

Northeast Section, Institute of Food Technologists

# Food Expo 2024

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Scarborough, ME 04074  
Shirley Barber Phone (207) 839-3064  
Email: [shirleyatevents@gmail.com](mailto: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

Level 3	11:00—11:45	11:45- 12:30	12:30 - 1:30
Room C	<b>Swift Surveillance: A Smartphone Microscope Solution for Detecting Bacteria on Food Contact Surfaces</b>	<b>Early Prediction of Oil Shelf-Life through Machine Learning</b>	
Room D	<b>Enhancing Food Science with AI-powered Colorimetry</b>	<b>Commercializing the Low FODMAP Diet</b>	<b>Increasing the Acceptance of Plant-based Alternatives to Animal-based Foods</b>

### **Increasing the Acceptance of Plant-based Alternatives to Animal-based Foods**

The enduring challenge of low acceptance for plant-based alternatives stems from taste and texture disparities with traditional animal-based foods. Overcoming these obstacles demands heightened collaboration between sensory scientists and consumer insights experts, ensuring the creation of appealing products. While scientific advancements and novel technology are critical for developing sustainable products, more sensory and consumer studies are needed to increase their adoption.

**Alissa Nolden, Assistant Professor, University of Massachusetts**



Alissa Nolden is an Assistant Professor at The University of Massachusetts, Amherst in the Department of Food Science who works with her colleagues and students to enhance the field of food science and human health. Alissa believes understanding factors influencing sensory perception and taste preferences is important in increasing consumption and creating delicious, healthful, and sustainable foods. She has conducted consumer surveys and sensory studies regarding plant-based foods to understand consumers' motivation to adopt a diet that includes plant-based products, focusing on sensory attributes and personality factors associated with liking and intake.

### **Swift Surveillance: A Smartphone Microscope Solution for Detecting Bacteria on Food Contact Surfaces**

Presentation for a rapid, cost-effective solution for detecting bacterial cells on food-contact surfaces by using a smartphone microscope, which holds promise for revolutionizing bacterial surveillance on food contact surfaces, offering an efficient and affordable way to improve food safety for the food industry.

**Yuzhen Zhang, PhD Student, University of Massachusetts**



Yuzhen Zhang majored in chemistry as an undergrad, and biochemistry in her master's study at Xiamen University in China. In 2022 fall, she joined Dr. Lili He's lab in the food science department of the University of Massachusetts Amherst to do the Ph.D. program. Her project is to develop rapid and cost-effective methods to detect bacterial contamination on food-contact surfaces, helping to reduce food safety issues practically. At the same time, she was the core facility manager at the Institution of Applied Life Science at the UMass, helping over 10 companies and other institutions to solve detection challenges in food, beverages, food packages, and other biosamples.

## Commercializing the Low FODMAP diet

As awareness and acknowledgement of food allergies and intolerances continues to increase, food brands and manufacturers are increasingly looking for options to service those with dietary restrictions. The Low FODMAP diet is a diet that may benefit individuals with various gastrointestinal disorders including: IBS and IBD, Crohn's Disease, Ulcerative Colitis and other associated conditions. Given the relative complexity of the diet and the number of common, everyday ingredients in use today that are high in FODMAPs, developing and commercializing Low FODMAP products can prove to be very challenging.

### Luke Lucas, President, Foddies



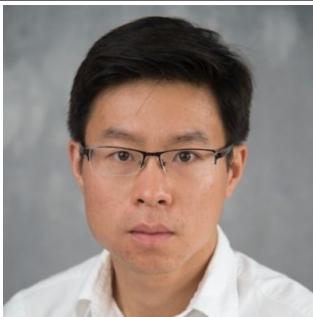
Luke is the cofounder and president of Foddies, a specialty Low FODMAP food brand. Founded in Australia 10 years ago and expanding into the United States in 2021, Foddies was amongst the first in the world to commercialize the Low FODMAP diet. Launching with a number of retail hospitality stores around Melbourne, Australia, Foddies provided a range of dine-in breakfast, brunch and lunch options for its customers. Following COVID and the associated lockdowns, the company pivoted to a range of packaged product offerings, reaching almost 50 SKUs across the frozen and ambient sectors, distributed nation-wide across Australia and, eventually, into the United States.

Luke is also currently working with an Australian trade board to assist other food and beverage companies looking to enter into, or expand within, the US market.

## Early Prediction of Oil Shelf-Life through Machine Learning

The process of lipid oxidation in bulk oil follows a distinctive pattern, ultimately leading to rancidity. This presentation introduces a pioneering method employing Machine Learning-guided kinetic modeling to delineate the degradation pathway of antioxidants in bulk oil before its expiration date. The proposed approach suggests that the shelf life of soybean oil can be accurately forecast as early as 20% into its overall shelf life. By adopting this innovative technique, a more efficient and expedited assessment of shelf life can be achieved, thereby minimizing waste and enhancing product quality.

