



# St. Louis Section IFT Annual Expo

September 16, 2021  
St. Charles Convention Center

## Buyers' Guide





# Organic

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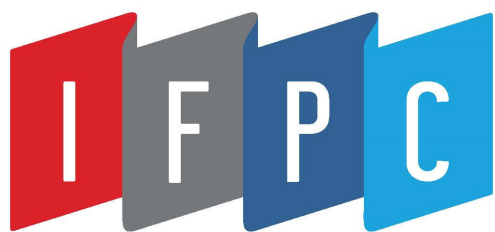


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Ingrid Tenwolde, Technical Sales Manager,  
(210) 240-2657,  
[itenwolde@abingredients.com](mailto:itenwolde@abingredients.com), <http://abingredients.com>

*Pea proteins, pea fiber, textured pea protein, natural low sodium sea salt, bacteriostatics (shelf life extenders), antimicrobials, natural antioxidants, flavor enhancers, rice and pea starch and probiotics, A&B Ingredients offers a broad range of natural food ingredients that enable you to create added value food products.*

**Advanced Biotech 75**

10 Taft Road, , Totowa, NJ, 07512  
Michael Toomey, Account Executive,  
(973) 339-6242,  
[drobinson@adv-bio.com](mailto:drobinson@adv-bio.com),  
<http://www.adv-bio.com>  
*natural aromatic chemicals*

**Balchem Corporation 66**

13723 Riverport Drive, Ste. 201,  
St. Louis, MO, 63043, USA  
Alyssa Ranes, Account Manager,  
(314) 365-7540,  
[aranas@balchem.com](mailto:aranas@balchem.com),  
<http://balchem.com>  
*Our ingredients are used to create delicious products in a variety of segments including bases and variegates for frozen desserts and cultured dairy as well as powders and juices for beverage items.*

**bioMérieux 31**

595 Anglum Rd, Hazelwood, MO,  
63042, USA  
Joy Dell'Aringa, Scientific Marketing Manager, (224) 213-1756,  
[Joy.dellaringa@biomerieux.com](mailto:Joy.dellaringa@biomerieux.com),  
<http://www.biomerieux-usa.com>  
*bioMérieux is the world leader in food microbiology testing focusing on rapid results for quality indicator enumeration and pathogen detection, and sterility testing. We also offer a full suite of LEAN approaches to laboratory efficiency including culture media preparation, sample preparation, spoilage / sterility testing and identification.*

**AAK, USA 69**

499 Thornall St, 5th Floor, Edison, NJ,  
08837, USA  
Megan Culp, Account Manager,  
(502) 443-4572,  
[megan.culp@aak.com](mailto:megan.culp@aak.com),  
<http://AAK, USA>  
*Global Fats & Oils*

**AIC 52**

2000 West Park Drive, Suite 300,  
Westborough, MA, 01581, USA  
Lori Schneider, Regional Sales Account Manager, (314) 808-4003,  
[ls@aicma.com](mailto:ls@aicma.com),  
<http://www.aicma.com>  
*Your local connection for globally sourced ingredients. AIC sources non-nutritive sweeteners, plant-based proteins, antioxidant blends, flavor masks and clean label specialty ingredients from consistent sources. Founded on a mission of providing customers with ingredients of the highest quality and standards, AIC has been serving the food industry since 1972.*

**Beck Flavors 60**

212 Millwell Drive, , Maryland Heights,  
MO, 63043, USA  
Paul Tripi, Vice President, (314) 878-7522,  
[info@beckflavors.com](mailto:info@beckflavors.com),  
<http://www.beckflavors.com>  
*For over a century, Beck has been creating custom flavors for clients we call friends. With world-class scientists, cutting-edge technology, and unmatched customer service, we have the capabilities of any competing flavor house with the responsiveness and personal attention of a family.*

**Blommer Chocolate 2**

600 West Kinzie, Chicago, IL, 60654,  
Stacey Kidd, Marketing Manager, (312)  
226-7700, [skidd@blommer.com](mailto:skidd@blommer.com),  
<http://blommer.com>  
*Blommer Chocolate Company is the largest cocoa processor and ingredient chocolate supplier in North America. With over 800 employees and five strategically located manufacturing facilities in North America and China, the company provides comprehensive business solutions for domestic and international customers of all sizes in the confectionery, baking and dairy industries.*

