

Western New York IFT Food Industry Expo 2015

The Executive Board of the Western NY IFT welcomes you to this annual industry event.

Take this opportunity to learn, to educate and to socialize with your fellow food professionals.

Proceeds from this event fund our annual Student Scholarship program; on behalf of our student members we thank you for your generous support!

Thanks to our....

Reception Sponsors

Domino Specialty Ingredients

Ungerer and Company Inc.

Sethness Products Company

Weber Flavors

JM Swank

Prinova

Comax Flavors

Colony Gums/Terra Oils & Glycerines

Covance

Show at a Glance

Seminar Sessions	11:30 AM - 3 PM
Section Luncheon	12:30 PM - 1 PM
Supplier Exhibits	3 PM - 6 PM
Wind-down Reception	6 PM - 8:30 PM
Hyatt Main St. Gallery Tickets available by pre-purchase only	

The Society for Food Science and Technology



WESTERN NEW YORK SECTION

The WNY Food Industry Expo is produced by...

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Visit us
throughout the year at

www.ift.org/sections/WNYIFT

for info on our other great
activities.

Guide to Exhibitors

SECTION TABLE

	Accurate Ingredients, Inc
	ADM/Matsutani LLC
	Advanced Ingredients
	AEP Colloids Division of Sarcom Inc
	AIC
	Barry Callebaut
	Batory Foods
	BBC Ingredient Sales Co
	Bell Flavors & Fragrances
	BENEO Inc.
	Brandywine Ingredients, LLC
	Briess Malt & Ingredients Co
	Butter Buds Food Ingredients
	Carmi Flavor & Fragrance
	Cereal Ingredients
	Cherry Central
	Chesapeake Spice Company
	Chestnut Labs
	CHS Inc.
	CJ America
	Colony Gums/Terra Oils & Glycerines
	Colony Gums/Terra Oils & Glycerines
	Comax Flavors
	Covance
	Crain Walnut Shelling, Inc.
	David Michael & Co.
	Decas Cranberry
	Delavau
	Del-Val Food Ingredients
	Dempsey Corporation
	Doehler North America
	Domino Specialty Ingredients
	DSM Nutritional Products
	Elite Spice

SECTION TABLE

	Flavorchem
	Foran Spice Co., Inc.
	Forbes Chocolate
	FruitSmart, Inc
	Fuchs North America, Inc.
	Gillco Ingredients
	Glanbia Nutritionals
	GNT USA, Inc.
	Gold Coast Ingredients
	Grain Processing Corporation
	Grande Custom Ingredients Group
	Holli-Pac, Inc.
	Hormel Foods
	Hunter Walton & Co. Inc.
	ICL Food Specialties
	Ingredion
	Innova Flavors
	JG Boswell Tomato Company
	JM Swank
	Jungbunzlauer
	Kalsec
	KB Ingredients
	Klass Ingredients, Inc.
	Loar & Young, Inc
	Maco Pkg
	Marcor Development
	Marshall Ingredients
	Mitsubishi International Food Ingredients
	Naturex Inc
	Newly Weds Foods
	NEXIRA
	Nutrin
	Ocean Spray Cranberries
	Ottens Flavors

Guide to Exhibitors

SECTION TABLE

	Paradise Fruits North America
	Parker Products Inc.
	Perten Instruments
	Philadelphia Macaroni Company
	Prime Ingredients
	Prinova
	PROVA Inc.
	QualiTech, Inc.
	ROHA USA
	Roka Bioscience
	S. Kamberg & Co
	Sargento Foods
	Savoury Systems International, Inc.
	Sensient Natural Ingredients
	Sensus America, Inc.
	Sethness Products Company
	Sioux Honey
	Sweeteners Plus
	Synergy Flavors
	Target Flavors
	Teawolf
	Thymly Products, Inc.
	TIC Gums
	Tree Top, Inc.
	Tree Top, Inc.
	Ungerer and Company
	Univar
	Van Amerongen & Son
	Van de Vries Spice Corporation
	Vegetable Juices Inc.
	Virginia Dare Extract Co. Inc.
	Weber Flavors
	Western NY IFT

