

Northeast Section, Institute of Food Technologists

# Food Expo 2022

Thanks to our **Expo Exhibitors, Corporate Sponsors**, and especially our **Volunteers** who make our entire year of programming possible.

*A very special 'Thank You' to our*

## **Reception Sponsors**

**Jungbunzlauer**

**Tretter Food Ingredients & Pkg.**

**Virginia Dare Extract Co Inc**

**Prova**

**Weber Flavors**

**Food and Drug and the Bug**

*The NEIFT Food Industry Expo is produced by...*

**events w/ attitude**

**Events With Attitude**  
3 Ottawa Woods Road  
Scarborough, ME 04074

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

### Show at a Glance

Hosted Concessions	10AM - 4PM
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 \$35 per person	5:15 PM - 8:30 PM

# Seminar Sessions

## Third Level, Junior Ballroom

12:30 PM

1:30 PM

### From Warsaw to Worcester: Trends Leading to New Markets

Aging populations, social changes, and technological advances are just a few of the factors motivating dynamic modifications in the food and beverage market and consumer consumption behaviors.

These shifts create possibilities to re-imagine the industry; providing opportunities to innovative products, explore new markets, and employ technologies that engage emerging consumer segments and create new experiences to retain loyal customers.

Janis Grover of Grover Global Food Marketing and Patricia W. Peiffer of Quesited, a market research firm, will discuss the transforming marketplace and introduce innovation in food production and marketing necessary to meet consumer demand to grow business and out-manuever competitors.

*Specialty food products will be introduced and discussed.*

As an International Brand Manager with more than 25 years' experience transitioning ethnic products and regional specialties into the conventional and specialty food markets. **Janis** has worked with food manufacturers in over 30 countries in Latin America, Asia, Europe, North America and the Middle East to create opportunities in developing economies.

Marketing research and competitive intelligence consultant **Patricia W. Peiffer** is an experienced analyst and marketing manager, expert at collecting and developing first party data. Through myriad research methodologies she transforms words into numeric data to drive business decisions and strategy. With data-driven actionable insights, Patricia conveys market conditions, trends, emergent segments, product and communication distribution, and competitor actions. She presents well-organized data and information, useful in deeply understanding consumer behavior and attitude, customer experience and engagement, product development and use, competitors and competitive actions, and product distribution. Her clients include small business to enterprise organizations, nationwide to global in reach. Patricia holds a Master of Science from Rensselaer Polytechnic Institute, Lally School of Management and Technology. She is a graduate of University of Connecticut in marketing management.

11:45 AM

12:30 AM

### FOOD EVOLUTION: Is "Plant-Based" Just Another Diet Fad or Here to Stay?

Going "plant-based" is all the rage these days, offering novel dining options for contemporary eaters. Is it just a fad that will slowly fall by the wayside, like so many other diet crazes, or is it here to stay? Dr. P.K. Newby will answer this question using a nutritional ecology perspective that considers health, environment, economic, and societal factors that continuously shape the way we eat, from farm to fork. Going "plant-based" is all the rage these days, offering novel dining options for contemporary eaters. Is it just a fad that will slowly fall by the wayside, like so many other diet crazes, or is it here to stay? Dr. P.K. Newby will answer this question using a nutritional ecology perspective that considers health, environment, economic, and societal factors that continuously shape the way we eat, from farm to fork.

Dr. P.K. Newby is a scientist, author, and entrepreneur who has dedicated her career to researching and communicating what we eat and why it matters, from farm to fork. An internationally recognized expert and inspiring speaker on plant-based diets and disease prevention and sustainable eating, she refocused her career on science communication in 2012 to bring evidence to today's food and nutrition conversations, launching Food Matters Media, LLC, in 2019. She acts as a science advisor to a number of companies, and consults on a range of food-related projects, and her latest book is "Food and Nutrition: What Everyone Needs to Know" (Oxford University Press, 2018). A recovering academic, she holds a doctorate from Harvard, two master's degrees from Columbia, and previously served on the faculties at Tufts, Boston University, and Harvard. She's currently writing her next book highlighting her plant-based, globally-inspired, Healthy Hedonism (TM) philosophy and developing a docuseries on all the food things.

11:00 AM

11:45 PM

### Supercritical CO2 Extraction: Applications in the Foods and Dietary Supplement Industries

PhaseX Corp applies the unique properties of supercritical CO2 to solve difficult separation problems that cannot be readily solved by traditional solvent extraction and distillation methods. PhaseX applies SC CO2 in a broad segment of industries ranging from natural extracts and dietary supplements, industrial polymers and medical components. PhaseX acts as a service provider for customers who have a particular active ingredient to be extracted from a raw material (botanical substrate). We use one technology – SC CO2 extraction and fractionation – to separate, purify, concentrate and extract various natural products at commercial scale.

Hans Schonemann is Chief Technology Officer of PhaseX Corporation. He joined PhaseX in 1992 and served as president of PhaseX from 2012 to 2020. He has developed at bench scale, piloted, and brought to commercial scale operation numerous SC CO2 extraction processes of nutraceuticals actives from botanical substrates, purification of medical polymers, and concentration of food products. His degrees are in Chemical Engineering, a B.S. from the University of Massachusetts/Lowell (1991) and an M.S. (1992).

# Seminar Sessions

## Third Level, Junior Ballroom

12:30 PM

1:30 PM

**Janis H. Grover, President**  
Grover Global Food Marketing LLC  
[www.groverglobalfood.com](http://www.groverglobalfood.com)  
[janis@groverglobalfood.com](mailto:janis@groverglobalfood.com)  
1.908.797.9847

Specialty Food Consultant with 35 Years in International Markets. Janis H. Grover is a marketing, new product development and sales professional recognized for successfully transitioning international ethnic products into the US specialty food market. She has special expertise in delivering manageable business plans for retail and food service with branded and private-label products. Janis has organized and executed launch strategies for specialty food products working with brands in over 30 countries. She is a frequent keynote speaker at international and US conferences.



