

Northeast IFT Food Industry Expo 2023



Frozen Foods with String Beans, New York 1977

Artist: Irving Penn
Art Institute of Chicago

May 16, 2023
DCU Center
Worcester, MA

Northeast Section, Institute of Food Technologists

Food Expo 2023

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Weber Flavors

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Chesapeake Spice Company

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Events With Attitude

3 Ottawa Woods Road
Scarborough, ME 04074

Shirley Barber Phone (207) 839-3064
Email: shirleyatevents@gmail.com

Show at a Glance

Seminar Sessions	11AM - 1:30PM
Supplier Exhibits	1:30 PM - 5 PM
Wind-down Reception Cash Bar, Mexican Buffet Mezcal Mexican Restaurant Major Taylor Blvd. (street level of parking garage) Tickets \$40 per person	5:15 PM - 8:30 PM

Seminar Schedule

	11:00 - 11:45 Level 3	11:45- 12:30 Level 3	12:30 - 1:30 Level 3
Room C	Gummies: Overcoming the Challenges of this Popular Delivery System	How to Best Formulate with Stevia	
Room D	Plant Protein Processing that Maximizes Nutrition	What the House Mouse Doesn't Want You to Know	Sustainable Product Innovation with Upcycled Ingredients!

"Gummies": Overcoming the Challenges of this Popular Delivery System

With gummies being the most popular non-pill format for dietary supplements comes the realization that there are technical roadblocks when fortifying this and other similar confection matrices. Discussions will include overcoming the challenges of incorporating small amounts of active ingredients into delicious, shelf stable one or two bite pieces through the use of conventional ingredients as well as taking the advantage of pre-mixes

Gina Grimaldi, Technical Project Manager, Glanbia Nutritionals
Diana Bickmore, Formulation Scientist, Glanbia Nutritionals



Gina Grimaldi holds a B.S. in Food Science and Technology from the University of Massachusetts and a certificate in Applied Sensory and Consumer Science from the University of California (Davis). She joined Glanbia Nutritionals in 2021 as a Formulation Scientist and is currently a Technical Project Manager at the R&D Labs and manufacturing facility in West Haven, CT. Previous R&D roles include bakery applications, dairy, and fragrance at several CPG's. Her current work focuses on streamlining manufacturing processes across the premix business and the application of micro-nutrients, nutraceutical actives and botanicals in confections such as gummies, jellybeans, gels and lollipops mainly marketed as dietary supplements.

Diana Bickmore holds a B.S. in Chemistry from Wooster College and an M.S. in Food Science and Technology from Chapman University.

Plant Protein Processing that Maximizes Nutrition

Nutrition-focused ingredient preparation can enhance the bioavailability of plant proteins and maximize their health benefits. This presentation will showcase plant protein processing techniques that reduce anti-nutrients and promote optimal nutrient absorption. With the increasing demand for plant-based proteins, we will explore nutrient-focused methods for food products to stand out in the market.

Vinay Mannam, Faculty, Framingham State University



Vinay Mannam completed his undergraduate degree in Agricultural Engineering from Acharya N. G. Ranga Agricultural University, Bapatla, India, and his Ph. D. in Food Science and Technology from the University of Tennessee, Knoxville. During his time at Tennessee, he was responsible for designing and developing a patented seed hydration analyzing system. Currently, Vinay is a tenured faculty member at Framingham State University, in the Department of Chemistry and Food Science, where he teaches food science majors. He enjoys being a teacher and strives to balance his role as a coach, expert, and guide to students interested in food science. His research focuses on optimizing food processing conditions to produce high-quality and nutritional food products, studying product shelf life, and modeling conditions that accelerate food degradation and nutritional loss with an emphasis on minimizing food loss and waste among perishable food products. .

Sustainable Product Innovation with Upcycled Ingredients!

Consumers are demanding more climate-friendly options at the grocery store and continue to seek new and innovative food products. Formulating with upcycled ingredients is a way to drive innovation while simultaneously creating products with quantifiable environmental benefits. Furthermore, these benefits can help companies meet their own internal ESG goals.