### Jiakai Lu, Assistant Professor, University of Massachusetts



Jiakai Lu is an Assistant Professor in the department of Food Science at the University of Massachusetts, Amherst. Dr. Lu's current focus lies in investigating combined effects of surfactants and rheology in free-surface flow systems in food processing applications. Additionally, he is actively involved in research on sustainable cleaning technologies using ultrafine bubbles. His research projects have garnered support from prestigious organizations such as the US Department of Agriculture and the US Department of Defense.

## Enhancing Food Science with AI-powered Colorimetry

Discover the transformative impact of AI-powered colorimeters on food product analysis. This talk will explore how these advanced tools surpass traditional colorimetry in accuracy, speed, and efficiency, revolutionizing quality control, R&D, and production processes. Learn about the technology behind AI colorimetry and its significant contributions to food science, including formula enhancements and process improvements. This session is a must-attend for professionals aiming to elevate their work and set new industry standards with cutting-edge technology. Join us to peer into the future of food science powered by AI.

### Abe Walters Founder & CEO AI Measurements

# Show Map

Garage Door

K



1 2 3 4 5 6 7 8

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7 6 5 4 3 2 1

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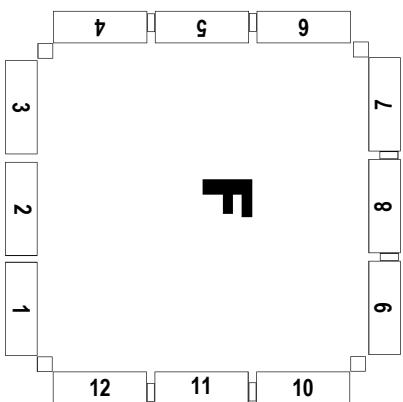
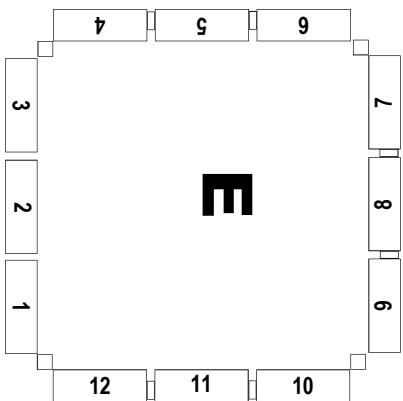
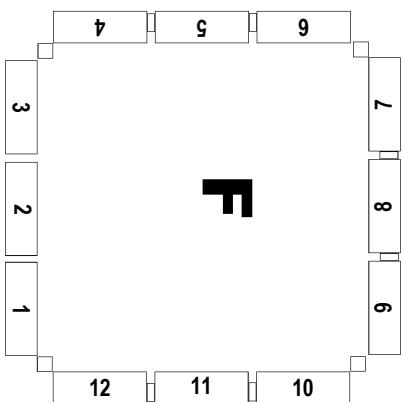
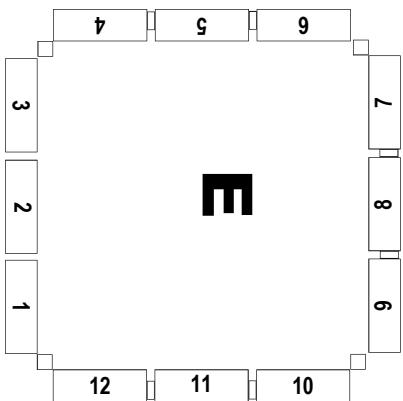
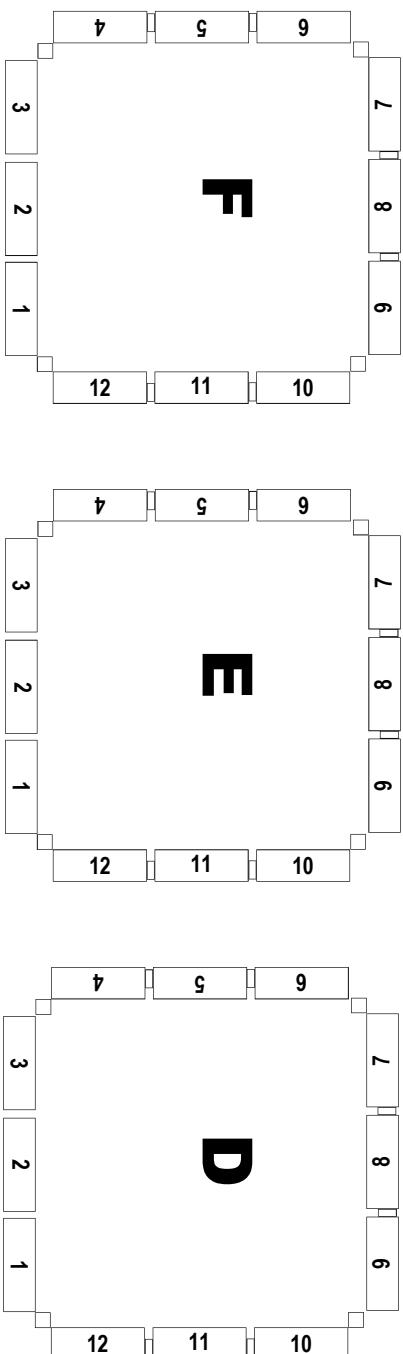
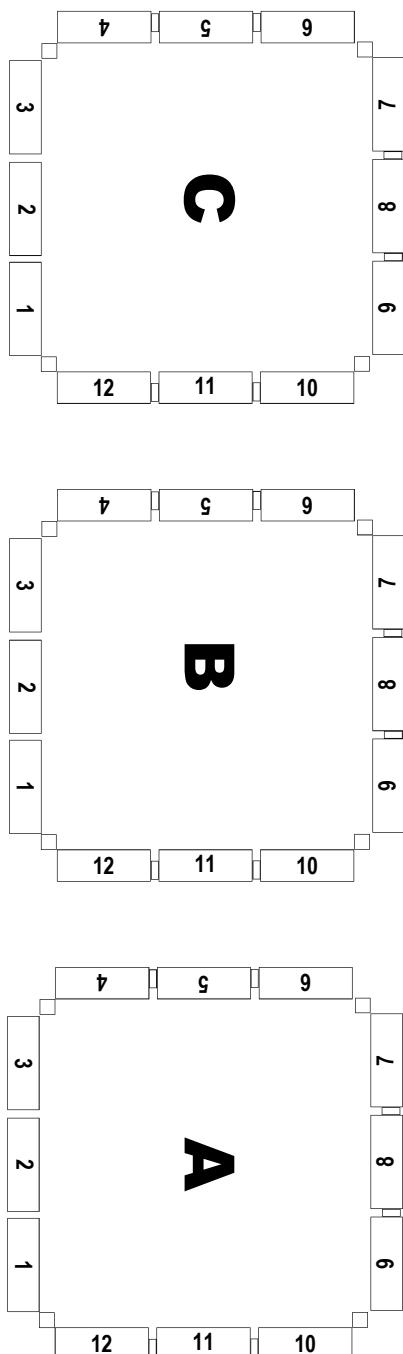
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1