**Patricia W. Peiffer, Principal**  
Sr. Research Analyst  
Quesited, LLC  
770.722.6804 [mobile]  
[www.quesited.com](http://www.quesited.com)

Quesited, LLC provides proprietary market research and intelligence for domestic and global organizations. Incorporating robust research methodologies to obtain vital information and comprehensive data analysis, Quesited gives deep insight and strategic perspectives to empower change and improvement.

Quesited offers organizations consumer and competitor studies to inform product development, branding and communication, competitive advantage, new market entry, new or emerging segment identification, and willingness to pay business decisions, strategy, and engagement. Quesited is a registered Women's Business Enterprise [WBE] and conducts research for customer-focused industries.



11:45 AM

12:30 AM

**Dr. P.K. Newby**  
CEO and Founder, Food Matters Media  
[foodmattersmedia.com](http://foodmattersmedia.com)  
[pkn@pknewby.com](mailto:pkn@pknewby.com)

Food Matters Media harnesses the power of food, science, and technology to create healthier populations and a more sustainable planet through projects that inform and inspire and incite meaningful changes in our world. Our work includes consulting and advising companies on scientific and consumer issues; media and science communications; and speaking and on-air appearances on all the food things, farm to fork.

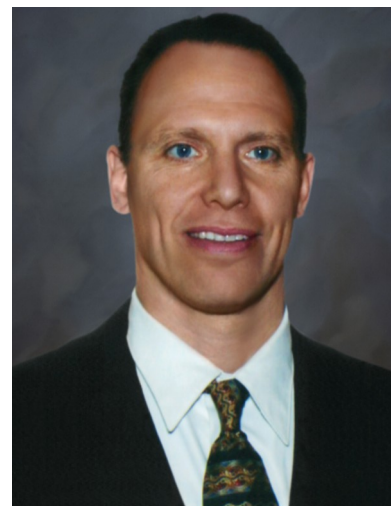


11:00 AM

11:45 PM

**Hans Schonemann, CTO**  
Phasex Corp  
[hjs@phasex4scf.com](mailto:hjs@phasex4scf.com)

Phasex Corp applies the unique properties of supercritical CO<sub>2</sub> to solve difficult separation problems that cannot be readily solved by traditional solvent extraction and distillation methods. Phasex applies SC CO<sub>2</sub> in a broad segment of industries ranging from natural extracts and dietary supplements, industrial polymers and medical components. Phasex acts as a service provider for customers who have a particular active ingredient to be extracted from a raw material (botanical substrate). We use one technology – SC CO<sub>2</sub> extraction and fractionation – to separate, purify, concentrate and extract various natural products at commercial scale