Western New York Section Leadership 2014-2015	
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Secretary Michael Loeffhelm Fuchs North America Inc. mloehfelm@ fuchsnorthamerica.com	Membership Committee Danny Chawan Srim Enterprises LLC dbchawan@srim.com
Member-at- Large Irene-Marie Steg Virginia Dare isteg@virginiadare.com	Member-at- Large Olga Padilla-Zakour Cornell University oip1@cornell.edu
Audit Committee Purnima Mohan Rich Products pmohan@rich.com	Student Representative Emily Griep Cornell University ergriep@gmail.com
Web Editor Catalin Moraru Int'l Food Network catalin.moraru@intlfoodnetwork.com	

Seminar Schedule

2:00 - 3:00

“Clean Labeling”

Michelle Cannon
Senior Food Scientist
International Food Network



There is currently no "official" definition as to what clean labeling means, therefore no standards to help manufacturers formulate a "clean label" product. The clean-label trend may be defined as "consumer demand for products free of complicated and chemical-sounding additives, made with short and understandable ingredient lists and minimal processing." (Mathieu Dondain, Director of Marketing and Communication, Nexira, Rouen Cedex France, Food Product Design Summer 2014). The mere "clean label" statement may elicit fear in consumers that food labels are currently "dirty". It is critical for the food manufacturer to have an understanding as to what their consumer cares about, what the consumers are willing to accept in a label, and their level of knowledge about health and nutrition. This can help narrow decisions as to what the product and product label might look like, while still complying with FDA and USDA's regulatory requirements and being truthful and accurate. This presentation will review many highlights from the Clean Label Conference of 2013, as well as go through some examples and case studies of how one might approach the development or the conversion of a product to have a "clean label".

Michelle Cannon is a Senior Food Scientist at The International Food Network in Ithaca, NY. She has been working as a consultant to the food and beverage industry for almost 20 years at IFN, and takes a special interest in the regulatory aspects in the product development cycle. Recently, many of her projects have involved review of regulations or a client's ingredient/claim targets prior to (rather than during) the development of a product, which in itself helps narrow down the development space. She attended the Clean Labeling Conference held by Global Food Forums in Oak Brook, Illinois in 2013, and has attended food labeling conferences held by GMA as well as EAS Consulting. Michelle has been happily living in Ithaca for 21 years, and enjoys spending time with her husband and two daughters, playing tennis as much as possible while avoiding injury, cooking, reading, and binge-watching The Good Wife

1:00 - 2:00

“Overcoming Challenging Pathogen Testing in ‘Difficult’ Foods”

Chanelle Adams, PhD
Senior Applications Specialist
Roka Bioscience



Pathogen testing of food matrices poses unique challenges due to the variety and complexity of different food types. Certain types of foods are particularly challenging to test, for example, spices, dark chocolate and pet food. The unique needs of these food types may require labs to perform specialized sample processing, which could lead to longer turnaround time or added cost to the client. In the worst case, challenging matrices may lead to inaccurate results, which could have far reaching impacts on food manufacturers. In this seminar, we identify some challenging matrices, discuss the potential issues they may cause, and outline some of the ways that these challenges can be overcome.

Dr. Chanelle Adams is a food microbiologist from California. In 2004 she received her Bachelor of Science in Biology from Stillman College and, in 2009, her Master of Science in Microbiology from the University of Connecticut. While pursuing her PhD in Food Science at UMASS Amherst, her main research interests included biofilm formation and prevention, and the reduction of cross contamination within the food industry. Aside from laboratory research, Dr. Adams is very active in the scientific community. She served as a near peer mentor for the Northeast Alliance for Graduate Education and the Professoriate, and volunteered annually with Science Quest, a program designed to introduce high school students to some of the departments offered at UMASS. In July of 2014, Chanelle completed her PhD and is now a Senior Applications Specialist at Roka Bioscience, Inc.

11:30 - 12:30

“Functional Ingredients Provide Vegan Options”

Adams Berzins
Technical Service Project Leader
Ingredion



A large share of the population consider themselves 'flexitarians', who attempt to eat vegetarian at least once a week. In order to support the rising growth in these markets, functional ingredients have been developed to provide vegan options for minor ingredients in a variety of foods and beverages.

Gelatin-based gummy candies, fruit snacks, and vitamins/supplements are enjoyed worldwide by consumers, however, manufacturers of gummy products currently face pressures to replace gelatin due to the inability to provide offerings to consumers following strict vegetarian, kosher, or Halal diets.

