

## How can we help you win?

**Nutrient Premixes** 

**Ingredients** 

**Essential Oils & Aroma Chemicals**  ✓ Flavors

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Welcome to the 2019 St. Louis Section IFT Suppliers' Expo! We are glad that you are here!

We have many vendors ready to handle your questions and show you their latest and greatest offerings.

Whether it is a clean label question, a simple ingredient question, a product improvement question, a look at what is new, or a chance to meet prospective vendors, we hope that you get a lot out of this event!

Please be sure to visit all of the aisles of the show. There is certainly quite a lot to see this year, and we hope that you find products and/or ideas that are useful in your operation.

Here is to you, the St. Louis food industry, and to a terrific evening for all!

Thank you for attending The 2019 St. Louis Section IFT Suppliers' Expo.

Sincerely,

Kelley Bridgmon

Director at Large

St. Louis Section IFT

#### **SCHEDULE**

St. Charles Convention Center 1 Convention Center Plz St Charles, MO 63303

12:00-3:00pm 3:00-6:00pm

**Exhibitor Check-in & Set Up Suppliers' Expo** 

6:00-9:00pm

**After Party** 

# **AAK**Megan Culp, Account Manager

499 Thornall St, Edison, NJ, 08837 502-443-4572, megan.culp@aak.com, aak.com Fats & Oils

#### AIC 15

Lori Schneider, Regional Sales Manager 135 Newbury St, Framingham, MA, 01701 800-238-0001, Is@aicma.com, aicma.com

Your local connection for globally sourced ingredients. Algalif Astaxanthin, Algarithm™ Plant-based Omega-3, Algry Choline, Carocare® Natural Beta-Carotene, ClearMask™ Flavor Masks, Cook's Vanilla, Innophos Minerals, KUDOS™ Potassium Bicarbonate, Matrix Sunflower Vitamin E, Nutrativa Fruit Powders & Oils, Sanat Botanical Extracts, Saraya Monk Fruit Extract, Steuben Foods Plant-based Ingredients, Tipiak Tapioca Starches

#### Advanced Biotech

Michael Toomey, Accounting Executive
10 Taft Rd, Totowa, NJ, 07512
973-339-6242, mtoomey@adv-bio.com, adv-bio.com

Natural aromatic chemicals

#### Amano Enzyme USA 50

Joe Herzog, Sales 1415 Madeline Ln, Elgin, IL, 60124 847-649-0101. joseph.herzog@amanoenzyme.com, amano-enzyme.com Amano Enzyme manufactures microbial source enzymes for food applications including lipases for EMC and dairy flavor production; proteases and peptidases for improving physical properties of proteins, flavor of meat and vegetable protein hydrolysates, enhancing dairy flavors, production of whey/casein hydrolysates; enzymes for veast extract production and other specialty applications.

#### **Exhibitor Information**



#### Sense the difference

WE ARE AT HOME EVERYWHERE IN THE WORLD

Experts at home and everywhere in the world, who are passionate about food and nutrition, fully equipped application and development centers as well as capabilities and excellent service: that is Brenntag Food & Nutrition.

We create tailor-made food formulations, no matter how small or large our partners' needs. You will get smart solutions and innovative approaches that strike the right balance – from a product's taste and texture to its appearance and shelf life.

Phone: (866) 460-0109 contactus@brenntag.com

www.brenntag.com/food-nutrition



# SAFEGUARD YOUR BRAND WITH RAPID, RELIABLE RESULTS. Andrea D. Industry Marketing Specialist bioMerieux Colombia

Consumers trust ready-to-eat foods to be safe and free from pathogens—but manufacturers know ensuring product safety requires constant vigilance. And while pathogen-detection and quality-indicator testing is essential everywhere from raw materials to finished products, waiting for results can bring productivity to a screeching halt. With results in as little as 24 hours, bioMérieux's rapid, automated diagnostic solutions deliver the timely, accurate, and traceable results you need to maximize productivity, stay in compliance, and protect your brand integrity. Talk to our microbiology experts today to learn more about how bioMérieux can help unlock value in your organization. Learn more at biomerieux-usa.com/food-safety

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PIONEERING DIAGNOSTICS
biomerieux-usa.com

#### **BENEO Inc.**

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Mary Karpati, Regional Sales Manager 6 Upper Pond Rd, Suite 3A, Parsippany, NJ, 07054 281-615-1658, mary.karpati@beneo.com, beneo.com Ingredients are derived from Non-GMO, natural sources and include prebiotic chicory root fibers, rice starch, isomalt, and Palatinose™. We're your partner to improve a product's nutritional & technological characteristics. Benefits include fiber enrichment, improved digestive health, sustained energy, clean label texturizing, etc. BENEO supports customers throughout the development process.

#### bioMerieux, Inc.

**73** anager

Nuno L Reis, Marketing Manager 595 Anglum Rd, Building 1, Industry, Hazelwood, MO, 63042 630-344-2308, nuno.reis@biomerieux.com, biomerieux-usa.com bioMerieux is the world leader in food

bioMerieux is the world leader in food microbiology testing focusing on rapid next-day results for quality indicator enumeration (TEMPO®) and pathogen detection (VIDAS® & GENE-UP®), including STEC. We also offer a full suite of LEAN approaches to laboratory efficiency including culture media preparation, sample preparation, spoilsterility testing and identification.