Entrance



# Guide to Exhibitors

SECTION TABLE

A	2	A&B Ingredients
D	9	Accurate Ingredients
L	9	Acme-Hardesty
F	8	Almendra Americas, LLC
L	10	APURA
B	7	Atlantic Sweetner Inc
C	1	Atlas Urban Farms
M	5	Barry Callebaut USA LLC
M	6	Barry Callebaut USA LLC
B	2	Batory Foods
A	8	Bell Flavors & Fragrance
A	6	BENEON, Inc.
J	2	Brenntag & Colony Gums
C	10	Briess Malt & Ingredients
J	7	BSA WIBERG
D	8	Butter Buds Inc.
E	10	Carmi Flavors
C	9	Catania Oils
E	11	Chesapeake Spice
E	3	Citromax
K	3	ClearMask
M	4	Clofine Dairy & Food Products, Inc.
B	4	Commercial Creamery
D	11	Crain Walnut
K	1	Del-Val Food Ingredients
L	6	Dempsey Food
E	6	Divi's Nutraceuticals
A	9	Domino Foods Inc. / ASR
B	12	Dongsheng Foods USA
E	5	Eagle Protect PBC
F	1	Ecom Cocoa
A	7	Elementar Americas, Inc.
A	12	Elite Spice Inc.
M	1	Exhibitor Mystery Key
E	7	First Choice Ingredients, a DSM-Firmenich Co.
A	1	Flavorchem
F	2	Fruit d'Or / Decas Cranberry
J	9	Gillco Ingredients
C	11	GMT USA LLC

SECTION TABLE

L	4	Gold Coast Ingredients
D	2	Graceland Fruit
E	2	Hanamaruki Foods Inc.
J	3	Hanna Instruments
j	4	Hanna Instruments
E	12	Herbstreith & Fox Inc.
B	10	Hormel Ingredient Solutions
K	5	Howtian LLC
B	6	Independent Chemical Corp.
B	1	Ingredient Connections
B	9	Ingredion, Inc.
F	12	International Bakers Services
C	4	Jain Farm Fresh
K	6	JRS Fibers USA
E	4	Kalsec
D	2	Kikkoman
D	1	Klass Ingredients
D	12	Klass Ingredients
D	11	Klassic Coconut
L	5	LBB Specialties
F	3	Lee Kum Kee (USA) Inc
E	9	Loar & Young
F	10	Lucta
L	3	Matsutani America Inc.
D	7	Metarom USA
K	2	MGP Ingredients Inc.
C	7	Milne
E	8	Misitano & Stracuzzi
B	11	Mitsubishi Int'l Food
K	8	Mother Murphy's
F	6	New York Spice Inc.
A	10	Newly Weds Foods
D	4	OSF Flavors
F	11	OVOSUR USA
A	3	Pacific Farms
L	8	Perimondo
F	7	Prime Ingredients
L	1	Prinova
C	12	Profile Food Ingredients