**AB Mauri N. America 11**

4240 Duncan Ave, Suite 150,  
St. Louis, MO, 63110, USA  
Troy Boutte, Vice President, Innovation,  
(800) 772-3971,  
[customerservice@abmauri.com](mailto:customerservice@abmauri.com),  
<http://abmna.com>  
*AB Mauri North America is a baking technology company passionate about baking and driven to help customers achieve superior quality. Industrial and artisan bakers look to us for iconic Fleischmann's Yeast, premium bakery ingredient solutions, exceptional process optimization and customized technical service & support.*

**Alfa Laval 51**

9560 58th Place, Suite 300, Kenosha, WI,  
53144, USA  
Cecilie O'Gara, Business Development Manager, (832) 294-1121,  
[cecilie.ogara@alfalaval.com](mailto:cecilie.ogara@alfalaval.com),  
<http://www.alfalaval.us>  
*Pump, valve, heat transfer, mixing and cleaning equipment manufacturer for food and beverage applications. Alfa Laval has been the respected industry leader for over 100 years.*

**BENE0, Inc.**

6 Upper Pond Road #3A, Parsippany, NJ,  
07054, USA  
Mary Karpati, Regional Manager, (281) 615-1658,  
[mary.karpati@beneo.com](mailto:mary.karpati@beneo.com),  
<http://Beneo.com>  
*The BENE0 portfolio consists of functional ingredients with nutritional and technical advantages, derived from chicory roots, beet sugar and rice. BENE0 is the ideal partner to help improve the health (weight management, mental & physical performance, digestive, & bone health), taste, texture and nutritional value (fat and sugar replacement/fiber enrichment).*

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BENEO’s functional ingredients offer a wide variety of benefits that speak to the needs of this silver generation. With Palatinose™ you create balanced energy products that help maintain their active lifestyle, without steep rising of blood glucose levels. Unlock full potential at any age.

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**Briess Malt & Ingredients 78**

625 S Irish Rd, PO Box 229, Chilton, WI, 53014, USA

Dona Leonard, Division Manager - Food Centrak, (920) 522-3032, Dona.Leonard@briess.com, <http://www.Briess.com/Food>

Specialty grain ingredients from Briess offer nearly 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.

**Butter Buds Food Ingredients 32**

2330 Chicory Road, , Racine, WI, 53403, USA

Michael Luehne, S r. Regional Sales Manager - Trainer, (262) 598-9900, [mluehne@bbuds.com](mailto:mluehne@bbuds.com), [www.butterbuds.com](http://www.butterbuds.com)

Butter Buds Food Ingredients provides functional concentrated dairy flavors to domestic and international 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.

**BUCHI 46**

19 Lukens Drive, Suite 400, New Castle, DE, 19720, USA

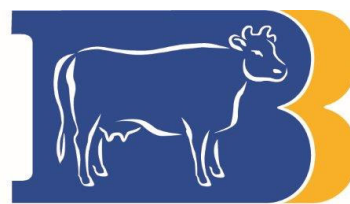
Mike McGraw, Territory Manager, (913) 257-6589, [mcgraw.m@buchi.com](mailto:mcgraw.m@buchi.com), [www.buchi.com/us-en](http://www.buchi.com/us-en)

For over 80 years BUCHI has been a leading manufacturer of laboratory equipment in food & beverage, feed and academia. We perform proximate analysis, protein and fat determination via digestion & distillation, extraction and NIR; process control with on-line NIR and evaporation through spray drying, encapsulation and freeze drying.

**Burley Foods 79**

7125 Amundson Ave S, Edina, MN 55439, Mike Lasater, Regional Sales Manager, (913) 370-0202, [mlasater@burleyfoods.com](mailto:mlasater@burleyfoods.com), [www.burleyfoods.com](http://www.burleyfoods.com)

Established in 1978, Burley Foods provides direct sales and culinary support functions for nearly 50 food ingredient manufacturers. Our culinary support team, the "Burley Blender" provides formulation support and food product prototype development. Burley Foods strives to be the best resource for our customers food ingredient and product development needs.