Foster St Garage Door

# Show Map

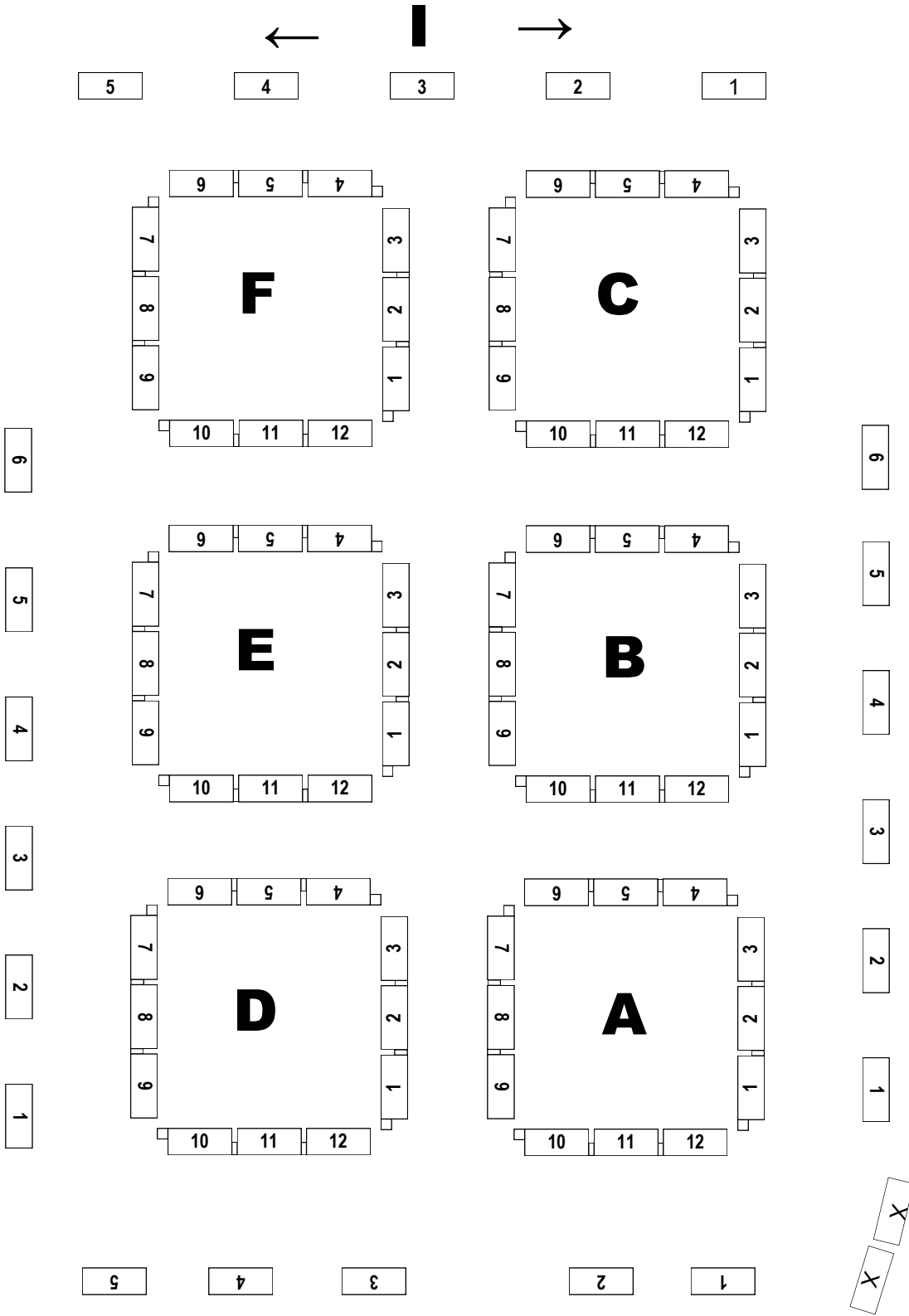
Concession Stand

Swing Hall

**H**

**G**

Major Taylor Blvd. Entrance



# Guide to Exhibitors

SECTION TABLE

B	12	Accurate Ingredients
C	11	Adallen Nutrition
F	4	AIC
G	5	APURA Ingredients
I	2	Atlantic Chemicals Trading of N.A.
B	1	Barry Callebaut
E	11	BENEO Inc.
A	4	Biospringer
F	1	Bluegrass Ingredients
E	6	Brenntag North America
C	2	Briess Malt & Ingredients
B	11	Butter Buds Food Ingredients
C	12	California Fig Advisory Board
C	1	Callahan Chemical Company
E	12	Carmi Flavors
B	4	Catania Oils
F	4	Centerchem/LBB Specialties
C	10	Certified Group
D	9	Chesapeake Spice
D	11	Clofine Dairy & Food Products, Inc.
J	2	Colony Gums Inc
H	2	Commercial Creamery
E	5	Decas Cranberry/ Fruit d'Or
C	9	Del-Val Food Ingredients
F	2	Domino Foods, Inc.
E	2	Dongsheng Foods USA
E	8	Dynamic Ingredients
E	4	Ecom Cocoa
E	10	Elite Spice Inc.
D	5	Enterprise Food Products
E	3	Essex Food Ingredients
F	7	First Choice/DSM
F	8	Flavor Dynamics, Inc.
A	5	Flavor Insights

SECTION TABLE

B	7	Flavorchem
H	5	Food and Drug and the Bug
F	11	Food Matters Multimedia
E	9	Foodarom Flavors
A	6	foodguys
D	6	Gadot Biochemical/Gadot America
C	3	Gamay Food Ingredients
A	7	Gillco Ingredients
A	9	GNT USA
G	2	Gold Coast Ingredients
B	3	Grover Global Food Marketing/Quesited, LLC
J	1	Hanna Instruments
B	6	Henry Broch
B	10	Herbstreith & Fox
A	2	Hormel Ingredient Solutions
H	3	Howtian
C	8	Hunter Walton & Co.
D	4	IFC Solutions
F	6	Ingredient Connections
H	1	International Bakers Services
E	7	Jeneil Biotech
B	2	Jungbunzlauer
D	2	Klass Ingredients
D	3	Klass Ingredients/ Klassic Coconut
D	1	Klass Ingredients/ Unique Ingredients
J	3	La Milanaise Mill
I	5	Matrix Life Science
I	1	MUNZING
H	4	NECI
F	12	Newly Weds Foods
E	1	NiuSource Inc.
A	8	OSF Flavors

SECTION TABLE

H	6	PanaSource Ingredients
A	1	Paradise Fruits NA
F	5	PB Leiner
G	3	Perimondo LLC
F	3	Phasex Corp
J	6	Pressure Techniques
D	10	Prime Ingredients
G	4	Prinova
B	5	Profile Food Ingredients/ Holton Food Products
D	7	Prova
D	8	Research Chefs Assoc.
I	4	Roquette America
F	10	Sethness Roquette
A	11	Spice Chain Corporation
G	1	Suzhou-Chem, Inc.
A	10	Sweegen, Inc.
J	4	Synergy Flavors
A	3	T. Hasegawa
B	9	Target Flavors
D	12	The Tec Team
J	5	Thymly Products
C	4	Tree Top
E	5	Tretter Food Ing..& Packaging
B	8	UniChem Enterprises
F	9	Univar Solutions
A	12	Virginia Dare
C	5	Vita-Pak Citrus Products
C	6	Weber Flavors
C	7	Wilkem Scientific

## 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 \$100

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

**Platinum Corporate Sponsorship** annual fee \$500



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!

### Platinum Corporate Sponsors

Jungbunzlauer

Food and Drug and the Bug

#### Gold Corporate Sponsors

Tretter Food Ingredients & Pkg.

Virginia Dare Extract Co.

Klass Ingredients

Suzhou-Chem Inc.

Prova, Inc.

Wilkelm Scientific

Accurate Ingredients

Ecom Cocoa

Newly Weds Foods

#### Silver Corporate Sponsors

Elite Spice, Inc.

Weber Flavors

Jungbunzlauer, Inc.

Hunter Walton & Co. Inc.

Perimondo

Matrix Life Science

Target Flavors

Pressure Techniques

Concord Foods

Bay State Milling

# Exhibitor Category Information

## Acidulants

Atlantic Chemicals Trading NA  
Brenntag North America  
Callahan Chemical Co.  
Gadot Biochemical/Gadot America  
Jungbunzlauer  
Prinova  
Suzhou-Chem, Inc.

## Analytical Instruments

Hanna Instruments  
Wilkem Scientific

## Anti-Caking Agents

Atlantic Chemicals Trading NA  
Essex Food Ingredients

## Anti-Microbials

Brenntag North America  
Gillco Ingredients  
Newly Weds Foods

## Anti-Oxidants

Brenntag North America  
Callahan Chemical Co.  
Howtian  
Matrix Life Science  
Newly Weds Foods

## Aspartame

Atlantic Chemicals Trading NA  
NiuSource, Inc.  
PanaSource Ingredients  
Suzhou-Chem, Inc.

## Baking Inclusions/Decorations

Gamay Food Ingredients  
Klass Ingredients  
Paradise Fruits North America

## Barriers/Glazes/Coatings

Callahan Chemical Co.

## Batters/Breading

Dempsey (US) Corporation  
Newly Weds Foods

## Botanicals/ Botanical Extracts

Matrix Life Science  
Phasex Corp.  
Prinova

## Brokers/ Ingredients

Accurate Ingredients  
Atlantic Chemicals Trading NA  
Dynamic Ingredients (domestically sourced)  
foodguys  
Ingredient Connections  
Klass Ingredients  
NiuSource, Inc.  
Prinova  
Sethness Roquette  
Tretter Food Ing. & Packaging

## Caramel Color

IFC Solutions  
La Milanaise Mill  
Prova  
Sethness Roquette

## Caseinates

Clofine Dairy & Food Products  
Hunter Walton & Co.