#### **Brenntag North America** Barbara Nothstein, Marketing & Communications 5083 Pottsville Pike, Reading, PA,

19605 866-460-0109, contactus@brenntag.com, brenntag.com/food

Brenntag Food & Nutrition has the dedication and commitment to nothing but food. Our specialized teams are at your service in the universe of food: Finding innovative and smart approaches for food products that appeal to all senses. Your source for functional food ingredients, formulation assistance, and much more!

#### **Briess Malt & Ingredients 70**

Dona Leonard, Division Manager -Food Central 625 S Irish Rd, PO Box 229, Chilton, WI, 53014 920-522-3032, dona.leonard@briess.com, Briess.com Specialty grain ingredients from Briess offer almost unlimited ways to make your customers happy. Whole grain malt flours, pregelatinized grains, roasted grains, pure malt extracts and gluten free syrups deliver label-friendly, natural benefits like color and flavor adjustment, sweetness and function. Ingredients are non-GMO and made in the USA.

#### **BUCHI Corporation** 31

Mike McGraw, Territory Manager 19 Lukens Dr, Suite 400, New Castle, DE, 19720 913-257-6589, mcqraw.m@buchi.com, buchi.com/us For 80 years BUCHI is a leading solution provider in laboratory technology for R&D, quality control and production worldwide. We serve the pharmaceutical, chemical, food & beverage, feed, environmental and academia industries. Our solutions include evaporation, spray drying, encapsulation, freeze drying, extraction, distillation & digestion, and near infrared spectroscopy.

#### **Burley Foods, LLC.**

Mike Lasater, Regional Sales Mngr 7125 Amundson Ave South, Edina, MN, 55439 913-370-0202, mlasater@burleyfoods. com, burleyfoods.com

As a "solutions-oriented" representative with in-house culinary expertise for "Best In Class" food ingredient manufacturers , Burley Foods endeavors to make our customers challenges our own and employ every resource at our disposal to serve our customers from project onset to commercialization and beyond

# **Butter Buds Food Ingredients**

Michael Luehne, Sr. Regional Sales Manager - Trainer 2330 Chicory Rd, Racine, WI, 53403 262-598-9900, mluehne@bbuds.com, butterbuds.com Butter Buds Food Ingredients provides functional concentrated dairy flavors to global food manufacturers. Our Butter Buds brand of concentrated dairy flavors and concentrated specialty flavors are favored by food manufacturers the world over for their pure flavor, multi-functional properties and exceptional cost saving opportunities.



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#### **Exhibitor Information**

# Carmi Flavor & Fragrance Co.

Kati Winniczuk, Business Development Manager 6030 Scott Way, City of Commerce, CA, 90040 323-888-9240, kwinniczuk@carmiflavors.com, carmiflavors.com

Carmi Flavors manufactures a vast selection of high quality natural, natural.artificial and artificial flavors in liquid or powder form for the entire food and beverage industries. Our flavors are available in warehouses throughout the US and Canada with no minimum order.

#### Chemia Corporation

Dale Vineyard, Technical Director-Flavor 11558 Rock Island Court, Maryland Heights, MO, 63043 800-726-1976, dvineyard@chemiacorp.com, chemiacorp.com

Since 1967, the mission at Chemia Corporation has been to provide high quality, cost effective fragrances and flavors to the manufacturers of personal care, household, industrial & institutional products and food products.

#### **Colony Gums**

John Moran, Director of Sales 2626 Executive Point Dr. Monroe, NC. 28110 704-226-9666, jmoran@colonygums.com, Colony-Gums.com

Colony Gums is a leading hydrocolloid and stabilizer process manufacturer. We are FSMA Compliant, SQF, Kosher, Halal and Organic Certified. We have a Non-GMO Project-VERIFIED Product Line. For product development or existing products we could help lower your cost basis with our competitive prices. 1-704-226-9666 or ColonyGums.com

#### Corbion

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Livia Castro, Account Manager 8250 Flint St, Lenexa, KS, 66214 862-373-6524,

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livia.castro@corbion.com, corbion.com Corbion is the global market leader in lactic acid, lactic acid derivatives, and a leading company in emulsifiers, functional enzyme blends, minerals, vitamins and algae ingredients. We can work together on acidification, fortification, emulsification, natural preservation and sourness in many different applications. Contact Corbion to know more about our products.

#### DairvChem Labs

Grant Church, Chief Marketing Of-9120 Technology Ln, Fishers, IN, 46038 317-849-8400, achurch@dairvchem.com, stlfoodingredients.com DairyChem Labs has been in the business of manufacturing natural dairy flavors for over 75 years. Today, DairyChem continues to develop natural dairy flavors in our modern manufacturing plant utilizing fermentation and our steam distillation process in addition to innovative new technologies including natural enzyme modification of milk, butter, and cheese.

