



South Eastern Section
Institute of Food Technologists

2024 EVENT PROGRAM

SOUTH EASTERN SECTION IFT FOOD INDUSTRY FORUM

WHITEHALL BALLROOM at Southern Exchange Ballrooms
Atlanta, GA

February 7-8, 2024

***Complimentary attendance for all segments
of the food and related industries***

Meet with representatives from the beverages, dairy, meat & poultry, seafood, seasoning, baking, confectionery, pet, vitamins, nutraceuticals, fruit & vegetables, retail foods, food service, packaging, processing, laboratory equipment, sanitation, analytical testing, computer technology/software, and many more!



South Eastern Section
Institute of Food Technologists

Please join us in thanking the following companies for their contributions. Your generosity provides scholarship programs for future members of our industry.

PLATINUM SPONSORS



Table #114



Table #170

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Meet SEIFT 2023-2024 Leadership Team



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President & Expo Supervisor
Tuskegee University



Alex Thomson
President-Elect
Expo Co-Chair
Clemson Cooperative Extension



Susan Munai
Past President
The Coca-Cola Company



Peter Chiarelli
Expo Chair
University of Georgia



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Cargill



Adelia Bovell-Benjamin
Student Competition
Co-Chair
Tuskegee University



Namhee Lee
Student Representative
University of Georgia



Luis Ruvalcaba
Student Representative
Clemson University



Vanessa Nioku
Student Representative
Tuskegee University



Katherine Sofia Sierra
Student Representative
Auburn University



Harpreet Singh
Student Representative
Alabama A&M University

SCHEDULE OF EVENTS

Wednesday, February 7, 2024

6:00 – 9:00 pm **Topgolf Atlanta Midtown**
1600 Ellsworth Industrial Blvd, NW, Atlanta GA 30318
Join us for a fun golf tournament, networking & dinner
Knowledge of golf is NOT necessary!

[REGISTER HERE](https://www.southeasternift.org/golf) <https://www.southeasternift.org/golf>

Thursday, February 8, 2024

Food Industry Expo & Educational Program

Whitehall Ballroom at Southern Exchange Ballrooms
200 Peachtree Street, NW, Atlanta, GA 30303

[Directions & Parking – See Next Page](#)

***** Validate Your Parking Pass at the SEIFT Registration Desk *****

12:45 – 3:00 pm Educational Program on Artificial Intelligence
3:00 – 5:00 pm Student Roundtable Discussions & Photo Shots
3:00 – 6:00 pm Food Industry Expo, Reception & Beverages
Bar accepts credit cards only - Bar Opens at 4pm

6:00 pm *Raffle Drawing for Door Prizes (Winner must be present)*

5:00 – 7:30 pm

MENU

Slider Station

Wild Rice Burger, Am Cheese Lettuce & Pickle
Cheeseburger Slider & Fried Chicken Slider

Fried Rice & Dim Sum Station

Lo Mein Noddles with Szechuan Shrimp & Vegetables
Chicken Fried Rice
Steamed Pork BBQ Buns with Kimchi & Shrimp Shumai

*Exhibitors may begin to check in at 12:00 noon and
are welcome to attend the educational program.*

Driving Directions to Southern Exchange at 200 Peachtree

Southern Exchange is easy to reach from Atlanta's three major interstate highways: I-75, I-85, and I- 20. Plenty of parking is available in our 1,000-space parking deck. Valet parking is available at the Ritz Carlton Atlanta and Westin Peachtree Plaza.

Parking Deck address is 150 Carnegie Way, Atlanta GA, 30303

From all points South:

- Take I-75 or I-85 North to Atlanta
- Take Exit 248C, Freedom Pkwy toward Andrew Young International Boulevard
- Keep left towards Andrew Young International Boulevard
- Turn left on Andrew Young International Boulevard
- Turn left onto Carnegie Way
- Turn right into parking garage with the "Parking" in red letters - Proceed to the 6th Floor (Green Floor) take Skybridge into Southern Exchange

From all points North:

- Take I-75 or I-85 South to Atlanta
- Take 249C, Williams Street until it dead ends
- Turn left on Andrew Young International Boulevard
- Turn right onto Carnegie Way
- Turn right into the parking garage with the "Parking" in red letters - Proceed to the 6th Floor (Green Floor) take Skybridge into Southern Exchange

From all points East or West:

- Take I-20 to Atlanta
- Take I-75 or I-85 North to Atlanta
- Take Exit 248C, Freedom Pkwy toward Andrew Young International Boulevard
- Keep left towards Andrew Young International Boulevard
- Turn left on Andrew Young International Boulevard
- Turn left onto Carnegie Way
- Turn right into parking garage with the "Parking" in red letters - Proceed to the 6th Floor (Green Floor) take Skybridge into Southern Exchange

**Turn into garage with "PARKING" in red letters View From South View From North
Main desk number is (404) 522-5522**

Drop Off / Public Transportation / Walking

If you are **being dropped off** or taking public transportation, you may also enter through the Peachtree Entrance; however, there is no access from the Westin Hotel



South Eastern Section
Institute of Food Technologists

The Food Industry in the Era of Artificial Intelligence (AI)

Thursday, February 8, 2024

12:45 pm – 3:00 pm

Southern Exchange Ballrooms
200 Peachtree SW, Atlanta, GA

MODERATOR: John Onuh, Ph.D.

Research-Extension Assistant Professor, Dept of Food & Nutritional
Sciences - **Tuskegee University**

- 12:45 pm **Welcome & Introduction**
John Onuh, Ph.D. – President of SEIFT
- 1:15 pm **Artificial Intelligence and How it Impacts Food Safety
Now and in the Future**
Craig Llewellyn,
Chemical Regulation & Food Safety Principal Scientist
Exponent
- 2:00 pm **Smartening Food Processing in an
Artificially Intelligent World**
Christopher Kucha, Assistant Professor
University of Georgia
- 2:45 pm Q&A - Conclusion

3 – 6 pm **Food Industry Expo – Whitehall Ballroom**

Many thanks to the sponsors and to all of you for supporting the South Eastern Section IFT. Your participation in our food industry Expo is appreciated. The virtual platform is accessible until March 31, 2024. We encourage you to visit the exhibitors throughout this time.