# ButterBuds®

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2425 Alft Lane, , Elgin, IL, 60124, Jan Stich, Customer Development Manager, (314) 302-8260, [jstich@caldic.us](mailto:jstich@caldic.us), <http://www.caldic.us>

Our ingredient toolbox is brimming with innovative ingredients and we have the technical expertise to provide solutions to your performance, ingredient functionality & production challenges. From flexibility & softness to texture & mouth-feel we have all of your ingredient solutions.

**Chemia Corporation 45**

11558 Rock Island Ct., , St. Louis, MO, 63043, USA

Dale Vineyard, Technical Director-Flavor, (314) 567-0013, [dvineyard@chemiacorp.com](mailto:dvineyard@chemiacorp.com), [www.chemiacorp.com](http://www.chemiacorp.com)

Since 1967, the mission at Chemia Corporation has been to provide high quality, cost effective flavors to the manufacturers of food, beverage, bakery and liquor products. Our capabilities include custom design or duplication of any flavor that can be imagined.

**Citromax Flavors 58**

444 Washington Ave, Carlstadt, NJ, 07072, Derek Bastin, Account Manager, (201) 933-8405, [dbastin@citromax.com](mailto:dbastin@citromax.com), [www.citromaxflavors.com](http://www.citromaxflavors.com)

We produce some of the most recognized, iconic flavors for beverages, confectionery products, and dairy and baked goods offerings from state-of-the-art flavor development laboratories.

**Colony Gums 30**

2626 Executive Point Drive, Monroe, NC, 28110, USA John Moran, Director of Sales, (704) 226-9666, [JMoran@ColonyGums.com](mailto:JMoran@ColonyGums.com), [www.ColonyGums.com](http://www.ColonyGums.com)

Colony Gums Your Trusted Source for the Highest Quality Hydrocolloids and Stabilizer Systems. Colony Gums is a leading hydrocolloid and stabilizer manufacturer in the United States. FSMA Compliant, SQF, Kosher, Halal and Organic Certified. Plus our Non-GMO Project-VERIFIED Product Line.

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159 South Cedar St., Spokane, WA, 99201, USA

Mark Desmond, Midwest Sales Manager, (509) 747-4131, [mark@cheesepowder.com](mailto:mark@cheesepowder.com), <http://www.cheesepowder.com>

Commercial Creamery Co. manufactures Dairy Powders, Cheese Powders, Avocado Powders, Snack Seasonings, Sauce Mixes, and Shelf Stable Chunkettes. Please contact [mark@cheesepowder.com](mailto:mark@cheesepowder.com) if you're interested in a product listing or samples.

**DairyChem/Ingreditec 27**

9120 Technology Lane, , Fishers, IN, 46038, USA

William Shazer, Technical Sales Manager, (317) 730-7700, [wshazer@dairychem.com](mailto:wshazer@dairychem.com), [dairychem.com](http://dairychem.com) DairyChem – Natural, Experienced, Versatile. Headquartered in the heartland of America. DairyChem has been manufacturing natural dairy flavors for over 75 years. Today, we continue to develop and produce natural dairy flavors in our modern manufacturing plant in addition to innovative new technologies.





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**Dawson Sales Company 54**

980 N. Michigan Avenue, Suite 1400,  
Chicago, IL, 60611, USA

Mike O'Hare, Sales Director,  
(312) 952-1540,

mikeohare@dawsonsales.com,  
https://dawsonsales.com

*Dawson Sales is a fully-integrated sales, marketing, and product development liaison Woman - Owned (WBENC) company, spanning over 65 years of service in the Midwest Region. How can we help you get to success sooner?*

**Deko International 20**

4283 Shoreline Drive, Ste 100, Earth  
City, MO, 63045, USA

Peter Guo, President, (314) 298-0910,  
peter@dekointl.com, www.dekointl.com

*Deko is a broad-line distributor of food ingredients and related products. Even as our business has grown, we remain a family business at heart. This means premium service and an unrivaled commitment to quality.*

**Dempsey Corporation 56**

47 Davies Ave, , Toronto, ON, Canada  
Krista Ruhnke, Regional Account

Manager, (815) 701-8339,  
krista@dempseycorporation.com,

http://dempseycorporation.com

*Dempsey is a full-service distributor with a focus on specialty ingredients, including gochujang, NGP yeast extracts, dairy flavors, meat alternative products, natural colors, dietary fibers, and others. We can handle large and small customers.*