#### Deko International

Peter Guo, President 4283 Shoreline Dr. Earth City, MO. 63045 314-298-0910, mtruran@stlfoodingredients.com, stlfoodingredients.com

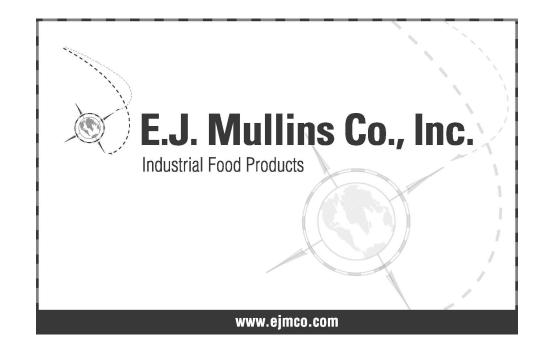
Deko was founded as a broad-line food ingredients distributor including MSG and *I+G. Our access to product, strategically* positioned inventory, experience and expertise in the space allow us to service food manufacturers and processors of all



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**E.J. Mullins Company, Inc.** 20 Ryan Swock 1401 S Harlem Ave, Berwyn, IL, 60402 708-771-2700, ryan@ejmco.com, ejmco.com *E.J. Mullins Co., Inc. is a manufacturer's representative organization, selling and marketing industrial food ingredients to all facets of food manufacturers.* 

Edlong Corporation
Bob Corbett, Tradeshow Marketing
Manager
225 Scott St, Elk Grove Village, IL,
60007 847-631-6700, info@edlong.com, edlong.com
Experience the science and art of authentic
taste. Our broad portfolio of dairy and
dairy-free flavors improves classic taste
profiles for Cheese, Butter, Sweet Dairy,
Cream and Milk. We also deliver unique
functional value in the flavor and mouthfeel
of sugar-reduced products, and mask nutritional ingredients in foods and beverages.



#### **Elite Spice**

safety. Processed in the USA.

Bob Coyne, Regional Manager 7151 Montevideo Rd, Jessup, MD, 20794 913-515-3582, bcoyne@elitespice.com, elitespice.co. Leader in Spices and Seasonings in the US. We manufacture for purity and

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Flavorchem 19 Bill Mussatti 1525 Brook Dr, Downers Grove, IL, 60515 630-932-8100, bmussatti@flavorchem.com, flavorchem.com Flavorchem specializes in the creation

and manufacturing of flavor and color solutions for the food, beverage, and nutraceutical industries. Established in 1971, we strive to provide our customers with the highest-quality products, superior service, and support.

#### **Food Ingredient Solutions 12**

Ben Morris, Midwest Sales 1450 Warren Ave, Marshfield, MO, 65706 417-693-7048, bmorris@foodcolor.com, foodcolor.com

#### Foodarom Group, USA

Jodi Howard, Midwest Account Man-5525 West 1730 South, Suite 202, Salt Lake City, UT, 84104 312-933-0708, ihoward@foodarom.com, foodarom.com

Foodarom is a custom flavor designer and manufacturer.

Foodarom services the food, beverage and nutritional product industries with turn-key flavors and formulation support. We believe that in such a complex marketplace, true expertise is required to provide a memorable product experience through the creation and application of signature flavors.

#### **Exhibitor Information**

**Gold Coast Ingredients 75** 

Kathy Flanagan, Sales Rep 2429 Yates Ave, Commerce, CA, 90040 323-724-8935, info@goldcoastinc.com, goldcoastinc.com Gold Coast Ingredients is a privately held and operated, wholesale flavor and color manufacturer located in Commerce, California. With us you will find Organic, Natural, Non-GMÓ, Allergen-Free and other flavors available as liguids, powders, powder encapsulations, emulsions and advanced extractions. Our flavors are compatible with any product requirements.



#### IMCD US Food

**13** Anne Austin, Sales Manager 14725 Detroit Ave, Suite 300, Lakewood, OH, 44107 678-662-1447, aaustin@imcdus.com, IMCDca.com Following the acquisition of L.V. Lomas, IMCD has established a position as one of North America's leading distributors of specialty chemicals, ingredients and raw materials.

#### **Inclusion Technologies**

Dennis, VP Sales 1145 Main St, Atchison, KS, 66002 913-370-8070, dreid@inclusiontech.com, inclusiontech.com

Inclusion Technologies, LLC is a broad line manufacturer of specialty inclusions including Nadanut Nut Extenders and Replacers, Bits-O-Flavor sweet and savory inclusions . These highly functional ingredients can serve as the signature stamp in a variety of baking, snack, & food products.

#### **Gamay Food Ingredients** 62

Dawn Moore, Director of Sales & Business Development 2770 S 171st St, New Berlin, WI, 53151 262-789-5104. dmoore@gamayfoods.com, gamayfoods.com Gamay Food Ingredients is one of the top suppliers of dairy flavors into the food industry. Gamay also offers liquid cheese sauce pouches and seasoning blends for meal kits and topical seasonings for snacks. Available as Natural, Organic, Clean Label, Non GMO, Non GMO Project, Gluten Free, Kosher, Pareve.

#### **GNT USA**

49 Kate Ogle, Technical Application Specialist 660 White Plains Rd, Tarrytown, NY, 10591 914-524-0600, kogle@gntusa.com, exberry.com EXBERRY® is the premier brand of natural colors for the food and beverage industry. Through a gentle process of chopping, pressing, filtering and blending, fruits, vegetables and edible plants are transformed into vibrant color solutions suitable for all application categories.

