



South Eastern Section
Institute of Food Technologists

2025 EVENT PROGRAM

South Eastern Section
IFT Food Industry Forum

Cobb Galleria
2 Galleria Pkwy SE, Atlanta, GA

February 19, 2025

Complimentary attendance for all segments of the food and related industries

Connect with industry leaders in food ingredients, supplements, packaging, processing, lab equipment, analytical testing, and innovative technology. Explore the latest trends and innovations shaping the future of food and beverage!

Celebrating
75 YEARS
of Food Innovation

*Honoring the past,
Shaping the future*



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

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Excellence in Natural Foods



**Department of Food Science
and Technology**
College of Agricultural & Environmental Sciences
UNIVERSITY OF GEORGIA

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foodguys



BATORY FOODS[®]

CHESAPEAKE SPICE



SWEET NEW ENGLAND

TASTE THE FLAVOR OF NATURE



Welcome to the vibrant city of Atlanta, Georgia! We are absolutely thrilled to have you join us this year at the Annual Southeastern Section of IFT (SEIFT) Supplier's Night Expo. Today's record-breaking event wouldn't be possible without you, so thank you for taking the time to come out as we celebrate 75 years of Food Innovation at Atlanta's Premier Food Supplier Expo!

To our loyal sponsors, exhibitors, and attendees who have been with us for years and watched this section grow year after year, your constant support is invaluable. You provide us with valuable feedback, and we listen. By popular demand, we have returned to the Cobb Galleria and made changes to continue expanding our show!

For those of you attending for the first time, welcome to SEIFT! We hope this becomes a cherished tradition for you. Most importantly, we hope that this Expo benefits you in every way possible—from making deals and networking to gaining insights from our incredible seminar speakers.

A huge thank you to our esteemed judges and speakers, student volunteers, student competition finalists, and the Cobb Galleria for making this event possible. To the incredible volunteers of the SEIFT Team, your dedication and hard work are the cornerstone of this event's success, so thank you!

Again, welcome to the Peach State! I pray this meeting brings each of you continued success. Thank you and God Bless.

Peter G. Chiarelli (Jellyman), Expo Chair



Meet the SEIFT 2024-2025 Leadership Team



Alex Thompson

President
Clemson Cooperative Extension



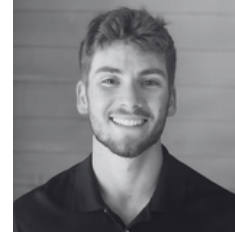
Ogechukwu Tasie

President-Elect
Alabama A&M University



John Onuh

Immediate Past President
Tuskegee University



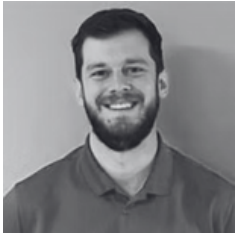
Peter Chiarelli

Expo Chair
University of Georgia



Dr. Kevin Mis Solval

Treasurer
University of Georgia



Sean Overstreet

Secretary
Barentz USA



Peter Gichuhi

Director At Large



Vick Patel

Employment Chair
Eurofins Microbiology



Christopher Kucha

Director at Large
University of Georgia



Vishal Manjunatha

Director-at-Large
Student Competition Co-Chair
Clemson University



Vanessa Njoku

Director at Large



Nedra Montgomery

Director at Large
Alabama A&M University



Sungeun Cho

Membership Chair
Auburn University



Montreka Dansby

Social Media Lead



Javier Cruz

Director at Large
University of Georgia



Robina Rai

Newsletter Editor
Clemson University



Jamie Kendrick

Student Competition Chair
Cargill



Adelia Bovell-Benjamin

Member at Large
Tuskegee University



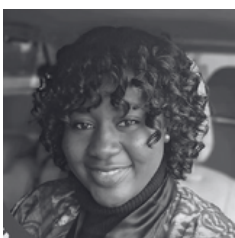
Vianca Maite Encalada

Student Representative
Auburn University



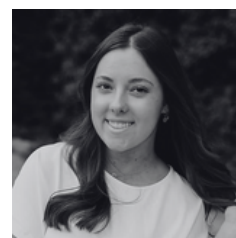
Madison Wright

Student Representative
Alabama A&M University



Queen Abbah

Student Representative
Tuskegee University



Emily Evans

Student Representative
Clemson University

SCHEDULE OF EVENTS

Tuesday, February 18, 2025

6:00 - 9:00 PM **Topgolf Atlanta Midtown**

1600 Ellsworth Industrial Blvd NW, Atlanta, GA

Join us for a fun golf tournament, networking & dinner

Knowledge of golf is NOT necessary!

[REGISTER HERE](#)



Wednesday, February 19, 2025

Food Industry Expo & Educational Program

Cobb Galleria Ballroom ABEG

[2 Galleria Pkwy SE, Atlanta, GA 30339](#)

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

Valid for RED or GREEN parking Decks only

9:30 - 11:30 am	Student Competitions
12:00 - 2:00 pm	Educational & Insight Sessions
2:00 - 4:30 pm	Student Networking Events
2:00 - 6:00 pm	Food Industry Expo
6:00 - 7:30 pm	Student Competition Winners Announced, Door Prizes & Reception (Food & Beverage)

MENU

Honey Roasted Turkey, Cranberry relish,

Slow Roasted Prime Rib, Classic Horseradish

Seasonal Vegetables with Basil Pesto

Smoked Cheddar Mac and Cheese



Exhibitors Check-in & Set Up from 12:00 noon - 2:00 pm

SEIFT Suppliers Night Seminar Speakers



Food Innovation Driven by Transformational Leadership

KEYNOTE SPEAKER

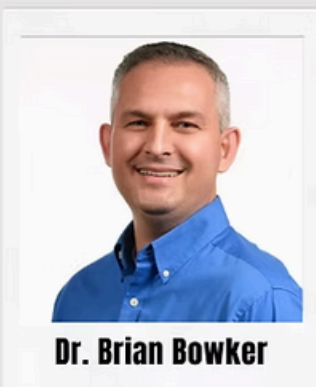
Luis Martinez, Sr VP of R&D & Commercialization,
Rubix Foods

Luis is Senior Vice President of R&D and Commercialization at Rubix Foods, a culinary and food science-focused provider of flavor and functional ingredients for restaurants and food manufacturers. For 12 years he has actively served on the IFT Florida IFT Board where he has led the development and growth of the Suppliers Night Expo, transforming it, with the support from his team, into the fastest growing IFT Expo in the US. Luis holds a M.S. degree in Foods Science, a minor in Agribusiness Management, a B.S. degree in Food Science from the University of Florida, and a B.S. degree in Food Engineering from ESPOL in Guayaquil, Ecuador.