Claire Schlemme, Co-Founder and CEO, Renewal Mill



Claire Schlemme is an ardent environmentalist who saw a need to fix a broken food system in order to protect the planet. After surviving cancer in her early 20s, she co-founded Boston's first organic juice company. Committed to finding solutions at the intersection of food, sustainability, and accessible nutrition, Claire launched Renewal Mill in 2016, an innovative food company that fights climate change and global food loss by upcycling byproducts from food manufacturing into superfood ingredients and premium, plant-based pantry staples. Prior to diving into entrepreneurship, Claire was an environmental consultant at Industrial Economics, Inc. in Cambridge, MA. She holds a BA from Wellesley College and a Master of Environmental Management from Yale University.

How to Best Formulate with Stevia

With all the different types of stevia available, it may be daunting to know where to start. This presentation will provide a developer with a background of which stevia to choose and an approximate starting use level. Potential cost savings will also be discussed where bulking back isn't needed.

Hank Wang, Technical Director, Howitan



Hank has led the technical development and customer support for Howitan for 6 years. His expertise in the sweetener world helps accelerate development timing, and ensures both product quality and value are integrated early in the formulation process. He has traveled around the globe to train developers how to best formulate with stevia and make the products taste great. Previously, Hank spent over 15 years with Kraft Heinz as a product developer/engineer on multiple applications including powdered, liquid concentrate, ready-to-drink and coffee beverages, as well as cereal/nutrition bars, spray-dried flavors, nuts, powdered and ready-to-eat desserts.

What the House Mouse Doesn't Want You to Know

Learn how to protect your products, health and brand from the 2nd most successful mammal on earth; the house mouse.

Chris Del Rossi, Founder and President, Food and Drug and the Bug



Chris Del Rossi is the Founder & President of Food and Drug and the Bug LLC. Chris's firm protects the products, health and brands of food and medicine manufacturers from harmful pests. The company is celebrating ten years in business.

Show Map

Garage Door

K



1 2 3 4 5 6 7 8 9

11

10

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5

4

3

2

1

4 5 6

3 2 1

C

12 11 10

4 5 6

3 2 1

B

12 11 10

4 5 6

3 2 1

A

12 11 10

4 5 6

3 2 1

F

12 11 10

4 5 6

3 2 1

E

12 11 10

4 5 6

3 2 1

D

12 11 10

7 8 6

7 8 6

7 8 6

9

8

7

6

5

4

3

2

1



L



J



M



7

2

3

4

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6

7

Entrance

Guide to Exhibitors

SECTION TABLE

C	3	A&B Ingredients
F	12	Accurate Ingredients
K	1	Adallen Nutrition
K	4	AGNIMBLE
C	9	AME Nutritional Ingredients
E	6	Anderson Advanced Ingredients
L	5	Angel Yeast Co., Ltd
M	7	APURA Ingredients
E	4	Atlantic Sweetner Inc
C	11	BA Carlson/Tree Top
C	12	BA Carlson/Tree Top
M	5	Batory Foods
C	6	Bell Flavors & Fragrance
L	9	Brenntag
C	10	Briess Malt & Ingredients Co.
D	8	Brookside Flavors & Ingredients
E	8	Buchi
F	10	Butter Buds Food Ingredients
B	3	Carmi Flavors
D	6	Catania Oils
F	6	Chesapeake Spice Company
F	1	Citadelle Maple Syrup Co-op
J	4	Clofine Dairy & Food Products
L	4	Colony Gums Inc.
C	8	Commercial Creamery
J	2	Del-Val Food Ingredients
M	3	Dempsey Food
J	7	Divi's Nutraceuticals
A	7	Domino Foods Inc.
E	12	Dongsheng Foods USA
B	2	Ecom Cocoa
A	1	Elite Spice Inc.
E	7	Enterprise Food Products
K	3	Essex Food Ingredients
A	10	First Choice Ingredients
A	8	Florida Food Products

SECTION TABLE

J	9	Food and Drug and the Bug
B	6	Foodarom Flavors
B	1	Fruit d'Or/ Decas Cranberry
C	7	Fuchs North America
D	5	Gillco Ingredients
B	5	Glanbia Nutritionals
A	4	Gold Coast Ingredients
B	8	Grande Custom Ing. Group
A	9	Hanna Instruments, Inc
L	2	Herbstreith & Fox Inc.
J	8	Hormel Ingredient Solutions
J	1	Howtian
F	7	Imbibe
F	4	ingredient brothers
B	10	Ingredient Connections
J	11	International Bakers Services
L	6	Jeneil Biotech
J	10	Jungbunzlauer
K	8	Kalsec
D	1	Klass Ingredients
D	12	Klass Ingredients
D	11	KI / American Food Ingredients
D	2	KI / Crain Walnut Shelling
D	2	KI / Graceland Fruit
D	3	KI / Klassic Coconut
E	3	LA Foods
E	9	LBB Specialties-AIC/Centerchem
K	9	Liucta/FFS
B	4	Matsutani America Inc
L	7	Melt-to-Make
K	6	Mitsubishi Int'l Food Ingredients
B	12	New England Research Chefs
A	5	New York Spice Inc.
A	6	Newly Weds Foods
A	11	Newtrend USA
E	1	NFP Processing

