



South Eastern Section
Institute of Food Technologists

2023 EVENT PROGRAM

South Eastern Section IFT Food Industry Expo

February 22 – 23, 2023

Thank You Sponsors

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, 2023. We encourage you to visit the exhibitors throughout this time.

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Meet the team!

Executive Board for 2022-23



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The Coca-Cola Company



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Katherine Sofia Sierra
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Alabama A&M University

SCHEDULE OF EVENTS

WEDNESDAY, FEBRUARY 22, 2023

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](#)



THURSDAY, FEBRUARY 23, 2023

Food Industry Expo & Educational Program

Southern Exchange Ballroom

Expo & Seminars take place in the Augusta Conference Center Rooms

200 Peachtree Street, NW

Atlanta, GA 30303

[Click for Directions & Parking](#)

Exhibitors may begin to check in at 2:00 pm and are welcome to attend the educational program.

1:00 – 4:30 pm Educational Program on
REengineering, **S**ustainable, **E**merging Technologies (**RESET**)
[CLICK HERE FOR DETAILS](#)

4:30 – 7:30 pm Food Industry Expo, Reception & Beverages
Bar accepts only credit/debit cards – No Cash

MENU

Slider Station: Cheese Burger, Country Fried Chicken, Vegetable Burger

Beef Samosa w/Mint Chutney

Mozzarella Cheese & Sundried Tomato Flatbread

Fried Chicken Bites on a crisp waffle w/honey Siracha Mayo

7:30 pm Raffle Drawing for Door Prizes
(Winner must be present)



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

Main desk number is (404) 522-5522



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

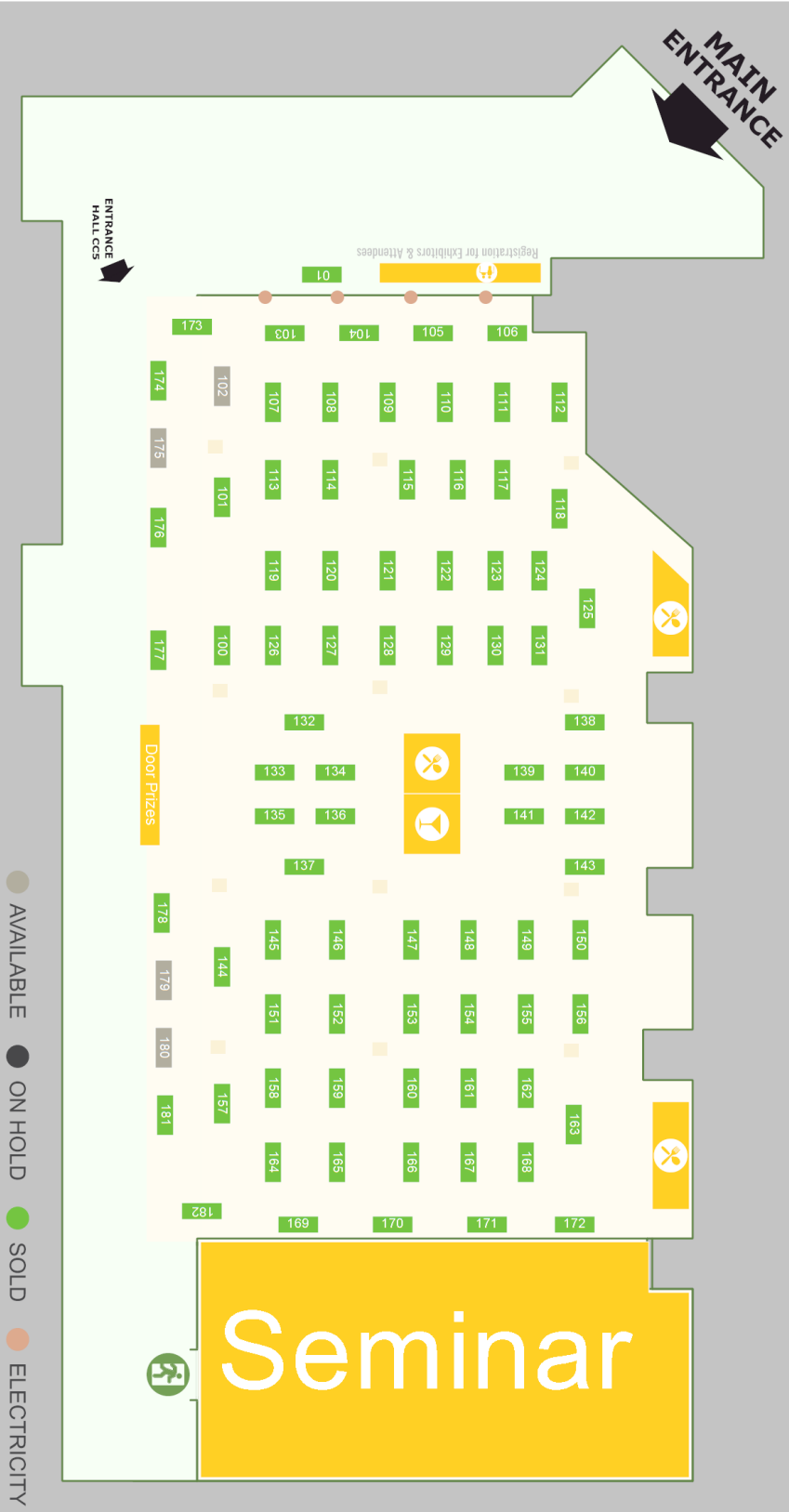
Click for Downtown Restaurants:

[Best Restaurants in Downtown Atlanta - Discover Atlanta](#)



IFT

SEIFT Food Industry Expo
February 23, 2023
 Southern Exchange Ballroom
 Augusta Conference Center
 Atlanta, GA





South Eastern Section
Institute of Food Technologists

REgenerative, Sustainable, Emerging Technologies (RESET)

Thursday, February 23, 2023

1:00 – 4:30 pm

Southern Exchange Ballroom, 200 Peachtree SW, Atlanta, GA

MODERATOR:

Susan Mungai, Governance Manager II, NAOU & fairlife QSE Integration Management –
Coca Cola North America Technical Innovation & Stewardship
President - SEIFT

1:00 PM Evolution of Regenerative Agriculture:

Mindset and Process for the Culinariane

Mark Serice, Griffith Foods – **Sponsored by:** Research Chefs Association

An introductory look at the evolution of Sustainability methodologies toward a regenerative approach. We will discuss the mindset and process used as a monitoring system along with guiding principles, Market landscape and the role of the Culinarian in bringing these thought processes to life through our craft.

1:45 PM Sustainability of Stevia

Hank Wang, Technical Director - Howtian

The definition of sustainability has evolved through the years and Mr. Hank Wang will review some consumer insights on their perception on the subject. The presentation will compare farming data against other natural sweeteners. The presentation will also compare the full supply chain sustainability of stevia leaf extract against bio-converted stevia, fermented stevia, cane sugar, beet sugar and high fructose corn syrup. Howtian's sustainability program has a goal to increase the sustainability of extracts, particularly Reb M, to make it more similar to bio-converted.

2:30 PM Sustainable Nutrition

Rafaela G. Fersein, Ph.D., Assistant Professor, Director of Doctoral program in Chemistry with concentration in Nutritional Science, Department of Nutrition, Georgia State University

3:15 PM Emerging Technologies - Valorizing Carbon and Nutrient-Containing Waste Streams within the Food and Agricultural Sector

Joseph Usack, Ph.D., Assistant Professor, Food Science & Technology University of Georgia

In this presentation, Dr. Joseph Usack will describe how bioengineering and biotechnology researchers exploit anaerobic microbial systems to transform industrial waste streams into bioenergy, high-value platform chemicals, and microbial food commodities. He will show that conventional anaerobic digestion, though robust and versatile, is less economically attractive than other emerging waste-to-product technologies, including microbial chain elongation and CO₂-to-food. A large and mature market exists for these platform chemicals, while there is a growing demand for microbial food products.

4:00-4:30 PM Meet & Greet the Speakers

MEET THE SPEAKERS



Mark Serice, Vice President of Global Culinary – Griffith Foods

Mark Serice is the **Vice President of Global Culinary** for Griffith Foods. In his role at Griffith Foods, Mark seeks to elevate culinary for the entire organization, while complementing the business development activities of the company's regional and local chefs. A native of New Orleans, Mark was heavily influenced by Cajun and creole cuisine, as well as his family's shared passion for cooking. He has spent 35 years working in the food industry, with roles as Chef de Cuisine and Corporate Executive Chef for Brennan's Restaurant in New Orleans. He is a Grand Rotisseur for Chaine de Rotisseurs, a member of the American Chefs Association, and a pending member for both the Research Chef Association and the World Academy of Chefs Societies.