**DuPont Tate & Lyle Bio Products 34**

198 Blair Bend Drive, , Loudon, TX,  
37774, USA

Carole Feole, Account Executive,  
(302) 252-5440, arole.feole@dupont.com,

www.dupontateandlyle.com

*DuPont Tate & Lyle, a joint venture offering Zemea(R) USP-FCC propanediol, a natural-derived carrier and solvent for flavors and extracts, processing aid and humectant. An alternative to petroleum-based carriers, offers reduced bitterness, masking, lower water activity, antimicrobial properties in food/beverage products, providing unique solubility properties for flavoring compounds. FEMA#4753*

**E.J. Mullins Company 50**

2625 Butterfield Road, Suite 300S, Oak  
Brook, IL, 60523, USA

Ryan Swock, Sales, (708) 329-9484,  
ryan@ejmco.com, http://

www.ejmco.com

*E.J. Mullins Co., Inc. is a manufacturer's representative organization, selling and marketing industrial food ingredients to food manufacturers. We can assist industrial ingredient customers in sourcing the highest quality ingredients from all over the world. Providing them with up-to-date market conditions, historical data and proven, reliable service.*

**Elite Spice 40**

7151 Montevideo Rd, Jessup, MD,  
20794, USA

Bob Coyne, Regional Manager,  
(913) 515-3582,

bcoyne@elitespice.com,  
www.EliteSpice.com

*Custom manufactured spices and seasoning blends for the food industry. For purity and safety all our product is processed in the USA.*



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**Enterprise Food Products, 12**

80 Red Schoolhouse Rd., 103,  
Chestnut Ridge, NY, 10977, USA

Taylor Corretjer, Sales Director,  
(845) 358-1958,

taylor@enterprisefood.com,  
www.enterprisefood.com

*Clean label, plant based Caramelized Sugar ingredients providing multiple benefits in sweet and savory applications - flavor enhancement, masking off notes, enhancing mouthfeel, and improving visual appeal.*

**First Choice Ingredients 1**

NI12WI 9528 Mequon Rd,  
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Beth Phillips, Sales Manager,  
(816) 888-9144,

phillipsb@fcingredients.com,  
www.fcingredients.com

*First Choice Ingredients manufactures value-added cheese & dairy concentrates, available in paste, powder, and liquid form. Derived through fermentation and enzyme reaction technologies, our extensive line of products deliver rich, impactful flavor to a variety of applications. Clean labels. On-trend flavor profiles. Kosher, Halal and Organic certified. Non-GMO Project Verifiable.*

**Flavor Dynamics, Inc. 70**

640 Montrose Ave, So Plainfield, NJ,  
07080, USA

Wolfgang Boehmer, Business Development Manager, (317) 536-5676,

wolfgangb@flavordynamics.com,  
www.FlavorDynamics.com

*Flavor Dynamics, Inc. the perfect choice for food and beverage flavors. We are guided by a commitment to create innovative products of consistent, superior quality. Our "AA" BRC audit grade represents our pledge toward food safety and quality assurance. Library includes natural, organic, gluten free, vegan, Non GMO options.*

**Food Ingredient Solutions 67**

1450 Warren Ave, , Marshfield, MO,  
65706, USA

Ben Morris, Midwest Sales Representative, (417) 693-7048,

bmorris@foodcolor.com,  
http://foodcolor.com

*Food Ingredient Solutions is a basic manufacturer of natural food color.*



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- Buttermilk
- Cream
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- Cultured Cream
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- Dairy-Type Enhancers
- Milk
- Sour Cream

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 (417) 693-0822, mike@formpakinc.com,  
<http://formpakinc.com>

*FormPak Inc. is an industry leader in custom bulk bag unloading, filling, and handling equipment, flexible screw conveyors, bag break stations, screw and vibratory feeders, and associated equipment.*

### Gateway Food Products 29

1728 N Main St., Dupon, IL, 62239,  
 Steve Walters, Director of Business Development, (877) 220-1963,  
[swalters@gatewayfoodproducts.com](mailto:swalters@gatewayfoodproducts.com),  
[www.gatewayfoodproducts.com](http://www.gatewayfoodproducts.com)  
*Gateway Food Products is a family owned manufacturer and processor of vegetable oils, shortenings, corn syrups, flakes, custom blended oils and soy wax products. We formulate and package a variety of proprietary formulas from our wide range of bulk ingredients.*