With over 18 years experience in the food and beverage industry, he is a proven transformational leader that specializes in delivering accelerated growth through proactive innovations and culinary creations, driving increased revenue and profit margins across categories. As a strategic thinker, Luis has a demonstrated ability to identify, create, monetize, and commercialize technology-driven ideas—turning innovation into tangible growth and value. His expertise spans manufacturing, product development, commercialization, innovation, and technical sales, supported by a diverse educational background.

In his role at Rubix as SVP, Luis is a member of the executive leadership team and a contributor to the Management Operating System. He leads cross-functional initiatives that shape strategic direction and align Innovation, Product Development, and Commercialization with overall business goals.

Luis is committed to fostering disruptive, value-driven innovation and excels at diagnosing industry challenges and developing proactive solutions that advance the food industry. His passion for innovation and leadership continues to drive meaningful change and inspire others in the field.



Pioneering Food Science: Breakthroughs in Research & Innovation

Dr. Brian Bowker - USDA

Brian Bowker received a B.S. degree in Animal Sciences and a Ph.D. in meat science and muscle biology from Purdue University. Following graduate school, Dr. Bowker was awarded the Federation of Animal Science Societies Congressional Science Fellowship and spent a year working on agriculture and science policy as a staffer in the U.S. House of Representatives (Washington D.C.). In 2004 Dr. Bowker joined USDA-ARS as a Chemist in the Food Technology & Safety Laboratory (Beltsville, MD) where he conducted research to determine the impact of novel postharvest processing technologies on the quality of red meat products. In 2011 Dr. Bowker joined the Quality & Safety Assessment Research Unit (QSARU) as a Food Technologist at the USDA-ARS U.S. National Poultry Research Center (Athens, GA) to lead a multi-faceted research project investigating meat quality issues affecting fresh and further-processed poultry meat products. In 2021 Dr. Bowker was selected as the Research Leader of QSARU where he currently leads and manages a diverse team of 25-30 food technologists, animal scientists, chemists, and agricultural engineers in research to develop strategies and technologies to improve the quality and safety characteristics of poultry products.

Advancing Food Innovation: The Changing Landscape of R&D & Product Development

Dr. Jim Gratzek

Director of UGA's Food Innovation & Commercialization Center



James Gratzek

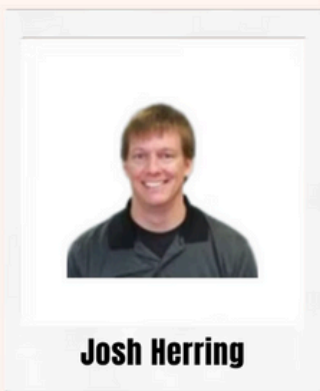
James Gratzek holds a PhD in Food Science & Technology from the University of Georgia with a focus on Thermal Processed, Plant Based foods and Product Development in general. With over 30 years of experience, he has excelled in various roles, from Senior Vice President at SunOpta, Inc., where he led Research & Development and later Food Safety & Quality, to serving as thermal process authority for Campbell Soup and Tetra Pak Inc. His expertise extends from food technology startups, like Food Physics USA focusing on Pulsed Electric Field processing, to major corporations like General Mills and Tetra Pak. He has worked with a variety of foods including soups, sauces, dairy, alternative-dairy, fruit, vegetables, snacks, ready-meals among others. Dr. Gratzek has made significant contributions to the food industry, particularly in the areas of aseptic technology, food safety, and product development. He was instrumental in the introduction and development of several market-transforming aseptically processed products including moving cooking stocks from cans to carton, facilitating initial growth of the nutritional beverage category, and transitioning many alt-dairy and dairy product to shelf stable distribution. Since mid-2022, Jim has been based on UGA's Griffin campus as Director of the Food Product Innovation & Commercialization Center (FoodPIC) where he focuses on business and student development

Dr. Gratzek holds 30+ years of expertise. Formerly Senior VP at SunOpta, Inc., he led R&D and later Food Safety & Quality, and served as process engineer and thermal process authority for Campbell Soup and Tetra Pak Inc. Notable for his work with startups like Food Physics USA and major players like General Mills, his contributions span soups, sauces, dairy, alt-dairy, fruits, veggies, snacks, and more. At UGA's FoodPIC since mid-2022, he directs business and student development, focusing on aseptic technology, food safety, and product innovation, shaping the industry's landscape.

Academic Contributions to Food Innovation

Dr. Josh Herring

**Professor of Food Biochemistry
Alabama A&M University**



Josh Herring

RESEARCH

The primary focus is on adding value. Adding value comes in the form of reusing food waste streams (discarded fruits and vegetables for ethanolic fermentation) and improving shelf-life by natural coatings. A secondary focus is on probiotic and pathogen interactions. Competitive inhibition is analyzed in poultry production to increase the safety of our food supply.

PEOPLE

Growing up on a family farm, practical science and logic was always a necessity. A B.S. degree was earned at Auburn University in Animal & Dairy Sciences Pre-Veterinary Medicine and M.S. and Ph.D. degrees from Mississippi State University in Food Science with a minor in Microbiology. Dr. Herring has extensive research hours in sensory science, muscle foods and food chemistry. Funded projects include topics such as gelatin from catfish skins, pathogen reduction by probiotics with poultry, and experiential learning in food science for undergraduates. Dr. Herring teaches multiple food science courses and is HACCP certified.