## Cereals (as Ingredients)

La Milanaise Mill

## Cheese

First Choice Ingredient/DSM  
Hunter Walton & Co.  
Jeneil Biotech

## Cheese Powders

Bluegrass Ingredients  
Butter Buds Food Ingredients  
Clofine Dairy & Food Products  
Commercial Creamery  
Del-Val Food Ingredients  
First Choice Ingredient/DSM  
Hunter Walton & Co.

## Chemicals, Food

Univar Solutions  
Wilkem Scientific

## Chocolate

Barry Callebaut  
Ecom Cocoa  
Tretter Food Ing. & Packaging

## CO2 Extraction

Phasex Corp.

## Coatings, Ice Cream

Barry Callebaut

## Cocoa

Ecom Cocoa  
Gillco Ingredients  
Tretter Food Ing. & Packaging

## Coconut

Klassic Coconut/Van Amerongen

## Co-enzyme Q10

Suzhou-Chem, Inc.

## Coffee

Flavorchem  
Synergy Flavors  
Virginia Dare Flavors (extract)

## Colors, Artificial

Atlantic Chemicals Trading NA  
Dempsey (US) Corporation  
Flavorchem  
Gold Coast Ingredients  
IFC Solutions  
Prime Ingredients  
Thymly Products

## Colors, Natural

Atlantic Chemicals Trading NA  
Dempsey (US) Corporation  
Enterprise Food Products  
Flavorchem  
GNT USA  
Gold Coast Ingredients  
Herbstreith & Fox  
IFC Solutions  
NiuSource, Inc.  
Prime Ingredients  
Thymly Products

## Contract Blending

IFC Solutions  
Prinova  
Thymly Products

## Corn, Dried, Milled

Essex Food Ingredients  
La Milanaise Mill

## Corn Syrup/ Sweeteners

Essex Food Ingredients  
Roquette America

## Cranberries

Decas Cranberry / Fruit d'Or

## Critical Data Collection

NECI

## Custom Blending

AIC  
Bluegrass Ingredients  
Clofine Dairy & Food Products  
Del-Val Food Ingredients  
Dynamic Ingredients (domestically sourced)  
Gamay Food Ingredients  
Newly Weds Foods  
NiuSource, Inc.  
Phasex Corp  
Spice Chain Corporation  
Thymly Products  
UniChem Enterprises

## Dairy Ingredients/Enzyme Modified

Accurate Ingredients  
Bluegrass Ingredients  
Commercial Creamery  
Dempsey (US) Corporation  
First Choice Ingredient/DSM  
Gamay Food Ingredients  
Hunter Walton & Co.  
Ingredient Connections  
Jeneil Biotech  
Profile Food Ing./Holton Food Products  
Thymly Products  
Univar Solutions

## Dairy Products

Bluegrass Ingredients  
Butter Buds Food Ingredients  
Clofine Dairy & Food Products  
Commercial Creamery



Dempsey (US) Corporation  
First Choice Ingredient/DSM  
Gamay Food Ingredients  
Hunter Walton & Co.  
Jeneil Biotech

#### **Defoamers**

Munzing

#### **Dextrose**

Atlantic Chemicals Trading NA

#### **Egg Replacers**

Brenntag North America  
Dempsey (US) Corporation

#### **Emulsifiers**

Colony Gums Inc.  
Del-Val Food Ingredients  
Essex Food Ingredients  
Munzing  
PB Leiner  
Perimondo LLC

#### **Encapsulated Ingredients**

Perimondo LLC

#### **Enzymes**

Dempsey (US) Corporation  
Univar Solutions

#### **Equipment, laboratory**

Hanna Instruments (titration, pH meters,  
electrodes)  
Wilkem Scientific

#### **Equipment, manufacturing**

Hanna Instruments

#### **Equipment, Sanitation**

Hanna Instruments

#### **Fats/Oils**

Catania Oils  
Gillco Ingredients  
Hormel Ingredient Solutions  
Matrix Life Science

#### **Fiber, Non-Caloric**

Herbstreith & Fox  
Roquette America

#### **Fiber, Soluble**

Dempsey (US) Corporation  
Howtian  
Roquette America

#### **Flavor Delivery Systems**

Foodarom Flavors  
T. Hasegawa  
The Tec Team

#### **Flavor Enhancers**

Accurate Ingredients  
Biospringer  
Carmi Flavors & Fragrances  
Del-Val Food Ingredients

Dempsey (US) Corporation  
Enterprise Food Products  
First Choice Ingredient/DSM  
Flavorchem  
Flavor Dynamics  
Flavor Insights  
Foodarom Flavors  
Gamay Food Ingredients  
Gold Coast Ingredients  
International Bakers Services  
Jeneil Biotech  
OSF Flavors  
Phasex Corp  
.Sethness Roquette  
Target Flavors  
T. Hasegawa  
The Tec Team  
Virginia Dare Extract Co.  
Weber Flavors

#### **Flavors & Extracts - SAVORY**

Biospringer  
Bluegrass Ingredients  
Callahan Chemical Co.  
Carmi Flavors & Fragrances  
Del-Val Food Ingredients  
Dempsey (US) Corporation  
Enterprise Food Products  
First Choice Ingredient/DSM  
Flavorchem  
Flavor Dynamics  
Foodarom Flavors  
Gamay Food Ingredients  
Gold Coast Ingredients  
Ingredient Connections  
Jeneil Biotech  
OSF Flavors  
Phasex Corp.  
Prime Ingredients  
Prinova  
Synergy Flavors  
T. Hasegawa  
The Tec Team

#### **Flavors & Extracts - SWEET**

APURA Ingredients  
Bluegrass Ingredients  
Callahan Chemical Co.  
Carmi Flavors & Fragrances  
Enterprise Food Products  
Flavorchem  
Flavor Dynamics  
Flavor Insights  
Foodarom Flavors  
Gamay Food Ingredients  
Gold Coast Ingredients  
Ingredient Connections  
International Bakers Services  
OSF Flavors  
Prime Ingredients  
Prinova  
Prova (sweet brown)  
Synergy Flavors  
Target Flavors  
T. Hasegawa  
The Tec Team  
Virginia Dare Extract Co.  
Weber Flavors