### Gold Coast Ingredients 9

2429 Yates Ave., Commerce, CA, 90040,  
 Kathy Flanagan, Sales Representative,  
 (323) 724-8935, [info@goldcoastinc.com](mailto:info@goldcoastinc.com),  
<http://www.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-GMO, Allergen-Free and other flavors available as liquids, powders, powder encapsulations, emulsions and advanced extractions.*



### Grain Processing Corp. 8

1600 Oregon St., Muscatine, IA, 52761,  
 Chuck Lambert, Technical Sales,  
 (913) 851-8702,  
[chuck\\_lambert@grainprocessing.com](mailto:chuck_lambert@grainprocessing.com),  
<http://www.grainprocessing.com>  
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**grainprocessing.com**

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**E-Mail: food.sales@grainprocessing.com**

### **IMCD US Food 80**

14725 Detroit Ave, Suite 300, Lakewood, OH, 44107, USA

Anne Austin, Regional Sales Manager,  
(800) 729-8900,

dwatson@imcdus.com,

http://imcdus.com

We are one of North America's leading distributors of specialty chemicals, ingredients, filtration solutions and packaging servicing a multitude of manufacturing markets. We pride ourselves in providing exceptional service and technical support to the markets we serve.

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Kent Holt, Business Unit Director ,

(913) 940-2971,

kholt@innovaflavors.com,

www.innovaflavors.com

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622 Emerson Road, Suite 500, , St. Louis, MO, 63141, USA

Kim Breidenbach, Account Manager,  
(314) 283-4343, Kim.Breidenbach@icl-group.com, <http://www.iclfood.com>

ICL Food Specialties is the only global provider of fully backward integrated phosphate ingredients for all market segments of manufactured foods.. This ensures the highest quality and stability of product, consistently delivered to our customers. ICL provides protein management solutions for dairy, beverage, meat and vegetarian/flexitarian markets.

### **IFPC 25**

150 Larkin Williams Ind. Ct., , Fenton, MO, 63026, USA

Jordan Marsh, Sales/Management,  
(636) 717-2100, jmarsh@ifpc.com,  
<http://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.

### **Ingredients Inc 49**

1130 W Lake Cook Rd., Suite 320, Buffalo Grove, IL, 60089, USA

Kyle Reuter, Sales, (847) 419-9595,  
kreuter@ingredientsinc.com, <http://www.ingredientsinc.com>

Ingredients Inc. supplies specialty ingredients to the food/beverage, pet food, nutraceutical and pharmaceutical industries around the world. We offer the following products: Citric Acid, Potassium Citrate, Sodium Citrate, Tartaric Acid, Sucralose, Acesulfame Potassium, Stevia, Monk Fruit. The following proteins: Pea, Mung Bean, Fava Bean, Chick Pea,

### **Kikkoman USA 28**

2 Mid America Plaza, #1022, Oakbrook Terrace, IL, 60181, USA

Joe Leslie, National Industrial Sales Manager, (630) 954-1244, jleslie@kikkoman.com, [www.kikkomanusa.com](http://www.kikkomanusa.com)

Kikkoman Soy Sauce is traditionally brewed and aged for full flavor. We start with the finest soybeans and wheat. We blend them with a starter culture, water and salt and then we add the most important ingredient of all: time.



**Lee Kum Kee (USA), Inc. 37**

14841 Don Julian Road ,City of Industry,  
CA, 91746, USA

Kenny Mason, Sales Manager,  
(626) 709-1888,

kenny.mason@lkkusa.com,

<http://usa.lkk.com>

Lee Kum Kee has been the global leader in authentic Asian sauces since 1888. Our expansive portfolio includes Soy Sauce, Oyster, Fermented Bean Pastes, Chili Sauces, Sesame Oil, Vinegars and more. With GFSI BRC Audit Grade "A", Lee Kum Kee is a brand known for quality and trust worldwide.

**LifeSpice Ingredients 16**

13118 W. Trails End Court, , Homer  
Glen, IL, 60491, USA

Matthew Cavanaugh, Regional Sales Manager, (312) 785-4925,

matt@lifespiceingredients.com,

<http://www.lifespice.com>

LifeSpice Ingredients is an innovator, developer and manufacturer of proprietary seasoning blends for the food industry.