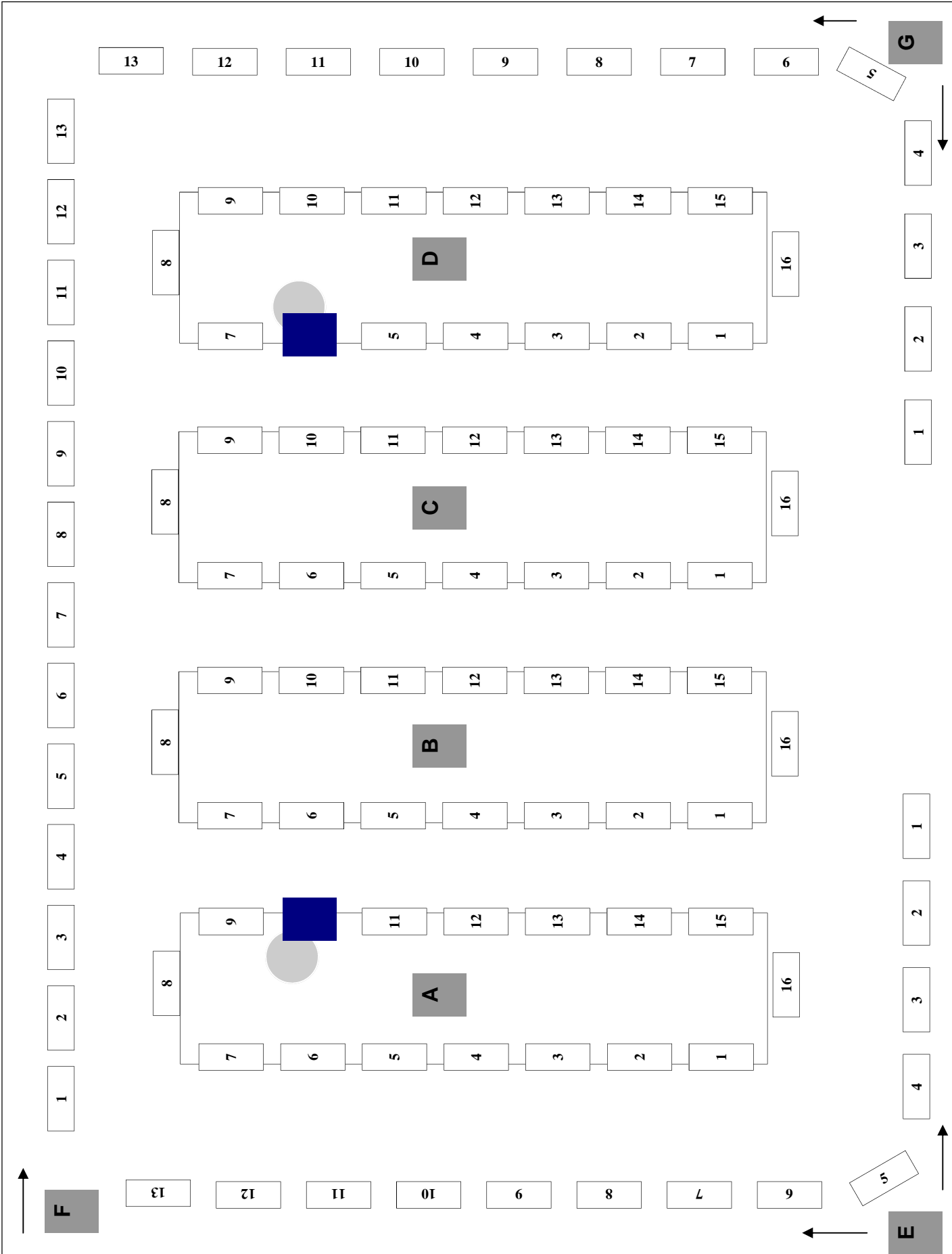
A new starch based egg white replacer has been developed that can reduce the reliance on egg whites without compromising on visual and textural appeal and stability. And, in gluten free breads, the product can achieve between 50 and 100% of egg white replacement.

Pulses, which include lentils, chickpeas, pea and bean sars, edible seeds of plants in the legume family. Plentiful and sustainably sourced, pulse ingredients can replace allergens, boost the nutritional profile, save on cost and support popular claims such as non-GMO, gluten-free, high-protein, high fiber and low fat.