ABOUT THE SPEAKERS



Craig Llewellyn, Ph.D., Chemical Regulation & Food Safety
Principal Scientist – **Exponent**

Craig Llewellyn, Ph.D., has more than 25 years of experience in toxicology, analytical food chemistry, scientific and regulatory affairs, designing and conducting scientific research, and product development from positions in academia; food, pharmaceutical, and coatings corporations; and state government. He provides scientific and regulatory evaluations and support in various areas including direct and indirect food additives, flavorings, food allergens, ingredients, and precursors used by food and beverage, cosmetic ingredients, dietary supplements, consumer products, specialty chemicals, and pharmaceutical industries. Dr. Llewellyn has a background in immunotoxicology, toxicology, and pharmacology from graduate studies at Medical College of Virginia, Virginia Commonwealth University and post-doctoral training with Eli Lilly and Co. He also has held positions with ingredient and product safety and global scientific and regulatory affairs responsibilities for SafeBridge Regulatory and Life Sciences Group, Kraft Foods, The William Wrigley Jr. Company, and The Coca-Cola Company. Dr. Llewellyn has participated in and held leadership positions in numerous trade and scientific organizations and coauthored or sponsored more than 100 peer-reviewed publications and reports.



Christopher Kucha, Ph.D., Assistant Professor –
University of Georgia, Dept of Food Science and Technology

Dr. Christopher Kucha is an Assistant Professor at the Department of Food Science and Technology, University of Georgia. He obtained his B.S. and M.S. degrees in Food Science and Technology from the University of Agriculture Makurdi, Nigeria, and his PhD in Bioresource Engineering at McGill University, Canada. During his PhD, he led a research project that utilized hyperspectral imaging and spectroscopic sensors to develop innovative technologies for rapid, non-destructive, and on-line assessment of meat quality and safety. These technologies were aimed at overcoming the challenges of tedious and expensive analytical methods. After his PhD, Dr. Kucha continued at McGill University as a Postdoctoral Researcher, focusing on creating AI-assisted sensing solutions for pulsed-based protein processing, as well as contributing to nutrition-sensitive food processing projects. His role expanded to include managing international projects funded by the International Fund for Agricultural Development to improve nutrition-sensitive food systems in Africa, Asia, and Latin America. Dr. Kucha's research expertise integrates systems engineering principles with machine learning, chemometrics, physics-machine learning modeling, and sensing technologies to improve smart food design and processing operations. His areas of emphasis include real-time adaptive control of unit processes, decision support systems, artificial intelligence, process analytics and optimization, hyperspectral imaging, and digital twin technology.

Adallen Nutrition 120

Henry Greenberg - henry@adallen-nutrition.com

We are your guides to all things naturally sweet, especially Monk Fruit! Call me today at 732 718 1790 and let's chat about how to sweeten up your operations!

AG-oils Food Division of ARTIS GLOBAL INC..... 104

Jignesh Bhatt - jignesh@artis-global.com

AG-oils focuses on palm oil, shortenings, coconut oil, for frying, baking and manufacture of food products for humans and pets. We also offer food grade and pharmaceutical grade fatty acids and glycerin, meeting USP standards and FDA DMF - Stearic acid.

Almendra Americas, LLC..... 166

Eric Zabin - eric.z@almendra.com

Almendra intends to be the leader in nature-based taste and sugar-reduction ingredients. Building upon expertise in stevia, our success relies upon our ability to deliver consistently superior and innovative products. Experienced team; Proprietary taste technology; Manufacturing Excellence; Innovative agricultural approach with its patented photobiology proces; Headquartered in Singapore, Almendra manufactures its products in a modern, purpose-designed factory in a free trade zone in Thailand. Our innovation is global in scope and facilitated by scientists and laboratories in the US and Thailand.

American International Foods, Inc..... 155

Jay Engler - Jay@americaninternationalfoods.com

American International Foods, Inc. is a leading food ingredient supplier with a full-service portfolio of over 2500 food and beverage ingredients. We offer one of the most extensive lines of food and beverage ingredients distributed to manufacturers and processors in the food, beverage, pet food, health, and nutrition sectors. With a strategic nationwide warehouse network, we can supply your business in an efficient manner at a low cost. Our passion for delivering innovative solutions and developing unique partnerships allows us to ensure that we meet customers' unique needs and help them solve complex problems. What makes American International Foods different? Our customers are our lifeblood. We do what it takes to make sure (1) we deliver quality ingredients in a timely manner and (2) that we create perpetual value for each customer we serve by meeting their unique objectives.

Ampak Company 141

Scott Backman - sbackman@ampakcompany.com

AMPAK Company, Inc. was established in 1978 and has been in the ingredients business for more than four decades. Having started out as a U.S. importer for Indian guar gum(s), the business grew and diversified to fulfill customers' needs for additional products. Many global suppliers have made AMPAK Company, Inc. a strategic import channel affiliate. The expanded product portfolio includes domestically sourced ingredients in addition to a wide range of globally sourced, high-quality functional ingredients for multiple industries. OUR MARKETS INCLUDE: Food & Beverage: • Baking • Beverage • Cereal • Confection • Dairy • Meat • Processed Foods Nutritional Animal Health

APURA Ingredients 147

Don Schwenker - donald.schwenker@apuraingredients.com

Leaders in high intensity sweeteners and sweetener solutions

Aromatech Flavorings Inc 161

Mathieu GRATTAROLA - mgrattarola@aromatechus.com

Aromatech USA is located in Orlando Florida, with a state of the art production facility & research and development lab. We are an ISO 9001, FSSC 22000, Kosher & Organic certified facility catering to customers in the USA and Central/South America. We collaborate closely with our customers and support them with flavor selection, and new product developments for mutual success. Being pioneers in Organic flavors we take pride in the quality & range of our Natural and Organic flavors. All our flavors are non-GMO compliant and we provide Kosher and prop-65 compliant flavors a well. Our main partners are in beverage, syrup, alcoholic beverage, tea/coffee, Juices, fruit fillings, protein supplements, savory, confectionery, yogurt, plant milks, snacking industries. Our team strives to provide you top-notch quality products & customer service.

Arylessence Inc. 180

Carolyn Simcox - carolynsimcox@arylessence.com

At Arylessence, our business is fragrance and flavor, and our mission is to grow your brands and your business. We are a solution-oriented partner, covering every aspect of the design, manufacturing, and delivery of your fragrances & flavors.

Barentz 118

Rosalind Alves - Rosalind.alves@barentz.ca

Barentz is the leading global life science ingredients distributor that sources branded specialty ingredients from leading manufacturers worldwide. We proudly supply the bakery, beverage, confectionery, dairy & dairy alternative, meat & meat alternative, and prepared foods markets.