#### **Ingredients Inc.**

Nick Fiorito, Sales Manager 1130 W Lake Cook Rd, Suite 320, Buffalo Grove, IL, 60089 847-419-9595, sales@ingredientsinc.com, ingredientsinc.com We offer the following products: Citric Acid, Potassium Citrate, Sodium Citrate, Tartaric Acid, Sucralose, Acesulfame Potassium, Śtevia, Pea Protein, Mung Bean Protein, Fava Bean Protein, Protein, Brown Rice Protein, Soy Protein, Pumpkin Seed Protein, Collagen, Dehydrated Sweet Potato, Pea Starch, Maltodextrin, Dextrose, MCT Oil, Calcium Lactate,

Magnesium Lactate, Lactic Acid.

#### **Ingredients Solutions, Inc.** Debbie Young, Marketing & Advertising

631 Moosehead Trail, Waldo, ME, 04915 207-722-4172, debbiey@isi.us.com, isi.us.com Agar, Carrageenan, Gellan, Konjac, Locust Bean, Microcrystalline Cellulose, Nalgin Sodium Alginate, Pectin, Propylene Glycol Alginate, Tara, Xanthan. We know we aren't your only choice for specialty hydrocolloids but with over 200 years combined experience and our U.S. based Q.C. and R&D we are your best choice.

#### Innova Flavors 41 Kent Holt, Business Unit Director 2505 Finley Rd, Lombard, IL, 60148 913-940-2971,

kholt@innovaflavors.com, innovaflavors.com

At Innova Flavors we celebrate food by collaborating with processors to give customers what they want...unique, bold and memorable flavors with authentic tastes that make eating an adventure.

#### **International Food Products 25**

Renee Famula Marketing Manager 150 Larkin Williams Ind. Ct, Fenton, MO, 63026 618-978-7082, rfamula@ifpc.com, ifpc.com
International Food Products Corporation delivers quality ingredients and manufactures custom formulations for the food, beverage and dairy industries throughout the U.S., Canada, Mexico, Central America and the Caribbean. In every decision we make, we put our customers first.

#### Jungbunzlauer, Inc. 10

Thomas Dardugno, Regional Sales Manager

7 Wells Ave, Newton Centre, MA, 02459 704-905-6714,

tom.dardugno@jungbunzlauer.com, jungbunzlauer.com

Jungbunzlauer is a basic manufacturer of Citric Acid, Lactic Acid, Gluconic Acid, Xanthan Gum and Erythritol. In addition we produce forward integrated nutritional salts, Stevia blends and sodium reduction items.

#### Kikkoman USA

**47** ial Sales

Joe Leslie, National Industrial Sales Manager 2 Mid America Plaza, #1022, Oak-

brook Terrace, IL, 60181 630-954-1244, jleslie@kikkoman.com, stlfoodingredients.com

Kikkoman, the world's largest soy sauce manufacturer, has the technical expertise to be your flavor solution.



# **St. Louis Section**

Institute of Food Technologists

#### **Exhibitor Information**



International Food Products Corporation delivers quality ingredients and manufactures custom formulations including:

Clean Label
Fine Ingredients
Functional Pre-Blends
Natural and Organic
Next Gen Ingredients
Non-GMO
Vitamins

We allow our customers to choose their ingredient quantities, reduce costs by bundling product orders, and leverage our 14 warehouse locations across the country for fast and efficient delivery.

With decades of industry experience, our team is motivated to do what it takes to provide our customers with the best service possible. That's why we are not just ingredients; we are your **Trusted Ingredient Advisors**.



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# Discovering what's possible with calcium

#### Mississippi Lime Company 44 Dan Okenfuss, Regional Sales Mngr

3870 S Lindbergh Blvd, Ste. 200, Št. Louis, MO, 63127 314-288-8928, sales@mlc.com, mlc.com

Manufacturer of calcium based products.

# Mitsubishi International Food Ingredients 58

Jim Miketa, Senior Account Manager 5060 Tuttle Crossing Blvd, Suite 400, Dublin, OH, 43016 502-460-5611, jmiketa@mitsubishiingredients.com, mifiusa.com

Mitsubishi International Food Ingredients, Inc. (MIFI) is your reliable global supply chain partner, sourcing and distributing food, nutritional and pharmaceutical ingredients. Our customers can trust in MIFI's reputation and level of service, as we have the technical expertise, product solutions, customer care and vendor relationships.

#### **Natural Enrichment Industries 30**

Kim Grob, Director of Administration 1800 W Oak St, Herrin, IL, 62948 618 -942-2112, kimg@neitcp.com, neitcp.com

Manufacturer of food-grade Tri-calcium Phosphate of domestic origin. Certified AIB, Halal, Kosher and SQF.

#### **Nexcel Natural Oils**

Rob Kirby, President

PO Box 3483, 2520 South Grand Ave East, Springfield, IL, 62711 217-971-3382, rkirby@nexcelfoods.com, nexcelfoods.com

Nexcel Natural Oils is a leader in providing Non-GMO Project-Verified Non-GMO and Organic Vegetable oils including Soybean Oil, Canola Oil, High-Oleic Canola Oil, and Conventional and Organic High-Oleic Sunflower Oils in bulk tankers, totes and drums. Nexcel offers contract manufacturing including oil blending, dry blending, pouches, bag-in-box and liquid bottling.