SECTION TABLE

B	11	NiuSource Inc.
K	5	OC Flavors
F	3	ONE Banana Ingredients
C	4	OSF Flavors
K	2	Oterra
B	7	Pacific Farms
C	5	PanaSource Ingredients
J	3	Paradise Fruits N. America
M	1	Perimondo
L	3	Pressure Techniques
L	1	Prime Ingredients
M	6	Prinova
F	8	Profile Food Ingredients
D	4	Prova INC.
A	3	Renewal Mill
M	4	RKL eSolutions
F	2	Robertet
K	7	Roquette
E	11	SALTWELL, Inc.
F	5	Sensient Technologies
C	1	Sethness Roquette
F	11	Sunsweet Growers
M	2	Suzhou-Chem Inc.
C	2	Synergy Flavors Inc.
E	5	T. Hasegawa USA
J	5	Target Flavors Inc.
E	10	Tastepoint by IFF
L	8	The Tec Team
E	2	Thymly Products, Inc.
J	6	Tilley Distribution, Inc.
B	1	Tretter Food Ing. & Packaging
A	2	TWG Health & Nutrition
D	7	Universal Ingredients
A	12	Virginia Dare
D	10	Weber Flavors
F	9	Wilkem Scientific

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Food and Drug and the Bug

Gold Corporate Sponsors

Tretter Food Ingredients & Pkg.

Virginia Dare Extract Co.

Klass Ingredients

Blount Foods

Weber Flavors

Ocean Spray

Herbstreith & Fox

Essex Food Ingredients

Del-Val Food Ingredients

Silver Corporate Sponsors

Elite Spice, Inc.

NFP Processing

Wilkelm Scientific

Suzhou-Chem Inc.

Accurate Ingredients

Exhibitor Category Information

Acidulants

Brenntag
Jungbunzlauer
Mitsubishi Ingredients
Suzhou-Chem Inc.
Tilley Distribution, Inc.

Analytical Instruments

Wilkem Scientific

Anti-Caking Agents

Herbstreith & Fox Inc.
Mitsubishi Ingredients
Roquette

Anti-Microbials

A&B Ingredients
Essex Food Ingredients
Gillco Ingredients
Kalsec
Newly Weds Foods

Antioxidants

A&B Ingredients
Kalsec
Newly Weds Foods
Perimondo
Sunsweet Growers
Tilley Distribution, Inc.
TWG Health & Nutrition

Aspartame

APURA Ingredients
NiuSource Inc.
PanaSource Ingredients, Inc.
Suzhou-Chem Inc.

Baking Inclusions/Sprinkles

AME Nutritional Ingredients
Anderson Advanced Ingredients
Atlantic Sweetner Inc
BA Carlson/Tree Top
Paradise Fruits North America, Inc
Technologies
Tretter Food Ingredients & Packaging

Batters/Breadings

Newly Weds Foods

Botanicals/Botanical Extracts

Adallen Nutrition
Bell Flavors & Fragrance

Florida Food Products
Kalsec
Prime Ingredients
Prinova
Universal Ingredients

Brokers/Ingredients

Accurate Ingredients
AGNIMBLE
BA Carlson/Tree Top
Ingredient Brothers
Ingredient Connections
Int'l Bakers Services
Klass Ingredients
NiuSource Inc.

Capsicums

Klass Ingredients/American Food Ing.

Caramel Color

Briess Malt & Ingredients
Oterra
Prime Ingredients
Sethness Roquette
Weber Flavors

Caseinates

Clofine Dairy & Food Products, Inc.
Ingredient Connections
Mitsubishi Ingredients

Cereals as Ingredients

LA Foods

Cheese

AME Nutritional Ingredients
Glanbia Nutritionals
LA Foods

Cheese Powders

BA Carlson/Tree Top
Commercial Creamery
Del-Val Food Ingredients
Dempsey Food
First Choice Ingredients
Glanbia Nutritionals
Ingredient Connections

Chemicals, Food

Brenntag
LBB Specialties-AIC/Centerchem
NiuSource Inc.