**Lochhead Manufacturing 4**

527 Axminister Drive, Fenton, MO, 63026,  
Matt Raymond,Sales , (636) 326-1222,

matt@lochheadvanilla.com,

<http://www.lochheadvanilla.com>

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<http://www.matsutaniamerica.com>

ADM / Matsutani is the manufacturer of Fibersol®. Fibersol® is the premier line of soluble dietary fiber ingredients. Fibersol® offers solutions to many of today's formulation challenges - sugar (bulking) replacement, bitterness blocking, improving mouthfeel, flavor masking, or creating products that help promote digestive

**Midwest Laboratories 38**

13611 B Street, , Omaha, NE, 68144, USA

Mark Burkard, Business Development Representative , (402) 253-7875,

mburkard@midwestlabs.com,

<http://midwestlabs.com>

Midwest Laboratories is an ISO 17025 and NELAP accredited lab operating a 14-building campus headquartered in Omaha, NE. Our food and beverage tests include nutritional labeling, shelf life testing, microbiology food screenings, allergen testing and GMO testing.

**Mincing Spice Company**

10 tower rd, , Dayton, NJ, 08810,

Chris Bonatti, Sales Manager,  
(407) 376-1824, chris@mincing.com,

<http://www.mincing.com>

Mincing is an importer and manufacturer of conventional and organic spices, seeds and herbs. Visit [www.mincing.com](http://www.mincing.com) for further info or email Chris@mincing.com or Amar@mincing.com.

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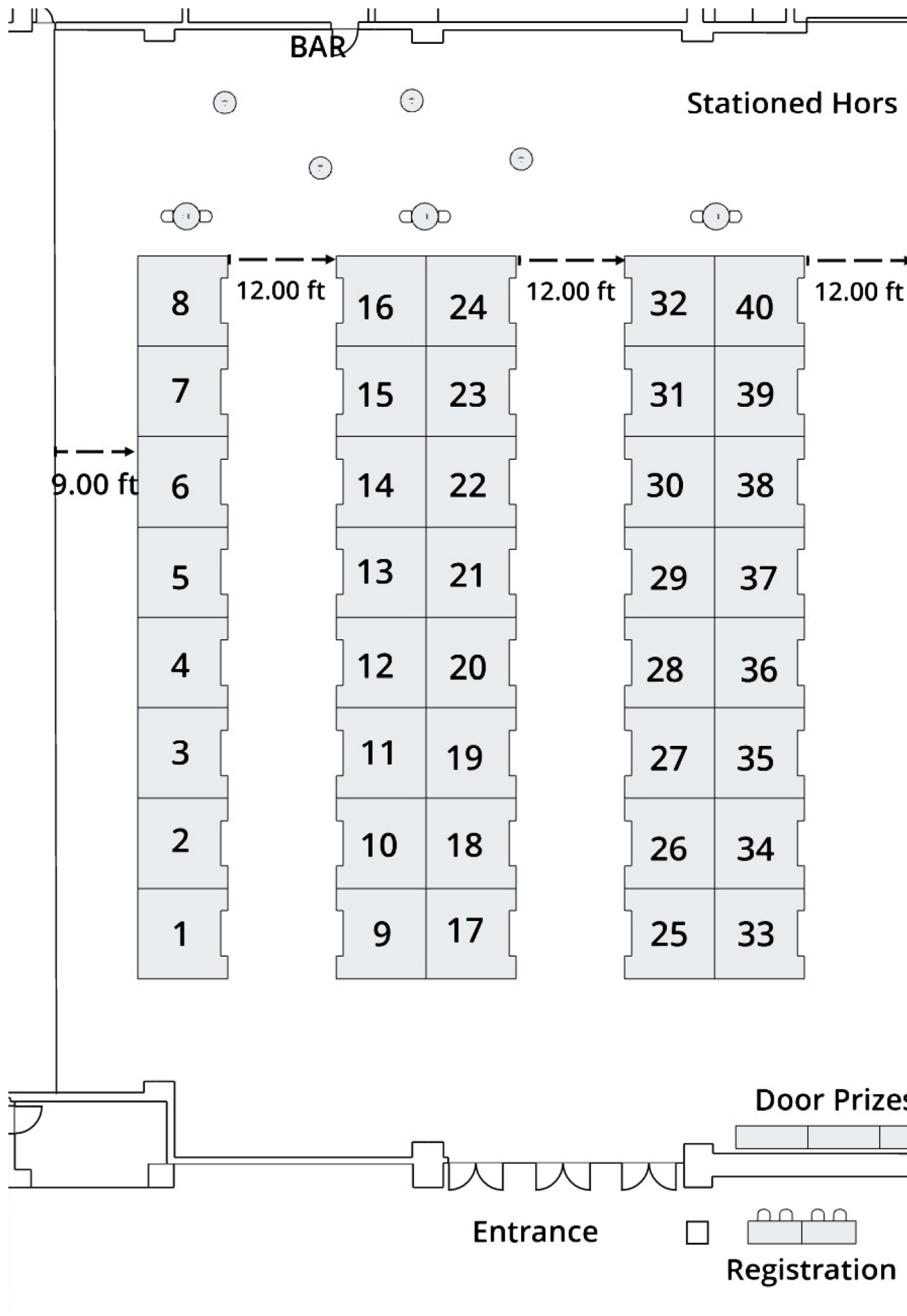
SQF