SECTION TABLE

F	5	Prosur
B	5	Prova Inc
C	2	Research Chefs Association
D	3	Rio Valley Chili
D	6	RKL eSolutions
C	5	Robertet Flavors
C	6	Roha USA
M	3	Roquette
K	7	Sensient Technologies
M	2	Stratas Foods
L	2	Suzhou-Chem Inc.
J	8	Synergy Flavors
J	10	T. Hasegawa USA
B	8	Target Flavors
A	5	Tastepoint by IFF
J	5	TasteWorks Flavors
J	1	The Food & Drug
J	6	Thymly Products, Inc.
M	7	Tilley Distribution, Inc.
F	2	Tretter Food Ingredients & Packaging
C	3	UniChem
D	3	Unique
B	3	Universal Ingredients
A	11	Virginia Dare Extract Co.
K	4	Vita-Pakt
A	4	Weber Flavors
C	8	Wilkem Scientific
D	10	ZoomEssence

## **Special Thanks to our NEIFT CORPORATE SPONSORS!**

Join this elite group and help us support our region's Food Science Students!

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**Gold Corporate Sponsorship** annual fee \$250

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100% of Corporate Sponsorship funds are given out each year as Scholarships to our regional food science students.

Support the future of the New England Food Industry! Go to neift.org to sign up!

### **Gold Corporate Sponsors**

Tretter Food Ingredients & Pkg.

Virginia Dare Extract Co.

Klass Ingredients

Blount Foods

Weber Flavors

Del-Val Food Ingredients

### **Silver Corporate Sponsors**

Elite Spice, Inc.

Suzhou-Chem Inc.

Brenntag & Colony Gums

Domino Foods Inc. / ASR

Pacific Farms

Fresh Valley Foods

Montilio's Bakery

### **And Congratulations to our 2024 Scholarship Recipients!**

#### **First Year**

Libby Murphy

Undergraduate School  
UMass Amherst

Shirley Barber Award

#### **Undergraduate**

Alex Pierce

Undergraduate School  
University of Maine

Mel Darack Award

Lauren Ho

UMass Amherst

Kentaro Kawata

UMass Amherst

Lily Saad

UMass Amherst

#### **Graduate**

Haknyeong Hong

Graduate School

Christina Allingham

UMass Amherst

Rachael Enfield

UMass Amherst

Meetha James

University of Maine

Sloane Stoufer

UMass Amherst

Suppliers Award

# Exhibitor Category Information

## Acidulants

Independent Chemical Corporation  
Tilley Distribution, Inc.

## Analytical Instruments

Hanna Instruments, Inc.  
Wilkem Scientific

## Anti-Caking Agents

Independent Chemical Corporation  
Mitsubishi Int'l Food Ing.

## Anti-Microbials

A & B Ingredients  
Gillco Ingredients  
Kalsec, Inc.  
Mitsubishi Int'l Food Ing.

## Anti-Oxidants

A & B Ingredients  
Gillco Ingredients  
Independent Chemical Corp (natural)  
Kalsec, Inc.  
Perimondo  
Tilley Distribution, Inc.

## Aspartame

APURA Ingredients  
Suzhou-Chem Inc.

## Baking Inclusions/Decorations/Sprinkles

Atlantic Sweetner Inc.  
Loar & Young  
Sensient Technologies  
Tretter Food Ingredients & Packaging

## Barley Rice Isolate

Loar & Young

## Batters/Breading

Ingredion, Inc.  
Newly Weds Foods

## Botanicals/ Botanical Extracts

Atlas Urban Farms  
Flavorchem  
Prime Ingredients  
Prinova  
Synergy Flavors  
UniChem  
Universal Ingredients

## Brokers/ Ingredients

Accurate Ingredients  
Ingredient Connections  
Klass Ingredients  
Loar & Young  
Pacific Farms  
Vita-Pakt

## Capsicums

Kalsec, Inc.  
Rio Valley Chili/ Klass Ing.

## Caramel Color

Briess Malt & Ingredients  
Prime Ingredients  
Roha USA  
Weber Flavors

## Caseinates

Clofine Dairy & Food Products, Inc.