#### **Flaxseed**

La Milanaise Mill

#### **Flour**

Dynamic Ingredients (domestically  
sourced)  
La Milanaise Mill  
**Food Bases/Glazes**  
Prime Ingredients

#### **Food Production**

Prova

#### **Fruit, Canned**

Klass Ingredients

#### **Fructose**

Gadot Biochemical/Gadot America

#### **Fruit Dried**

Bluegrass Ingredients  
California Fig Advisory Board  
Decas Cranberry / Fruit d'Or  
Klass Ingredients  
Paradise Fruits North America  
Tree Top, Inc./B.A. Carlson  
Tretter Food Ing. & Packaging  
Unique Ingredients/Klass  
Vita-Pak Citrus Products

#### **Fruit, fresh/frozen**

California Fig Advisory Board  
Dynamic Ingredients (domestically  
sourced)  
Decas Cranberry / Fruit d'Or  
Tree Top, Inc./B.A. Carlson  
Tretter Food Ing. & Packaging  
Vita-Pak Citrus Products

#### **Fruit Juice Concentrates**

Bluegrass Ingredients  
California Fig Advisory Board  
Klass Ingredients  
Tree Top, Inc./B.A. Carlson  
Vita-Pak Citrus Products

#### **Fruit Seeds/Seed Oil**

California Fig Advisory Board  
Klass Coconut/Van Amerongen

#### **Furniture, Laboratory/Scientific**

Wilkem Scientific

#### **Gelatin**

PB Leiner

#### **Grains/Beans/Seeds**

Briess Malt & Ingredients

#### **Halal**

Gadot Biochemical/Gadot America  
Virginia Dare Flavors

#### **HVP**

Synergy Flavors

#### **Hydrocolloids**

Callahan Chemical Co.



### **Hydrolysates**

PB Leiner

### **Ingredient Distributors/Suppliers**

Accurate Ingredients  
AIC  
Centerchem/LBB Specialties  
Cloline Dairy & Food Products  
Dempsey (US) Corporation  
Essex Food Ingredients  
NiuSource, Inc.  
PanaSource Ingredients  
Prime Ingredients  
Prinova  
Suzhou-Chem, Inc.  
Thymly Products  
Univar Solutions

### **Ingredient Manufacturer**

Matrix Life Science

### **Ingredient Sourcing**

foodguys

### **Ingredients for Flavors**

Accurate Ingredients  
Biospringer  
Bluegrass Ingredients  
Del-Val Food Ingredients  
Dempsey (US) Corporation  
Gamay Food Ingredients  
Howtian  
Matrix Life Science  
Phasex Corp.  
Roquette America  
Sethness Roquette

### **Inulin (Chicory Root Fiber)**

Atlantic Chemicals Trading NA  
BENEO Inc.  
Suzhou-Chem, Inc.

### **Kosher Ingredients**

Accurate Ingredients  
Atlantic Chemicals Trading NA  
Bluegrass Ingredients  
Cloline Dairy & Food Products  
Commercial Creamery  
Colony Gums, Inc.  
Domino Foods, Inc.  
Dongsheng Foods USA  
Dynamic Ingredients (domestically sourced)  
Elite Spice  
Foodarom Flavors  
Gadot Biochemical/Gadot America  
Gamay Food Ingredients  
Howtian  
Hunter Walton & Co.  
IFC Solutions  
Jeneil Biotech  
La Milanais Mill  
Matrix Life Science  
Paradise Fruits North America  
Perimondo LLC  
Prime Ingredients  
Profile Food Ing./Holton Food Products

Roquette America  
Sethness Roquette  
Spice Chain Corporation  
UniChem Enterprises

### **Laboratory Services**

*a: analytical*  
Certified Group  
*b: consumer testing*  
Gamay Food Ingredients  
*c: microbiological*  
Certified Group  
*d: nutritional labeling*  
Certified Group  
Gamay Food Ingredients  
*e: product development*  
Elite Spice  
Foodarom Flavors  
Gamay Food Ingredients  
Target Flavors

### **Laboratory Supplies**

Wilkem Scientific

### **Lactic Acid**

Gillco Ingredients

### **Lactose, Edible**

Cloline Dairy & Food Products  
Hunter Walton & Co.

### **Lecithin, Specialty**

IFC Solutions

### **Malt**

Briess Malt & Ingredients  
Domino Foods, Inc.

### **Manufacturing Measurement Systems**

NECI

### **Manufacturing/Co-packing**

Henry Broch  
Profile Food Ing./Holton Food Products

### **Masking/Bitter Blocking**

Del-Val Food Ingredients  
Dempsey (US) Corporation  
Domino Foods, Inc.  
Flavorchem  
Foodarom Flavors  
Gold Coast Ingredients  
Howtian  
Prime Ingredients  
Target Flavors  
Virginia Dare Extract Co.

### **Meat/Poultry Products**

Hormel Ingredient Solutions

### **Minerals**

Gadot Biochemical/Gadot America  
Jungbunzlauer

### **Molasses**

Domino Foods, Inc.  
Prova

### **Monosodium Glutamate**

Elite Spice

### **Non-GMO Ingredients**

Matrix Life Science

### **Nutraceuticals**

Atlantic Chemicals Trading NA  
Dempsey (US) Corporation  
Gadot Biochemical/Gadot America  
Howtian  
NiuSource, Inc.  
Perimondo LLC  
UniChem Enterprises

### **Nutritional Supplements**

Callahan Chemical Co.  
Gadot Biochemical/Gadot America  
Howtian  
Perimondo LLC  
Prinova  
UniChem Enterprises

### **Nuts**

Dynamic Ingredients (domestically sourced)  
Hormel Ingredient Solutions  
Klass Ingredients  
Tretter Food Ing. & Packaging

### **Oleo-resins**

Phasex Corp.