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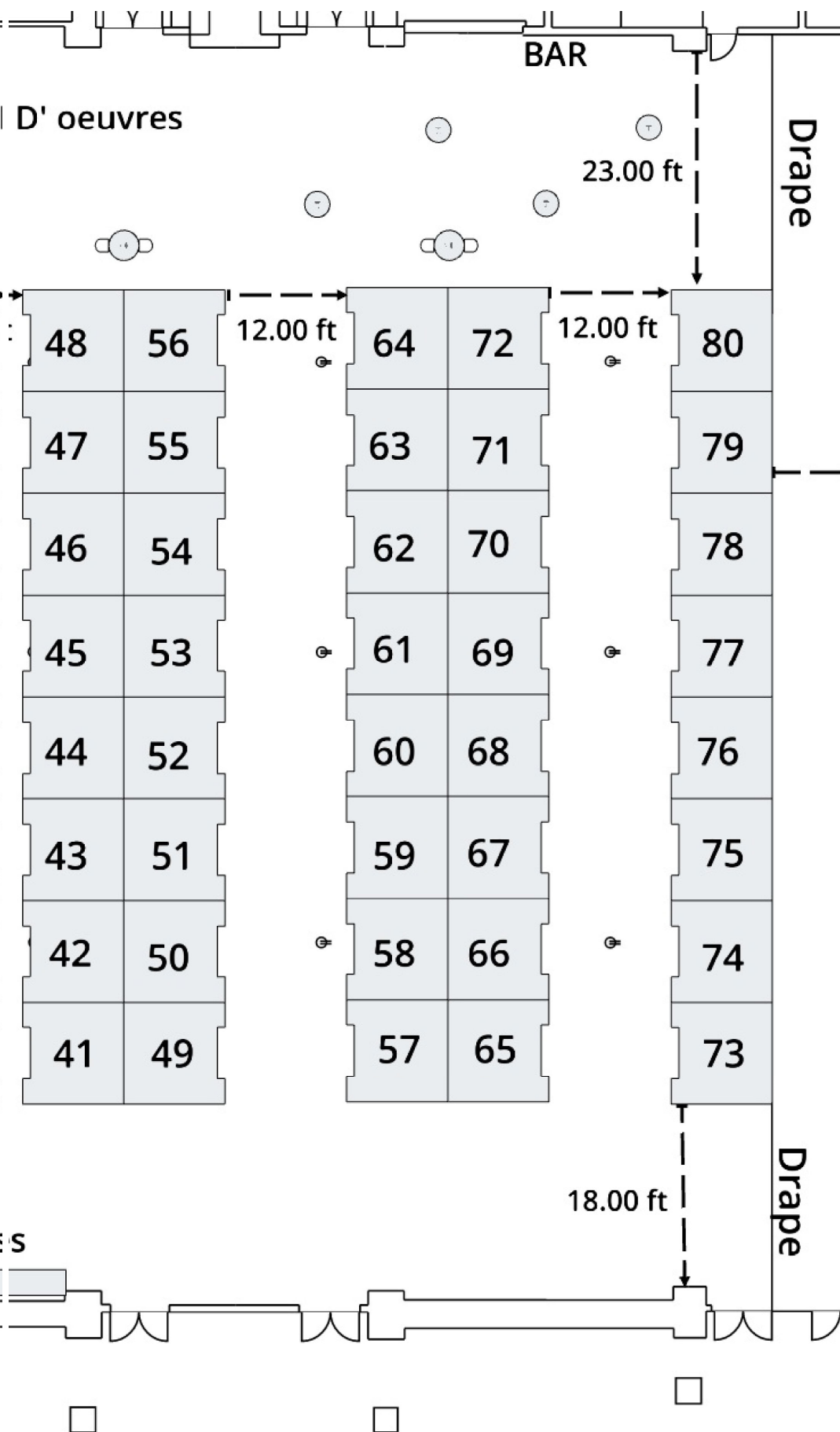
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Dan Okenfuss, Regional Sales Manager,  
(314) 288-8928, sales@mlc.com,  
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*Mississippi Lime Company ("MLC") headquartered in St. Louis, MO, is a leading global supplier of high-calcium lime products and technical solutions. With over a century in business, the company has built a reputation on the purity of its products, commitment to research and development, and tradition of customer service.*