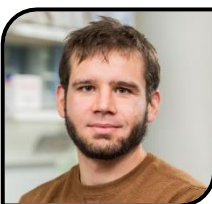
Hank Wang, Technical Director – Howtian | Formerly Nascent Health Sciences llc

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



Rafaela G. Feresin, Ph.D., Assistant Professor, Director of Doctoral Program in Chemistry with concentration in Nutritional Science, Department of Nutrition, Georgia State University

Dr. Feresin's research expertise spans from molecular to human trials and aims to identify nutritional strategies to prevent and treat cardiometabolic and musculoskeletal diseases. Her overall goal is to better understand the mechanisms by which a certain diet, functional food, dietary supplement, or phytonutrient prevent and/or improve disease conditions and evaluate their safety and efficacy in clinical trials. Dr. Feresin is currently funded by the USDA to investigate the antihypertensive effects of blackberry and raspberry polyphenols in an animal model of hypertension.



Joseph G. Usack, Ph.D., Assistant Professor, Food Science & Technology - University of Georgia

Dr. Joseph G. Usack joined the UGA Food Science & Technology (UGA-FST) faculty in January 2023. He does bioprocess engineering research with open-culture microbiomes to facilitate the recovery of resources (food, water, energy, and nutrients) within the food and agricultural sectors. He earned his M.Sc. & Ph.D. from Cornell University, Department of Biological and Environmental Engineering, in the Bioenergy and Integrated Energy Systems field with a concentration in Systems Engineering and Environmental Processes. Before arriving at UGA-FST, Prof. Usack was a Junior Research Group Leader at Eberhard Karls Universität Tübingen, in Tübingen, Germany.

EXHIBITORS BY TABLE NUMBER

Table	COMPANY
100	Nutra Food Ingredients
101	CII
103	innovopro
104	Newtrend USA
105	Producers Rice Ingredients
106	IMCD US Food, Inc
107	New York Spice Company
108	Citadelle Maple Syrup Cooperative
109	J. Rettenmaier USA LP
110	Howtian LLC
111	Custom Flavors
112	A&B Ingredients
113	Synergy Flavors
114	NuTek Natural Ingredients
115	Flavor Producers
116	Malt Products Corporation
117	OSF Flavors, Inc.
118	Global Essence, Inc.
119	Gold Coast Ingredients
120	Fiberstar, Inc.
121	Hormel Ingredient Solutions
122	Primaria Nutrition
123	SKC LLC
124	Stroup Ingredients
125	Bell Flavors and Fragrances
126	Barentz
127	Jebesen & Jessen Life Science, Inc.
128	International Food Products Corp. (IFPC)
129	Colony Gums
130	Dempsey Food
131	Carmi Flavors
132	University of Georgia - Dept of Food Science & Technology
133	Lucta-FFS
134	EMSL Analytical, Inc.
135	Prinova
136	Deko International
137	Thymly Products
138	Butter Buds Food Ingredients
139	PURIS

EXHIBITORS BY TABLE NUMBER

Table	COMPANY
140	GNT USA, LLC
141	The TEC Team
142	Divi's Nutraceuticals
143	ICI Foods
144	Grande Custom Ingredients Group
145	All Seasonings Ingredients, Inc.
146	Onion Solutions
147	NiuSource Inc.
148	Muscadine Products Corporation
149	Balchem
150	LBB Specialties-AIC
151	ClearMask
152	Batory Foods
153	Roquette
154	Caif
155	Suzhou-Chem Inc.
156	Imbibe
157	Palmer Holland, Inc.
158	Angel Yeast Co., Ltd
159	BioBottles
160	Briess Malt & Ingredients Co.
161	PanaSource Ingredients, Inc.
162	Gillco Ingredients
163	Sensient Flavors & Extracts
164	APURA Ingredients
165	Bio-botanica.com
166	Matsutani America Inc.
167	Virginia Dare
168	Parker Flavors
169	American International Foods, Inc.
170	Foodarom
171	International Bakers Services
172	Independent Chemical Corporation
173	Kraft Heinz
174	Fine Organics
176	Capua 1880 USA Inc.
177	Anderson Advanced Ingredients
178	Emsland America
181	PB Leiner
182	Kalsec, Inc.

A&B Ingredients 112

Yana Viardo - yviardo@abingredients.com

A&B Ingredients is a clean-label manufacturer and supplier of natural ingredients. We are a trusted source of plant-based, functional ingredient solutions, including vegetable proteins, fibers, starches, texturized plant proteins, natural shelf life extenders, mold inhibitors, antimicrobials, antioxidants, as well as flavor enhancers, probiotics, and low sodium sea salt.

