

Northeast Section, Institute of Food Technologists

# Food Expo 2026

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*And a very special 'Thank You' to our*

## ***Reception Sponsors***

**Tretter Food Ingredients**

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The NEIFT Food Industry Expo is produced by...

**events w/ attitude**

**Events With Attitude**

420 Matthews Estates Road

Matthews, NC 28105

Shirley Barber Phone (207) 839-3064

Email: [shirleyatevents@gmail.com](mailto:shirleyatevents@gmail.com)

### Show at a Glance

<b>Seminar Sessions</b>	<b>11AM - 1:30PM</b>
<b>Supplier Exhibits</b>	<b>1:30 PM - 5 PM</b>
<b>Wind-down Reception</b> Cash Bar, Italian Buffet Peppercorns Tickets \$40 per person	<b>5:15 PM - 8:30 PM</b>

# Guide to Exhibitors

SECTION TABLE

B	7	A&B Ingredients
C	7	Accurate Ingredients
J	6	ADM
A	8	ADM/Matsutani LLC
D	3	American Food Ingredients
B	2	ASR Group
K	3	Bell Flavors and Fragrances
M	1	Bluegrass Ingredients
J	4	Briess Malt & Ingredients Co.
C	6	Butter Buds
J	3	Chesapeake Spice
K	1	ClearH2O
A	5	ClearMaskUSA
A	4	Clofine Dairy & Food Products, Inc.
L	5	Del-Val Food Ingredients
M	3	Dempsey Food
D	8	Diamond Foods
B	8	Dongsheng Foods USA
D	5	Edlong Taste & Dairy Solutions
A	7	Elite Spice
A	3	Enterprise Food Products, LLC
F	7	Ever Fresh Fruit Co.
L	7	Flavorchem
J	1	Gillco Ingredients, an Azelis Company
J	2	Gold Coast Ingredients
D	1	Graceland Fruit
M	4	Hanna Instruments USA
F	5	Howtian
E	3	Independent Chemical

SECTION TABLE

C	2	Ingredient Connections, I
B	5	J.Rettenmaier USA
E	7	Kalsec
D	2	Kikkoman Sales USA
D	1	Klass Ingredients
D	4	Klassic Coconut
A	6	LBB Specialties-Food & Nutrition
B	6	MANE Inc
L	1	Metarom USA
L	6	Mitsubishi Chemical Corporation
J	7	Mitsubishi Int'l Food Ing.
D	8	Mizkan America, Inc.
M	2	Mother Murphy's Flavors
F	2	Mystery Key Game-Attendees
F	2	Mystery Key Game-Exhibitors
B	3	Newly Weds Foods
F	8	Newtown Foods,USA
K	4	Nexira
M	5	Phi Tau Sigma
C	3	Prime Ingredients
F	6	Prinova USA
C	4	Profile Food Ingredients
J	5	Prova Inc
L	3	Red Oak Foods
E	6	Research Chefs Association
E	1	Robertet
D	7	Stratas Foods
E	5	Suzhou-Chem
F	4	Sweet New England Company
L	4	Target Flavors Inc.

SECTION TABLE

B	4	Tastepoint by IFF
C	1	Tasteworks Flavors
L	2	Thymly Products, Inc.
D	6	Tilley Distribution
F	1	Tretter Food Ingredients & Packaging
E	8	UMass Food Science Department
A	2	UniChem
A	1	Virginia Dare Flavors & Extracts
E	2	Weber Flavors
B	1	ZoomEssence

**Career Opportunity**  
Clear2HO  
Westbrook, Maine

Director, Technical Services

Department: R&D/QA  
Reports To: President  
FLSA Status: Exempt  
Effective Date: Immediately