Barrington Nutritionals 174

Zachary Fisch - Zfisch@barringtonnutritionals.com

Our Story: Recognized for over 30 years for our commitment to quality, reliability and unparalleled customer service, Barrington's diverse product portfolio serves the nutraceutical, pharmaceutical, and functional food industries. All our materials conform to or exceed the latest compendia of quality standards. Barrington continually works to build relationships between the finest high quality ingredient producers, leading innovators and manufacturers of health and wellness products. We are honored to partner with the best ingredient manufacturers from around the world, bringing their ingredients to clients throughout North America. Our multi-dimensional, collaborative relationships allow us to provide new innovations, exceptional sourcing and problem-solving capabilities to our customers, guided with trust and transparency.

Bell Flavors and Fragrances ***Thanks for Sponsoring*** 114

Johanna Kearney - jkearney@bellff.com

Bell Flavors & Fragrances, Inc. is a leading supplier of flavors, fragrances, botanical extracts and ingredient specialties to the food and beverage industry, as well as the household care and personal care industries, offering over 100 years of exceptional customer service and experience. Bell has nine manufacturing plants worldwide including the United States, Canada, Mexico, Colombia, Brazil, Germany, Singapore, and China. Bell operates sales offices in more than 60 countries. Bell's global presence allows flexibility in the world marketplace while constantly responding to emerging industry trends with solutions that bring added value and business opportunities to our customers. www.bellff.com

Bowen Sales, LLC *Thanks for Sponsoring*****..... 111

Steve Bowen - sbowen@bowensales.com
Sales Organization, partnering with premier manufacturers in the food and beverage ingredient and packaging industries.

Brenntag - Colony Gums *Thanks for Sponsoring*****..... 130

Barbara Nothstein - brenntag@brenntag.com
As the industry's leading distributor and solutions provider for food ingredients, we offer best in class service. This includes comprehensive application technology, technical support, and value-added services. Our Innovation & Application Centers assist customers by developing innovative formulation solutions that help them stay ahead of changing market demands. Now a Brenntag company, Colony Gums is a leading hydrocolloid and stabilizer process manufacturer in the United States. We are FSMA Compliant, SQF, Kosher and Organic Certified. Plus, we have a Non-GMO Project-VERIFIED Product Line. Whether for product development or existing products, we can help lower your cost basis with our competitive prices.

Butter Buds Food Ingredients..... 115

Jim Anick - janick@bbuds.com
Butter Buds Food Ingredients uses a proprietary enzyme modification technology to “unlock” flavor elements in butter, cream, cheese and other flavorful fats delivering a highly concentrated natural flavor in convenient powdered, paste, and liquid form. The natural dairy, non-dairy, organic, and specialty concentrates are used at extremely low application levels and are a healthy choice. At typical application levels they contribute less than 0.1% fat and no trans-fat. They are natural, non-GMO, kosher, halal, easy to use, and stable in price. This allows for the production of better tasting, more economical, and healthier foods with very clean label statements.

Carmi Flavors 119

Jennifer Montgomery - jennifer@carmiflavors.com
For more than 40 years Carmi Flavors has been an industry leader in supplying flavors and fragrances to the food industry. We are dedicated to enhancing consumer products through innovative and health-conscious ingredients, finished products and professional grade equipment. We believe that the core of our business is maintaining solid client relationships and we pride ourselves in our ability to provide personal service to each and every one of our customers. Our dedication comes from our character; we are hardworking and conscientious and we just love what we do. In order to provide the best possible service to our customers, we have become experts in creating custom flavor and fragrance products. What you will see in our Products menu is just a sampling of the variety we produce. What’s important to know is that if you don’t see what you’re looking for listed, you can be sure we can create it for you. Contact us for more information on custom products. We recently created two other unique brands in our pursuit to be the most diverse supplier of high-quality products to the beauty, health, food and beverage industries. Carmi Equipment Company and Flavor Depot became distinct divisions in response to our customers’ requests and have become instrumental in cultivating relationships across industries.

Chemical Systems 179

Tim Pennings - tim.pennings@chemicalsystem.com

Founded in 1979, Chemical Systems is a full-service sanitation supplier to the food, beverage, and citrus industries. Headquartered in Zellwood, FL, we support customers from coast to coast utilizing our strategic manufacturing and logistics, and have served as trusted partners in food safety and sanitation for nearly 45 years. Our comprehensive sanitation programs, complimented by the world-class service and support provided by our local field service teams, helps to ensure that we provide sanitation solutions that are designed to protect your brand and to keep food safe. In addition to our sanitation offerings, we also leverage our strong supplier partnerships and distribution capabilities to offer supplementary programs supporting contract cleaning, food grade ingredients, industrial chemicals, and water treatment solutions. If you're looking for a diversified supplier that's able to meet all of your company's needs, reach out today to learn how we can help!

Chesapeake Spice Company 126

Christian Young - youngc@chesapeake spice.com

Chesapeake Spice operates BRC certified state-of-the art manufacturing facilities on the east and west coasts. We directly source our spices to ensure the highest quality available. New spice processing includes all natural smoking options and infrared roasting. Our R&D and Culinary departments offer rapid sample turnaround.

CII 142

Bruce Hoffmann - bhoffmann@ciifoods.com

CII Foods is a privately held manufacture of inclusions that add flavor, color, and texture to numerous food applications as well as mixes to create flavored swirl effects in bread products. CII's diverse portfolio also includes texturized plant proteins and crisps as well as clusters, granola and panning capabilities.

Citromax 181

Tim Castle - tcastle@citromax.com

The family companies of Citromax Group, provides essential oils, juices, lemon pulp, and a wide variety of fragrances, flavors and ingredients, globally. We are leaders in citrus-based fragrances and flavors, and experts in lemon oil folding and molecular distillation.

Commercial Creamery 137

Susan Tracey - susan@cheesepowder.com

Founded in 1908, Commercial Creamery is a leading manufacturer of cheese powder, specialty dairy powders, and seasonings. From our production facility in Jerome, Idaho, we serve thousands of clients in the United States and throughout the world, and currently export our products to more than 30 countries. Our products are used in a wide range of applications such as snack foods, soups and sauces, dressings and dips, pet foods, beverages, baking, nutraceuticals, entrees, and flavor applications. We view our customers as partners and have built our business on our ability to react quickly to their needs while keeping quality and safety as our highest priority.