ABRAZIL LLC	306
Sonya Hsu - sonyahsu@abrazil.com	
<i>ABrazil LLC is a leading supplier of high-quality natural health products and botanical ingredients, serving the dietary supplement, nutraceutical, beverage, and cosmetics industries. We specialize in sourcing and distributing nutrient-rich ingredients from the heart of South America, ensuring the highest quality standards through our state-of-the-art manufacturing processes. Committed to sustainability and ethical sourcing, we leverage vertically integrated manufacturing capabilities and a vast network of trusted suppliers to deliver premium ingredients at competitive prices. Additionally, we offer custom manufacturing solutions to meet your specific ingredient needs.</i>	
Almendra Americas LLC	403
Rob Hastings - robert.hastings@almendra.com	
<i>Almendra intends to be the leader in nature-based taste and sugar-reduction ingredients. Building upon expertise in stevia, our success relies upon our ability to deliver consistently superior and innovative products. Experienced team Proprietary taste technology Manufacturing Excellence Innovative agricultural approach with its patented photobiology process Headquartered in Singapore, Almendra manufactures its products in a modern, purpose-designed factory in a free trade zone in Thailand. Our innovation is global in scope and facilitated by scientists and laboratories in the US and Thailand.</i>	
Anderson Advanced Ingredients	326
Jacquelyn Wagner - jacque@advancedingredients.com	
<i>We've got you covered for functional food & 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. Led by legacy products MoisturLOK® and EnergySMART®, the portfolio features industry leading brands such as FiberSMART®, AllSWEET®, MctSMART®, CherryPURE® and GuaranaSOL®. Manufacturers of dietary supplements, functional food products and beverages worldwide have elevated their brands above the competition and love working with the Anderson Advanced Ingredients team. Sugar reduction starts here!</i>	
Angel Yeast Co., Ltd.	414
Bryce L. - liuyqa@angelyeast.com	
<i>Angel Yeast was founded in 1986. As one of the leading companies in yeast industry, we offer yeast-based products in baking, savory application, human nutrition & health and biotechnologies, which is available in more than 155 countries and regions. 12 production bases and 11 technical centers worldwide enable us to provide high-quality customer service and technical support. Clean label, GMO-free and eco-friendly is our commitment. Welcome to our booth to know further information!</i>	
APURA	379
Don Schwenker - donald.schwenker@apuraingredients.com	
<i>Leaders in high intensity sweeteners and sweetener solutions</i>	
AROMATECH	324
Nicolas Coyon - marketing@aromatechus.com	
<i>Aromatech USA is located in Orlando Florida, with a state of the art production facility & research and development lab. We are an ISO 9001, FSSC 22000, Kosher & Organic certified facility catering to customers in the USA and Central/South America. We collaborate closely with our customers and support them with flavor selection, and new product developments for mutual success. Being pioneers in Organic flavors we take pride in the quality & range of our Natural and Organic flavors. All our flavors are non-GMO compliant and we provide Kosher and prop-65 compliant flavors a well. Our main partners are in beverage, syrup, alcoholic beverage, tea/coffee, Juices, fruit fillings, protein supplements, savory, confectionery, yogurt, plant milks, snacking industries. Our team strives to provide you top-notch quality products & customer service.</i>	
Aromiens International Inc.	341
Steve Wang - info@aromiens.com	
<i>Aromiens is a Supplier of raw materials for flavors and food industries. Our products include aromatic ingredients, amino acids, sweeteners/taste modifiers. We guarantee the quality of our products, fast lead time and exceptional customer service.</i>	
Arylessence Inc.	394
Carolyn Simcox - carolynsimcox@arylessence.com	
<i>At Arylessence, our business is Flavors and Fragrance, and our mission is to grow your brands and your business. We are a solution-oriented partner, covering every aspect of the design, manufacturing, and delivery of your fragrances & flavors.</i>	
Atlantic Chemicals Trading of North America	396
Ted Bierer - t.bierer@act-na.com	
<i>Global Distributor</i>	
Barentz	305
Rosalind Alves - rosalind.alves@barentz.com	
<i>Barentz is a leading global life science ingredients distributor. The company sources branded specialty ingredients from leading manufacturers worldwide and its ingredient experts provide value-added technical support which includes pre-mixing, blending, ingredient formulation and ingredient testing from its state-of-the-art, customized formulation centers and application laboratories in EMEA, Americas and Asia-Pacific.</i>	

Batory Foods	385
Eric Pangle - epangle@batoryfoods.com	
<i>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. Whether you’re manufacturing foods or beverages, co-packing or revitalizing a brand, we offer the ingredient selection you need.</i>	
Bell Flavors & Fragrances, Inc.	398
Peter Gollmer - pgollmer@bellff.com	
<i>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</i>	
BENEFIT OCEAN TECHNOLOGY INC	422
Frank Liu - Frank.liu@jsboc.com	
<i>We began to produce industrial grade sodium alginate from Year 2005, food grade sodium alginate from Year 2017, and carrageenan-kappa in Year 2024. Currently, the company covers an area of 105000 square meters and has more than 400 employees. For sodium alginate, the annual output is 3000-3500 tons and for carrageenan-kappa is also 3000-3500 tons. More than 90% of our products are exported to Europe, America, Southeast Asia and other regions.</i>	
Berjé	332
Christopher Monaghan - cmonaghan@berjeinc.com	
<i>Berjé is a family-owned leader of the flavor and fragrance industries that has been in operation for over 73 years and 3 generations. We maintain the largest domestic inventory of essential oils and aromatic chemicals in the US, providing our customers with sustainable access to over 3000+ unique products.</i>	
Brenntag	338
madison muhlsteff - madison.muhlsteff@brenntag.com	
<i>As the industry’s leading distributor and solutions provider for food ingredients, we offer best in class service. This includes comprehensive application technology, technical support, and value-added services. Our Innovation & Application Centers assist customers by developing innovative formulation solutions that help them stay ahead of changing market demands. Now a Brenntag company, Colony Gums is a leading hydrocolloid and stabilizer process manufacturer in the United States. We are FSMA Compliant, SQF, Kosher and Organic Certified. Plus, we have a Non-GMO Project-VERIFIED Product Line. Whether for product development or existing products, we can help lower your cost basis with our competitive prices.</i>	
Briess Malt & Ingredients Co.	311
Jade See - jade.see@briess.com	
<i>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.</i>	
Butter Buds	313
John Boggs - jboggs@bbuds.com	
<i>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.</i>	
Caldic	426
Trip Miller – t.miller@caldic.com	
California Fig Advisory Board	415
Karla Stockli - kstockli@californiafigs.com	
<i>The California Fig Advisory Board represents all of the growers and packers of California Figs. We present formula-ready fig ingredients for the food industry.</i>	
Calumet Penreco	360
Olivia Myers - olivia.myers@calumetspecialty.com	
<i>Customizable formulations. Groundbreaking technology. Comprehensive expertise from start to finish. That’s Penreco®. With a unique line of gelled ingredients (Versagel®, Versastique™ and Synergel® products), petrolatums and white mineral oils, our formulations are used in various industrial and consumer applications. Penreco products range from personal care products and cosmetics to food and pharmaceuticals. An expansive and impressive history. For more than 100 years, Penreco has specialized in niche product blending to meet customer specific requirements.</i>	