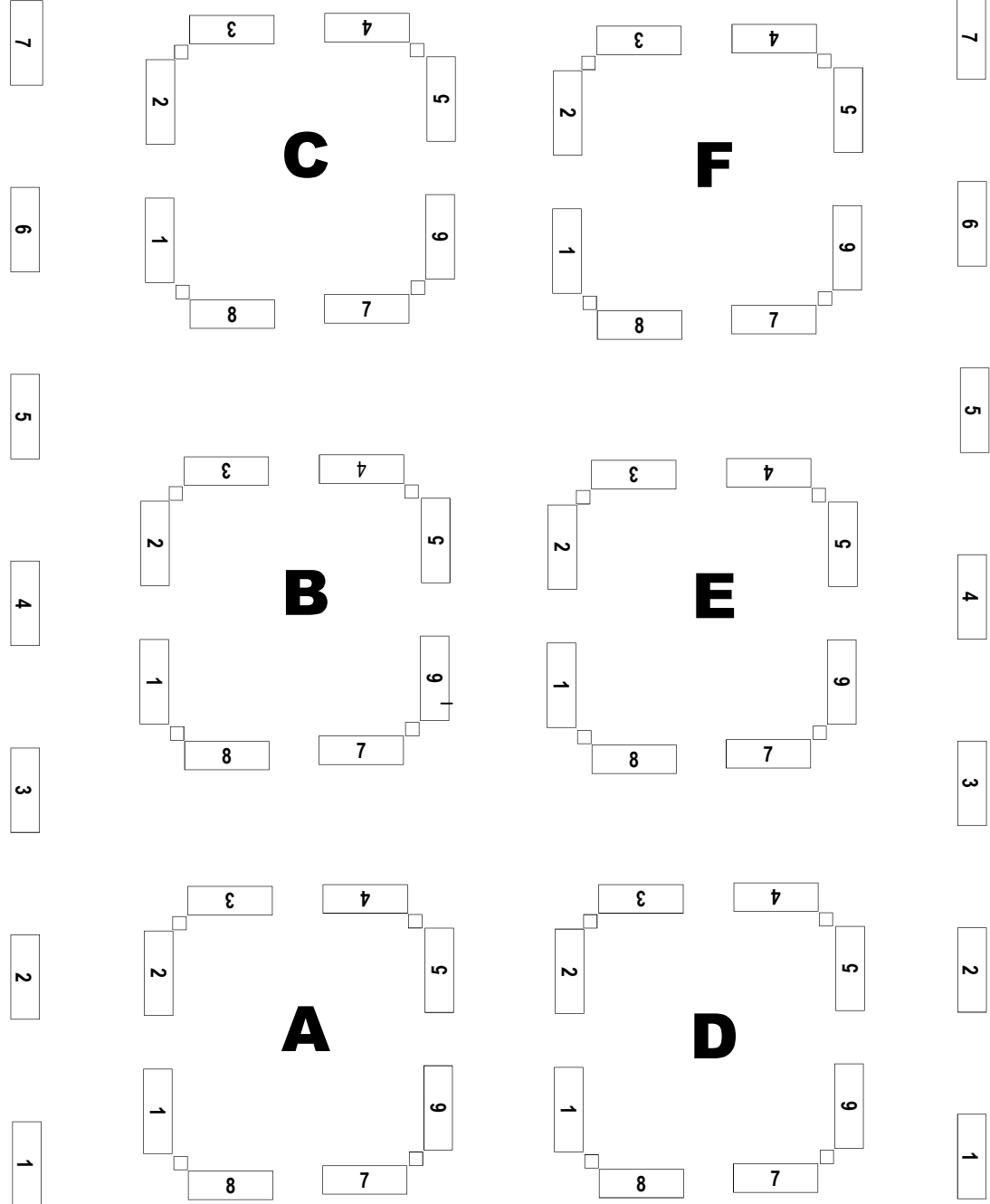
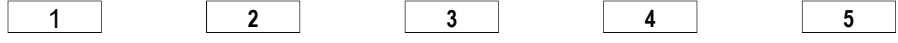
As the Director of Technical Services, you will provide leadership and direction on R&D and QA, driving innovation and excellence in product development and quality assurance processes. In this position, you will champion the product development lifecycle, from ideation and concept development through to product launch and post-market surveillance, ensuring compliance with regulatory standards and customer expectations.