#### **Exhibitor Information**

#### NP Analytical Labs

Dave Edmiston, Director 1 Checkerboard Square, , St. Louis, MO, 63164 314-982-4649, david.edmiston@purina.nestle.com,

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david.edmiston@purina.nestle npal.com

NP Analytical Laboratories provides comprehensive chemistry and microbiology testing. Complete nutrition label testing and testing including sugar profiles, gelatinized starch, fatty acids, fat quality/stability, amino acids, vitamins, minerals, heavy metals, and pesticide residues. Our Microbiology laboratory offers pathogen and spoilage testing designed to ensure quality of your products.

#### **Omya Specialty Materials Inc. 35**

Teresa Mahon, Administrative Assistant

5150 E Pacific Coast Hwy, #600, Long Beach, CA, 90804 562-375-0843, teresa.mahon@omya.com, omya-na.com Omya is a leading global producer of high purity minerals and a worldwide distributor of specialty ingredients for Food and Nutrition.

#### PanaSource Ingredients Inc 5

Charlie Pollock, Account Manager 98-A Mayfield Ave, Edison, NJ, 08837 732-512-0886, charlie@panasourceusa.com, Pana-SourceUSA.com

PanaSource Ingredients is a professional distributor of ingredients for the Food, Beverage, and Nutraceutical Industry. We especialize in the following categories: high intensity sweeteners, natural sweeteners, and herbal extracts. We have built strong partnerships with strategic manufacturers which enable us to provide the highest quality products with continuous supply.

# Peppers Unlimited of Louisiana, Inc. 22

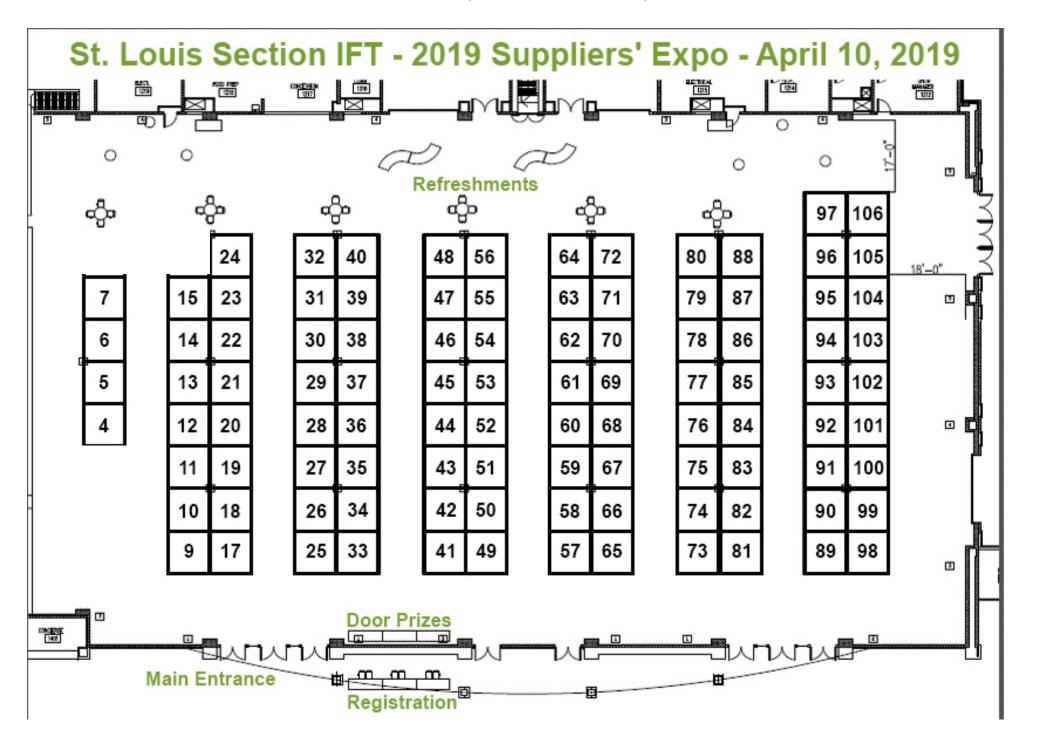
Charles Gordon, National Sales Mngr P. O. Box 23829, New Orleans, LA, 70183 352-382-7570,

charles@peppersla.com, peppersunlimitedofla.com

Manufacturer of Hot Sauce, Wing Sauce, Steak Sauce, Marinade, BBQ Sauce, Worcestershire Sauce, Teriyaki Sauce, Soy Sauce, Pepper Sauce, Sliced Jalapeno Peppers, Green Peppers in Vinegar, Sriracha Chili Sauce.



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Philadelphia Macaroni Co./ Minot Milling loe Viviano, VP of Sales/Marketing

Joe Viviano, VP of Sales/Marketing 760 South 11th St, Philadelphia, PA, 19147 215-923-7611, jviviano@philamacaroni.com, philamacaroni.com

Pasta Manufacturing (Dry/IQF) & Flour Milling (Durum/Hard Red Spring)

**Profood International, Inc. 54**David Shi, Director, Technical Applica-

tions

670 West 5th Ave, Suite 116, Naperville, IL, 60563 630-428-2386, daves@profoodinternational.com, profoodinternational.com distributor: texturized pea protein, vitamins; organic acids: fumaric acid, citric acid; Preservatives: K-sorbate, Nabenzoate, Ca-propionate; Natural preservatives: fermented ca-propionate, natamycin, natachloride nisin, Niprosin, e-polylysin; Amino acids: Emulsifiers: monoglyceride, mono & diglycerides; texture modifiers: agar agar, xantham gum, pro-tex (tm); Enzymes: lipase, transglutaminase; Calcium Chloride Calcium Carbonate; Calcium lactate; Calcium Citrate, TCP.