All Seasonings Ingredients, Inc. 145

Melissa Paquette - mpaquette@allseasonings.com

All Seasonings Ingredients, Inc is a family-owned importer, manufacturer, and re-distributor of a wide variety of spices, seasonings, herbs, nuts, and seeds. We offer industry-leading pricing on the highest quality products, as well as custom blending solutions and versatile packaging options to ensure our clients have everything they need to be successful.

American International Foods, Inc...... 169

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.

Anderson Advanced Ingredients 177

Jacquelyn Wagner - jacque@advancedingredients.com

Sugar Reduction Starts Here! Anderson Advanced Ingredients is an Irvine, California based innovator and provider of best-in-class functional food and nutraceutical ingredients. Since our first product launch in 1989, we have been providing novel clean label solutions to industry wide challenges while offering an innovative foundation in helping move countless R&D projects from concept to reality. We've got you covered for functional food & nutraceutical ingredients!

Angel Yeast Co., Ltd 158

Bryce Liu - liuyqa@angelyeast.com

Angel Yeast was founded in 1986, it originated from the China National Yeast Research Center. Angel Yeast Co., Ltd was listed on the Shanghai Stock Exchange in 2000. As one of the leading companies in the worldwide yeast industry, we are committed to the mission of developing yeast biotechnology and innovate for healthy life. Our business activities range from baking to food taste, nutrition & health, and biotechnologies. Our products are available in more than 155 countries and regions.

APURA Ingredients 164

Don Schwenker - donald.schwenker@apuraingredients.com

Leaders in high intensity sweeteners and sweetener solutions

Balchem..... 149

Steve Colella - scoella@balchem.com

Human Nutrition & Health Making the World a Healthier Place We've been leading in food and nutrition for decades. Our teams have pioneered and built the choline and chelated mineral markets, verified by hundreds of human studies on our products. Balchem Human Nutrition & Health offers leading technology that reduces food waste through encapsulated preservation. We perfected the caramel swirls in ice cream that changed the game in frozen desserts. We strive to improve the taste, nutrition profile, and mouthfeel of sports drinks and snacks to make them taste better and help you perform. At Balchem, we look forward to providing solutions that delight and nourish – from indulgence and sensory experiences to the rigors of targeted essential nutrition.

Barentz..... 126

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.

Batory Foods..... 152

Eric Pangle - epangle@batoryfoods.com

It all began with sugar—Batory Foods' primary ingredient when we were founded in 1979. Through mergers and partnerships, Batory transformed itself into the broad-line national distributor it is today. Although we're still known for our impressive selection of sweeteners, we've expanded to carry everything from dairy powders and proteins to fibers, oils and shortenings, starches and grains to fruit concentrates and savory sauces. We offer organic and non-GMO ingredients in various categories for clients catering to those market segments.

Bell Flavors and Fragrances 125

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

Bio-botanica.com..... 165

mark sysler - msysler@bio-botanica.com

Bio-Botanica® is a family-owned and operated company, specializing in botanicals for over 50 years. It is a leading manufacturer of 500+ quality botanical extracts for the personal care / cosmetic, food and beverage, flavor/fragrance and nutraceutical industries. A well-recognized industry innovator known for pioneering numerous advancements in the botanical field, Bio-Botanica® prides itself on long-term customer relationships developed since 1972 based upon both flexibility and versatility in manufacturing product tailored to a broad range of applications. Our USA manufacturing enables fast turnaround for customers. Bio-Botanica's® 175,000-square-foot botanical extraction facility houses its own R&D, Microbiological and QC Laboratories. This represents a tremendous resource when looking for solutions for botanical applications. Customers benefit from our state-of-the-art facility and highly specialized staff of Ph.D. natural product chemists, who together work in collaboration on every project, ensuring that Bio-Botanica® successfully meets customer goals and objectives.

BioBottles 159

Sarah Clemons - sarahfclemons@gmail.com

BioBottles--Biodegradable technology that naturally degrades plastic packaging. Eco-friendly packaging that is designed to completely biodegrade within months instead of years.

Briess Malt & Ingredients Co. 160

Jade See - jade.see@briess.com

The expanding portfolio of natural, specialty ingredients from Briess offers almost unlimited options to help you to put a better label on the table. Briess ingredients are minimally, specially processed to maintain the natural integrity of the raw grain or starch, while developing flavor, color and function. Don't sacrifice flavor, color or function for a clean label.