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*Mother Murphy's is a 75 year old family business that manufactures and distributes flavors.*

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2211 6th Avenue, Grinnell, IA, 50112,  
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janderson@philamacaroni.com, [www.philamacaroni.com](http://www.philamacaroni.com)  
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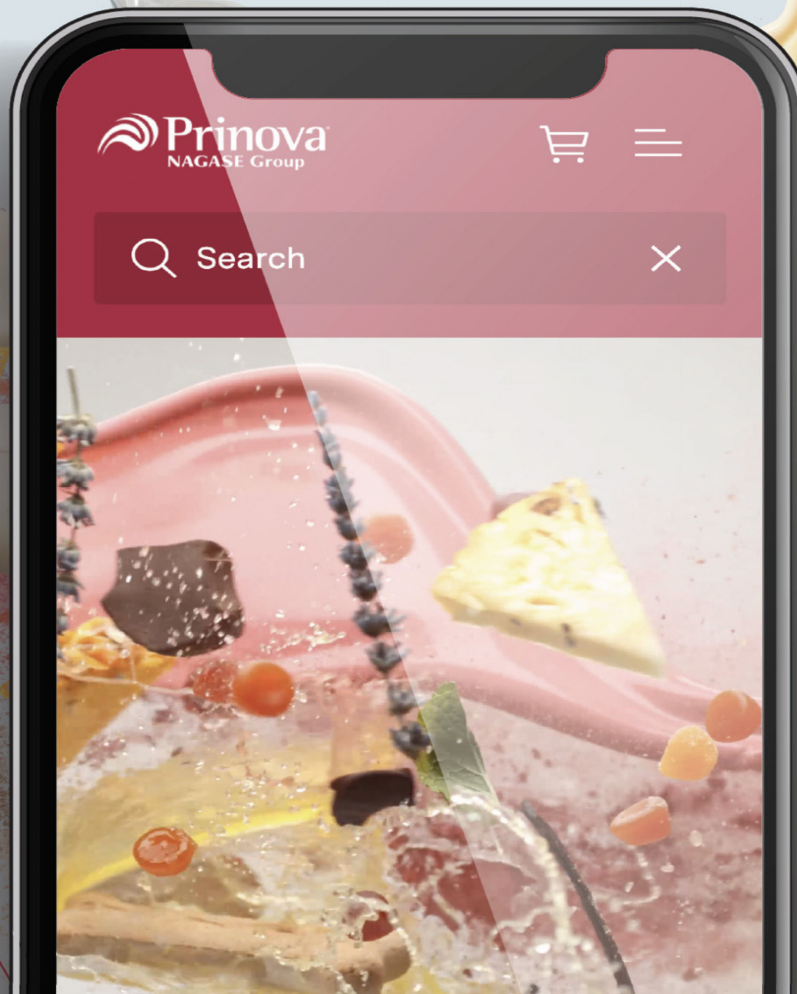
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[Jessica.Dederich@sensient.com](mailto:Jessica.Dederich@sensient.com), <http://sensientflavorsandextracts.com/>

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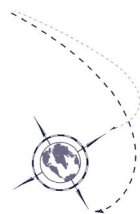


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