Red Arrow 55

Kathleen Lesnefsky, Territory Manager 4343 Expo Dr, Manitowoc, WI, 54220 920-663-6791,

k.lesnefsky@redarrowusa.com, redarrowusa.com

Our passion is creating great-tasting flavors that help you develop signature foods with unique appeal that enhance brand recognition. From hundreds of Condensed Natural Smokes and Cooking Method Flavors to custom development of proprietary flavors, we're dedicated to providing savory flavor solutions that are natural, authentic and healthy.

Prinova 57

John Fitzgerald, Sr. Account Mngr, New Business Development 300 Ozark Trail Dr, Ellisville, MO, 63011 636-386-3377, john.fitzgerald@prinovausa.com, prinovausa.com Prinova creates value for global food, beverage and supplement manufacturers. As one of the world's largest distributors of functional ingredients and a provider of integrated solutions such as

nutrient premixes, we help customers

market and grow their business.

develop successful products, solve production challenges, improve speed-to-

PROVA Inc.

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Terri McConnell, Regional Sales Manager 100 Conifer Hill Dr, Suite 208, Danvers, MA, 01923 614-581-3919, terri.mcconnell@provaus.com, provaus.com

Manufacturer of Extracts & Flavors. Core specialty expertise: Vanilla, Cocoa, Coffee, Sweet Brown & Gourmet and masking notes. A global leader in vanilla extraction. Our portfolio brings functionality, enhanced flavor, taste and performance, and application specific solutions to meet customer requirements.

ROHA USA 45

Shelley Cooper, Account Manager 5015 Manchester Ave, St. Louis, MO, 63110 314-303-3179, shelley.cooper@rohagroup.com, stlfoodingredients.com

Roha's product range encompasses synthetic and natural color products created for a multitude of applications- Food and Beverages, Pet food, Animal feed, Cosmetics and Industrial applications.

#### **Exhibitor Information**

Sapphire Flavors and Fragrances

Troy Fowler, Account Manager 6 Commerce Rd, Fairfield, NJ, 07002 973-521-2646, tfowler@sappireflavors.com, sapphireflavors.com

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Sapphire Flavors is a new vertically integrated, exclusively natural flavor manufacturer. Leader in the R&D & manufacturing of key natural aromatic flavors. We deliver great tasting flavors and extracts at surprisingly low prices. **Sensient Food Colors** 

Molly Lyons, Sr. Inside Sales Rep. 2515 N Jefferson Ave, Saint Louis, MO, 63106 314-286-7198, molly.lyons@sensient.com, sensientfoodcolors.com

Sensient® Food Colors display broad ranges of natural-color-solutions for cleaner/simpler-ingredients. Our Certasure turn-key certification program assures our colors are safe/pure/authentic.

**Sethness Products Co. 68** 

Steve Davis 3422 W Touhy Ave, Skokie, IL, 60076 888-772-1880, sdavis@sethness.com, sethness.com Caramel Color



SGS Vanguard Sciences 56

Sherri Stephens, Business Development Manager 3532 SW 2nd St, Oklahoma City, OK, 73108 405-4206-429, sher-

OK, 73108 405-4206-429, sherri.stephens@sgs.com, vanguard-sciences.com

SGS Vanguard Sciences is leading the way in food safety...successfully delivering innovative and client-focused solutions in food safety since our launch in 2008.ISO 17025 Accredited Full Service Laboratories and Research and Development Laboratory.

Shape Foods

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Patricia DeMark, Business Development Manager 2001 Victoria Ave East, Brandon, MB, R7A 7L2 Canada 770-310-4551, pdemark@shapefoods.com, shape-

pdemark@shapefoods.com, shapefoods.com Shape Foods is a leading global producer

of partially defatted flax meal and oil, and supplier of flaxseed and milled flax for food and pet applications. Offering bulk truckload to retail-packaged units, let us handle your flax supply. \*Toll-processing other oilseeds may be available, such as hemp, pumpkin, etc.

Sioux Honey Association 37 Dominic Iverson, Industrial Sales Mngr 301 Lewis Blvd, Sioux City, IA, 51101 712-258-0638, diver-

son@suebeehoney.com, stlfoodingredients.com

One bee can't do it all, neither can one farmer. It's why five humble beekeepers from Iowa formed a co-op to share equipment and resources to bring honey to market. It's a way of doing business where family farms stay in the family and decisions are made democratically.