### **Omega 3 Fatty Acids**

Phasex Corp.

### **Organic Ingredients**

Briess Malt & Ingredients  
Domino Foods, Inc.  
Dongsheng Foods  
Hunter Walton & Co.  
Gadot Biochemical/Gadot America  
Gamay Food Ingredients  
Howtian  
La Milanais Mill  
Matrix Life Science  
Newly Weds Foods  
OSF Flavors  
Perimondo LLC  
Prinova  
Profile Food Ing./Holton Food Products  
Sethness Roquette  
Spice Chain Corporation.  
Target Flavors

### **Ozone for Food Safety**

Pressure Techniques

### **Packaging**

Tretter Food Ing. & Packaging

### **Peanut Butter**

Tretter Food Ingredients & Packaging

### **Pectin**

Herbstreith & Fox

### **Pest Management Services**

Food and Drug and the Bug

**Phosphates**

Brenntag North America  
Callahan Chemical Co.  
Thymly Products  
Univar Solutions

**Phosphatidylcholines**

Perimondo LLC

**Phospholipids**

Perimondo LLC

**Prebiotics**

Brenntag North America

**Probiotics**

Brenntag North America

**Production Management Consulting**

NECI

**Professional Organization**

NE Research Chefs Association

**Release Agents**

IFC Solutions  
Munzing

**Rice**

Domino Foods, Inc.  
La Milanaise Mill

**Rosemary Extracts**

Matrix Life Science  
Newly Weds Foods

**Safety Supplies**

Wilkem Scientific

**Seafood Extracts**

Del-Val Food Ingredients

**Seasoning Blends**

Chesapeake Spice Co.  
Commercial Creamery  
Elite Spice  
Enterprise Food Products  
Newly Weds Foods  
Spice Chain Corporation

**Seaweed/Algae**

Callahan Chemical Co.  
Ingredient Connections  
Univar Solutions

**Sensory Modifiers**

Target Flavors

**Sodium Replacement**

Brenntag NA

**Soy Protein**

Essex Food Ingredients

**Soy Sauce**

Accurate Ingredients

**Spices/Herbs**

Chesapeake Spice Co.  
Elite Spice  
Gamay Food Ingredients  
Henry Broch  
Spice Chain Corporation

**Stabilizers**

Munzing  
PB Leiner  
Profile Food Ing./Holton Food Products

**Stevia**

PanaSource Ingredients

**Stocks, Broths, Bases**

Hormel Ingredient Solutions

**Sugar Replacements**

Adallen Nutrition  
APURA Ingredients  
BENEO, Inc.  
Brenntag North America  
Atlantic Chemicals Trading NA  
Domino Foods, Inc.  
Enterprise Food Products  
Howtian  
Ingredient Connections  
Jungbunzlauer  
NiuSource, Inc.  
PanaSource Ingredients (monk fruit)  
Roquette America  
Suzhou-Chem, Inc.  
Sweegen, Inc.

**Sugars/Sweeteners**

Adallen Nutrition  
APURA Ingredients  
Atlantic Chemicals Trading of NA  
Callahan Chemical Co.  
Domino Foods  
Gadot Biochemical/Gadot America  
Howtian  
La Milanaise Mill  
NiuSource, Inc.  
PanaSource Ingredients (natural)  
Prinova  
Roquette America  
UniChem Enterprises  
Univar Solutions

**Tea**

Synergy Flavors  
Virginia Dare (extract)

**Texture Analyzers**

PB Leiner

**Thickeners/Starches/Gums**

Accurate Ingredients  
BENEO, Inc.  
Bluegrass Ingredients  
Callahan Chemical Company  
Colony Gums Inc  
Dempsey (US) Corporation  
Essex Food Ingredients  
Gillco Ingredients

Jungbunzlauer  
PB Leiner  
Profile Food Ing./Holton Food Products  
Roquette America  
Univar Solutions

**Tomato Ingredients**

Klass Ingredients

**Vanilla**

Flavorchem  
Foodarom Flavors  
Prime Ingredients  
Prova  
Synergy Flavors  
Virginia Dare Extract Co.  
Weber Flavors

**Vegan Dairy Flavors**

Jeneil Biotech

**Vegetables, Dried**

Dongsheng Foods  
Elite Spice  
Henry Broch  
Paradise Fruits North America

**Vegetables/fresh/ frozen**

Dongsheng Foods  
Dynamic Ingredients (domestically sourced)  
Ingredient Connections

**Vinegar**

Klass Ingredients

**Viscosity Measuring Equipment**

Wilkem Scientific

**Vitamins/Enrichments**

AIC  
Atlantic Chemicals Trading NA  
Brenntag North America  
Callahan Chemical Co.  
Matrix Life Science  
PanaSource Ingredients  
Prinova  
Suzhou-Chem, Inc.  
UniChem Enterprises

**Volumetric Solutions**

Wilkem Scientific

**Whey Protein Concentrate**

Clofine Dairy & Food Products  
Hunter Walton & Co.  
Thymly Products

**Whey Protein Isolates**

Clofine Dairy & Food Products  
Essex Food Ingredients  
Hunter Walton & Co.

**Yeast Extracts/Yeast**

Accurate Ingredients  
Biospringer  
Del-Val Food Ingredients  
Dempsey (US) Corporation  
Suzhou-Chem, Inc.