CoreFX Ingredients 146

Jessica Lundeen - jessica.lundeen@corefxingredients.com

CoreFX Ingredients' proprietary process converts natural, plant, and dairy-based oils to high-potency powders that are clean-label, neutral-tasting, highly dispersible, and customized to your exact needs. Our ability to adapt this platform technology to address unique customer requirements allows for unparalleled customization capabilities.

Creative Spice Works	152
Michael Hutcheson - mhutcheson@gaspiceco.com	
<i>Manufacturer of Seasonings, spices, and custom blends of unparalleled quality.</i>	
Custom Flavors	144
Brittini Wendling - Brittini@customflavors.com	
<i>Custom Flavors is a family-owned and operated flavor developer and manufacturer specializing in both liquids and powders. Our team combines extensive flavor and food industry experience, and we partner with individuals and businesses of all sizes to provide them with exceptional organic, natural, or N&A flavors.</i>	
Cvista LLC	129
Matthew Portis - mportis@cvista.com	
<i>Cvista is an industry leading major manufacturer of flavor ingredients. Specializing in citrus and standardized fruit essence, we supply not only high quality, but the right quality ingredients consistently. Utilizing advanced equipment, analytical capabilities, and advanced processes, we can provide all the elements of success.</i>	
Dempsey Food	121
Tom Becht - tom@dempseycorporation.com	
<i>Dempsey Food is a full-service distributor of high-quality, specialty ingredients. We do what the big guys won't and the small guys can't.</i>	
Divi's Nutraceuticals	154
Mark Foss - m.foss@divisnutra.com	
<i>Divi's Nutraceuticals is a global, technology-driven manufacturer of high-quality carotenoid and vitamin ingredients used in the food, beverage, dietary supplement, pet food and feed industries.</i>	
Document Compliance Network	177
Esther Ruvalcaba - esther@documentcompliance.com	
Ecuadorian Rainforest LLC	183
Steve Siegel - steve@intotherainforest.com	
<i>Ecuadorian Rainforest LLC (ER) has been a trusted supplier of quality fruit, herb, sea, spice, and vegetable powders and extracts for over 25 years. The company specializes in providing bulk ingredients to the health and nutrition industries. With extensive experience in working with natural ingredients, ER can help turn a natural product idea into reality. Ecuadorian Rainforest, specializes in providing high-quality nutraceutical products such as dietary supplement ingredients, functional foods, and herbal supplement ingredients. Our nutraceutical ingredients are sourced from the best suppliers in the industry and are of the highest purity. We pride ourselves on being a one-stop shop for all your nutraceutical needs, whether it's for herbal medicine or functional ingredients. Trust us to provide you with the best nutritional supplement and food ingredients. Our Ingredient Certifications Include: QAI Organic / BIO Certified; Kosher Certified (Star-K); Halal Certified (American Halal Foundation); Vegan Certified (BeVeg); Our signature products include a diverse selection of functional ingredients such as herbal extracts and other nutrient-dense ingredients. Discover a world of ingredients from Ecuadorian Rainforest, a trusted supplier of high-quality nutraceuticals and bulk ingredients.</i>	

Essentia Protein Solutions 117

Heather Egenberger - heather.egenberger@essentiaproteins.com

Fiberstar, Inc...... 153

Sheila McWilliams - s.mcwilliams@fiberstar.net

Citri-Fi® citrus fiber is a natural, upcycled ingredient that provides high water holding and emulsification to meats, bakery, sauces, beverages, dairy, meat substitutes and dairy alternatives at low usage levels (<1%). Clean labelling options include citrus fiber, dried citrus pulp or citrus flour. Citri-Fi is non-allergenic and Non-GMO Project certified. USDA certified organic citrus fiber is now available.

Foodarom..... 122

Philippe Dusser - pduusser@glanbia.com

Welcome to FOODAROM. We are flavor designers, tastemakers and trendsetters. Now a proud member of the global Glanbia family, we are experienced flavorists that create and manufacture the memorable flavors. Partnering with food, beverage and nutritional product industries, we deliver turn-key flavors and formulation support. We create made-to-order solutions and profiles designed to perfectly meet the flavor expectations of your audience and beyond.

Fuchs North America 167

Ryan Stone - rstone@fuchsna.com

At Fuchs North America, we pride ourselves in developing custom seasonings blends for a variety of applications including sauces, proteins, prepared meals, dairy, baked goods, and much more. The possibilities are endless when it comes to the flavors and consumer experiences we can create. Contact us today to get started!

Gillco Ingredients an Azelis Company 160

Denisse Perez - dperez@gillco.com

At Gillco, we have redefined the concept of wholesale ingredient distribution. We have partnered with some of the most reputable and innovative ingredient manufacturers in the world to put together an incredible line of healthy, natural, and functional ingredients. The best part is that we know how to use them. Our sales force is technically trained on all of our ingredients and they are chock full of ideas on how you can make your food or beverage product better. Add to that our extraordinary customer service and you have an ingredient distributor unlike any other.

Global Essence, Inc. 123

Robert Zak - bzak@globalessence.com

Global Essence, Inc. is a supplier of premium-quality ingredients to the flavor, fragrance, consumer products, personal care, food, beverage, aromatherapy and allied industries. We specialize in essential oils, aroma chemicals, citrus products, absolutes, natural custom blends, Certified Kosher materials, NOP Organics, and other flavor and fragrance blending.

Gold Coast Ingredients *Thanks for Sponsoring***** 102

Megan Byrnes - megan@goldcoastinc.com

Gold Coast Ingredients is a privately held and operated, wholesale flavor and color manufacturer located in California and Pennsylvania, USA. With us you will find Organic, Natural, Non-GMO, Allergen-Free and other flavors available as liquids, powders, powder encapsulations, emulsions and advanced extractions. Our flavors are compatible with any product requirements.

Hormel Ingredient Solutions 101

Kyle Behrens - KRBehrens@Hormel.com

Quality recipes start with quality ingredients. Find the widest variety and assortment of protein solutions for your final applications, from foundational products to fully cooked meats.