This presentation will focus on utilizing these functional ingredients derived from starches and pulses as vegan options in specific bakery and confectionery applications.

Adams has worked extensively formulating products from the ground up in a variety of applications. He believes in understanding the pieces to make a more complete whole. As [Project Leader](#) with [Ingredion's](#) Sweetener Solutions Technical Service team, his focus is on product development and customer support as part of the Go to Market team, especially in the areas of sugar reduction utilizing a complex tool box, including Enliten® (Reb-A Sweetener). Prior to his time with Ingredion he worked for 6 years in applications development at David Michael & Co.

Show Map



Exhibitor Category Information

Acesulfame-K

Sweeteners Plus

Acidulants

AIC
ICL Food Specialties
Jungbunzlauer
Marcor Development
Univar

Analytical Instruments

Perten Instruments

Anticaking Agents

ICL Food Specialties
Mitsubishi Int'l Food Ingredients

Anti-Microbials

Gillco Ingredients
Jungbunzlauer
Newly Weds Foods

Anti-Oxidants

Gillco Ingredients
Kalsec
Naturex Inc.
Univar

Aspartame

Sweeteners Plus

Baking Inclusions/Decorations

Cereal Ingredients
Paradise Fruits North America
Parker Products Inc.
QualiTech, Inc.

Baking Mixes

Ingredient
Thymly Products

Batters/Breadings

Ingredient
Newly Weds Foods
Thymly Products

Botanicals/ Botanical Extracts

DSM Nutritional Products
Naturex Inc.
Nexira
Teawolf

Brokers/ Ingredients

Accurate Ingredients, Inc
BBC Ingredient Sales Co.
Brandywine Ingredients, LLC
Dempsey Corporation
Holli-Pac, Inc.
Klass Ingredients, Inc.
Loar & Young

Capsicums

Elite Spice
Foran Spice
Kalsec
Sensient Natural Ingredients
Ungerer and Company
Vegetable Juices Inc.

Caramel Color

Prime Ingredients
Roha USA
Sethness Products Company

Cereals (as Ingredients)

Cereal Ingredients
Loar & Young, Inc.

Cheese

Butter Buds Food Ingredients
Hunter Walton & Co.
Ingredient
Sargento Foods

Cheese Powders

Del-Val Food Ingredients
Hunter Walton & Co.

Chemicals, Food

AIC
Jungbunzlauer
Univar

Chocolate

Barry Callebaut

Coatings, Ice Cream

Parker Products

Cocoa

Forbes Chocolate
Gillco Ingredients
KB Ingredients
PROVA Inc.

Coconut

Loar & Young, Inc.
Van Amerongen & Son

Co-Enzyme Q10

DSM Nutritional Products
Hormel Foods

Coffee

PROVA Inc.
Synergy Flavors

Colors, Artificial

Carmi Flavor & Fragrance
Flavorchemgg
Gold Coast Ingredients
Marcor Development
Mitsubishi Int'l Food Ing.
Prime Ingredients
Roha USA
Vegetable Juices Inc.

Colors, Natural

Carmi Flavor & Fragrance
David Michael & Co.
Doehler North America
Flavorchem
GNT USA, Inc.
Gold Coast Ingredients
Kalsec
Mitsubishi Int'l Food Ing.

Prime Ingredients
Roha USA
Vegetable Juices Inc.

Concentrates

Virginia Dare (cocoa, coffee, tea)

Contract Blending

Cereal Ingredients
Maco Pkg.

Contract Packing/ Co-Packing

Holli-Pac
Maco Pkg

Cookies/Crackers

Parker Products

Corn, Dry Milled

Paradise Fruits North America

Corn Sweeteners/Syrup

Colony Gums/Terra Oils & Glycerines
Ingredient
Sweeteners Plus

Cranberries

Holli-Pac, Inc.
Ocean Spray Cranberries
Tree Top Inc.
Marshall Ingredients
Naturex Inc.
Paradise Fruits North America

Custom Blending

Chesapeake Spice Company
Colony Gums/Terra Oils & Glycerines
Delavau
Foran Spice
Forbes Chocolate
Parker Products Inc.
Prinova
The Wright Group
Van de Vries Spice Corporation