Butter Buds Food Ingredients 138

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.

Caif 154

Arlindo Ferrari - arlindo.ferrari@caif.com

CAIF Nutrition is a supplier of premium, naturally sourced ingredients. Our comprehensive portfolio encompasses a broad range of botanical & tea extracts, fibers, fruits & vegetables, as well as plant-based solutions, sweeteners, flavors, and vitamins & minerals. Armed with an innovation mindset and a strong commitment to our partners in the food & beverage, dietary supplement, and pet food industries, we closely monitor scientific breakthroughs in nutrition and actively work on new product developments and technologies to help improve the bioavailability of superfood nutrients.

Capua 1880 USA Inc. 176

Adriana Becker - adriana.becker@webcapua.com

Capua 1880 is a 5th generation family owned and operated company based in the south of Italy in Reggio Calabria since 1880 producing citrus essential oils used both in flavor and fragrance.

Carmi Flavors 131

Ken Lutz - KenLutzTradeshow@Gmail.com

For over 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.

CII 101

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.

Citadelle Maple Syrup Cooperative 108

Chris Golden - chris.golden@citadelle.coop

Citadelle is a worldwide supplier of pure maple syrup products, including many proprietary one's developed for the food ingredient industry. We have a full line of conventional and organic syrups, sugars, and concentrates as well as one that has a higher viscosity than traditional syrups. In addition to pure maple syrup products, we have some terrific whole dried cranberries that we have begun to market.

ClearMask 151

Greg Berndt - greg@clearmaskusa.com

*ClearMask™ flavor masking helps you pack **more functional nutrition** into natural foods and beverages with **no compromise in flavor**. Our flavor modifiers, sweetening systems and flavor builds offer turnkey natural solutions for today's formulation challenges.*

Colony Gums 129

John Moran - JMoran@ColonyGums.com

*Colony Gums Your Trusted Source for the Highest Quality Hydrocolloids and Stabilizer Systems
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 as well. Whether for product development or existing products we could help lower your cost basis with our competitive prices. For Quality, Service and Pricing: Contact us at 1-704-226-9666 or www.ColonyGums.com
Types of Gums: Agar-Agar, Gum Arabic, Carrageenan, Cassia Gum, CMC, Fenugreek Gum, Guar Gum, Gum Ghatti, Karaya, Konjac, Locust Bean Gum, Tara Gum, Xanthan Gum, Gellan Gum, Sodium Alginate, Pullulan Gum, various Organic Gums, several types a Stabilizers and a Non-GMO Project-VERIFIED Product Line*

Custom Flavors 111

Brittini Wendling - Brittini@customflavors.com

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.

Deko International 136

Jennifer Suen - jennifersuen@dekointl.com

Deko International Co., Ltd. is a broad-line distributor of food ingredients and related products. Our expansive product list, numerous locations, and supplier access give us an unparalleled ability to service all business types Food Ingredient for manufacturers, food service for distributors, feed additives for feed processors.

Dempsey Food 130

Tom Becht - tom@dempseycorporation.com

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.

Divi's Nutraceuticals 142

Donna Schenkel - d.schenkel@divisnutra.com

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.

EMSL Analytical, Inc. 134

Jennifer Mazonas - jmazonas@emsl.com

EMSL Analytical Inc.'s food laboratory capabilities include: microbiology analysis, nutritional analysis, various food chemistry analysis, allergens, toxins, and adulteration analysis. Our Food Chemistry and Nutritional Analysis testing is done at our National Headquarters in Cinnaminson, NJ.

Emsland America 178

Lauren Gerity - lgerity@emslandamerica.com

Emsland Group is a manufacturer of plant-based ingredients that are essential elements in a wide range of food applications. We specialize in the farming, production, application and supply of plant-based ingredients centered around the two main renewable raw materials, potatoes & peas. The basis of our product portfolio includes the production of core ingredients including our native and modified starches, fibers, dextrans, proteins, potato flakes and granules.

Fiberstar, Inc. 120

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 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.

Fine Organics 174

Shali Doshi - shaili@fineorganics.com

Through constant innovation and an unwavering focus on our core competencies, Fine Organics has been able to develop a unique range of specialty additives for a wide variety of applications. Fine Organics is a leading producer of specialty additives for foods, plastics, rubbers, paints, inks, cosmetics, coatings, textile auxiliaries, lubes and several other specialty applications.