See full details on  
[www.neift.org](http://www.neift.org)

# Show Map

Outside Garage Door

**K**



**J**



**M**



Entrance



## Seminar Schedule

Level 3	11:00—11:45	11:45- 12:30	Break	12:45- 1:30
<b>Room C</b>	<i>Gut microbiome and infant health with implications for infant formula</i>	<b>New Trends</b>		<b>Formulating in a Changing Regulatory Landscape for Color and Flavor</b>
<b>Room D</b>	<b>Reliable Measurement in Food Production: pH What actually Matters</b>	<b>3D Food Printing</b>		<b>Understanding and controlling noroviruses, the leading foodborne pathogen</b>

### Formulating in a Changing Regulatory Landscape for Color and Flavor

#### Monica Hashimoto

Technical Business Development Manager, Flavors, IMCD  
monica.hashimoto@imcdus.com

The US Food Industry has seen a number of regulatory changes, including in various state legislatures, in 2025 and 2026. We will cover current regulatory changes impacting FD&C certified dye use in school lunch, which has led to wider reformulations of food and beverages. We will discuss alternatives to these ingredients in food and beverage formulations, while relating this current landscape to the ongoing successful transition to natural flavor solutions.



At IMCD, Monica Hashimoto serves as a Technical Business Development Manager specializing in Flavor and Caramel Color solutions for our East Coast clients. Monica previously spent 26 years in the flavor industry and loves to try new and different foods and beverages. Monica is a Certified Food Scientist, and she holds a B.S. in Food Science from Rutgers University, and MBA from Rider University.

### "Reliable pH Measurement in Food Production: What actually Matters"

#### Ron Dumais

New England Technical Account Manager, Hanna Instruments

We get it – there are lots of things you have to test for, but pH is still so common yet still throws many for a loop! How do you know when you're set up for a reliable reading? Come learn about how pH is tested, explore best practices, and focus on what matters so that you too can measure your samples with confidence.



Ron Dumais is the local New England representative for Hanna Instruments, where he spends his time speaking with Food and Beverage customers, helping them to find the right analytical tools for their needs. With over 11 years of experience at Hanna Instruments, he works with customers to ensure they can obtain quality measurements with confidence. Not everyone is technical, but everyone can learn to improve their quality testing practices. In his spare time, you can find him playing guitar and singing in a cover band.

## 3D Food Printing

**Rachael Enfield**  
PhD Program,  
University of Massachusetts  
renfield@umass.edu

### Teaching about the basics of 3D printing food and the current trends in the industry



Rachael Enfield is a Ph.D. Candidate at UMass Amherst, focusing on 3D printing of food-safe materials and edible inks. Since Fall 2023, she has worked on projects like printing salmon from vegetable protein and examining food-safe 3D printing resin. With aspirations to start a food 3D printing company, she aims to create healthy, sustainable food options while tackling supply chain issues. Rachael holds a B.S. in Food Science with a minor in Computer Science from UMass, where she collaborated on food printing projects and published a review on 3D food printing applications during the COVID-19 pandemic.

## New Trends

**Sheila McWilliams**  
Sales and Technical Services Manager, Fiberstar Inc.  
s.mcwilliams@fiberstar.net

**Nathalie Buhler**  
Regional Sales Manager- Applications Liason, Butterbuds  
nbuhler@bbuds.com

### Citri-FI Citrus Fiber: Big Opportunity in Food Formulation



Sheila is a Regional Sales and Technical Service Manager for Fiberstar, Inc., working extensively in R&D/Product Development with a recent focus in Quality and Food Safety. Her career experience includes flavor development, concentrate and finished beverage design, fruit-based snack foods, baked and cold-formed bars, nutritional premix formulations for food and non-food applications and bakery sweet goods and bread. Sheila holds an M.S. degree in Food Science and a B.S. degree in Food Biochemistry from the University of California at Davis.

## Tasting Better with Butter Buds



This will be an introduction to Butter Buds products, Dairy and Non-Dairy concentrates and Specialty ingredients, highlighting the many ways Butter Buds' products can be used to enhance flavors, improve mouthfeel, round out harsh notes, mask off-notes, and save cost.