Custom Spray Drying

BBC Ingredient Sales

Dairy Ingredients/Enzyme Modified

Batory Foods
Del-Val Food Ingredients
Grande Custom Ingredients Group
Hormel Foods
Hunter Walton & Co.
Ingredient

Dairy Products

Brandywine Ingredients, LLC
Butter Buds Food Ingredients
Hormel Foods
Hunter Walton & Co.
S. Kamberg & Co.
Thymly Products

Dextrose

Sweeteners Plus

Dough Conditioners

Delavau

Egg Replacer

Thymly Products

Emulsifiers

Advanced Ingredients
AEP Colloids Division of Sarcom Inc.
Colony Gums/Terra Oils & Glycerines
Del-Val Food Ingredients
Gillco Ingredients
Ingredion
Jungbunzlauer
Marcor Development
Mitsubishi Int'l Food Ing.
Nexira
Thymly Products

Encapsulated Ingredients

QualiTech, Inc.
The Wright Group

Enzymes

DSM Nutritional Products
Gillco Ingredients
Marcor Development
The Wright Group

Equipment, Laboratory

Perten Instruments
Roka Bioscience

Equipment, Manufacturing

Brandywine Ingredients, LLC

Essences

Synergy Flavors

Fats and Oils

Hormel Foods
S. Kamberg & Co.

Fat Substitutes

Grain Processing Corporation

Fiber, Non-Caloric

Del-Val Food Ingredients
Marshall Ingredients

Fiber, Soluble

ADM/Matsutani LLC
BENEO Inc.
Cereal Ingredients
Ingredion
Mitsubishi Int'l Food Ingredients
Sensus America, Inc.

Flavor Delivery Systems

Bell Flavors & Fragrances

Flavor Enhancers

Accurate Ingredients, Inc
Bell Flavors & Fragrances
CJ America
Comax Flavors
David Michael & Co.
Gold Coast Ingredients
Mitsubishi Int'l Food Ingredients
Naturex Inc.
Nutrin
Ottens Flavors
Prinova

PROVA Inc.
Savoury Systems International
Target Flavors
Ungerer and Company
Virginia Dare Extract Co.
Weber Flavors

Flavors & Extracts -SAVORY

Bell Flavors & Fragrances
Carmi Flavor & Fragrance
Comax Flavors
David Michael & Co.
Flavorchem
Gold Coast Ingredients
Innova Flavors
Kalsec
Naturex Inc.
Ottens Flavors
Prime Ingredients
Savoury Systems International
Ungerer and Company
Weber Flavors

Flavors & Extracts-SWEET

Bell Flavors & Fragrances
Briess Malt & Ingredients
Carmi Flavor & Fragrance
Comax Flavors
David Michael & Co.
Doehler North America
Flavorchem
Forbes Chocolate
Gold Coast Ingredients
Ottens Flavors
Prime Ingredients
PROVA Inc.
Sensus America, Inc.
Synergy Flavors
Target Flavors
Ungerer and Company
Virginia Dare Extract Co. Inc.
Weber Flavors

Flour

Briess Malt & Ingredients
Ingredion
Philadelphia Macaroni Co.
S. Kamberg & Co.
Thymly Products

Food Production

Philadelphia Macaroni Co.

Fragrances

Bell Flavors & Fragrances
Carmi Flavors & Fragrances
Ungerer and Company

Freeze-dried Products

BBC Ingredient Sales
Colony Gums/Terra Oils & Glycerines
Tree Top Inc.

Fructose

Sweeteners Plus

Fruit Dried

Cherry Central (cherries, strawberries,
blueberries)
Decas Cranberry

FruitSmart, Inc
Klass Ingredients
Marshall Ingredients
Naturex Inc.
Ocean Spray Cranberries
Paradise Fruits North America
S. Kamberg & Co.
Tree Top, Inc.

Fruit, fresh/frozen

Decas Cranberry
Holli-Pac, Inc.
Ocean Spray Cranberries

Fruit Juice Concentrates

Batory Foods
FruitSmart, Inc
GNT USA, Inc.
Klass Ingredients, Inc.
Ocean Spray Cranberries
Roha USA
Tree Top, Inc.

Fruit Seeds/Seed Oil

FruitSmart, Inc.