Flavor Producers 115

Cameron Kelley - cameron.kelley@flavorproducers.com

Flavor Producers crafts and inspires new taste experiences with natural, organic and plant-based flavors and extracts.

Foodarom 170

Philippe Dusser - pdusser@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.

Gillco Ingredients 162

Carlos Garcia - 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. 118

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.

GNT USA, LLC 140

Alice Lee - alee@gntusa.com

GNT is the creator of EXBERRY®, the leading brand of clean-label, plant-based colors for the food and beverage industry. EXBERRY® colors are derived solely from fruits, vegetables, and edible plants through a gentle, water-based process of chopping, pressing, filtering and blending. EXBERRY® colors are non-GMO, vegan, and certified organic colors are available. Our team of technical specialists can guide customers through each stage of the formulation process – from color matching and stability testing to upscaling support.

Gold Coast Ingredients 119

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.

Grande Custom Ingredients Group 144

America J Lublin - america.lublin@grande.com

Grande Custom Ingredients Group People. Products. Expertise. Our extensive line of natural , functional whey protein products are made in the heart of the Midwest using the highest quality milk from dedicated Grande producer dairies. Expect the same world-class quality that Grande Cheese is known for in each of our whey ingredients. Food and beverage manufacturers rely on Grande Custom Ingredients, a global dairy leader, to provide solutions for a wide array of food formulation challenges including clean label initiatives, texture improvement, durability, flavor and improved nutrition.

Hormel Ingredient Solutions 121

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 110

Thomas H Schrier - tom.schrier@howtiangroup.com

Stevia Leaf Extracts & bulk sugar replacers including Allulose, Erythritol, etc.

ICI Foods 143

Cole Peevler - cpeevler@icifoods.com

ICI Foods partners with the most respected companies in our industry to deliver safe and quality ingredients with supply chain value. We are a privately owned corporation with active shareholders, two generations of ownership, 21 years of average associate tenure, and over three decades of delivering quality ingredients.

Imbibe 156

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Imbibe creates custom beverages, flavors and ingredients across all beverage categories

IMCD US Food, Inc..... 106

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IMCD is an expert in the distribution of specialty food ingredients and flavors from the world's leading manufacturers. As your partner, we are committed to solving your formulation challenges and creating healthy, convenient, and sustainable solutions that are consumer trend-led. We offer unmatched technical expertise in product formulation in our state-of-the-art Technical Center, robust supply chain management, and the delivery of quality ingredients to the food and beverage industry. Our Technical Centre is equipped with a UHT Pilot Lab, Bakery & Savoury Lab, Sweets & Nutrition Lab, Analytical Lab, a 50-seat Presentation Theatre, as well as an Innovation Studio. Source your ingredients through IMCD. We orchestrate success.

Independent Chemical Corporation..... 172

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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.

innovopro 103

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InnovoPro is committed to bringing unique chickpea protein platform to the global food & beverage market, for creating nutritious, tasty, and sustainable food products. With an excellent nutritional profile, “free from” properties and wide usability in the food industry, InnovoPro's CP-Pro 70® concentrate is the best choice for the growing plant-based protein market. Now, with its growing recognition and infrastructure, InnovoPro is in the best position to scale up its innovative solutions worldwide

International Bakers Services 171

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International Bakers Services manufactures Premium Flavors in both liquid and dry formulations. We offer All Natural and Natural/Artificial varieties. We ship direct from our facility in South bend, Indiana. We offer low MOQ's, rapid Fulfillment Times, and generous volume discounts. Set yourself apart from the rest.... Bake with the BEST!

International Food Products Corp. (IFPC)..... 128

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IFPC is a national supplier of specialty ingredients and custom ingredient systems. We partner with companies in the food and beverage manufacturing, dairy, and foodservice industries; supplying quality ingredients, creating custom solutions, and providing expert advice.

J. Rettenmaier USA LP 109

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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. 127

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Family owned Food Ingredients Distributor. Offering Conventional and Organic Food ingredients, Sweeteners, Antioxidants, Starches and Flours, Fibers and Nutra-Ingredients

Kalsec, Inc. 182

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We are the leading global producer of natural taste and sensory solutions, colors, food protection, and advanced hop products for the food and beverage industry. Since 1958, Kalsec has consistently delivered high quality, innovative ingredient solutions that make products look better, taste better and last longer.®

Kraft Heinz 173

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Kraft Heinz Ingredients is an independent business within the Kraft Heinz Company. We have the expertise and resources to provide high quality ingredients to food manufacturers – ingredients used and loved by chefs around the world.