Perimondo
Wilkem Scientific

Chocolate

Ecom Cocoa
Tretter Food Ingredients & Packaging

Coatings, Ice Cream

Sensient Technologies

Coconut

BA Carlson/Tree Top
ingredient brothers
Klass Ingredients/Klassico Coconut

Cocoa

Ecom Cocoa
Gillco Ingredients
Tretter Food Ingredients & Packaging

Co-enzyme Q10

Suzhou-Chem Inc.

Coffee

Florida Food Products
Ingredient Connections
Synergy Flavors, Inc.

Colors (Artificial)

Gold Coast Ingredients
Prime Ingredients
Sensient Technologies

Colors (Natural)

Briess Malt & Ingredients
Dempsey Food
Divi's Nutraceuticals
GNT USA
Gold Coast Ingredients
Herbstreith & Fox Inc.
Kalsec
NiuSource, Inc.
Oterra
Prime Ingredients
Sensient Technologies

Contract Blending

Int'l Bakers Services
Prime Ingredients
Prinova
Thymly Products

Corn Sweeteners/Syrup

Atlantic Sweetner
PanaSource Ingredients, Inc.

Custom Blending

BA Carlson/Tree Top
Clofine Dairy & Food Products, Inc.
Commercial Creamery
Fuchs North America
Int'l Bakers Services
Liucta/FFS
New York Spice, Inc.
NiuSource, Inc.
NFP Processing
Prime Ingredients
Profile Food Ingredients
Thymly Products

Dairy Ingredients/Enzyme Modified

Accurate Ingredients
Atlantic Sweetner
Brenntag
Butter Buds Food Ingredients
Commercial Creamery
Dempsey Food
First Choice Ingredients
Grande Custom Ingredients Group
Ingredient Connections
Jeneil Biotech
Profile Food Ingredients

Dairy Products

AME Nutritional Ingredients
Atlantic Sweetner
Clofine Dairy & Food Products, Inc.
Commercial Creamery
Glanbia Nutritionals
Jeneil Biotech

Dextrose

NiuSource, Inc.
Roquette
Suzhou-Chem Inc.

Edible Glitter & Sprinkles

Glanbia Nutritionals

Egg Replacers

Gillco Ingredients
Profile Food Ingredients
Sensient Technologies

Emulsifiers

A&B Ingredients
Brenntag

Del-Val Food Ingredients
Essex Food Ingredients
Gillco Ingredients
Mitsubishi Ingredients
Perimondo
Profile Food Ingredients
T. Hasegawa USA
Tilley Distribution, Inc.

Encapsulated Ingredients

Florida Food Products
Glanbia Nutritionals
Perimondo
Prinova
Thymly Products

Enterprise Software

RKL eSolutions

Enzymes

Angel Yeast Co., Ltd
Dempsey Food
Thymly Products
TWG Health & Nutrition

Equipment, laboratory

Buchi
Hanna Instruments, Inc
Pressure Techniques
Wilkem Scientific

Equipment, manufacturing

Buchi
Pressure Techniques

Equipment, Sanitation

Pressure Techniques

Fat Substitutes

Perimondo

Fats/Oils

AME Nutritional Ingredients
Catania Oils
Hormel Ingredient Solutions
LA Foods
Mitsubishi Ingredients

Fiber, Non-Caloric

Del-Val Food Ingredients
Herbstreith & Fox Inc.
Renewal Mill
Roquette

Fiber, Soluble

A&B Ingredients
Angel Yeast Co., Ltd
Herbstreith & Fox Inc.
Matsutani America Inc.
Roquette

Flavor Delivery Systems

Brookside Flavors & Ingredients
Foodarom Flavors
NFP Processing
OSF Flavors
Perimondo
Robertet
T. Hasegawa USA
Target Flavors Inc.
Universal Ingredients
Weber Flavors

Flavor Enhancers

A&B Ingredients
Brookside Flavors & Ingredients
Carmi Flavors
Del-Val Food Ingredients
Enterprise Food Products
Florida Food Products
Foodarom Flavors
Gold Coast Ingredients
Howtian
Imbibe
Int'l Bakers Services
Jeneil Biotech (dairy)
LBB Specialties-AIC/Centerchem
Liucta/FFS
Mitsubishi Ingredients
OC Flavors
OSF Flavors
Prinova
Robertet
Synergy Flavors Inc.
T. Hasegawa USA
Target Flavors Inc.
The Tec Team
Virginia Dare
Weber Flavors