**Accurate Ingredients**

Eric Wieland  
ewieland@acing.net  
516-496-2500  
www.acing.net

**Adallen Nutrition**

Malcolm Greenberg  
malcolm@adallen-nutrition.com  
732-277-2085  
www.adallen-nutrition.com

**AIC**

Sean Warnock  
swarnock@lbbsspecialties.com  
508-270-1800  
www.AICma.com

**APURA Ingredients**

Don Schwenker  
donald.schwenker@apuraingredients.com  
201-615-2404  
www.apuraingredients.com

**Atlantic Chemicals Trading of N.A.**

Ben Guigas  
b.guigas@act-na.com  
508-431-3289  
www.act.de

**Barry Callebaut**

Chuck Phelan  
chuck\_phelan@barry-callebaut.com  
610-213-6440  
barry-callebaut.com

**BENEO Ic.**

Julie Monagle  
julie.monagle@beneo.com  
973-615-9370  
www.beneo.com

**Biospringer**

Brandon Morris  
b.morris@biospringer.lesaffre.com  
609-240-6861  
biospringer.com

**Bluegrass Ingredients**

Brendon Barrowman  
bbarrowman@bluegrassingredients.com  
717-580-7991  
<https://bluegrassingredients.com/>

**Brenntag North America**

Kevin Kelly  
kkelly@brenntag.com  
617- 699-0379  
www.food-nutrition.brenntag.com

**Briess**

David Frumkin  
david.frumkin@briess.com  
920-522-3076  
www.Briess.com

**Butter Buds Food Ingredients**

Dave Rodin  
drodin@bbuds.com  
262-498-3982  
www.ButterBuds.com

**California Fig Advisory Board**

Thomas J. Payne  
tpayne@tjpmc.com  
650-430-2231  
www.californiafigs.com

**Callahan Chemical Company**

Melanie Eldracher  
meldracher@calchem.com  
978-604-1997  
www.calchem.com

**Carmi Flavors**

Kati Winniczuk  
KWinniczuk@CarmiFlavors.com  
615-342-9208  
www.CarmiFlavors.com

**Catania Oils**

Lisa Basile  
lbasile@cataniaoils.com  
978-772-7900  
cataniaoils.com

**Centerchem/LBB Specialties**

Sean Warnock  
swarnock@lbbsspecialties.com  
508-270-1800  
www.lbbsspecialties.com

**Certified Group**

Todd Wilchek  
twilchek@certified-laboratories.com  
413-326-4110  
www.certified-laboratories.com

**Chesapeake Spice**

Jeremy Fair  
fairj@chesapeake spice.com  
<http://chesapeake spice.com>

**Clofine Dairy & Food Products**

Robert Bernisky  
rbernisky@clofinedairy.com  
800-441-1001  
clofinedairy.com

**Colony Gums Inc**

Brandon Risch  
brisch@colonygums.com  
704-226-9666  
www.colonygums.com

**Commercial Creamery**

Susan Tracey  
susan@cheesepowder.com  
609-313-4251  
www.cheesepowder.com

**Decas Cranberry/ Fruit d'Or**

Jack Tretter  
tretjack@aol.com  
617-842-3835  
<http://fruitdor.ca/en/>

**Del-Val Food Ingredients**

Frank Ahern  
fahern@dvfi.com  
856-778-6623  
www.dvfi.com

**Dempsey (US) Corporation**

William Becht  
william@dempseyfood.com  
630-337-6220  
www.dempseyfood.com

**Dynamic Ingredients**

Robert Lantych  
Bob@dynamicingredients.com  
978-766-4550  
Dynamicingredients.com

**Enterprise Food Products**

Colleen Gregg  
colleen@enterprisefood.com  
845-926-0467  
www.EnterpriseFood.com

**Flavor Dynamics, Inc.**

Wolfgang Boehmer  
wolfgangB@flavoredynamics.com  
317-525-8120  
www.flavoredynamics.com

**Food and Drug and the Bug**

Chris Del Rossi  
ChrisD@FoodAndDrugAndTheBug.com  
603-318-1990  
www.FoodAndDrugAndTheBug.com

**Gadot Biochemical/Gadot America, Inc.**

Peter Luck  
peter@gadotamerica.com  
201-881-9438  
gadotbio.com

**GNT USA**

Jeannette O'Brien  
jobrien@gntusa.com  
914-366-2864  
exberry.com

**Henry Broch**

David Popp  
david.popp@hbroch.com  
414-458-0974  
hbroch.com

**Domino Foods, Inc.**

Karen Gambino  
Karen.Gambino@asr-group.com  
561-480-1995  
www.dominospecialtyingredients.com/

**Ecom Cocoa**

John McDonald  
john@ecomingredients.com  
215-579-2120  
Ecomagroindustrial.com

**Essex Food Ingredients**

Matt Rita  
mattrita@essexfoodingredients.com  
978-808-2929  
https://essexfoodingredients.com

**Flavor Insights**

Sandy Lavallee  
slavallee@fiflavors.com  
617-283-6258  
http://flavorinsights.com

**Foodarom Flavors**

Jim Blaney  
jblaney@foodarom.com  
908-752-1288  
Foodarom.com

**Gamay Food Ingredients**

Paul Kelly  
pkelly@gamayfoods.com  
973-851-8796  
gamayfoods.com

**Gold Coast Ingredients**

Richard Bontempo  
info@goldcoastinc.com  
323-724-8935  
www.goldcoastinc.com

**Herbstreith & Fox**

John Fisher  
j.fisher@herbstreith-fox.com  
914-806-7832  
www.herbstreith-fox.com

**Dongsheng Foods USA**

Cheryl Sigg  
csigg@dongshengfoodsusa.com  
215-206-2192  
www.dongshengfoodsusa.com

**Elite Spice Inc.**

Andrew Wales  
awales@elitespice.com  
617-721-9370  
www.elitespice.com

**First Choice Ingredients / DSM**

Beth Phillips  
phillipsb@fcingredients.com  
816-888-9144  
https://firstchoiceingredients.com/

**Flavorchem**

John Pasciuto  
jpasciuto@flavorchem.com  
978-828-7263  
www.flavorchem.com

**foodguys**

Slade Crooks  
slade@foodguys.com  
503-404-0164  
https://www.foodguys.com/

**Gillco Ingredients**

Matt Berry  
mberry@gillco.com  
760-759-7900  
https://gillco.com

**Hanna Instruments, Inc**

Conor McAnespie  
cmcanespie@hannainst.com  
401-222-9433  
hannainst.com

**Hormel Ingredient Solutions**

John Meyers  
jrmeyers@hormel.com  
267-772-7455  
www.hormelingredients.com

**Howtian**

Tom Schrier  
tom.schrier@howtiangroup.com  
856-803-8041  
<https://howtiangroup.com/>

**Hunter Walton & Co Inc**

Gary Behie  
garyb@hunterwalton.com  
732-805-0808  
hunterwalton.com

**IFC Solutions**

David Dukes  
info@ifc-solutions.com  
908-862-8810  
<https://ifc-solutions.com/>