LBB Specialties-AIC 150

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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-FFS 133

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Lucta-FFS 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 Corporation 116

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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.

Matsutani America Inc. 166

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Fibersol® is a premier line of prebiotic soluble fiber offering developers and formulators a wide range of solutions so they can give consumers tasty, fiber-full, well tolerated foods and beverages with physiological benefits. A joint venture between ADM and Matsutani and manufactured in the United States, Fibersol® is backed by over 30 years of extensive clinical research and more than 100 published studies, with proven success and performance for a variety of applications, formulations, labeling and nutritional demands. The soluble fiber in Fibersol® has many potential benefits, including helping to reduce post-meal blood glucose and insulin levels, as well as post-meal triglycerides in healthy individuals with normal ranges. Additionally, Fibersol® is a prebiotic fiber, so it offers proactive support to the gut microbiome. Fibersol® can easily be added to existing formulations with minimal adjustments, making Fibersol® ideal for product line extensions. There is virtually no application that Fibersol® ingredients can't fit into, and our high-quality fiber ingredients stay consistent no matter what the form (agglomerated, liquid, etc.).

Muscadine Products Corporation 148

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

NEW YORK SPICE COMPANY 107

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We are a food science company, specializing in a wide range of spices, herbs and superfoods. We offer the highest quality of products and service while focusing on sustainable sourcing.

Newtrend USA 104

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

NiuSource Inc. 147

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NiuSource has had over 20 years of Sweetener marketing experience in the US to service global customers covering the North and South American region. NiuSource specializes in the Sweeteners business, like Aspartame, Sucralose, AceK, Stevia, Monk Fruit, Erythritol, Xylitol, Allulose, Sodium Saccharin, Neotame, Inulin, Tatagose, Trihalose, and Crystalline Fructose, etc. to food/beverage, confectionary, nutritional/pharmaceutical industries. We work with the qualified manufacturers who have the high quality system meeting GFSI, SEDEX Certified and financially stable. We also try to work with customers to develop the blends in order to develop the sweetener system. In the meantime, we pay more attention to develop innovative project of natural, and new nutritional ingredients, like Oat Beta Glucan, Phosphatidylserine, PQQ, Collagen Peptide, and Stevia Polyphenols...and Natural Food Colors. We have bigger product portfolio to service the entire food, beverage, and nutritional/pharmaceutical markets.

NuTek Natural Ingredients 114

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Created by nature, nurtured in science and brought to life by expertise in R&D, manufacturing and sourcing, we create cost effective, clean label ingredient solutions for our customers and partners.

Nutra Food Ingredients	100
Bryon Yang – bryonyang@nutrafoodingredients.com	
<i>Nutra Food Ingredients, LLC is a professional ingredient supplier for the Nutrition, Pharmaceutical and Food & Beverage industries since 2004. Our goal is to always supply the highest-quality ingredients to our customers, and to satisfy the end user’s needs to a quality healthy life.</i>	
<hr/>	
Onion Solutions	146
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<i>Onion Solutions delivers unique and cost saving solutions to Food Industry, Food Service Operators and Retailers worldwide by means of our innovative Ready to Use (RTU) ingredients range all over the United States.</i>	
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OSF Flavors, Inc.	117
Drew Regan - dregan@osfflavors.com	
<i>Manufacturer of Natural, N/ A and Organic flavors. Specific and various masking agents.</i>	
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Palmer Holland, Inc.	157
Roger Hutchinson - rhutchinson@palmerholland.com	
<i>The intersection of taste, texture, health, and convenience is where we have uniquely positioned our ingredient portfolio. Derived only from grain, fruit, marine, and algal-based raw materials, these ingredients help our customers formulate consumer-friendly, clean-label, and on-trend solutions. Palmer Holland is your source for Natural Nutrition!</i>	
<hr/>	
PanaSource Ingredients, Inc.	161
Samantha Yap - samantha@panasourceusa.com	
<i>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.</i>	
<hr/>	
Parker Flavors	168
Courtney McNally - courtney@parkerflavors.com	
<i>Committed to supplying the industry's best flavoring. We offer a complete line of proven bakery, beverage, candy, and dairy flavors from almond to watermelon, expertly crafted using only the finest ingredients available. Whether you're looking for extracts, emulsions, concentrates, oils, syrups or powders, Parker Flavors makes foods irresistibly tempting.</i>	
<i>Organic</i>	
<hr/>	
PB Leiner	181
Kim Hildebrandt - kim.hildebrandt@pbleiner.com	
<i>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.</i>	
<hr/>	
Primaria Nutrition	122
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<i>Primaria Nutrition is the nutritional premix division of GC Ingredients. With over 20 years of dry-blending experience, Primaria is serving the industry with quick turnarounds, expect formulations, low MOQs and competitive pricing.</i>	
<hr/>	