## Understanding and controlling noroviruses, the leading foodborne pathogen

### Matthew Moore

Associate Professor, Eric A. Decker Scholar, University of Massachusetts, Amherst  
mdmoore@umass.edu

This presentation will provide background about human noroviruses, the leading cause of foodborne illness in the US and globally. The talk will discuss the numerous properties that make them difficult to control and discuss some of the work being done at UMass to address these challenges.



Matthew Moore graduated with a B.Sc. in Food Science from Cornell University in 2010, doing undergraduate research in the lab of Dr. Kathryn Boor. He then received a Ph.D. in Food Science in 2016 from the Department of Food, Bioprocessing, and Nutrition Sciences at North Carolina State University under the direction of Dr. Lee-Ann Jaykus. After serving as a postdoctoral scholar in the Jaykus lab for one year, Dr. Moore joined the National Antimicrobial Resistance Surveillance Team at the US Centers for Disease Control and Prevention as an ORISE Postdoctoral Fellow in 2017 under supervision of Dr. Jason Folster. Dr. Moore then joined the Department of Food Science at the University of Massachusetts, Amherst in 2018, where he is currently an Associate Professor and Eric A. Decker Scholar. His lab does research on food safety and public health, with a particular focus on viruses. Matt has been a member of IFT since 2007, and is currently President-Elect of Phi Tau Sigma, the national food science honor society (please do not hesitate to ask him for more info).

## Insights for Infant Nutrition: What Human Milk Teaches Us About Feeding the Microbiome

### Tatiana Daza-Merchan

PhD candidate in Food Science, University of Massachusetts, Fulbright Scholar.  
zdazamerchan@umass.edu

Human milk does more than nourish the infant. It also shapes how the gut microbiome functions. This talk explores how specific nitrogen sources in human milk may selectively support beneficial microbes and influence their physiology and persistence. These insights highlight opportunities for R&D in infant nutrition, including ingredient selection, probiotic performance, and the development of biomarkers for microbiome-informed product design.



Tatiana Daza-Merchan is a PhD candidate in Food Science at the University of Massachusetts Amherst and a Fulbright Scholar. With over 15 years of experience in industrial microbiology and bioprocessing, she has led and supported microbial process optimization in the sugarcane industry. Her current work focuses on translating gut microbiome science into actionable insights for the design of next-generation nutritional strategies.

# Special Thanks to our NEIFT CORPORATE SPONSORS!

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

**Silver Sponsorship** annual fee \$125

**Gold Corporate Sponsorship** annual fee \$300

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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](http://neift.org) to sign up!

## Gold Corporate Sponsors

Tretter Food Ingredients & Pkg.

Virginia Dare Extract Co.

Klass Ingredients

Bluegrass Ingredients

## Silver Corporate Sponsors

ADM Matsutani

Elite Spice

Robertet

Stratas

## And Congratulations to our 2026 Scholarship Recipients!

First Year	Undergraduate School	
Connor Nobile	Johnson & Wales	Shirley Barber Award
Audrey Lam	UMass Amherst	
Undergraduate	Undergraduate School	
Aksharra Nair	UMass Amherst	Mel Darack Award
Libby Murphy	UMass Amherst	
Jose Ittan	UMass Amherst	
Skye Chan	UMass Amherst	
Graduate	Graduate School	
Bezalel Adainoo	UMass Amherst	Suppliers Award
Julia Fukuba	UMass Amherst	
Jiahao Tang	UMass Amherst	
Rachael Enfield	UMass Amherst	
Kyle Wong	University of Maine	
Carlos Escudero	UMass Amherst	

# Categories

## Acidulants

Independent Chemical Sales  
Mitsubishi Int'l Food Ing.  
Suzhou-Chem, Inc.  
Tilley Distribution

## Anti-Caking Agents

Accurate Ingredients  
Del-Val Food Ingredients  
LBB Specialties-Food & Nutrition  
Mitsubishi Int'l Food Ing.  
Suzhou-Chem

## Anti-Microbials

A & B Ingredients  
Dempsey Food  
Gillco Ingredients, an Azelis Co.  
Kalsec  
Mitsubishi Int'l Food Ing.  
Mizkan America  
Newly Weds Foods  
Profile Food Ingredients

## Antioxidants

A & B Ingredients  
Gillco Ingredients, an Azelis Company  
Kalsec

## Aspartame

Suzhou-Chem

## Baking Inclusions/ Decorations/Sprinkles/Fillings

Del-Val Food Ingredients  
Ever Fresh Fruit Co.