## Cheese/Cheese Powders

Commercial Creamery  
Del-Val Food Ingredients  
First Choice Ingredients, a DSM-Firmenich Co.  
Roha USA

## Chemicals, Food

Batory Foods  
Brenntag & Colony Gums  
Prosur  
Wilkem Scientific

## Chocolate

Barry Callebaut USA LLC  
Ecom Cocoa  
Tretter Food Ingredients & Packaging

## Coatings, Ice Cream

Barry Callebaut USA LLC  
Profile Food Ingredients  
Sensient Technologies

## Cocoa

Barry Callebaut USA LLC  
Briess Malt & Ingredients  
Ecom Cocoa  
Gillco Ingredients  
Prova Inc.  
Tretter Food Ingredients & Packaging  
Virginia Dare Extract Co.

## Coconut

Klassic Coconut/ Klass Ing.  
Loar & Young

## Co-enzyme Q10

Suzhou-Chem Inc.

## Coffee

Flavorchem  
Prova Inc.  
Virginia Dare Extract Co.

## Colors, Artificial

Divi's Nutraceuticals  
Flavorchem  
Gold Coast Ingredients  
Prime Ingredients  
Roha USA  
Weber Flavors

## Colors, Natural

Briess Malt & Ingredients  
Dempsey Food  
Divi's Nutraceuticals

## Flavorchem

GNT USA LLC  
Gold Coast Ingredients  
Herbstreith & Fox Inc.  
Kalsec, Inc.  
Prime Ingredients  
Roha USA  
Weber Flavors

## Contract Blending

Prinova  
Thymly Products, Inc.

## Controlled Environmental Agriculture

Atlas Urban Farms

## Corn Sweeteners/Syrup

Atlantic Sweetner Inc.  
Ingredion, Inc.

## Custom Blending

BSA WIBERG (RTU)  
Chesapeake Spice (seasoning)  
Elite Spice Inc.  
LBB Specialties  
Milne  
Mitsubishi Int'l Food Ing.  
Prime Ingredients  
Prinova  
Profile Food Ingredients  
Thymly Products, Inc.  
Universal Ingredients

## Dairy Ingredients/Enzyme Modified

Accurate Ingredients  
Atlantic Sweetner Inc.  
Butter Buds Inc.  
Commercial Creamery  
Dempsey Food  
First Choice Ingredients, a DSM-Firmenich Co.  
Herbstreith & Fox Inc.  
Ingredient Connections  
LBB Specialties

## Dairy Products

Atlantic Sweetner Inc.  
Butter Buds Inc.  
Clofine Dairy & Food Products, Inc.  
Commercial Creamery  
Profile Food Ingredients

## Dextrose

Acme-Hardesty  
Independent Chemical Corporation  
Roquette  
Suzhou-Chem Inc.

## Egg Replacers

BNEO, Inc.  
Mother Murphy's  
Profile Food Ingredients

<b>Emulsifiers</b>	Lucta Metarom USA Robertet Flavors Target Flavors T. Hasegawa USA ZoomEssence	Flavorchem Gold Coast Ingredients Howtian LLC International Bakers Services, Inc. Lucta Metarom USA Mother Murphy's OSF Flavors Prime Ingredients Prova Inc. Robertet Flavors Sensient Technologies Synergy Flavors Target Flavors Tastepoint by IFF TasteWorks Flavors T. Hasegawa USA Universal Ingredients Virginia Dare Extract Co. Weber Flavors ZoomEssence
<b>Encapsulated Ingredients</b>	A & B Ingredients Almendra Americas, LLC Bell Flavors & Fragrance Butter Buds Inc. Carmi Flavors Citromax Commercial Creamery Del-Val Food Ingredients Flavorchem Gold Coast Ingredients International Bakers Services, Inc. Lucta Metarom USA Mother Murphy's OSF Flavors Prinova Robertet Flavors Synergy Flavors Target Flavors TasteWorks Flavors T. Hasegawa USA Thymly Products, Inc. Universal Ingredients Virginia Dare Extract Co. Weber Flavors	ClearMask
<b>Enzymes</b>	Del-Val Food Ingredients	<b>Flavor Modifiers</b>
<b>Equipment, Laboratory</b>	Atlas Urban Farms Elementar Americas, Inc. Hanna Instruments, Inc. Wilkem Scientific	<b>Food Bases/Glazes</b>
<b>Equipment, Manufacturing</b>	Atlas Urban Farms	Lee Kum Kee (USA), Inc.
<b>Essential Oils</b>	Misitano & Stracuzzi (citrus)	<b>Food Production</b>
<b>Fats/Oils</b>	Acme-Hardesty Catania Oils Gillco Ingredients Hormel Ingredient Solutions Mitsubishi Int'l Food Ing. Stratas Foods	The Food & Drug Administration
<b>Fat Substitutes</b>	BENEON, Inc. LBB Specialties Matsutani America Inc. Perimondo	<b>Food Regulation</b>
<b>Federal Regulatory Agency</b>	The Food & Drug Administration	The Food & Drug Administration
<b>Fiber, Non-Caloric</b>	Accurate Ingredients BENEON, Inc. Herbstreith & Fox Inc. J. Rettenmaier USA LP MGP Ingredients Inc.	<b>Food Safety</b>
<b>Fiber, Soluble</b>	A & B Ingredients Acme-Hardesty BENEON, Inc. Dempsey Food Matsutani America Inc. Roquette	Newly Weds Foods (ingredients) The Food & Drug Administration
<b>Flavor Delivery Systems</b>	Bell Flavors & Fragrance Citromax ClearMask	<b>Fortification</b>
<b>Flavors &amp; Extracts -SAVORY</b>	Bell Flavors & Fragrance Briess Malt & Ingredients Carmi Flavors Commercial Creamery Del-Val Food Ingredients First Choice Ingredients, a DSM-Firmenich Co. Flavorchem Gold Coast Ingredients Hanamaruki Foods, Inc. Ingredient Connections Kalsec, Inc. Lucta Metarom USA Misitano & Stracuzzi (citrus distillations & extractions) OSF Flavors Prime Ingredients Synergy Flavors Target Flavors TasteWorks Flavors Tastepoint by IFF T. Hasegawa USA ZoomEssence	Divi's Nutraceuticals
<b>Flavors &amp; Extracts-SWEET</b>	APURA Ingredients Bell Flavors & Fragrance Briess Malt & Ingredients Carmi Flavors Citromax Del-Val Food Ingredients First Choice Ingredients, a DSM-Firmenich Co.	<b>Fragrances</b>
		Citromax
		<b>Fructose</b>
		Suzhou-Chem Inc.
		<b>Fruit, Dried</b>
		Fruit d'Or/ Decas Cranberry Graceland/ Klass Ing. Roha USA Tretter Food Ingredients & Packaging Unique/ Klass Ing. Vita-Pakt
		<b>Fruit, Fresh/frozen</b>
		Atlas Urban Farms Fruit d'Or/ Decas Cranberry Tretter Food Ingredients & Packaging Vita-Pakt
		<b>Fruit Juice Concentrates</b>
		Fruit d'Or/ Decas Cranberry Milne Misitano & Stracuzzi (citrus) Universal Ingredients Vita-Pakt

