you can count on us to meet all of your needs. Weber is devoted to the preciseness of our product, fairness of our pricing and satisfaction of our customers.

Wenda Ingredients**#530**

1811 High Grove Ln Ste 167, Naperville, IL, 60540

https://wendaingredients.com/, 844-999-3632

Ashton Werner, ash-

tonw@wendaingredients.com

Wenda Ingredients has been working to help the world consume safer, better-tasting food since 1995. Trust in Food® represents our foundational principles of honesty, integrity, and quality. Our SafePlate® and NatureBind® product lines will help you find the best solution for natural curing, shelf-life, pathogen protection, yield and texture improvement.

Western Foods**#330**

440 N. Pioneer Ave., Suite 200, Woodland, CA, 95776

http://www.westernfoodsco.com/, 530-383-5939

Ovid K. Liu, oliu@westernfoodsco.com

Western Foods is a vertically integrated leader in gluten-free ingredient innovation—now proudly Certified Regenified. By overseeing every step of the process—from sourcing and milling to blending and extrusion—we deliver unmatched quality, traceability, and regenerative impact. Stop by our booth to explore our diverse lineup of ingredient solutions, including gluten-free flours, extruded particulates and snacks, table rice, and stabilized rice bran.

Winland Foods**#528**

2015 Spring Rd., Suite 400, Oak Brook, IL, 60523

https://www.winlandfoods.com/, 630-320-7447

Matt Nirmaier,

matthew.nirmaier@winlandfoods.com

We are a global manufacturer of private label and branded foods for retail and co-pack customers. At our core, we're passionate about creating delicious food that brings people together. We take pride in using only the finest ingredients in our products, from our classic recipes to our innovative new creations. Every product we make meets the highest standards of taste, quality, and accessibility.

Wixon Foods**#316**

1390 East Bolivar Avenue, Saint Francis, WI, 53235

http://www.wixon.com/, 800-841-5304

Daniel Mackenzie-Olson,

dan.mackenzie-olson@wixon.com

As a trusted full-service manufacturer of custom taste solutions since 1907, Wixon provides seasoning blends, flavors and flavor technologies to food and beverage companies. Combining creative taste capabilities and solutions from development to packaging, along with a passion for service, Wixon drives innovation and differentiation for its customers.

Yaniv Consulting LLC**#301**

www.yanivconsulting.com, 763-328-5574

Yifat Rogers, yifat@yanivconsulting.com

Yaniv Consulting supports food companies with flexible R&D solutions. Services include fractional R&D leadership to bridge resource gaps and technical expertise in product development. We also facilitate Eureka workshops, a structured problem-solving framework that helps teams define challenges, challenge assumptions, and build actionable solutions that accelerate progress.

Yost/Food Basics**#158**

2795 Westway Dr., Brunswick, OH, 44212

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Since 1991, the knowledgeable and experienced team at Yost Foods, Inc. has been dedicated to providing manufacturers with high value food products, professional sales & marketing tools, product development, distribution, and manufacturing services. Food Basics is the brand & division of Yost Foods, Inc. that handles our ingredient manufacturing and distribution.

ZoomEssence**#134**

1131 Victory Place, Hebron, KY, 41048

<http://www.zoomessence.com/>, 844-374-9666Cathleen Teismann, cteis-
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ZoomEssence crafts custom flavors and encapsulated ingredients delivering a symphony of aromas and tastes tailored to elevate your food and beverage creations. Explore a palette of sensations, from the sweet and indulgent to the citrus and fruity and savor the richness and purity of our single-sourced encapsulated essential oils. Immerse yourself in a world of heightened sensory delight, made possible by our groundbreaking 26X patented flavor delivery innovation.