Capital Ingredients Corp	333
Carl Leonardi - c.leonardi@capital-ingredients.com	
<i>Capital Ingredients Corp. is part of The Caremoli Group. We are a manufacturer, importer, and distributor of Hydrocolloids, Fibers, Proteins, and Starches. We also specialize in custom mixes, and blends. Our extensive portfolio of ingredients is far-reaching in the food & beverage sector serving confectionary, bakery, dairy, gluten free, and meat replacement.</i>	
Capol LLC	413
Bettina Yario - yario@capol-group.com	
<i>Building on more than 45 years of expertise in the confectionery industry, CAPOL Group is one of the world's leading suppliers of surface finishing agents for gums, jellies and confections both extruded and panned. The products are known under the brands CAPOL®, CAPOLAN®, CAPOLEX® and FIX GUM®. Under the brand name VIVAPIGMENTS®, CAPOL offers natural color pigments that are produced in a patented manufacturing process. Customized natural flavor compositions round off the portfolio. Manufacturing takes place at the company's own plants in Europe and North America in compliance with stringent quality and food-safety standards, which are regularly confirmed through external certification processes. CAPOL is active all over the world with a network of its own subsidiaries as well as agents and distribution partners.</i>	
Carmi Flavors	371
Ken Lutz - KenLutzTradeshow@Gmail.com	
<i>For more than 40 years Carmi Flavors has been an industry leader in supplying flavors and fragrances to the food industry. We are dedicated to enhancing consumer products through innovative and health-conscious ingredients, finished products and professional grade equipment. We believe that the core of our business is maintaining solid client relationships and we pride ourselves in our ability to provide personal service to each and every one of our customers. Our dedication comes from our character; we are hardworking and conscientious and we just love what we do. In order to provide the best possible service to our customers, we have become experts in creating custom flavor and fragrance products. What you will see in our Products menu is just a sampling of the variety we produce. What's important to know is that if you don't see what you're looking for listed, you can be sure we can create it for you. Contact us for more information.</i>	
Carpenter Core LLC	388
Alan Derrick - admin@carpentercore.com	
<i>Small wooden boxes and crates. Ideal for gifts and product packaging. They are sturdy, stylish, and sustainably sourced. Choose from a wide selection of sizes, styles, and custom options. Handcrafted to order in the USA.</i>	
Chesapeake Spice Company	348
Christian Young - youngc@chesapeake spice.com	
<i>Chesapeake Spice operates BRC certified, state-of-the art manufacturing facilities on the east and west coasts. We direct source our spices allowing control in our process from the fields to your plant. New spice processing includes all natural smoking options and infrared roasting. Our R&D and Culinary departments offer rapid sample turn around and our regulatory department provides a quick response to your document requests.</i>	
CII Foods	373
Bruce Hoffmann - bhoffmann@ciifoods.com	
<i>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.</i>	
Citromax	302
Josh Grimm - jgrimm@citromax.com	
<i>The family companies of Citromax Group, provides essential oils, juices, lemon pulp, and a wide variety of fragrances, flavors and ingredients, globally. We are leaders in citrus-based fragrances and flavors, and experts in lemon oil folding and molecular distillation.</i>	
Colony Gums	340
John Moran - John.moran@brenntag.com	
<i>Colony Gums is 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 Certified, SQF, Kosher, Halal and Organic.</i>	
Commercial Creamery	309
Susan Tracey - susan@cheesepowder.com	
<i>Founded in 1908, Commercial Creamery is a leading manufacturer of cheese powders, specialty dairy powders, and seasonings. From our production facility in Jerome, Idaho, we serve thousands of clients in the United States and throughout the world, and export our products to more than 30 countries. Our products are used in a wide range of applications such as snack foods, soups and sauces, dressings and dips, pet foods, beverages, baking, nutraceuticals, entrees, and flavor applications. Our customers are our partners and we have built our business on our ability to react quickly to their needs while keeping quality and safety as our highest priority. We differentiate ourselves by offering remarkable service. Our people make the difference and they deliver superior service.</i>	
Custom Flavors	327
Robert sill - robert@customflavors.com	
<i>Custom Flavors is a family-owned and operated flavor developer and manufacturer specializing in both liquids and powders. Our team combines extensive flavor and food industry experience, and we partner with individuals and businesses of all sizes to provide them with exceptional organic, natural, or N&A flavors.</i>	

Daesangamerica Inc.	389
Grace Park - gpark@daesangamerica.com	
<i>Daesang established well-balanced product portfolios with seamless Biotechnology innovation later 1960s and supplies a variety of ingredients to industrial areas including food, health dietary supplements, functional foods, pharmaceuticals, animal nutrition, petfood and more. Product portfolio includes seasoning ingredients flavor enhancers, amino acids and microalgae-based ingredients. The BIO business has been building its product portfolio with fermentation & conversion technology, and it succeeded in developing Korea's first fermented seasoning 'MIWON' made from sugarcane.</i>	
DEKO INTERNATIONAL CO., LTD.	354
Jennifer Suen - jennifersuen@dekointl.com	
<i>A distributor of food ingredients, additives & spices for the pharmaceutical, food & beverage industries, Deko International has been providing its customers for over 20 years of high quality, consistent products that are tailored to the specific needs of its customers. The company's expertise in international trading and logistic capability enable customer's access to a broad range of products. Deko serves worldwide and nationwide at: California, Missouri, Atlanta, and New Jersey</i>	
Dempsey Food	358
Tom Becht - tom@dempseycorporation.com	
<i>Dempsey Food is a full-service distributor of high-quality, specialty ingredients. We do what the big guys won't and the small guys can't.</i>	
Divis Nutraceuticals	337
Kasie Boone - c.boone@divisnutra.com	
<i>Divi's Nutraceuticals is a global, technology-driven manufacturer of high-quality carotenoid and vitamin ingredients used in the food, beverage, dietary supplement, pet food and feed industries.</i>	
Dongsheng Foods USA	331
Rodney Hudson - rodney@simplifiedlogisticsinc.com	
<i>Dongsheng Foods USA is a distributor of dehydrated onion and garlic and frozen vegetables.</i>	
Elite Spice	323
Dan Walker - dwalker@elitespice.com	
<i>Elite Spice is an industry leading spice importer and custom manufacturer offering an extensive line of spices, seasonings and specialty food ingredients. American owned and operated, with six separate state-of-the-art facilities on the East and West coasts, Elite's focus on food safety is uncompromising. With a reputation for exceptional quality, superior R&D capabilities, experienced technical support and outstanding customer service, Elite Spice is prepared to meet the needs of all segments of the commercial food industry</i>	
Erie Foods International	404
Marty Anderson - manderson@eriefoods.com	
<i>Ingredient manufacturing, specializing in Casein, Caseinate, MPC and Milk and Whey Crisps.</i>	
eSense Flavors	347
Stefan Lublin - stefan@e-sense.com	
<i>We are designers and manufacturers of flavors for the food, beverage, and pharmaceutical industry. Our 25 years of flavor experience, combined with state-of-the art laboratories and manufacturing, allows us to service the needs of our customers in the United States, Canada, Mexico, Latin America, and the Caribbean. To deliver great tasting products, we rely not only on our extensive flavor capabilities and vast library of formulations, but through precise flavor customization. We work collaboratively with our customers to create true partnerships that deliver real results. Personal service, regulatory support, flexibility, and expediency is what sets us apart.</i>	
ESSENCE KRAFT INC	423
BRIGHT THOMAS - bright@essencekraft.com	
<i>Essence Kraft represents two manufacturers of Botanical Extracts and essential oils in US. We offer 100% natural cardamom oil, Lemongrass oil, Nutmeg oil, Cinnamon leaf oil, clove bud oil and Ginger Oil</i>	
Ever Fresh Fruit Company	411
Bill Wleklinski - bill.wleklinski@everfreshfruit.com	
<i>Ever Fresh Fruit Company was founded in 1968, we are a formulated ingredient manufacturer and apple processor for the Food, Dairy and Beverage industry. Ever Fresh Fruit Company inspires you to create irresistible taste and texture experiences. We offer customized formulations for Frozen Desserts (Flavor bases, variegates, fruit feeders, bar coatings), Baked Goods (Bakery fillings and toppings), Cultured Dairy and Plant Based Alternatives (Fruit and savory), and Beverages (smoothie and drink bases). We are certified organic and can produce ingredients that are allergen free, all natural and non-dairy. Ever Fresh produces for many national brands and artisan companies alike.</i>	
Flavor Producers LLC	339
Cameron Kelley - cameron.kelley@flavorproducers.com	
<i>Flavor Producers crafts and inspires new taste experiences with natural, organic and plant-based flavors and extracts.</i>	
Foodarom - Powered by Glanbia Nutritionals	381
Vanessa Chartrand - vchartrand@glanbia.com	
<i>We create flavors that make your brand unforgettable. At Foodarom, we design flavors that resonate with your brand and its purpose. We don't just create flavors; we sculpt narratives that leave a lasting imprint on consumers. As a Glanbia Nutritionals division, we bring a global reach, unique skills, and capabilities to the food, beverage, and nutraceutical industries. Our designers deliver insights on trending flavors, formulation support to solve taste challenges, and so much more.</i>	