#### St. Louis Food Ingredients 40

Mike Truran, Vice President 1 S Church St, Suite 200, Belleville, IL, 62220 314-821-8848, mtruran@stlfoodingredients.com, stlfoodingredients.com St. Louis Food Ingredients is an ingredient brokerage company. Since 1996, we have partnered with leading suppliers of fine ingredients for use in food, bever-

age and pet food manufacturing in the

#### **Exhibitor Information**

Tree Top Inc. 48 Michael Dorrington, National Accounts Manager 220 East 2nd Ave, Selah, WA, 98942 414-232-6970, michael.dorrington@treetop.com, stlfoodingredients.com Tree Top processes and supplies fruit ingredients, including: Dried Apples, Fruit Juice Concentrates, Dried Fruit Powders, Fruit Purees, Formulated Fruit Bases and Infused Apples.

**Trilogy Essential Ingredients** Chris Milligan, Sr. Sales Executive 1304 Continental Dr., Abingdon, MD, 21009 314-753-5266, cmilligan@trilogyei.com, trilogyei.com Tomorrows flavors today! Full line of flavors and liquid spice extractives. We have a flavor to fit your needs for beverage, savory, baking, ice cream, frozen desserts, pickled and fermented foods, and pet food palatants. Trilogy Essential Ingredients is your one stop shop for all your flavor needs!

#### Starquest F.O.O.D. Consulting LLC

Thomas Luallen 14013 Jefferson Rd, Clinton, IL, 61727 217-791-3809, tom luallen@yahoo.com, starquestfood.com A consultant to the food and Agra industries. Assistance with; Formulation, Operations, Optimization and Development. Over

#### Synthite USA, Inc.

Midwest U.S.

Sandra Ray, Accounts Admin. Consultant 840 S Oak Park Ave, Suite 212, Oak Park, IL, 60304 708-665-3131, sandra@synthite.com, synthite.com Synthite USA, Inc. - Offering Spice extracts, essential oils, Natural colors, Natural antioxidants, and Floral extracts

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#### **Virginia Dare Extract Co Inc**

Kathy Hinton, Marketing Services Assistant 882 Third Ave, 7th Floor, Brooklyn, NY, 11232 718-788-1776, khinton@virginiadare.com, virginiadare.com Virginia Dare leads the market in

sourcing and processing extracts through our Taste Foundations platform. Our long-term relationships with growers are deep, giving us a level of quality control that permits us to uphold the highest standards, while our market expertise lets us build strategic value for our partners.

#### 67

fifty years of experience.

#### The Wright Group 39

Mitch Telsey, Regional Sales Mngr 201 Energy Parkway, Suite 400, Lafavette, LA, 70508 215-801-3303, mitch@wenrich.com, stlfoodingredients.com

Wright Group's specialty is the development, formulation and manufacturing of custom nutritional premixes. These premixes begin as a series of nutritional delivery targets intended to enrich a variety of product applications; including breakfast cereals, functional foods, dairy and non-dairy meal replacement beverages, nutrition bars, sports nutrition products and multivitamins.

#### Thermo Fisher 77

Ben Knysak, Account Manager 12150 Santa Fe Trail Dr, Lenexa, KS, 66215 314-707-9761, beniamin.knysak@thermofisher.com, thermofisher.com

Solutions to help you deliver food products that meet the highest standards of food quality, safety, and authenticity that today's demanding consumers worldwide expect.

# Weber Flavors

Cindy Soliday, Territory Manager 549 Palwaukee Dr. Wheeling, IL, 60090 800-558-9078, cindvs@weberflavors.com, weberflavors.com

Weber Flavors is a manufacturer of flavors in both liquid and powder forms, high quality ice cream waves and bases, and prime extractors of vanilla.

#### Viveri Corp.

18

6

David Frick, Vice President 4515 St. Clair Ave, Cleveland, OH, 44103 951-296-8435,

42

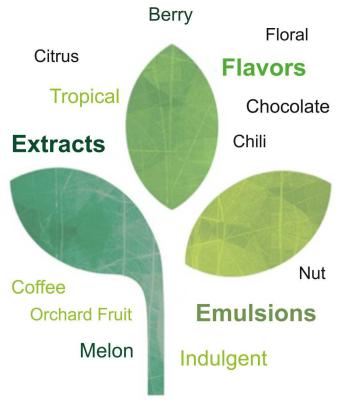
dfrick@viveri.com, viveri.com Viveri Food Colors is your new option and vour best choice in food color suppliers. With the combined strengths of two premier color companies, Viveri Food Colors is positioned to provide you with world-class products and service. We offer a full range of certified dves and lakes.





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Contact Chris Milligan for more information: 1304 Continental Drive, Suite F • Abingdon, MD 21009 314.753.5266 • www.trilogyei.com • cmilligan@trilogyei.com