## Barriers/Glazes

Newly Weds Foods  
Profile Food Ingredients

## Bases, Ready to Eat, Savory

ADM

## Bases, Ready to Eat, Sweet

ADM

## Batters/Breading

A&B Ingredients  
Newly Weds Foods

## Botanicals/Botanical Extracts

Bell Flavors and Fragrances  
Gillco Ingredients, an Azelis Co.  
Nexira  
Prinova USA  
UniChem

## Brokers/ Ingredients

Accurate Ingredients  
Klass Ingredients

## Capsicums

Accurate Ingredients  
Elite Spice  
Kalsec  
Newly Weds Foods  
Red Oak Foods

## Caramel

Metarom USA

## Caramel Color

Briess Malt & Ing.  
Prime Ingredients

## Caseinates

Clofine Dairy and Food Products  
Gillco Ingredients, an Azelis Company

## Cheese/Cheese Powders

Bluegrass Ingredients  
Clofine Dairy and Food Products  
Dempsey Food

## Chemicals, Food

Independent Chemical Sales  
LBB Specialties – Food & Nutrition  
Mizkan America  
Suzhou-Chem, Inc.

## Chocolate

Gillco Ingredients, an Azelis Company  
Newtown Foods USA  
Tretter Food Ing. & Packaging

## Coatings, Ice Cream

Ever Fresh Fruit Co.

## Cocoa

Briess Malt & Ing.  
Gillco Ingredients, an Azelis Co.  
Newtown Foods USA  
Prova, Inc.  
Tretter Food Ing. & Packaging  
Virginia Dare Flavors & Extracts

## Coconut

Klassic Coconut

## Co-enzyme Q10

Suzhou-Chem

## Coffee

Flavorchem  
Prova, Inc.  
Virginia Dare Flavors & Extracts

## Colors, Artificial

Flavorchem  
Gold Coast Ingredients  
Prime Ingredients  
Weber Flavors

## Colors, Natural

Briess Malt & Ing.  
Dempsey Food  
Flavorchem  
Gillco Ingredients, an Azelis Co.  
Gold Coast Ingredients  
Kalsec  
MANE  
Prime Ingredients  
Tilley Distribution  
Weber Flavors

## Contract Blending

Prime Ingredients  
Prinova USA  
Thymly Products, Inc.

## Culinology

Research Chefs Association

## Custom Blending

Butter Buds, Inc  
Chesapeake Spice  
Clofine Dairy and Food Products  
Elite Spice  
Ever Fresh Fruit Co.  
Prime Ingredients  
Prinova USA  
Profile Food Ingredients  
Thymly Products, Inc.

## Custom Flavor Builds

ClearMaskUSA

## Dairy Ingredients/Enzyme Modified

Accurate Ingredients  
Bluegrass Ingredients  
Butter Buds, Inc.  
Dempsey Food  
Edlong Taste & Dairy Solutions  
Ingredient Connections

## Dairy Products

Bluegrass Ingredients  
Butter Buds, Inc.  
Clofine Dairy and Food Products  
Edlong Taste & Dairy Solutions

## Dextrose

Del-Val Food Ingredients  
Independent Chemical Sales  
Suzhou-Chem  
Tilley Distribution

## Emulsifiers

Del-Val Food Ingredients  
Independent Chemical Sales  
Mitsubishi Chemical Corp.  
Mitsubishi Int'l Food Ing.  
Nexira  
Profile Food Ingredients  
Tilley Distribution

**Encapsulated Ingredients**

ClearH<sub>2</sub>O  
Perimondo LLC  
Thymly Products, Inc.