foodguys	369
- emy@foodguys.com	
<i>foodguys is a bulk ingredient supplier and direct importer/exporter, supplying bulk ingredients for food and beverage manufacturers. We supply by the drum, pallet, or truckload coast to coast! OrganicNon-GMOHalalFairtrade Kosher Juices, Purees, Sweeteners, Flours, Grains, Spices, Ready to Use, IQF, Concentrates, Herbs, Nuts, Seeds, & More!</i>	
FSNS, a Certified Group Company	345
Tabetha Duncan - tabetha.duncan@certifiedgroup.com	
<i>As part of Certified Group, Food Safety Net Services (FSNS) and Certified Laboratories work together to deliver technical solutions and quality testing our customers can feel confident in – on time, every time – So the World Can Trust in What it Consumes™. Our North American network of 30+ ISO 17025-accredited labs serves many regulated industries, including beef, dairy, poultry, pet food, spices, seafood, nuts, produce, FDA imports, and ready-to-eat foods.</i>	
Fuchs Gruppe	334
Jeanette Mullen - jmullen@fuchsna.com	
<i>Fuchs Group, the world's largest privately held seasoning and spice company, operates on four continents and carries out its mission to serve food customers no matter where they're located. These worldwide capabilities support local and global resourcing, giving you maximum flexibility.</i>	
GERSTEL, Inc.	390
Zeljka Popovic - zpopovic@gerstelus.com	
<i>GERSTEL, Inc. specializes in providing automated sample preparation and introduction solutions for Gas Chromatography-Mass Spectrometry (GC-MS) and Liquid Chromatography-Mass Spectrometry (LC-MS) chemical analysis. Our systems help our customers overcome critical challenges in sample preparation, clean-up, and high throughput while achieving the lowest detection limits possible. At GERSTEL Inc., we are committed to providing Lifetime Support® to ensure our customers receive the best possible service.</i>	
Gillco Ingredients, an Azelis Company	393
Tara Dekovic - tdekovic@gillco.com	
<i>At Gillco, an Azelis Company, 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.</i>	
Glanbia Nutritionals	383
Eric Jon Borchardt - eborchardt@glanbia.com	
<i>We're your ingredient and formulation innovators, driven to find new ways to deliver better nutrition to your food, beverage, or supplement products. We offer expertise in proteins, cheese, seeds & grains, premix solutions, bioactive ingredients, flavors, edible films, bakery ingredients, and functionally optimized nutrients. Glanbia Nutritionals is the #1 US producer of Whey Protein Isolate, the #2 global producer of premixes, and the #1 producer of American Style Cheddar Cheese. Better nutrition, built around you.</i>	
Global Essence Inc.	328
Nicole Schurott - nschurott@globalescence.com	
<i>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.</i>	
GNT USA LLC	316
Alice Nayon Lee - alee@gntusa.com	
<i>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.</i>	
Grande Custom Ingredients Group	346
America Lublin - america.lublin@grande.com	
<i>Grande® Custom Ingredients Group is a leader in innovative dairy-based ingredients that solve formulation challenges in a variety of applications. Our extensive line of natural, functional whey ingredients are made in the heart of the Midwest, leveraging premium milk sourced exclusively from committed Grande producer dairies. Grande's clean-label functional whey ingredients enhance many food and beverage products, ranging from soups, sauces, dips and dressings to meats, baked items, desserts, yogurt, confectionery and various coatings.</i>	
Hanamaruki USA Inc.	322
AKIRA SEKINE - sekine@hanamaruki.co.jp	
<i>Hanamaruki has been producing miso since 1918 in Nagano Prefecture, Japan, an area known for its wealth of natural resources. We exclusively utilize select ingredients, including non-GMO soybeans. Our product line has expanded to include instant miso soup, miso powder, and shio koji products.</i>	
<i>Our latest offerings, such as Liquid Shio Koji and Koji powder, represent a novel approach to functional fermented seasonings. These ingredients provide manufacturers with the means to enhance their products without resorting to additives or chemical enhancers. We cater to customer demands by offering a wide range of products crafted using traditional fermentation methods alongside cutting-edge technologies.</i>	
IEH Laboratories & Consulting Group	312
Sandy Dang - sandy.dang@iehinc.com	