**Fruit Juice, NFC**

Milne

**Fruit, Puree**

Milne

**Functional Ingredients**

A & B Ingredients  
Batory Foods  
Brenntag & Colony Gums  
Divi's Nutraceuticals  
Howtian LLC  
J. Rettenmaier USA LP  
Ovosur USA  
Perimondo  
Target Flavors  
Thymly Products, Inc.

**Gelling Agents/Gums/Gelatin**

Acme-Hardesty  
Herbstreith & Fox Inc.  
Ovosur USA

**Gluten Free Ingredients**

A & B Ingredients  
Acme-Hardesty  
BENEON, Inc.  
Brenntag & Colony Gums  
Citromax  
Dempsey Food  
Hanamaruki Foods, Inc.  
Hormel Ingredient Solutions  
J. Rettenmaier USA LP  
Lee Kum Kee (USA), Inc.  
MGP Ingredients Inc.  
Mother Murphy's  
Ovosur USA  
Roquette  
Thymly Products, Inc.  
Universal Ingredients

**Halal Ingredients**

A & B Ingredients  
Citromax  
Elite Spice, Inc.  
First Choice Ingredients, a DSM-Firmenich Co.  
Hanamaruki Foods, Inc.  
Hormel Ingredient Solutions  
Independent Chemical Corporation  
Lucta  
MGP Ingredients Inc.  
Misitano & Stracuzzi  
Roquette  
Tilley Distribution, Inc.  
Universal Ingredients

**Herb Pastes & Purees**

Atlas Urban Farms

**Honey**

Accurate Ingredients  
Domino Foods Inc./ ASR  
Loar & Young

**Hydrocolloids**

Acme-Hardesty  
Brenntag & Colony Gums

Herbstreith &amp; Fox Inc.

Ingredion, Inc.  
J. Rettenmaier USA LP

**Hydroponics**

Atlas Urban Farms

**Ice Cream Inclusions/Sprinkles/Variegates**

Barry Callebaut USA LLC  
Sensient Technologies

**Ingredient Distributors/Suppliers**

Accurate Ingredients  
Atlantic Sweetner Inc.  
Batory Foods  
Brenntag & Colony Gums  
Clofine Dairy & Food Products, Inc.  
Del-Val Food Ingredients  
Dempsey Food  
Gillco Ingredients  
Ingredion, Inc.  
LBB Specialties  
Prinova  
Tilley Distribution, Inc.  
UniChem  
Vita-Pakt