Howtian LLC 148

Mark Eisenacher - mark.eisenacher@howtiangroup.com

SoPure Stevia Leaf Extracts and bulk sugar replacers including Allulose and Erythritol. HOWTIAN®, formerly known as Nascent Health Sciences and ZCHT (Zhucheng Haotian), is a global leader in natural and functional food ingredients, and the world's largest producer of plant-based stevia. As the manufacturer of SoPure™ Stevia, a trademarked family of stevia products, HOWTIAN supplies and provides formulation solutions for leading food, beverage, nutritional and pharmaceutical companies in more than 80 countries. Since 2009, HOWTIAN's stevia sales have grown steadily each year with an annual production capacity of 8,000 metric tons of plant-based stevia extract – more than any other manufacturer globally. In addition to SoPure™ Stevia, HOWTIAN's portfolio of high quality, science-based ingredients for the health & nutrition, pharmaceutical, and food industries includes Pyrroloquinoline Quinone (PQQ), Baicalin Extract, and Inositol.

Independent Chemical Corporation 199

Robert Bremer - bobb@independentchemical.com

Independent Chemical Corporation was founded in 1948, by Benjamin Spielman to support the burgeoning textile processing industries in the New York & New Jersey metropolitan areas. Today, as the industry grows even more and expands in new directions, Independent Chemical, is positioned to manufacture and distribute an ever expanding range of products to support customers that include the world's most sought after consumer and industrial brand names, in such product areas as nutrition, cosmetics, seafood and meat processing, baking, graphic arts, environmental services, and more. At Independent Chemical, we partner with our customers to create the services needed – whether in custom packaging, particle sizing, custom synthesis, or stocking at locations in the US or Internationally.

Ingia Bio 132

Dorothy Wang - office@ingiabio.com

INGIA Bio is a food-tech ingredient manufacturer focused on making high value ingredients more economical and environmentally sustainable. We leverage bioconversion and fermentation to produce the most desirable natural sweeteners, flavors, and dietary supplements. Stop by to taste sugar free artisan chocolates, gummies, tea, and refreshing lemonade. All sweetened with Non-GMO Allulose, Stevia Reb M, or Monk Fruit.

Ingredient Brothers 100

Eran Mizrahi - eran@ingredientbrothers.com

We source and import high-quality specialty raw ingredients through our large global network

Innovopro Ltd. 151

Mark Orlowsky - mark@innovopro.com

InnovoPro has developed a proprietary extraction technology that allows us to produce a clean tasting, contaminant free 70% chickpea protein concentrate. Our breakthrough technology enables you to develop a clean labeling finished product that fortified with protein. It is a clean tasting, lightly colored functional plant-based protein that works in a wide variety of applications. Contact us to learn more about how you can use CP-Pro 70 chickpea protein in your projects today.

J. Rettenmaier USA LP..... 108

Chris Cook - chris.cook@jrsusa.com

J. Rettenmaier USA LP is the world's largest producer of insoluble fibers including cellulose, oat, bamboo, sugar cane, rice and citrus fiber. We also manufacture various hydrocolloids including methylcellulose and HPMC. Pectin and alginate are new products in our portfolio.

Jain Farm Fresh..... 169

Susan Gravatte - susan.gravatte@jainfarmfresh.us

J. Rettenmaier USA LP is the world's largest producer of insoluble fibers including cellulose, oat, bamboo, sugar cane, rice and citrus fiber. We also manufacture various hydrocolloids including methylcellulose and HPMC. Pectin and alginate are new products in our portfolio.

Jebsen & Jessen Life Science, Inc. 133

Moritz Jonas - m.jonas@jj-lifescience.com

Family-owned Global Food Ingredients Distributor. Offering Conventional and Organic Food ingredients, Sweeteners, Antioxidants, Starches and Flours, Fibers and Nutra-Ingredients. Your Global Partner for Food, Feed and Nutraceutical Ingredients

JOGUE, INC..... 650

Richard S Girsch - richard.girsch@jogue.com

Jogue Incorporated, has expertly served clients in the food, beverage, and pharmaceutical industries for over a century. We produce flavors, extracts, colorants, bases, variegates, fruit preps, fillings, and fragrances from 5 state-of-the-art facilities in Michigan, California, and Florida. Our leadership is proven through dedication to exceptional costs & lead times, quality, and customer service. We specialize in sweet & savory flavors for all types of foods and on-trend flavors for all types of beverages. Jogue produces sprayed-dried flavors on both the east & west coasts. Our products can be certified Organic by QAI, Non-GMO Project Verified, Fair Trade, Kosher, Gluten-Free, Vegan and Clean Label.

LaPoint Packaging at Packgen 165

Maryann Monismith - mmonismith@packgen.com

Lapoint Packaging is the newest division of PackGen, a family-owned company known globally for decades for innovative design and manufacturing of bulk packaging products. Our BULK LIQUID TOTES are available in 3 Carbon Reducing Models: ORCA, DOLPHIN, MOBI - our Packaging Experts can guide you to the LP Tote that is right for your application. sales@packgen.com

Lasenor USA, LLC 110

Jim Anderson - j.anderson@lasenor.com

Lasenor USA is a leading global producer of Non-GMO and Organic fluid and dry lecithin products derived from sunflower ("Giralec"), soybean ("Verolec") and rapeseed ("Semilec") as well as specialty hydrolyzed and instantized lecithin products and lecithin on carriers.

LUSA produces an extensive portfolio of "Verol" brand emulsifiers products (DMG, MDG, PGE) including our "Power of Sun" products produced from sunflower oil. Our "Lasenor BK/TP" line of activated emulsifiers systems bring simplicity and high performance to a broad range of bakery and food products.

LUSA is now offering our "Swissgum" hydrocolloid gum based functional systems to North American customers. These products enjoy application in a broad range of food products including frozen deserts, dairy and meat applications.

LBB Specialties-AIC *Thanks for Sponsoring***** 105

Janet Lozinski - jlozinski@lbbsspecialties.com

Consumers continue to demonstrate increasing interest in functional food and nutrition products; they are reading the labels of food products and analyzing supplements in search of ingredients that deliver specific health benefits. LBB Specialties is continually updating our comprehensive product offering to anticipate consumer trends like cognitive health and meat and dairy alternatives. We have built on our extensive offerings of core products like processing aids and excipients to include innovative solutions in food design, food technology, and clean label formulation. Our portfolio reflects the increasing demand for quality, naturally-sourced ingredients for the health, wellness, and food industries.

Lucta 128

Artie Foose - artie.foose@lucta.com

Lucta provides a world of tailored flavor solutions for leading brands in the beverage, savory, bakery, and personal care markets. We work in partnership with our valued customers to deliver full-service support powered by industry knowledge, marketing, and technical expertise.