Prinova..... 135

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Prinova® is a global partner providing high-quality vitamins, proteins, amino acids, sweeteners, and more. We also provide value-added services through our premix manufacturing and hand-crafted flavor development. We are proud to service the global sports & lifestyle nutrition, food, beverage, personal care and feed industries.

Producers Rice Ingredients..... 105

Victor Castillo - vcastillo@producersrice.com

Custom industrial manufacturer of rice based flours and extruded crisp ingredients.

PURIS..... 139

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We are the exclusive producer of PURIS® Pea protein, starches, fibers and other non-GMO ingredients. Our versatile foods are a nourishing basis for every meal, food application and trend – from protein powders to energy bars to meat substitutes. PURIS unites satisfying flavor and texture with some of the highest protein of any plant-based food 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.

Roquette 153

Philippe Levesse - philippe.levesse@roquette.com

We increasingly want satisfying food choices we can feel good about. At Roquette, food producers find sustainable, nutritious plant-based ingredients to formulate for virtually any application.

Sensient Flavors & Extracts..... 163

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Sensient Technologies Corporation is a leading global manufacturer and marketer of colors, flavors, and other specialty ingredients. Sensient uses advanced technologies and robust global supply chain capabilities to develop specialized solutions for food and beverages, as well as products that serve the pharmaceutical, nutraceutical, cosmetic, and personal care industries. Sensient Flavors & Extracts' innovative technologies offer optimal choices for complete flavor system development.

SKC LLC 123

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SKC LLC is rebranding as Simply Good Ingredients. Simply Good Ingredients, The Gum Dr, and Food Kitchen, an ecosystem of partners provide expert technical support and a dependable supply of quality ingredients to help start-ups and SMEs in the food and pet food industry bring their consumer-winning products to market faster. With our customer first mindset, product agnostic approach, specialized technical expertise, and clean label options, we help customers overcome supply chain struggles and formulate confidently with specialty ingredients.

Stroup Ingredients 124

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We are manufacturers reps for food ingredients. We also have a distribution sister company, Simplified Logistics.

Suzhou-Chem Inc..... 155

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Suzhou-Chem Inc. specializes in Vitamin C and high intensity sweeteners. We keep inventory on Allulose, Ascorbic acid, Sodium ascorbate, Calcium ascorbate, Stevia, Sucralose, Aspartame, Ace-K, Saccharin, Xylitol, caffeine, Biotin, B12, Yeast and Monk Fruit extracts, with warehousing in Chicago, Dallas, Salt Lake City, Los Angeles, New Jersey, and Canada.

Synergy Flavors 113

Livia Castro - lcastro@synergytaste.com

Synergy is a global manufacturer of flavorings, extracts, and essences. We blend art, science and market insight to ensure your food, beverage and nutrition portfolio has the flavor edge to stand out in a competitive market. Owned by Carbery Group, an Irish dairy co-op, we combine our dairy heritage with over 130 years of flavor development and proprietary extraction technology to create an exceptional array of tastes. With continuous investment in R&D, we can deliver the latest market insights and flavor breakthroughs, tailored to your brand and product needs.

The TEC Team 141

Allison Conklin – allison@thetecteaminc.com

The Tec Team understands that consumers today desire custom products. We don't believe that off-the-shelf flavors are the best approach to make your products stand apart in the marketplace. We invite you to contact our flavorists and receive a flavor customized to meet your specific needs. Our approach to custom flavors creation ensures you will get the right flavor customized for your process. No need to waste time testing flavors that are clearly not designed for your application. Whether you are an entrepreneurial start-up or an established corporation, you deserve the best flavor for your product.

Thymly Products 137

Karen Siler - karens@thymlyproducts.com

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.

University of Georgia - Dept of Food Science & Technology 132

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.

Virginia Dare 167

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Virginia Dare is a Brooklyn, NY flavor company focusing on creating and supplying flavors for the food & beverage, health/wellness nutritional, sweet goods, dairy, pharmaceutical and oral care industries as well as high quality Vanilla products.

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