**Ingredient Manufacturer**

Batory Foods  
Brenntag & Colony Gums  
Clofine Dairy & Food Products, Inc.  
Commercial Creamery  
Divi's Nutraceuticals  
Domino Foods Inc./ ASR  
Elite Spice Inc.  
Hanamaruki Foods, Inc.  
Herbstreith & Fox Inc.  
Independent Chemical Corporation  
Ingredion, Inc.  
J. Rettenmaier USA LP  
Lee Kum Kee (USA), Inc.  
Metarom USA  
MGP Ingredients Inc.  
Milne  
Misitano & Stracuzzi  
Ovosur USA  
Profile Food Ingredients  
Prosur  
Roha USA  
Roquette  
Stratas Foods  
Thymly Products, Inc.  
Vita-Pakt

**Ingredients for Flavors**

Briess Malt & Ingredients  
Citromax  
Hanamaruki Foods, Inc.  
LBB Specialties  
Misitano & Stracuzzi  
Prosur  
Tilley Distribution, Inc.  
Virginia Dare Extract Co.

**Inositol**

Howtian LLC  
UniChem

**Inulin**

A &amp; B Ingredients

**Koji**

Hanamaruki Foods (liquid shio koji,  
powdered koji)

**Kosher Ingredients**

Batory Foods  
Brenntag & Colony Gums  
Briess Malt & Ingredients  
Citromax  
ClearMask  
Clofine Dairy & Food Products, Inc.  
Commercial Creamery  
Domino Foods Inc./ ASR  
Elite Spice, Inc  
First Choice Ingredients, a DSM-Firmenich Co.  
Flavorchem  
Hanamaruki Foods, Inc.  
Hormel Ingredient Solutions  
Independent Chemical Corporation  
LBB Specialties  
Lee Kum Kee (USA), Inc.  
Lucta  
MGP Ingredients Inc.  
Milne  
Misitano & Stracuzzi  
Mother Murphy's  
Pacific Farms  
Roquette  
Stratas Foods  
Target Flavors  
Tilley Distribution, Inc.  
UniChem  
Universal Ingredients

**Laboratory Services:****Analytical**

Hanna Instruments, Inc.  
RKL eSolutions

**Consumer Testing**

Hanna Instruments, Inc.  
**Product development**  
Elite Spice Inc.  
Ingredion, Inc.  
Milne

**Lactic Acid**

Independent Chemical Corporation

**Leavening Agents, Aluminum-Free**

Independent Chemical Corporation

**Lecithins**

Perimondo  
Suzhou-Chem Inc.

**Malt & Malt Products**

Briess Malt & Ingredients  
Domino Foods Inc./ ASR  
Loar & Young

**Manufacturing/Co-packing**

Commercial Creamery  
Hormel Ingredient Solutions  
Lee Kum Kee (USA), Inc.  
Loar & Young  
MGP Ingredients Inc.  
RKL eSolutions  
Thymly Products, Inc.