Functional Pre-blends

Elite Spice

Gelling Agents/Gums

AEP Colloids Division of Sarcom Inc
Colony Gums/Terra Oils & Glycerines
Grain Processing Corporation

Gluten Free Ingredients

Advanced Ingredients
Cereal Ingredients
Colony Gums/Terra Oils & Glycerines
Doehler North America
Marshall Ingredients
PROVA Inc.

Grains/Beans/Seeds

Briess Malt & Ingredients
S. Kamberg

Herbs, Fresh/Frozen

Loar & Young, Inc.
Vegetable Juices Inc.

Honey

BBC Ingredient Sales Co.
Colony Gums/Terra Oils & Glycerines
KB Ingredients
Loar & Young, Inc.
Sioux Honey
S. Kamberg & Co.
Sweeteners Plus

HVP

Savoury Systems Int'l

Hydrocolloids

AEP Colloids Division of Sarcom Inc
Colony Gums/Terra Oils & Glycerines
Nexira
TIC Gums

Hydrolysates

Grain Processing Corp.

Ice Cream Inclusions/Sprinkles

Cereal Ingredients
Parker Products Inc.
QualiTech, Inc.

Inclusions

QualiTech (sweet, savory, snack)

Ingredient Distributors

Accurate Ingredients, Inc
Batory Foods
Glanbia Nutritionals
JM Swank
KB Ingredients
Prinova
Univar

Ingredients for Flavors

Butter Buds Food Ingredients
Del-Val Food Ingredients
Nutrin
QualiTech, Inc.
Savoury Systems International
Teawolf
Ungerer and Company

Inulin

BENEO Inc.
Sensus America, Inc. (chicory root fiber)

Kosher Ingredients

Advanced Ingredients
AEP Colloids Division of Sarcom Inc
Butter Buds Food Ingredients
Doehler North America
Elite Spice
Forbes Chocolate
Glanbia Nutritionals
Nutrin
Paradise Fruits North America
QualiTech, Inc.
Sensus America, Inc.
Teawolf
Van de Vries Spice Corporation

Laboratory Services

a: analytical

Chestnut Labs

Covance

b: microbiological

Chestnut Labs

Covance

c: nutritional labeling

Covance

d: product development

Elite Spice

Target Flavors

Lactic Acid

Jungbunzlauer

Lactose, Edible

Grande Custom Ingredients

Malt

Briss Malt & Ingredients
Doehler North America

Management Services

Brandywine Ingredients, LLC

Manufacturing/Co-packing

Marshall Ingredients
Philadelphia Macaroni Co.

Masking/Bitter Blocking

Briss Malt & Ingredients
Flavorchem
Foran Spice
Prime Ingredients
Target Flavors
Virginia Dare Extract Co. Inc.
Weber Flavors

Meat/Poultry Products

Foran Spice
Hormel Foods

Mediterranean/Mexican Ingredients

Foran Spice
Hormel Foods

Minerals

AIC
Delavau
DSM Nutritional Products
The Wright Group

Molasses

Domino Specialty Ingredients
Loar & Young, Inc.
Sweeteners Plus

Monosodium Glutamate

CJ America

Non GMO Ingredients

KB Ingredients

Nutraceuticals

AIC
CJ America
DSM Nutritional Products
Nutrin

Nutritional Supplements

AIC
ICL Food Specialties
Prinova
Vegetable Juices Inc.

Nuts

Crain Walnut Shelling (walnuts)
Loar & Young, Inc.
Nutrin
Parker Products Inc.
S. Kamberg & Co.

Oats

Batory Foods
Briss Malt & Ingredients

Oleoresins

BBC Ingredient Sales Co.
Foran Spice

Kalsec

Prime Ingredients

Oligofructose

BENEO Inc.
Sensus America, Inc.

Omega 3 Fatty Acids

AIC
DSM Nutritional Products
Hormel Foods
The Wright Group

Omega 6 Fatty Acids

AIC

Organic Ingredients

Accurate Ingredients, Inc
Advanced Ingredients
AEP Colloids Division of Sarcom Inc
Batory Foods
Domino Specialty Ingredients
Forbes Chocolate
Kalsec
Loar & Young, Inc.
Nutrin
Philadelphia Macaroni Co.
QualiTech, Inc.
Van de Vries Spice Corporation

Packaging

Maco Pkg (flexible)

Pasta

Philadelphia Macaroni Co.