Malt Products 176

Domenic Puntasecca - domenic@maltproducts.com

Malt Products is a family business that manufactures and distributes natural, nutritious sweeteners. We have been in business since the 1950s, when we started processing barley from local farmers into malt extract to supply local bagel shops and mom-and-pop bakeries. In the decades since then, we have grown into an international company offering a full line of natural, nutritious grain extracts and sweeteners. We source our extracts from whole grains, such as malted barley, oats, and rice, and we offer a full range of other sweeteners, such as molasses, tapioca syrup, invert syrups, agave nectar, and honey. Our ingredients are available with non-GMO and organic certification. Fundamental to our success is our personal touch—customer service built on sustained relationships, impeccable quality, and limitless customization.

Microbac laboratories 184

Aly Jones - aly.jones@microbac.com

From farm to fork, Microbac helps our clients manage food quality and safety risks to protect consumers and their brands. Our industry expertise and analytical strength support your food safety programs for compliance with FSMA regulations. As an ISO 17025-accredited supplier for end-to-end food testing, we serve all food industry segments with services to meet unique needs.

MOI Foods U.S.A. 106

Robert Paulk - robert@moifoods.com

MOI Foods U.S.A. Produces RSPO Segregated and Mass Balance Palm Based Shortenings and Oils for Baking, Confectionary Coatings and Fillings, Laminating Margarines for Baking and Oils for Frying.

MUNZING *Thanks for Sponsoring***** 139

Alicia Colacci - a.colacci@munzing.com

MAGRABAR® antifoams, defoamers, and release agents have been developed for a wide range of applications in the food industry to control foam in food processing and to improve yield, pumping, mixing, plant hygiene and product quality. MAGRABAR® offers options suitable for organic, non-GMO, and identity-preserved processing.

Muscadine Products Corporation..... 140

Chris Paulk - chris@muscadineproducts.com

We are a family-owned small business helping you add value to what matters most by producing muscadine ingredients & custom processing regionally grown fruits.

MycoTechnology Inc..... 107

DAVID PUJOL - dpujol@mycoiq.com

You want to create delicious and nutritious foods. We harness the power of mushroom mycelia. Together we can unleash nature’s unseen hero through culinary innovation for the greater good.Partner with us on your next product concept and see how our naturally transformative ingredients can help you solve food’s biggest challenges.FermentIQ™ Plant Proteins: Improve the taste, texture, aroma and functional properties of plant-based foods.ClearIQ™ Specialty Flavors: Eliminate challenging off-notes and brighten flavors to deliver better-tasting products.

Newgen Biotech USA Inc..... 109

James Titus - jim@newgenbiotech.com

We are a GMP FDA Food Facility who specializes in the manufacture of Enzymes and Probiotics for Food and Food supplement industry.

Newtrend USA 171

Jeffrey Swan - Jeffrey@newtrend-group.com

Global Producer of Sucralose, Monk Fruit and Glycine for use in Food, Pet food, Health & Wellness applications

OSF Flavors Inc..... 124

Drew Regan - dregan@osfflavors.com

Manufacturers of flavors. Powder and liquids. Organic, Natural, N/A. Masking agents.

Pacific Farms 173

Karen Brandenburg - kbrandenburg@pacificfarms.com

We are a family owned, American company with a global footprint and long held relationships with customers and producers in the USA, China and beyond.StabilityLarge enough in scale and scope to supply some of the worlds largest multi-national consumer brands, yet agile, active and nimble with a customer-first mentality.LegacyWith roots dating back to 1983 and the beginning of the US and China garlic trade, Pacific Farms has built a legacy of relationships with our partners. Our customer-first mentality defines us. We are focused on the companies and the individuals with whom we work. Our goal is to make each and every one of these individuals successful.SustainabilityWhen you do the right thing, you move the world forward. As a brand with a global footprint, we strive to inspire progress through sustainable practices for all of us and for the world.Quality and SafetyOur rigorous quality standards, robust systems and attention to detail ensure that we provide safe, consistent, dependable, compliant products.We drive customer success by providing value beyond product. Our Family of Products consist of the following.Gold Garlic Dehydrated Vegetables Specialty Dehydrated Chili Products IQF Asian Vegetables Puree We have warehouses Across the USA that we could service you for your needs.

PanaSource Ingredients, Inc. 125

Samantha Yap - samantha@panasourceusa.com

PanaSource Ingredients, Inc. is a leading distribution partner of quality ingredients with a sustainable and consistent supply. PanaSource supplies a wide range of High Intensity Sweeteners (sucralose, ace-k, aspartame), Natural Sweeteners (stevia, monk fruit, erythritol), and other items for Food, Beverage, Sports Nutrition, Cosmetic & Pharmaceutical companies.

Paradise Fruits North America Inc...... 156

Jon Brownbill - jbrownbill@paradise-fruits.com

Paradise Fruits is a 5th Generation family company based close to Hamburg in Northern Germany and offers a portfolio of products ranging from freeze dried fruits, powders and smoothie bites to the morning foods, bakery, drinks and confectionery industries to our Solutions division making fruit granulates, fillings and pastes for bakery and confectionery applications. We produce a selection of all-fruit formulas highlighting a better-for-you format for the private label fruit snacking sector along with our fortified offerings for the rapidly growing dietary supplement market.

PB Leiner..... 158

Kim Hildebrandt - kim.hildebrandt@pbleiner.com

PB Leiner is one of the world's leading manufacturers of high quality gelatins and collagen peptides. Our tailor-made products provide a clean label and multifunctional solution to the most diverse food preparations in the FMCG and food service sectors. Explore functional and health benefits of our range of pork, beef and cold soluble gelatins and peptides.

Perimondo LLC..... 113

Matthias Rebmann - rebmann@perimondo.com

Since 2011, Perimondo makes refined lecithins, phospholipids, and phosphatidylcholine, primarily from soybeans and sunflower seeds. Our products are nutritional emulsifiers that replace surfactants to stabilize oil/water or water/oil colloidal systems. Sunlipon phospholipids make excellent delivery systems and SunCholine fortifies the diet with natural choline.