IKA Works, Inc.	320
Lindsey Suggs - lindsey.suggs@ika.net	
<i>IKA laboratory technology offers a wide range of innovative equipment for numerous applications in research and development. Market leaders trust in our proven technology for their mixing, heating, distilling and crushing applications. IKA has gained a leading position in the world market with its innovative magnetic stirrers, mixers, overhead stirrers, shakers, homogenizers, mills, rotary evaporators, calorimeters, laboratory reactors and specially developed software for laboratory and analysis applications, as well as temperature control products such as circulators, baths and chillers.</i>	
Independent Chemical Corporation	416
Robert Bremer - Bobb@independentchemical.com	
<i>We are a distributor of ingredients for food, dietary supplements, cosmetic, and pharmaceuticals.</i>	
Jebsen & Jessen Life Science, Inc.	325
Moritz Jonas - m.jonas@jj-lifescience.com	
<i>Global partner for Food and Organic Ingredients, Feed & Pet Nutrition products. Jebsen & Jessen Life Science specializes primarily in distribution of food ingredients and has over 110 years of global experience in strategic sourcing and distribution of ingredients.</i>	
Jogue, Inc.	395
Richard S Girsch - Richard.Girsch@Jogue.com	
<i>Jogue Incorporated, has expertly served clients in the food, beverage, and pharmaceutical industries for over a century. We produce flavors, extracts, colorants, bases, variegates, fruit preps, fillings, and fragrances from 5 state-of-the-art facilities in Michigan, California, and Florida. Our leadership is proven through dedication to exceptional costs & lead times, quality, and customer service. We specialize in sweet & savory flavors for all types of foods and on-trend flavors for all types of beverages. Jogue produces sprayed-dried flavors on both the east & west coasts. Our products can be certified Organic by QAI, Non-GMO Project Verified, Fair Trade, Kosher, Gluten-Free, Vegan and Clean Label.</i>	
Lapoint Packaging	375
Terry Delargy - tdelargy@packgen.com	
<i>Lapoint Packaging is the newest division of PackGen, a family-owned company known globally for decades for innovative design and manufacturing of bulk packaging products. Our BULK LIQUID TOTES are available in 3 Carbon Reducing Models: ORCA, DOLPHIN, MOBI - our Packaging Experts can guide you to the LP Tote that is right for your application. sales@packgen.com</i>	
LBB Specialties	315
janet lozinski - jlozinski@lbbpecialties.com	
<i>LBB Specialties partners with innovative global ingredient manufacturers to deliver the right solutions to you, helping you create food, beverage, and dietary supplement products that meet consumer demands for longer, more active lives. We're here to help you effortlessly bring differentiated products to market. As consumer behaviors, attitudes, and motivations evolve, so do we. Our portfolio adapts to include on-trend ingredients that drive your success. By leveraging market and consumer trends, we empower you to create innovative and relevant products that nourish people</i>	
Lee Kum Kee (USA) Inc	400
Danny Zeng - danny.zeng@lkkusa.com	
<i>Lee Kum Kee has been the global leader in authentic Asian sauces and ingredients since inventing Oyster Sauce in 1888. Our global presence is advantageous, providing constant insight on international food trends and facilitating new product development. Resources include five manufacturing locations around the world with custom manufacturing capabilities, and R&D teams in the US and Asia. With GFSI BRC Audit Grade "A", Lee Kum Kee is a brand known for quality and trust worldwide. Lee Kum Kee has organic, gluten free, all natural and Non GMO products: The products range from Oyster Sauce, Soy Sauce, Function Soy Sauces, Cooking & Dipping sauces, One-Step Recipe Sauces, Chili Sauces, Dressings, Ready sauces, Chicken Bouillon Powder, Gochujang and Sesame Oil etc.</i>	
Mara Renewables	421
Luke Grant - lgrant@maracorp.ca	
<i>Mara delivers premium, fish-free Omega-3 derived from algae for health-conscious businesses seeking sustainable solutions. Our products promote healthier living while preserving marine ecosystems, by combining cutting-edge science, with a commitment to accessibility and enjoyable consumption for all.</i>	
Marukome USA	387
- ynakagawa@marukomeusa.com	
Metarom USA	350
John Hemmingsen - john.hemmingsen@metaromusa.com	
<i>Founded in 1953, Metarom is a global leader in the manufacture of flavors, extracts, caramel ingredients and vanilla bean products. Our in-house product development team can bring your new product ideas to life!</i>	
Mosaic Flavors	310
Crista Righi Schafer - Crista.Righi@MosaicFlavors.com	
<i>Mosaic Flavors is a responsive, entrepreneurial flavor company focused on optimally servicing your complete flavor and essential oil business needs from R&D thru production without the typical constraints associated with larger flavor houses.</i>	

Mother Murphy's Flavors	335
Michael Oden - moden@mothermurphys.com	
<i>Mother Murphy's has been bringing flavor innovation to the food & beverage industry for over 75 years. With over 60,000 flavors, we continue to maintain the highest quality standards in the flavor industry. Our chemists spend years learning about flavor qualities that go beyond taste and aroma. If you are looking to mask off notes, Mother Murphy's Bittermask and Bitter Blocker can help eliminate this common problem. Reach out to us and Experience the Flavors.</i>	
MUNZING	356
Alicia Colacci - a.colacci@munzing.com	
<i>The MAGRABAR® brand is MÜNZING's portfolio of specialty additives designed for the food industry. Our antifoams, defoamers and release agents are developed to improve yield, pumping, mixing, plant hygiene and product quality. We offer both liquid and powder products in a range of materials. As consumer preferences have shifted to more clean label foods, the MAGRABAR® product line has evolved, too. We are proud to offer products that are suitable for use in identity-preserved, Non-GMO, preservative-free and organic food processing. This includes Non-GMO Project Verified products and organic products certified by QAI.</i>	
Muscadine Products Corporation	380
Chris Paulk - chris@muscadineproducts.com	
<i>We are a family-owned small business helping you add value to what matters most by producing muscadine ingredients & custom processing regionally grown fruits.</i>	
Newest Biotech	417
John Goldwater - john@newestbio.com	
<i>Newest Biotech is a manufacturer and supplier of food and beverage ingredients specializing in gums, sweeteners, and health supplements. With warehouses strategically located New York, Houston and, Los Angeles; and being partners with other industry leading ingredient manufacturers, we can deliver an unparalleled distribution service like no other.</i>	
Newgen Biotech USA	317
Jim Titus - Info@newgenbiotech.com	
<i>Newgen Biotech® USA Inc. is a global supplier of non-GMO, non-animal food Enzymes, various types of Beta Glucans, Probiotics, and Marine microorganism ingredients for the Food and Beverage, Food supplements, Personal Care, and Cosmetic Industries. etc.</i>	
New York Spice Inc.	406
Jack Sollazzo - jack.sollazzo@newyorkspiceco.com	
<i>Experience the Flavor Revolution with New York Spice! Step into the world of New York Spice at 406! Owned and operated by the Shah family, we've been redefining the specialty foods industry with innovation, integrity, and passion. Discover how we bring the freshest global flavors to your table with a perfect blend of tradition and cutting-edge technology. From sourcing the finest ingredients worldwide to utilizing advanced processing and logistics, our purpose-built factories ensure unmatched product quality and freshness. Our commitment to responsible sourcing supports co-operatives, empowers farmers, and promotes fair pricing. Visit our booth to explore premium spices, learn about our ethical practices, and meet the team dedicated to helping you live a healthy, flavorful life. Let's connect and create partnerships that thrive on mutual success. Don't miss the chance to experience the New York Spice difference. See you at 406!</i>	
OHN Naturals	300
Nicole McKnight - nicole@ohnnaturals.com	
Omya	412
Juliana Rumbaugh - juliana.rumbaugh@omya.com	
<i>Omya is a leading producer of calcium carbonate and a supplier of innovative ingredients from top manufacturers for food and nutritional products. Quality ingredients from our increasingly unique and diverse product offering can be found in many leading brands internationally. With our exciting product portfolio, drive for excellence in service, and innate desire to provide efficacious and sustainable ingredients, Omya is a valued partner in supporting our customers in attaining their product innovation goals.</i>	
OSF Flavors, Inc.	330
Drew Regan - dregan@osfflavors.com	
<i>Manufacturers of flavors. Powder and liquids. Organic, Natural, N/A. Masking agents.</i>	
Pacific Farms	344
Karen Brandenburg - kbrandenburg@pacificfarms.com	
<i>Pacific Farms delivers competitively priced, high quality minimally processed vegetable ingredients with readily available inventory, technical expertise, problem solving agility and a customer first mentality. Our producers and growers have partnered with us for generations. We provide the ingredients that you need to satisfy your specifications and the demanding palates of today's consumer. In addition to offering high quality products at competitive prices that meet your needs, Pacific Farms provides: Dedicated, US-based customer service team, Customer-first mentality with responsiveness and care, Worry-free solutions to your most challenging problems, Outstanding technical knowledge, Agility to adjust on the fly and Passion and commitment.</i>	
Paradise Fruits North America Inc.,	365
Jon Brownbill - jbrownbill@paradise-fruits.com	
<i>Paradise Fruits is a 5th Generation family company based close to Hamburg in Northern Germany and offers a portfolio of products ranging from freeze dried fruits, powders and smoothie bites to the morning foods, bakery, drinks and confectionery industries to our Solutions division making fruit granulates, fillings and pastes for bakery and confectionery applications. We produce a selection of all-fruit formulas highlighting a better-for-you format for the private label fruit snacking sector along with our fortified offerings for the rapidly growing dietary supplement market.</i>	