Flavors & Extracts - SAVORY

Accurate Ingredients
BA Carlson/Tree Top
Bell Flavors & Fragrance
Briess Malt & Ingredients
Brookside Flavors & Ingredients
Carmi Flavors
Commercial Creamery
Del-Val Food Ingredients

First Choice Ingredients
Florida Food Products
Foodarom Flavors
Fuchs North America
Gold Coast Ingredients
Hormel Ingredient Solutions
Ingredient Connections
Jeneil Biotech (dairy)
Kalsec
Liucta/FFS
OC Flavors
OSF Flavors
Prime Ingredients
Prova Inc.
Synergy Flavors Inc.
T. Hasegawa USA
Target Flavors Inc.
Tastepoint by IFF
The Tec Team
Thymly Products
Virginia Dare

Flavors & Extracts - SWEET

APURA Ingredients
BA Carlson/Tree Top
Bell Flavors & Fragrance
Briess Malt & Ingredients
Brookside Flavors & Ingredients
Carmi Flavors
Florida Food Products
Foodarom Flavors
Gold Coast Ingredients
Howtian
Imbibe
Ingredient Connections
Int'l Bakers Services
Jeneil Biotech
Liucta/FFS
NiuSource Inc.
OC Flavors
OSF Flavors
Prime Ingredients
Prova Inc.
Robertet
Synergy Flavors Inc.
T. Hasegawa USA
Target Flavors Inc.
Tastepoint by IFF
The Tec Team
Thymly Products
PanaSource Ingredients, Inc.
Sensient Technologies
Virginia Dare
Weber Flavors

Flaxseed

ingredient brothers
New York Spice Inc.

Flour

Briess Malt & Ingredients
ingredient brothers
Klass Ingredients/American Food Ing.
New York Spice Inc.
Renewal Mill

Food Bases/Glazes

Hormel Ingredient Solutions
Ingredient Connections
LBB Specialties-AIC/Centerchem
Melt-to-Make
Newly Weds Foods

Food Production

Hormel Ingredient Solutions
Melt-To-Make

Fortification

Divi's Nutraceuticals

Fragrances

Liucta/FFS

Fructose

NiuSource Inc.

Fruit, Canned

LA Foods

Fruit Dried

BA Carlson/Tree Top
Citadelle Maple Syrup Cooperative
Fruit d'Or/ Decas Cranberry
ingredient brothers
Klass Ingredients/Graceland Fruit
ONE Banana Ingredient
Paradise Fruits North America, Inc
Sunsweet Growers
Tretter Food Ingredients & Packaging
Universal Ingredients

Fruit, fresh/frozen

BA Carlson/Tree Top
Fruit d'Or/ Decas Cranberry
LA Foods
ONE Banana Ingredients
Tretter Food Ingredients & Packaging

Fruit Juice Concentrates

BA Carlson/Tree Top

Fruit d'Or/ Decas Cranberry
ONE Banana Ingredients
Sunsweet Growers
Tretter Food Ingredients & Packaging
Universal Ingredients

Fruit Seeds/Seed Oil

ingredient brothers

Functional Ingredients

A&B Ingredients (starches)
Grande Custom Ingredients Group
Herbstreith & Fox (fiber)

Furniture, Laboratory

Wilkem Scientific

Gelling Agents

Herbstreith & Fox Inc.

Gluten Free Ingredients

Synergy Flavors

Grains/Beans/Seeds

Brenntag
Briess Malt & Ingredients
ingredient brothers
LA Foods
New York Spice Inc.

Gummy Base

Matsutani America, Inc.
Melt-to-Make

Halal

Virginia Dare Flavors

Herb Pastes & Purees

Pacific Farms

Honey

Accurate Ingredients
BA Carlson/Tree Top

HVP

Angel Yeast Co., Ltd
Essex Food Ingredients
Synergy Flavors Inc.