Phoenix Fragrances and Flavors **Thanks for Sponsoring**..... 149

Eve Hardin - ehardin@phoenixff.com

Phoenix Flavors: Unleash the Power of Exquisite Taste Phoenix Flavors offers our clients exceptional value by utilizing our unique buying power of raw materials with our ability to fast track the development of customized flavors. We understand the importance of high-quality ingredients, which is why we specialize in offering a wide range of natural, N&A and organic flavors. Our commitment to competitive pricing and low MOQ's allows us to provide our customers with cost-effective solutions without compromising on quality. At Phoenix we don't sell flavors, we create an experience.

Prinova 116

Mary Labriola - mary.labriola@prinovausa.com

Your Single Source for Functional Ingredients, Premix Manufacturing, and Flavor Manufacturing Imagine what's possible when you have an expert by your side every step of the way. Prinova is the experienced partner you need – from concept to completion. Backed by an immense product portfolio and deep technical expertise, our integrated solutions include Ingredient Distribution, Custom Flavor Manufacturing, Flavor & Fragrance Ingredients, Custom Premixes, and Contract Manufacturing.

PURIS	164
<p>Anna Gustafson - agustafson@purisfoods.com <i>We are the exclusive producer of PURIS® Pea Protein, Pea Starch, Fava Protein, and other non-GMO ingredients. Our versatile ingredients are a nourishing basis for every meal, snack, beverage, and trend – from protein powders to better-for-you snacks to meat substitutes. PURIS unites satisfying flavor and texture with some of the best plant-based nutrition on the planet. By providing nutritionally equivalent alternatives to favorite foods made with only sustainable ingredients, our approach feeds health, happiness, and peace of mind.</i></p>	
Quadra	159
<p>Marti Babcock - marti_babcock@quadraingredients.com <i>Looking for a fresh perspective on ingredient distribution? As an industry leader in sourcing innovative ingredients, our dedicated commercial team provides strong technical support and extensive product knowledge. Combined with our North American infrastructure and logistical expertise, we are your trusted partner helping you create the future of food.</i></p>	
Queen of America Honey	168
<p>Joaquin Mantovani - joaquin@queenofamerica.com <i>We're a industrial honey packer in Florida !</i></p>	
Rochem International, Inc.	157
<p>Laura Holm - lholm@rochemintl.com <i>Founded in 1994, Rochem International is today a global leader in developing, sourcing and supplying Sweetener, Flavor, Preservative, Stabilizers/Texturants, Plant Based Protein, Vitamin and other Nutritional Ingredients to some of the world's largest brands in the Confectionery, Food, and Beverage industries. We are strong where it counts most. We bring to our customers new sourcing solutions thanks to our over 30 year-built supply chain and our unrivaled regulatory and compliance department. The Rochem team encompasses a vast and diverse background and this collective experience helps us understand and exceed the needs of our customers and helped us grow into the renowned business that it is today.</i></p>	
ROHA USA, LLC	175
<p>Nicholette Keene - nikki.keene@rohagroup.com <i>ROHA is one of the largest players in the food color & dried ingredients industry, serving major names in the FMCG, Pharma, F&B, and Industrial colors industry. ROHA's main headquarters remain in India but is now present in 22 countries across the world. Every continent is served by robust technology, logistics, regulatory and manufacturing teams.</i></p>	
Romer Labs	103
<p>Kelsey Hoagland - kelsey.hoagland@dsm-firmenich.com <i>Romer Labs is a global leader in innovative diagnostic solutions for food and feed safety. With a focus on mycotoxins, food allergens, GMOs, and microbial contaminants, we strive to meet the ever-changing demands of our customers while upholding our reputation for exceptional service.</i></p>	

SCS Global Services	112
Shyama Devarajan - sdevarajan@scsglobalservices.com	
<i>SCS Global Services is a leading third-party certification body specializing in food safety, sustainability, and quality certifications, as well as training, and consulting services. SCS' certification services include: SQF, BRCGS, PrimusGFS, GLOBALG.A.P., Non-GMO Project, USDA Organic, Gluten-Free, Plant-Based, Carbon services, SMETA and more. See our complete service offerings: www.scsglobalservices.com</i>	
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SD Head USA	163
Meghan Curran - meghan.curran@sdheadusa.com	
<i>A part of the Shangdong Head Group Co., Ltd., a publicly traded company with 30+ years of manufacturing experience in modified celluloses and empty vegetarian two-piece hardshell capsules. With direct access to a full range of health ingredients from qualified manufacturers throughout Asia, Europe, and Latin America, we are to create a comprehensive portfolio to service the needs of solid dosage manufacturing.</i>	
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SGS North America Inc.	150
Dominic James - dominic.james@sgs.com	
<i>As the world's leading testing, inspection and certification company, SGS leads the way in food safety, successfully delivering innovative, client-focused solutions including product testing, research & development, auditing & certification and training. Our solutions which span across the entire supply chain from primary production to retail and hospitality, help organizations mitigate risk, improve quality and build consumer trust and confidence. Our highly qualified analysts and industry experts will ensure your products meet client expectations and the requirements set by accreditation bodies and governments. With our global reach and local touch, we translate global standards into local solutions, helping to improve food standards around the world.</i>	
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Sigachi US, Inc.	182
Bhavani Chidambaranathan - bhavani.c@sigachi.com	
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South Eastern Section IFT	190
John Onuh, President - seiftsection@gmail.com	
<i>The South Eastern Section of the Institute of Food Technologists (IFT) SEIFT is one of regional sections of the IFT, a non-profit community of over 20,000 food industry professionals. Our section was founded in 1950 and the territory of our section includes Alabama, Georgia and South Carolina and Tennessee. Our members represent all areas of the food industry, from manufacturing to retail/consumer goods to research & development as well as academics and beyond. With professionals in both industry and academia, we strive to promote all aspects of food technology for the benefit of our members.</i>	
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Stratas Foods	134
Danielle Smith - danielle.smith@stratasfoods.com	
<i>We are the leading supplier of fats, oils, mayonnaise, dressings and sauces to the Foodservice, Food Ingredients, and Retail Private Label markets in North America.</i>	
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Stroup Ingredients <i>**Thanks for Sponsoring**</i>	131
Rodney Hudson - rodney@simplifiedlogisticsinc.com	
<i>We are manufacturers reps for food ingredients. We also have a distribution sister company, Simplified Logistics, Inc.</i>	
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Sunrise Foods International	172
Chris Hanks - jtatlow@sunrisefoods.com	
<i>For over 25 years, we've specialized in organic and non-GMO agri-food ingredients. While our business has evolved, our focus remains the same: an unwavering commitment to our customers. When you're successful, we're successful. For producers, we simplify your marketing. Wherever you are, we handle the details of logistics, processing and quality assurance. For customers, we supply premium ingredients and deliver on time and to precise specifications.</i>	
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T. Hasegawa USA	127
Jennifer Rodriguez - jrodriguez@thasegawa.com	
<i>T. Hasegawa continues to pioneer the flavor industry with a customer experience optimized to respond with technical expertise rapidly. We deliver superior products that meet all your requirements no matter how complex the demand. Recognizing that the food industry needs flexibility, we proactively listen to our customers' needs to develop better ways of delivering formulations with excellent taste and aroma to fit form and function. T. Hasegawa has developed globally into a best-in-class custom flavor creation partner throughout its 115-year history. Our exceptional team seamlessly works with you to create standout concepts through final product formulations. At T. Hasegawa, we collaborate with our customers to provide what you want, when you need it.</i>	
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Target Flavors	145
Ryan McNamara - rhmcnamar@gmail.com	
<i>Since 1981, Target Flavors has manufactured flavors for the Food & Beverage Industries. With expertise in custom flavor development and food & beverage applications, our technical team can offer innovative solutions to any challenge. Our extensive experience uniquely qualifies us as a critical technical resource to food & beverage manufacturers.</i>	
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Thymly Products	135
Karen Siler - karens@thymlyproducts.com	
<i>Thymly Products, Inc. has been manufacturing functional ingredients since 1967. Our R&D department is able to perform bake tests and product comparisons to save you time and money, and/or provide technical assistance via a site visit or assist you over the phone with any baking or manufacturing questions.</i>	
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Treatt USA	162
Steven M Catanzaro II - steven.catanzaro@treatt.com	
<i>Treatt is a supplier of true-to-nature flavor, coffee, tea extracts and essences with a focus on providing clean-label solutions.</i>	
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**University of Georgia - Food Product Innovation Center (FoodPIC)
- Food Science ***Thanks for Sponsoring*** 170**