Pectin

Naturex
S. Kamberg & Co.

Pepper Sauces /Mash/Chaff

Vegetable Juices Inc.

Phosphates

ICL Food Specialties
Mitsubishi International Food Ing.
Univar

Polyols

BENEO Inc.
Ingredion
Jungbunzlauer

Prebiotics

BENEO Inc.
Nexira
Sensus America, Inc.
TIC Gums

Preservatives

Marcor Development
Univar

Probiotics

Mitsubishi International Food Ing.

Rice

Briss Malt & Ingredients

Rosemary Extracts

Foran Spice
Naturex Inc.

Seafood Extracts

Del-Val Food Ingredients
Savoury Systems Int'l, Inc.

Seasoning Blends

Chesapeake Spice Company
Elite Spice
Fuchs North America, Inc.
Foran Spice
Kalsec
Newly Weds Foods
Sensient Natural Ingredients
Van de Vries Spice Corporation

Sensory Modifiers

Advanced Ingredients

Shortening Powder

BBC Ingredient Sales

Soy Protein

Cereal Ingredients
CHS Inc.

Spices/Herbs

Accurate Ingredients, Inc
Chesapeake Spice Company
Elite Spice
Fuchs North America, Inc.
Foran Spice
Holli-Pac, Inc.
Kalsec
KB Ingredients
Klass Ingredients, Inc.
Sensient Natural Ingredients
Teawolf
Van de Vries Spice Corporation

Stabilizers

AEP Colloids Division of Sarcom Inc
Colony Gums/Terra Oils & Glycerines
Gillco Ingredients
ICL Food Specialties
Jungbunzlauer
Marcor Development
Nexira
Thymly Products
TIC Gums

Stocks, Broths, Bases

Hormel Foods

Sucralose

Sweeteners Plus

Sugar Replacements

BENEO Inc.
Ingredion
Jungbunzlauer
Prinova
Sensus America, Inc.
Sweeteners Plus

Sugars/Sweeteners

Batory Foods
Briess Malt & Ingredients
Colony Gums/Terra Oils & Glycerines
Domino Specialty Ingredients
Grain Processing Corporation
KB Ingredients
Sweeteners Plus

Tea

Doehler North America
Synergy Flavors
Target Flavors
Teawolf

Texture Analyzer

Perten Instruments

Thickeners/Starches/Gums

AIC
BENEO Inc.
Colony Gums/Terra Oils & Glycerines
Ingredion
Marshall Ingredients
Nexira
TIC Gums
Univar

Tomato Products

JG Boswell Tomato Company
Klass Ingredients, Inc.
S. Kamberg & Co.
Synergy Flavors
Vegetable Juices Inc.

Vanilla

Flavorchem
Forbes Chocolate
Gold Coast Ingredients
Prime Ingredients
PROVA Inc.
Synergy Flavors
Target Flavors
Ungerer and Company
Virginia Dare Extract Co. Inc.
Weber Flavors

Vegetable Juices

GNT USA, Inc.
Roha USA
Vegetable Juices Inc.

Vegetables, Dried

Brandywine Ingredients, LLC
Elite Spice
Foran Spice
Klass Ingredients, Inc.
Naturex Inc.
Paradise Fruits North America
Sensient Natural Ingredients
S. Kamberg & Co.
Vegetable Juices Inc.

Vegetables/fresh/ frozen

Brandywine Ingredients, LLC
Holli-Pac, Inc.

Viscosity Measuring Equipment

Perten Instruments

Vitamins/Enrichments

AIC
Colony Gums/Terra Oils & Glycerines
Delavau
DSM Nutritional Products
Glanbia Nutritionals
Prinova
The Wright Group

Whey Protein Concentrate

Grande Custom Ingredients
Hormel Foods
Hunter Walton & Co.

Wheat Protein Isolates

DSM Nutritional Products
Grande Custom Ingredients
Hormel Foods
Hunter Walton & Co.

Yeast Extracts/Yeast

Accurate Ingredients, Inc
DSM Nutritional Products
Savoury Systems Int'l, Inc.
Mitsubishi Int'l Food Ing.

Yogurt Powders

Grande Custom Ingredients

Don't forget to stop by the WNY IFT table and

Sign up for the Summer Golf Outing!

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