**Enzymes**

Del-Val Food Ingredients  
Gillco Ingredients, an Azelis Co.  
Tilley Distribution

**Equipment, Laboratory**

Hanna Instruments, Inc.

**Equipment, Manufacturing**

Hanna Instruments USA

**Equipment, Sanitation**

Hanna Instruments USA

**Fats/Oils**

Clofine Dairy and Food Products  
Mitsubishi Int'l Food Ing.  
Stratas Foods

**Fat Substitutes**

LBB Specialties – Food & Nutrition  
Metarom USA

**Fiber, non-caloric**

ADM/Matsutani LLC  
ClearMaskUSA  
J.Rettenmaier USA  
LBB Specialties-Food & Nutrition  
Nexira

**Fiber, Soluble**

A & B Ingredients  
ADM/Matsutani LLC  
Del-Val Food Ingredients  
Dempsey Food  
Gillco Ingredients, an Azelis Company  
LBB Specialties – Food & Nutrition  
Nexira

**Flavor Delivery Systems**

Bell Flavors and Fragrances  
Bluegrass Ingredients  
ClearH<sub>2</sub>O  
Del-Val Food Ingredients  
Edlong Taste & Dairy Solutions  
Ever Fresh Fruit Co.  
MANE  
METAROM USA  
Robertet  
Target Flavors Inc.  
Virginia Dare Flavors & Extracts  
ZoomEssence

**Flavor Enhancers**

Bell Flavors and Fragrances  
Bluegrass Ingredients  
Butter Buds, Inc.  
ClearH<sub>2</sub>O  
ClearMaskUSAUSA  
Del-Val Food Ingredients

Dempsey Food  
Edlong Taste & Dairy Solutions  
Enterprise Food Products, LLC  
eSense Flavors  
Flavorchem  
Gold Coast Ingredients  
MANE  
Metarom USA  
Mizkan America, Inc.  
Mother Murphy's Flavors  
Prinova USA  
Prova Inc.  
Robertet  
Target Flavors Inc.  
Tastepoint by IFF  
Virginia Dare Flavors & Extracts  
Weber Flavors  
ZoomEssence

**Flavors & Extracts -SAVORY**

Bell Flavors and Fragrances  
Briess Malt & Ing.  
ClearMaskUSAUSA  
Del-Val Food Ingredients  
Dempsey Food  
Edlong Taste & Dairy Solutions  
Enterprise Food Products, LLC  
Flavorchem  
Gold Coast Ingredients  
Ingredient Connections  
Kalsec  
MANE  
Metarom USA  
Mizkan America  
Mother Murphy's Flavors  
Prime Ingredients  
Target Flavors Inc.  
Tastepoint by IFF  
Tasteworks Flavors  
Weber Flavors  
ZoomEssence

**Flavors & Extracts-SWEET.**

Bell Flavors and Fragrances  
Briess Malt & Ing.  
ClearMaskUSA  
Edlong Taste & Dairy Solutions  
Enterprise Food Products, LLC  
Flavorchem  
Gold Coast Ingredients  
MANE  
Metarom USA  
Mother Murphy's Flavors  
Prime Ingredients  
Prova, Inc.  
Robertet  
Target Flavors Inc.  
Tastepoint by IFF  
Tasteworks Flavors  
Virginia Dare Flavors & Extracts  
Weber Flavors  
ZoomEssence

**Food Bases & Glazes**

Del-Val Food Ingredients  
Ingredient Connections

**Food Production**

Mizkan America  
Accurate Ingredients

**Fragrances**

Bell Flavors and Fragrances

**Fruit, Dried**

Graceland Fruit

**Fruit, Fresh/frozen**

Ever Fresh Fruit Co.

**Fruit Juice Concentrates**

Nexira

**Fruit Juice Powder**

Bluegrass Ingredients

**Functional Ingredients**

Accurate Ingredients  
Gillco Ingredients, an Azelis Company  
(Health Solutions)  
J.Rettenmaier USA  
LBB Specialties – Food & Nutrition  
Thymly Products, Inc.