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# Jungbunzlauer

Trom nature to ingredients®



<b>Exhibitors</b>	By	Product/	Service
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4	Ingredients Solutions, Inc.	44	Mississippi Lime Company
5	PanaSource Ingredients	45	ROHA USA
_	Inc	46	Deko International
6	Weber Flavors	47	Kikkoman USA
7	Philadelphia Macaroni Company/Minot Milling	48	Tree Top Inc.
9	Ingredients Inc.	49	GNT USA
10	Jungbunzlauer, Inc.	50	Amano Enzyme USA
11	Burley Foods, LLC.	51	Nexcel Natural Oils
12	Food Ingredient Solutions,	52	BENEO Inc.
12	LLC	53	Shape Foods
13	IMCD US Food	54	Profood International, Inc.
15	AIC	55	Red Arrow
17	Trilogy Essential Ingredients	56	SGS Vanguard Sciences
18	Virginia Dare Extract Co Inc	57	Prinova
19	Flavorchem	58	Mitsubishi International Food Ingredients
20	E.J. Mullins Company, Inc.	59	Foodarom Group, USA
21	Corbion	61	Colony Gums
22	Peppers Unlimited of Louisiana, Inc.	62	Gamay Food Ingredients
23	AAK	63	Brenntag North America
24	Sapphire Flavors and Fragrances	67	Starquest F.O.O.D. Consulting LLC
25	International Food Products	68	Sethness Products Co.
26	Sensient Food Colors	70	Briess Malt & Ingredients Co.
27	Chemia Corporation	73	bioMerieux, Inc.
28	Butter Buds Food Ingredients	74	Edlong Corporation
29	Advanced Biotech	75	Gold Coast Ingredients
30	Natural Enrichment Industries	76	Carmi Flavor & Fragrance
31	BUCHI Corporation		Co.
32	NP Analytical Labs	77	Thermo Fisher
33	PROVA Inc.		
34	Elite Spice		
35	Omya Specialty Materials Inc.		
36	Synthite USA, Inc.		
37	Sioux Honey Association		
38	DairyChem Labs		
39	The Wright Group		
40	St. Louis Food Ingredients		
41	Innova Flavors		
42	Viveri Corp.		
43	Inclusion Technologies		

#### **Exhibitors By Booth Number**

	<b>Contract Services</b>	61
		21
11	Burley Foods, LLC.	20
51	Nexcel Natural Oils	74
57	Prinova	34
	Distributors	19 62
15	AIC	75 43
63	Brenntag North America	43
46	Deko International	25
13	IMCD US Food	10
9	Ingredients Inc.	51
4	Ingredients Solutions, Inc.	35
т 25	International Food Products	٥.
58	Mitsubishi International	57
50	Food Ingredients	33
35	Omya Specialty Materials	55
	Inc.	18
5	PanaSource Ingredients Inc	42
57	Prinova	6
54	Profood International, Inc.	73
42	Viveri Corp.	
23	AAK	
15	AIC	
50	Amano Enzyme USA	
52	BENEO Inc.	
Ir	ngredients/Additives	

Chemia Corporation
Colony Gums
Corbion
E.J. Mullins Company, Inc.
Edlong Corporation
Elite Spice
Flavorchem
Gamay Food Ingredients
Gold Coast Ingredients
Inclusion Technologies
Innova Flavors
<b>International Food Products</b>
Jungbunzlauer, Inc.
Nexcel Natural Oils
Omya Specialty Materials
Inc.
Prinova
PROVA Inc.
Red Arrow
Virginia Dare Extract Co Inc
Viveri Corp.
Weber Flavors
bioMerieux, Inc.

63	Brenntag North America
70	Briess Malt & Ingredients
11	Burley Foods, LLC.
28	<b>Butter Buds Food</b>
	Ingredients
76	Carmi Flavor & Fragrance
	Co.

**Lab Equipment** 

#### Manufacturer

23	AAK
50	Amano Enzyme USA
52	BENEO Inc.
31	BUCHI Corporation
76	Carmi Flavor & Fragrance Co.
61	Colony Gums
21	Corbion
38	DairyChem Labs
74	Edlong Corporation
34	Elite Spice
19	Flavorchem
12	Food Ingredient Solutions
59	Foodarom Group, USA
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35	Omya Specialty Materials Inc.
22	Peppers Unlimited of Louisiana, Inc.
7	Philadelphia Macaroni Company/Minot Milling
57	Prinova

55

45

Red Arrow

**ROHA USA** 

27

26	Sensient Food Colors
68	Sethness Products Co.
53	Shape Foods
37	Sioux Honey Association
36	Synthite USA, Inc.
39	The Wright Group
48	Tree Top Inc.
17	Trilogy Essential Ingredients
6	Weber Flavors
29	Advanced Biotech (Natural aromatic chemicals)
61	Colony Gums (hydrocolloids & stabilizers)
32	NP Analytical Labs (laboratory)
56	SGS Vanguard Sciences (Laboratory Services)
(	Other Services
40	St. Louis Food Ingredients (broker)
67	Starquest F.O.O.D. Consulting LLC <i>(Consultant)</i>
77	Thormo Fisher (food safety

77 Thermo Fisher *(food safety solutions)* 



# **Save the Date!**

St. Louis IFT Annual Golf Outing September 12, 2019

> The Links of Dardenne 7000 Brassel Dr. O'Fallon, MO 63368

\$125 per person
Includes breakfast, dinner, & free beverages
Shotgun Start at 12PM

# Thank you to everyone who made the St. Louis IFT Suppliers' Expo a success!

Fatemeh Ataei Kelley Bridgmon
Phoebe Qian Sydney Knobel-Graves

### St. Louis IFT Officers

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**Director At Large:** Lynn Loudermilk (Retired)

**Director At Large/ Suppliers' Night Chair:** Kelley Bridgmon

(APĔX Life

Sciences)

**Director At Large:** Abbie Fobbe (Fresh Thyme)

**Director At Large:** Joe Heitz (Brenntag)

Membership Manager: Charlie Hall (International Food Prod-

ucts)

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