PB Leiner	410
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>	
Perimondo	362
Matthias rebmann - rebmann@perimondo.com	
<i>Perimondo manufactures Lecithins and Phospholipids from soybeans and sunflower seeds as nutrients, for delivery systems, and to make food systems healthier and "label-friendly"</i>	
Premium Goods	384
Kate Tierney - kate.tierney@kswglobal.com	
<i>Born from the combination of experts in the vegetable raw materials sector, PREMIUM goods is a company that develops its business around a few priority criteria: product quality, traceability, competitiveness. Our network of specialists upstream of the sector allows us to master and secure our supplies. At the same time, our light and organized structure bases its relationship with customers on responsiveness and simplicity.</i>	
Primaria by GC Ingredients	397
Thomas Higginbotham - thomashigg222@gmail.com	
<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, exact formulations, low MOQs and competitive pricing.</i>	
Prinova USA	408
Kelsey Morley - kelsey.morley@prinovausa.com	
<i>Prinova has been providing high-quality ingredients, flavors, nutrient premixes, and value-added solutions to the food, beverage and nutrition industries for over 40 years. As a world leading distributor of functional ingredients, we use our global network to help our customers gain the strategic advantage they need to drive their business forward.</i>	
Processor's Choice	418
Annmarie Algier - am.algier@gmail.com	
<i>Processor's Choice is a leading distributor of ingredients for food processors and manufacturers. Since 1984, our family-owned business headquartered outside Birmingham, Alabama has grown into one which has earned respect and recognition from the industry, from both customers and suppliers. Processor's Choice currently represents over 5,000 ingredients from over 250 suppliers. We primarily cover the entire Southern U.S. with a complement of salespeople and four regional warehouses. We ship to over 28 states.</i>	
Prosur Inc	319
Tami Greco - tgreco@prosurinc.com	
<i>Over the last fifty years, Prosur has created a powerful balance between experience, expertise and innovation. Our food scientists combine the essence of the Mediterranean lifestyle, nature's best and our know-how in biotechnology to develop natural plant-based ingredient solutions that help you create safe and flavorful foods with a clean and honest label. Our portfolio offers clean label ingredients for meat, poultry, seafood, dressings & sauces and meat alternatives. We provide brands and processors with the most advanced natural solutions for shelf life extension, pathogen control, yield improvement, anti-oxidation management and flavor.</i>	
Quadra	301
Marti Babcock - marti.babcock@quadragroup.com	
<i>We know delivering exceptional supplement food & beverage solutions requires a fresh approach that goes beyond just sourcing high-quality ingredients; it takes strong industry intelligence and a powerhouse team of people from R&D and technical expertise to smart logistics and regulatory support. From concept development to final implementation, we are committed to being your trusted distribution partner every step of the way.</i>	
QualiTech Ellison	318
Nicole Armstrong - NICOLEA@QUALITECHCO.COM	
<i>Together, QualiTech and Ellison Bakery's combined portfolio positions us to be your premier topping and inclusion partner. Custom product development helps you deliver unique ingredients that create extraordinary baked goods, snacks, cereals, bars, confections, ice cream and yogurt.</i>	
Queen of America Honey	314
Joaquin Mantovani - joaquin@queenofamerica.com	
<i>Bulk Honey packer in Florida</i>	
Redox Inc.	419
Kate Sheslow - Kate.sheslow@redox.com	
<i>Redox is a leading global chemical, ingredient and raw material distributor active in more than 1000 specialty and commodity products.</i>	
Riega Foods	391
Gary Blanton - gary@riegafoods.com	