**Gelling Agents**

ClearH<sub>2</sub>O

**GLP-1 Friendly**

Gillco Ingredients, an Azelis Company

**Gluten Free Ingredients**

Bluegrass Ingredients  
Butter Buds, Inc  
J.Rettenmaier USA  
Thymly Products, Inc.

**Halal Ingredients**

Butter Buds, Inc.  
Elite Spice  
Mitsubishi Chemical Corp.

**Honey**

Accurate Ingredients

**Hydrocolloids**

ClearH<sub>2</sub>O  
Mitsubishi Int'l Food Ing.  
Tilley Distribution

**Ice Cream Bases & Ingredients**

Ever Fresh Fruit Co.

**Ingredient Distributors/Supplier**

Butter Buds, Inc  
Independent Chemical Sales  
LBB Specialties – Food & Nutrition  
Prinova USA  
Red Oak Foods  
Suzhou-Chem, Inc.  
Thymly Products, Inc.  
Tilley Distribution  
UniChem

**Ingredient Manufacturer**

ADM  
Bell Flavors and Fragrances  
Bluegrass Ingredients  
Butter Buds, Inc.  
ClearH<sub>2</sub>O  
Elite Spice  
Ever Fresh Fruit Co.  
Gold Coast Ingredients  
J.Rettenmaier USA  
Metarom USA  
Mizkan America  
Thymly Products, Inc.

**Ingredients for Flavors**

Briess Malt & Ing.  
Butter Buds, Inc.  
Edlong Taste & Dairy Solutions  
Enterprise Food Products, LLC  
Ingredient Connections  
LBB Specialties – Food & Nutrition  
MANE Inc.  
Metarom USA  
Mizkan America, Inc.  
Tilley Distribution  
Virginia Dare Flavors & Extracts

**Inositol**

Howtian  
Suzhou-Chem  
UniChem

**Inulin**

LBB Specialties – Food & Nutrition  
Suzhou-Chem

**Kosher Ingredients**

Bluegrass Ingredients  
Briess Malt & Ing.  
Butter Buds, Inc.  
ClearMaskUSA  
Elite Spice  
Ever Fresh Fruit Co.  
Mitsubishi Chemical Corp.  
Mizkan America  
Mother Murphy's Flavors  
Suzhou-Chem

**Laboratory Services:****Product development**

Elite Spice  
ClearH<sub>2</sub>O  
Metarom USA

**Lactic Acid**

Independent Chemical Sales

**Lecithins**

Mitsubishi Int'l Food Ing.

**Malt & Malt Products**

Briess Malt & Ing.

**Manufacturing/Copacking**

Elite Spice  
Thymly Products, Inc.

**Masking/Bitter Blocking**

ClearMaskUSA  
Dempsey Food  
Edlong Taste & Dairy Solutions  
Enterprise Food Products, LLC  
Gold Coast Ingredients  
Mother Murphy's Flavors  
Target Flavors  
Virginia Dare Flavors & Extracts

**Meat/Poultry Products**

Dempsey Food

**Medium Chain Triglycerides**

Independent Chemical Sales

**Minerals**

UniChem

**Non-nutritive Sweeteners**

ClearMaskUSA

**Nutraceuticals**

Suzhou-Chem  
UniChem

**Nutritional Supplements**

ClearH<sub>2</sub>O  
LBB Specialties-Food & Nutrition  
Prinova USA  
Suzhou-Chem  
UniChem

**Nuts**

Diamond Foods  
Tretter Food Ing. & Packaging

**Oleo-resins**

Accurate Ingredients  
Kalsec  
Prime Ingredients

**Omega 3 Fatty Acids**

Gillco Ingredients, an Azelis Co.

**Organic Ingredients**

Briess Malt & Ing.  
Ciofine Dairy and Food Products  
Mizkan America  
Newly Weds Foods

**Packaging**

Tretter Food Ing. & Packaging

**Peanut Butter**

Tretter Food Ing. & Packaging

**Phosphates**

Independent Chemical Sales  
Mitsubishi Int'l Food Ing.  
Suzhou-Chem, Inc.  
Thymly Products, Inc.