**Ingredient Connections**

Ronnie Daub  
ronnie@ingredientconnections.com  
610-533-4097  
www.ingredientconnections.com

**International Bakers Services, Inc.**

Thomas J McNamara  
tmacibs@aol.com  
516-921-1689  
www.internationalbakers.com

**Jeneil Biotech**

Kimberly Mikaliunas  
k.mikaliunas@jeneilbiotech.com  
262-416-3119  
jeneilbiotech.com

**Jungbunzlauer**

Joshua Wartenberg  
Josh.wartenberg@jungbunzlauer.com  
617-590-3447  
www.jungbunzlauer.com

**Klass Ingredients**

Lennie Zizzo  
leonardz@klassingredients.com  
617-366-9161  
www.klassingredients.com

**Klass Ingredients/ Klassic Coconut**

Lennie Zizzo  
leonardz@klassingredients.com  
617-366-9161  
<https://klassiccoconut.com>

**Klass Ingredients/ Unique Ingredients**

Lennie Zizzo  
leonardz@klassingredients.com  
617-366-9161  
www.werunique.com

**La Milanaise Mill**

Alexandrine Paradis  
aparadis@lamilanaise.com  
450-349-1747  
www.lamilanaise.com

**Matrix Life Science, Inc.**

Scott D. Murray  
scott@matrixlifescience.com  
508-735-1788  
www.matrixlifescience.com

**MUNZING**

James Wenger  
j.wenger@munzing.com  
610-469-4469  
www.munzing.com

**NECI**

Tim Larson  
tlarson@pondtechnical.com  
860-331-1269  
<https://www.neci.com/>

**Newly Weds Foods**

David Hiltz  
dhiltz@newlywedsfoods.com  
617-571-6868  
www.newlywedsfoods.com

**NiuSource Inc.**

Donna Romeo  
donna.romeo@niusource.com  
914-522-7412  
www.niusource.com

**OSF Flavors**

Terri Bell  
tbell@osfflavors.com  
845-399-2644  
www.osfflavors.com

**PanaSource Ingredients, Inc.**

Brian Venner  
brian@panasourceusa.com  
908-947-8645  
www.panasourceusa.com

**Paradise Fruits North America, Inc.**

Mike Blais  
mblais@paradise-fruits.com  
781-769-4900  
www.paradise-fruits.de

**PB Leiner**

Kim Hildebrandt  
kim.hildebrandt@pbleiner.com  
215-862-6680  
www.pbleiner.com

**Perimondo LLC**

Matthias Rebmann  
customerservice@perimondo.com  
www.perimondo.com

**Phasex Corp**

Hans Schonemann  
hjs@phasex4scf.com  
978-794-8686  
www.phasex4scf.com

**Pressure Techniques**

Steve Coco  
steve@pressuretechniques.com  
978-686-2211  
www.pressuretechniques.com

**Prime Ingredients Inc**

Morry Seidel  
morry@primeingredients.com  
888-791-6655  
www.primingredients.com

**Prinova**

Dian Dorian  
dian.dorian@prinovausa.com  
201-253-5901  
www.prinovaglobal.com

**Research Chefs Association**

Betsey McGravey  
bmgravey@bakenjoy.com  
774-573-7056  
https://www.culinology.org/

**Spice Chain Corporation**

Joan Bussdieker  
joanb@spicechain.com  
617-429-0150  
www.spicechain.com

**Synergy Flavors Inc.**

Brennen Campbell  
bcampbell@synergytaste.com  
585-519-8671  
https://www.synergytaste.com/

**The Tec Team Inc.**

Marion Brooks  
marion@thetecsteaminc.com  
201-401-2755  
www.thetecsteaminc.com

**Tretter Food Ingredients & Packaging**

Jack Tretter  
tretjack@aol.com  
617-842-3835

**Virginia Dare**

Irene Steg  
isteg@virginiadare.com  
718-788-1776  
www.virginiadare.com

**Wilkem Scientific**

Jim Wilkie Jr  
jims@wilkem.com  
401-474-9332  
www.wilkem.com

**Profile Food Ingredients/Holton Food Products**

Jason Sleggs  
JasonS@profilefoodingredients.com  
716-307-6158  
www.profilefoodingredients.com

**Roquette America, Inc.**

Linda Kelly  
linda.kelly@roquette.com  
319-520-5805  
www.roquette.com

**Suzhou-Chem Inc.**

Joan Ni  
Joanni@Suzhouchem.com  
781-433-8618  
www.suzhouchem.com

**T. Hasegawa**

Chris Stuart  
cstuart@thasegawa.com  
714-736-7334  
thasegawa.com

**Thymly Products, Inc.**

Kevin Fay  
kevinf@thymlyproducts.com  
609-238-0645  
www.thymlyproducts.com

**UniChem Enterprises**

Matthew Kairys  
mkairys@unichemsupply.com  
201-889-9899  
www.unichemsupply.com

**Vita-Pak Citrus Products Co.**

Whitney Thompson  
whitney@bacarlson.com  
914-242-1750  
www.bacarlson.com

**Prova**

Louis Rossanese  
louis.rossanese@provaus.com  
856-630-0898  
https://provaus.com/

**Sethness Roquette**

David Humphrey  
DAVID.HUMPHREY@SETHNESS-ROQUETTE.COM  
609-902-0579  
www.sethness-roquette.com

**Sweegen, Inc.**

Eric Huss  
eric.huss@sweegen.com  
518-496-6662  
www.sweegen.com

**Target Flavors**

Mike Malone  
mmalone@targetflavors.com  
203-417-1638  
www.targetflavors.com

**Tree Top**

Whitney Thompson  
whitney@bacarlson.com  
914-242-1750  
www.bacarlson.com

**Univar Solutions**

Brian Wenz  
brian.wenz@univarsolutions.com  
617-620-0220  
www.univarsolutions.com/industries/food-ingredients

**Weber Flavors**

James LaBrosse  
sales@weberflavors.com  
800-558-9078  
www.weberflavors.com