Peter Chiarelli - peter.chiarelli@uga.edu
The Department of Food Science and Technology in Athens, Georgia occupies a three-story building on the south campus of the University of Georgia. It contains classrooms, teaching and research laboratories, pilot plants with food processing equipment, and a computer center for student use. A building addition allows for advanced food safety work and facilities for conducting food industry workshops. The department also has research facilities in Griffin, Georgia. We offer programs leading to bachelor's, master's, and doctoral degrees. During the first two years of the food science bachelor's program, students take courses in chemistry, biochemistry, microbiology, physics, mathematics, and statistics, and then complete their work in food chemistry, microbiology, nutrition, product development and processing. Food Science and Technology faculty have expertise in the basic sciences, food science, and food technology. Faculty members teach and serve as academic advisers to both undergraduate and graduate students. In addition, faculty members conduct food science research to improve food quality and availability, enhance economic development, prevent food borne diseases, and improve process efficiency while limiting environmental impact. The Food Product Innovation and Commercialization Center and the Center for Food Safety are also located in Griffin. FoodPIC assists companies in developing new food products efficiently and economically. FoodPIC facilitates commercialization of food products by providing intellectual resources and physical facilities for both start-up ventures and existing food companies. The Center for Food Safety was established in April 1993 with a mission of maintaining and improving the safety of foods through the development of methods that detect, control, or eliminate pathogenic microorganisms or their toxins.

Vego Naturals 178

Dawne Bloom - dawneb@vego-naturals.com
Vego Naturals - discover the exceptional range of cold-pressed, expeller-pressed, and chemical-free Vego Naturals products designed to elevate your creations and contribute to a healthier lifestyle. From versatile plant proteins and a diverse selection of starches and flours to our innovative modified starches, reliable maltodextrins and syrup solids, we are committed to providing ingredients that meet the highest quality standards.

Virginia Dare Extract Co *Thanks for Sponsoring*** 143**

Philip Caputo - pcaputo@virginiadare.com
Flavor Experts Since 1923. For over 100 years, Virginia Dare has worked alongside our partners to develop products delivering preferred taste. Our passion for premium flavors is rooted in our dedication to exceptional flavoring solutions. Brands around the world rely on our deep expertise in premium, sustainably sourced extracts—vanilla, tea, coffee, cocoa—characterizing flavors, flavor masking, and taste modulation to formulate one-of-a-kind sensory profiles.

VitaPakt East Coast Sales and Distribution 138

Kimberly Touzeau - ktouzeau@vita-pakt.com
Processor of full portfolio of citrus juices, purees, specialty blends, frozen and dry peel products, and spray dried powders. We also offer non citrus items through our partners and sourcing connections, such as mango puree and other topicals, dried vegetables and berry fruits, pumpkin and squash products, and coconut cream. If you need processed fruit or vegetable in any form other than fresh, give us a call.

EATERIES IN THE AREA

These are some suggestions that are within walking distance:

AG located inside The Ritz-Carlton Atlanta

Steaks & cocktails served in a clubby setting featuring a balcony & live jazz
181 Peachtree St, NE, Atlanta, GA | Tel: 404-221-6550

Alma Cocina

Inventive Mexican fare regional influences & Latin-inspired cocktails stylish setting

191 Peachtree Towers NE, Atlanta, GA | 404-968-9662

Hard Rock Café

Rock 'n' roll-themed chain with a high-energy vibe serving burgers & American classics.

215 Peachtree Street, NE, Atlanta, GA | 404-688-7625

Ray's in the City

Upscale setting for seafood, prime cuts and an extensive wine list.

240 Peachtree Street, Atlanta, GA | 404-524-9224

Sun Dial located inside the Westin

Hotel restaurant & bar with 360-degree views of the city, featuring seasonal American cuisine.

210 Peachtree Street NW, Atlanta, GA | 404-589-7506

Sweet Georgia's Juke Joint

Dressed-up soul food spot serving refined takes on classics such as chicken & waffles.

200 Peachtree Street L05, Atlanta, GA | 404-230-5853

Terrace Bistro located inside The Ellis

Sophisticated eatery at the Ellis Hotel offering contemporary Southern fare, plus wine & cocktails.

176 Ellis Street, NW, Atlanta, GA | 404-523-5155

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South Eastern Division
Institute of Food Technologists

Food Industry Expo
February 8, 2024

Whitehall Ballroom
Southern Exchange | Atlanta, GA