Hydrocolloids

Essex Food Ingredients

Ice Cream Inclusions/Varigates

BA Carlson/Tree Top
Sensient Technologies

Ingredient Distributors/Suppliers

Accurate Ingredients
AME Nutritional Ingredients
Anderson Advanced Ingredients
Atlantic Sweetner
BA Carlson/Tree Top
Batory Foods
Brenntag
Clofine Dairy & Food Products, Inc.
Dempsey Food
Essex Food Ingredients
ingredient brothers
LA Foods
Mitsubishi Ingredients
NiuSource Inc.
Prinova
Thymly Products
Tilley Distribution, Inc.

Ingredient Manufacturer

Divi's Nutraceuticals

Ingredients for Flavors

BA Carlson/Tree Top
Butter Buds Food Ingredients
Commercial Creamery
Fuchs North America
Int'l Bakers Services
Liucta/FFS
SALTWELL Inc
Tilley Distribution, Inc.
Universal Ingredients

Inositol

Howtian

Inulin (Chicory Root Fiber)

A&B Ingredients
Anderson Advanced Ingredients
Gillco Ingredients
NiuSource Inc.

Kosher Ingredients

A&B Ingredients
Adallen Nutrition
AME Nutritional Ingredients
Anderson Advanced Ingredients
Angel Yeast Co., Ltd
Atlantic Sweetner
Bell Flavors & Fragrance
Briess Malt & Ingredients
Butter Buds Food Ingredients
Clofine Dairy & Food Products, Inc.
Commercial Creamery
Elite Spice Inc.

Florida Food Products
Gillco Ingredients
Grande Custom Ingredients Group
Jeneil Biotech
Liucta/FFS
New York Spice Inc.
Paradise Fruits North America, Inc
Perimondo
Profile Food Ingredients
Sensient Technologies
Synergy Flavors Inc.
The Tec Team
Universal Ingredients

Laboratory Services

a: analytical

Buchi

b: consumer testing

c: microbiological

Buchi

d: nutritional labeling

e: product development

BA Carlson/Tree Top
Buchi
Elite Spice Inc.
Foodarom Flavors
Liucta/FFS

Lactic Acid

NiuSource Inc.

Lactose, Edible

Clofine Dairy & Food Products
Mitsubishi Ingredients

Lecithins

Perimondo

Malt

AME Nutritional Ingredients
Briess Malt & Ingredients

Manufacturing/Co-packing

Hormel Ingredient Solutions
NFP Processing
Profile Food Ingredients

Masking/Bitter Blocking

Adallen Nutrition
BA Carlson/Tree Top
Del-Val Food Ingredients
Foodarom Flavors
Imbibe

Jeneil Biotech
Sensient Technologies
Virginia Dare

Meat/Poultry Products

Brenntag
Hormel Ingredient Solutions
LA Foods

Medium Chain Triglycerides

ingredient brothers

Minerals

Jungbunzlauer
SALTWELL Inc
TWG Health & Nutrition

Molasses

Atlantic Sweetner

Monosodium Glutamate

Elite Spice

Nutraceuticals

Anderson Advanced Ingredients
Divi's Nutraceuticals
Essex Food Ingredients
Glanbia Nutritionals
NiuSource Inc.
Perimondo

Nutritional Supplements

Dempsey Food
Divi's Nutraceuticals
Essex Food Ingredients
Howtian
Melt-to-Make
Perimondo

Nuts

Hormel Ingredient Solutions
Klass Ingredients/Crain Walnut Shelling
Tretter Food Ing. & Packaging

Oleoresins

Accurate Ingredients
Elite Spice Inc.
Kalsec

Omega 3 Fatty Acids

TWG Health & Nutrition

Omega 6 Fatty Acids

TWG Health & Nutrition

Organic Ingredients

Brenntag
Briess Malt & Ingredients
Fruit d'Or/ Decas Cranberry
Fuchs North America
Howtian
Liucta/FFS
Oterra
Sensient Technologies
Synergy Flavors

Ozone Water Treatment

Pressure Techniques

Packaging

Tretter Food Ing. & Packaging

Payment Service Provider

AGNIMBLE

Peanut Butter

Tretter Food Ingredients & Packaging

Pest Management Services

Food and Drug and the Bug

Phosphates

Prinova
Suzhou-Chem Inc.
Thymly Products
Tilley Distribution, Inc.

Phospholipids

Perimondo LLC

Prebiotics

Anderson Advanced Ingredients
Matsutani America Inc
Roquette

Probiotics

A&B Ingredients
AME Nutritional Ingredients
Anderson Advanced Ingredients
TWG Health & Nutrition

Professional Organization

NE Research Chefs Association

Pulses

Essex Food Ingredients

Pyrroloquinoline Quinone (PQQ)

Howtian

Release Agents

LBB Specialties-AIC/Centerchem
Perimondo

Rice

Briess Malt & Ingredients

Rosemary Extracts

Kalsec
Newly Weds Foods

Salt/Salt Replacers

SALTWELL Inc.