<b>Marinades</b> BSA Wiberg	<b>Payment Service Provider</b> RKL eSolutions	<b>Sensory Modifiers</b> ClearMask T. Hasegawa USA
<b>Masking/Bitter Blocking</b> ClearMask First Choice Ingredients, a DSM-Firmenich Co. International Bakers Services, Inc. Lucta Mother Murphy's Sensient Technologies T. Hasegawa USA Virginia Dare Extract Co.	<b>Phosphates</b> Independent Chemical Corporation Suzhou-Chem Inc. Thymly Products, Inc. Tilley Distribution, Inc.	<b>Shortening, Bakery</b> Catania Oils
<b>Meat/Poultry Products</b> Hormel Ingredient Solutions	<b>Phospholipids</b> Perimondo	<b>Soy Flour</b> Clofine Dairy & Food Products, Inc.
<b>Medium Chain Triglycerides</b> Acme-Hardesty	<b>Prebiotics</b> Acme-Hardesty BENEZO, Inc. ClearMask (Fiber-based Sweeteners) Matsutani America Inc. Roquette	<b>Soy Protein</b> Atlantic Sweetner Inc. Hormel Ingredient Solutions
<b>Minerals</b> UniChem	<b>Preservatives, All-natural, clean label</b> Independent Chemical Corporation	<b>Soy Sauce</b> Kikkoman/ Klass Ing. Lee Kum Kee (USA), Inc.
<b>Molasses</b> Atlantic Sweetner Inc. Domino Foods Inc./ ASR Loar & Young	<b>Probiotics</b> A & B Ingredients Acme-Hardesty	<b>Spice Milling</b> Chesapeake Spice
<b>Nitrile Gloves and PPE Clothing</b> Eagle Protect PBC	<b>Professional Organization</b> Research Chefs Association (RCA)	<b>Spices/Herbs</b> Elite Spice, Inc. Kalsec, Inc. New York Spice, Inc. Pacific Farms Rio Valley Chili/ Klass Ing. Universal Ingredients
<b>Nutraceuticals</b> Brenntag & Colony Gums Divi's Nutraceuticals Howtian LLC Ingredion, Inc. RKL eSolutions UniChem	<b>Protein Powder, Egg White</b> Ovosur USA	<b>Stabilizers</b> Acme-Hardesty Brenntag & Colony Gums Profile Food Ingredients Tilley Distribution, Inc.
<b>Nutritional Supplements</b> LBB Specialties Ovosur USA Prinova UniChem	<b>Proteins, Plant based</b> BENEZO	<b>Supplies, Laboratory</b> Wilkem Scientific
<b>Nuts</b> Barry Callebaut USA LLC Crain Walnut/ Klass Ing. Hormel Ingredient Solutions Loar & Young Tretter Food Ingredients & Packaging	<b>Pyrroloquinoline Quinone</b> Howtian LLC	<b>Stocks &amp; Broths/Bases</b> Hormel Ingredient Solutions
<b>Oleoresins</b> Accurate Ingredients Kalsec, Inc.	<b>Rice</b> Briess Malt & Ingredients Domino Foods Inc./ ASR	<b>Sugar Replacements</b> Almendra Americas, LLC APURA Ingredients Atlantic Sweetner Inc. Batory Foods ClearMask Domino Foods Inc./ ASR Ingredient Connections LBB Specialties Lucta Matsutani America Inc. Roquette
<b>Organic Ingredients</b> Batory Foods Briess Malt & Ingredients Citromax Dempsey Food Howtian LLC Metarom USA OSF Flavors	<b>Rosemary Extracts</b> Kalsec, Inc.	<b>Sauces</b> BSA WIBERG Newly Weds Foods
<b>Packaging</b> Commercial Creamery RKL eSolutions Tretter Food Ingredients & Packaging	<b>Salt/Salt Replacers</b> Accurate Ingredients Hanamaruki Foods, Inc. Lucta Sensient Technologies	<b>Seafood Extracts</b> Del-Val Food Ingredients Ingredient Connections
	<b>Seasoning Blends</b> BSA WIBERG Chesapeake Spice Elite Spice, Inc. Mitsubishi Int'l Food Ing. Newly Weds Foods Rio Valley Chili/ Klass Ing.	<b>Seasoning Blends</b> BSA WIBERG Chesapeake Spice Elite Spice, Inc. Mitsubishi Int'l Food Ing. Newly Weds Foods Rio Valley Chili/ Klass Ing.
		<b>Sugars/Sweeteners</b> Almendra Americas, LLC APURA Ingredients Atlantic Sweetner Inc. BENEZO, Inc. Domino Foods Inc./ ASR Gilco Ingredients Howtian LLC Ingredion, Inc. Prinova Roquette Suzhou-Chem Inc. UniChem
		<b>Sweeteners, High-Intensity</b> ClearMask

**Sweeteners, Pre-Biotic, Fiber based**

ClearMask

**Tea**

Universal Ingredients  
Virginia Dare Extract Co.

**Thickeners/Starches/Gums**

Acme-Hardesty  
Batory Foods  
Herbstreith & Fox Inc.  
J. Rettenmaier USA LP  
MGP Ingredients Inc.  
Mitsubishi Int'l Food Ing.  
Roquette  
Tilley Distribution, Inc.

**Titanium Dioxide Replacements**

Independent Chemical Corporation

**Upcycled Ingredients**

J. Rettenmaier USA LP

**Vanilla**

International Bakers Services, Inc.  
Mother Murphy's  
Prime Ingredients  
Prova Inc.  
Robertet Flavors  
Synergy Flavors  
Target Flavors  
Universal Ingredients  
Virginia Dare Extract Co.  
Weber Flavors

**Vegan (plant based) Dairy Flavors**

First Choice Ingredients, a DSM-Firmenich Co.  
Hanamaruki Foods, Inc.  
Mother Murphy's  
Profile Food Ingredients  
T. Hasegawa USA

**Vegetables, Dried**

Dongsheng Foods USA  
Elite Spice, Inc.  
Pacific Farms  
Roha USA  
Universal Ingredients

**Vegetables, Fresh/Frozen**

Atlas Urban Farms  
Dongsheng Foods USA  
Ingredient Connections  
Jain Farm Fresh

**Vegetables, NFC Puree**

Milne

**Vegetable Protein, Texturized**

Dempsey Food  
MGP Ingredients Inc.  
Roquette

**Vertical Farming**

Atlas Urban Farms

**Vinegar**

Lee Kum Kee (USA), Inc.  
Stratas Foods

**Viscosity Measuring Equipment**

Wilkem Scientific

**Vitamins/Enrichments**

Divi's Nutraceuticals  
Prinova  
UniChem

**Wheat Protein, Texturized**

MGP Ingredients Inc.

**Whey Protein Concentrates**

Clofine Dairy & Food Products, Inc.  
Ingredient Connections

**Whey Protein Isolates**

Clofine Dairy & Food Products, Inc.

**Yeast Extracts/Yeast**

Accurate Ingredients  
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