Rochem International, Inc.	367
<p>Laura Holm - lholm@rochemintl.com <i>Founded in 1994, Rochem international is a global leader in developing, sourcing and supplying ingredients to some of the world's largest Food, Beverage, Confectionary, Nutritional, Dietary Supplement, Human Health, and Animal Health companies in regulated markets. Our team encompasses a vast and diverse background including an elite sales force acquired from the top 500 global companies. Our unrivaled regulatory and compliance department assists in product development, auditing, filing DMFs, and technical support. This collective experience helps us understand and exceed the needs of both our customers and manufacturers and helped grow Rochem into the renowned business that it is today.</i></p>	
Roland Foods, LLC	352
<p>Chris Miller - chris.miller@rolandfoods.com <i>Since 1934, Roland Foods has curated a premium portfolio of globally sourced ingredients. Through the years, our company has prioritized innovation of high-quality specialty ingredients while fostering strong industry relationships. Agility and seasoned experience allow us to best serve your business needs, and we are always ready to help facilitate your next culinary breakthrough.</i></p>	
Sapphire Flavors & Fragrances	402
<p>Thomas Hart - tjhart@sapphireflavors.com <i>The Sapphire Flavors & Fragrance Group is a global entity with several fermentation, aroma chemical, extraction, and flavor facilities. Worldwide to service the food and beverage industries. Our company takes pride in producing superior quality flavors and fragrances that stimulate creativity and offer a delightful experience to the senses. Our team of experts has a wealth of experience and expertise in the industry, enabling us to develop cutting-edge solutions that exceed our clients' expectations. At SFF, we believe in fostering long-term relationships with our customers, and we are committed to working closely with them to develop tailored formulations that help them achieve their business objectives.</i></p>	
Sensient Flavors & Extracts	377
<p>Kaitlyn Hartwig - kaitlyn.hartwig@sensient.com <i>As a leading food and beverage flavoring company, our team at Sensient Flavors & Extracts collaborate with food and beverage manufacturers to craft inspired answers to product puzzles.</i></p>	
SGS North America Inc.	303
<p>Dominic James - dominic.james@sgs.com <i>As the world's leading testing, inspection and certification company, SGS leads the way in food safety, successfully delivering innovative, client-focused solutions including product testing, research & development, auditing & certification and training. Our solutions which span across the entire supply chain from primary production to retail and hospitality, help organizations mitigate risk, improve quality and build consumer trust and confidence. Our highly qualified analysts and industry experts will ensure your products meet client expectations and the requirements set by accreditation bodies and governments. With our global reach and local touch, we translate global standards into local solutions, helping to improve food standards around the world.</i></p>	
Siemer Specialty Ingredients	342
<p>Matthew Probst - mprobst@siemermilling.com <i>Our Heat-Treated wheat products offer food manufacturers important benefits in terms of functionality, food safety, and nutritional content. Plus, they replace chemically modified ingredients so you can achieve the clean label status consumers are looking for. Siemer Specialty Ingredients - Making Food Better. Naturally</i></p>	
Southeastern Section IFT	299
<p>- <i>The South Eastern Section of the Institute of Food Technologists (IFT) SEIFT is one of regional sections of the IFT, a non-profit community of over 20,000 food industry professionals. Our section was founded in 1950 and the territory of our section includes Alabama, Georgia and South Carolina and Tennessee. Our members represent all areas of the food industry, from manufacturing to retail/consumer goods to research & development as well as academics and beyond. With professionals in both industry and academia, we strive to promote all aspects of food technology for the benefit of our members.</i></p>	
Spray-Tek	382
<p>Tracy Sheehan - tracy.sheehan@spray-tek.net <i>For over four decades, we've set the gold standard in contract spray drying services. Our comprehensive expertise extends beyond spray drying to microencapsulation, agglomeration, flavor masking and dry blending—delivering trusted solutions that have made us the industry leader since 1981. If you need precision, capacity, and reliability, turn to us! 19 Spray Dryers Across 3 GMP Facilities</i></p>	
Stroup Ingredients	329
<p>Rodney Hudson - rodney@simplifiedlogisticsinc.com <i>We are manufacturers reps for food ingredients. We also have a distribution sister company, Simplified Logistics, Inc.</i></p>	
Sunrich Products LLC	321
<p>John Meyers - john.meyers@sunrich.com <i>We are a leading sunflower supplier for over 60 years. Our sunflowers are domestically grown and processed on family ran farms. The plants are NON-GMO. Our roasting plant is Halal and Kosher certified. As well as being a certified tree nut free facility. We can also offer sunflower flour and oil for your ingredient needs. Sunrich also has capabilities to produce a nut butter.</i></p>	
Sunsweet Ingredients	392
<p>Kim Kennedy - kkennedy@sunsweet.com <i>Sunsweet Ingredients is a division of Sunsweet Growers, a grower cooperative in Yuba City, CA. Sunsweet's line of prune ingredients captures both the flavorful and functional sides of prunes. They are high in fiber, sorbitol, antioxidants, and malic acid. With these ingredients we've created new ways to improve texture, color and flavor in a range of products. Ingredients include powder, puree, concentrates and paste.</i></p>	

Suzhou-Chem, Inc.	336
<p>Laura Wang - laura@suzhouchem.com <i>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.</i></p>	
Sweet New England Co.	420
<p>Angus Topfer - atopfer@sweetne.com <i>Founded in 2011, Sweet New England, Co. is a sugar packaging and manufacturing company based in Westampton, New Jersey. We have invested in processing equipment and efficient logistics systems to deliver free-flowing sugar to food manufacturers, food distributors, and retailers throughout the East Coast. We have built an infrastructure committed to supplying sugar (organic and non-organic) at competitive prices. Our customer base is composed of mid-sized food distributors, food manufacturers, and retailers.</i></p>	
TasteWorks Flavors	399
<p>Matthew DiBenedetto - Matt@tasteworksflavors.com <i>Formerly operating as The Tec Team, we provide a fully customized flavor partnership from concept to commercialization.</i></p>	
Thymly Products	307
<p>karen siler - karens@thymlyproducts.com <i>Thymly Products, Inc. has been manufacturing functional ingredients since 1967. Our R&D department is able to perform bake tests and product comparisons to save you time and money, and/or provide technical assistance via a site visit or assist you over the phone with any baking or manufacturing questions.</i></p>	
TWG Health & Nutrition	405
<p>Mike Lawrence - mike.lawrence@twgnutrition.com</p>	
Uhde High-Pressure Technologies	425
<p>David Benevento - david.benevento@thyssenkrupp.com <i>Uhde High-Pressure Processing (HPP) solutions offers a non-thermal food processing technology that extends the shelf life for a wide range of food & beverage products through the inactivation of foodborne pathogens and food-spoilage organisms.</i></p>	
University of Georgia	407
<p>- Peter.Chiarelli@uga.edu <i>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.</i></p>	
Victory Foods PBC	386
<p>William Hardy - thomas@victoryhempfoods.com</p>	
Virginia Dare Flavors & Extracts	343
<p>Philip Caputo - PCaputo@VirginiaDare.com <i>Virginia Dare Extract Co. has been delivering preferred taste for 100 years through our expert flavorists, authentically sourced ingredients, and taste innovation platforms. Our Taste Foundations platform offers premium extracts and concentrates—vanilla, tea, coffee, cocoa. Our Taste Improvement platform provides custom-configured flavors and taste refinement systems, including masking and modulation.</i></p>	
Weber Flavors	308
<p>Jason Morgan - sales@weberflavors.com <i>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.</i></p>	