Seafood Extracts

Del-Val Food Ingredients
Ingredient Connections

Seasoning Blends

BA Carlson/Tree Top
Chesapeake Spice Co, (custom)
Commercial Creamery
Elite Spice Inc.
Fuchs North America
Klass Ingredients/American Food Ing.
Newly Weds Foods
Pacific Farms
SALTWELL Inc

Seaweed/Algae

Ingredient Connections

Sensory Modifiers

Bell Flavors & Fragrance
Grande Custom Ingredients Group

Soy Protein

Atlantic Sweetner
Essex Food Ingredients
Gillco Ingredients

Soy Sauce

Accurate Ingredients

Spices/Herbs

Accurate Ingredients
Chesapeake Spice Co.
Elite Spice Inc.
Fuchs North America
ingredient brothers
Kalsec
Klass Ingredients/American Food Ing.
Mitsubishi Ingredients
New York Spice Inc.
Pacific Farms
SALTWELL Inc

Stabilizers

Anderson Advanced Ingredients
Gillco Ingredients
Imbibe
Jungbunzlauer
Profile Food Ingredients
Tilley Distribution, Inc.

Stocks, Broths, Bases

Hormel Ingredient Solutions

Sugar Replacements

Adallen Nutrition
Anderson Advanced Ingredients
APURA Ingredients
Atlantic Sweetner
BA Carlson/Tree Top
Batory Foods
Briess Malt & Ingredients
Essex Food Ingredients
Howtian
Imbibe
Ingredient Connections
Jungbunzlauer
Newtrend USA
NiuSource Inc.
PanaSource Ingredients, Inc.
Roquette

Sugars/Sweeteners

Adallen Nutrition
AME Nutritional Ingredients
Anderson Advanced Ingredients
APURA Ingredients
Atlantic Sweetner
Citadelle Maple Syrup Cooperative
Domino Foods Inc.
Howtian
ingredient brothers
Newtrend USA
NiuSource Inc.
PanaSource Ingredients, Inc.
Prinova
Roquette
Suzhou-Chem Inc.

Supplies, Laboratory

Wilkem Scientific

Supply Chain Service Provider

AGNIMBLE

Tea

Florida Food Products
Robertet
Synergy Flavors Inc.

Texturized Vegetable Protein (TVP)

Dempsey Food

Thickeners/Starches/Gums

Colony Gums Inc.

Dempsey Food

Essex Food Ingredients

Gillco Ingredients

Herbstreith & Fox Inc.

Jungbunzlauer

Profile Food Ingredients

Roquette

Tilley Distribution, Inc.

Upcycled Ingredients

Renewal Mill

Vanilla

Foodarom Flavors

OSF Flavors

Prime Ingredients

Synergy Flavors Inc.

Universal Ingredients

Virginia Dare

Weber Flavors

Vegan (plant based) Dairy Flavors

Jeneil Biotech

Vegetables, Canned

LA Foods

Vegetables, Dried

BA Carlson/Tree Top

Dongsheng Foods USA

Elite Spice Inc.

ingredient brothers

Ingredient Connections

Klass Ingredients/American Food Ing.

Pacific Farms

Paradise Fruits North America, Inc

Universal Ingredients

Vegetables/fresh/ frozen

BA Carlson/Tree Top

Dongsheng Foods USA

Ingredient Connections

LA Foods

Pacific Farms

Viscosity Measuring Equipment

Wilkem Scientific

Vitamins/Enrichments

Howtian

NiuSource Inc.

NFP Processing

Perimondo

Prinova

Suzhou-Chem Inc.

TWG Health & Nutrition

Whey Protein Concentrate

Clofine Dairy & Food Products, Inc.

Glanbia Nutritionals

Grande Custom Ingredients Group

Ingredient Connections

Whey Protein Isolates

Clofine Dairy & Food Products, Inc.

Glanbia Nutritionals

Grande Custom Ingredients Group

Ingredient Connections

Yeast Extracts/Yeast

Accurate Ingredients

Angel Yeast Co., Ltd

Brookside Flavors & Ingredients

Del-Val Food Ingredients

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