**pH Testing Equipment**

Hanna Instruments

**Prebiotics**

ClearMaskUSA  
LBB Specialties-Food & Nutrition

**Probiotics**

LBB Specialties-Food & Nutrition

**Pyrrroloquinoline Quinone (PQQ)**

Howtian

**Rice**

Briess Malt & Ing.

**Rosemary Extracts**

Accurate Ingredients  
Kalsec  
Suzhou-Chem

**Salt/Salt Replacers**

A & B Ingredients  
Accurate Ingredients  
Del-Val Food Ingredients

**Sauces**

Newly Weds Foods

**Seasoning Blends**

ADM  
Bluegrass Ingredients  
Elite Spice  
MANE, Inc.  
Newly Weds Foods

**Seaweed/Algae**

Ingredient Connections

**Sensory Modifiers**

ClearMaskUSA  
Edlong Taste & Dairy Solutions

**Soy Protein**

Suzhou-Chem

**Soy Sauce**

Accurate Ingredients  
Kikkoman Sales USA/Klass

**Spices/Herbs**

Chesapeake Spice  
Elite Spice  
Flavorchem  
Kalsec

**Stabilizers**

J.Rettenmaier USA  
Profile Food Ingredients  
Tilley Distribution

**Stocks & Broths/Bases**

ADM

**Sugar Replacements**

A & B Ingredients  
ClearMaskUSA  
Enterprise Food Products, LLC  
Gillco Ingredients, an Azelis Co.  
Howtian  
Ingredient Connections  
LBB Specialties – Food & Nutrition  
Metarom USA  
Suzhou-Chem, Inc.  
Virginia Dare Flavors & Extracts

**Sugars/Sweeteners**

ASR Group  
ClearMaskUSA  
Enterprise Food Products (caramelized)  
Gillco Ingredients, an Azelis Co.  
Howtian  
Prinova USA  
Suzhou-Chem, Inc.  
Sweet New England Co.  
UniChem

**Sweetness Enhancers**

ClearMaskUSA

**Taste Technology**

Edlong Taste & Dairy Solutions

**Tea**

Virginia Dare Flavors & Extracts

**Texturized Vegetable Protein**

A & B Ingredients  
Accurate Ingredients  
ADM  
Dempsey Food

**Thickeners/Starches/Gums**

A & B Ingredients  
Dempsey Food  
Independent Chemical Sales  
J.Rettenmaier USA  
Mitsubishi Int'l Food Ing.

Nexira  
Prime Ingredients  
Tilley Distribution

**Titration**

Hanna Instruments

**Vanilla**

Flavorchem  
MANE  
Metarom USA  
Prime Ingredients  
Prova, Inc.  
Virginia Dare Flavors & Extracts  
Weber Flavors

**Vegan (plant based) Dairy Flavors**

Bell Flavors and Fragrances  
Bluegrass Ingredients  
Butter Buds

**Vegetables, Dried**

Dongsheng Foods USA  
Elite Spice  
Klass Ingredients/American Food Ingredients

**Vegetables, Fresh/Frozen**

Dongsheng Foods USA

**Vinegar**

Mizkan America

**Vitamins/Enrichments**

Suzhou-Chem, Inc.  
UniChem

**Whey Protein Concentrates**

Clofine Dairy and Food Products, Inc.

**Whey Protein Isolates**

Clofine Dairy and Food Products, Inc.

**Wine Concentrates**

Mizkan America

**Yeast Extracts/Yeast**

Accurate Ingredients  
Dempsey Food  
Ingredient Connections  
Mitsubishi Int'l Food Ing.  
Suzhou-Chem

**Yogurt Preparations**

Ever Fresh Fruit Co.

**A&B Ingredients**

Jennifer Czerner  
973-641-3988  
jczerner@abingredients.com  
<https://abingredients.com>

**Accurate Ingredients**

Rich Hills  
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