

Southeast IFT Food Industry Expo 2010



March 16, 2010
Cobb Galleria
Atlanta, Georgia

Welcome to the 2010 Southeast IFT Food Industry Expo!

Show at a Glance	
Seminar Sessions	10:30 AM - 3 PM
Supplier Exhibits	3 PM - 6 PM
BBQ Reception- Cash Bar	6:15 PM - 8 PM

This annual event brings together the most respected food professionals involved in food science and technology - industry, government, and academia. At this year's Expo, we hope you will take advantage of the opportunity to try new products, update your professional network, and gain strategic insight into the future of our industry.

To meet the new and exciting challenges of the food industry and revitalize our Section, we have renamed the show and expanded its offerings to include the much-anticipated seminar session covering hot topics in food product development. We hope you will take advantage of all that today's event has to offer by joining us for the Seminar Session from 10:30am to 3pm, the afternoon Supplier's Expo from 3 to 6pm, and our evening reception starting at 6pm.

For many years, Corinne Baskin and her talented team at GSB & Associates organized the annual Supplier's Night. For the gracious dedication of Corinne and her team, the Section is forever grateful. In keeping with tradition, this year's show promises to deliver! Many thanks to our Expo coordinator, Shirley Barber of Events with Attitude, for another extraordinary show.

Thank you for joining us for the 2010 Southeast IFT Food Industry Expo and for your continued support of this great Section! To our new and returning exhibitors, we appreciate you, and we will continue to work in making this event worth your investment.

Sincerely,

Kristi Michele Crowe, PhD.
Southeast IFT Chair

Executive Board

For more information about the Southeast IFT membership and activities, go to www.southeastift.org

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kmcrowe@uab.edu

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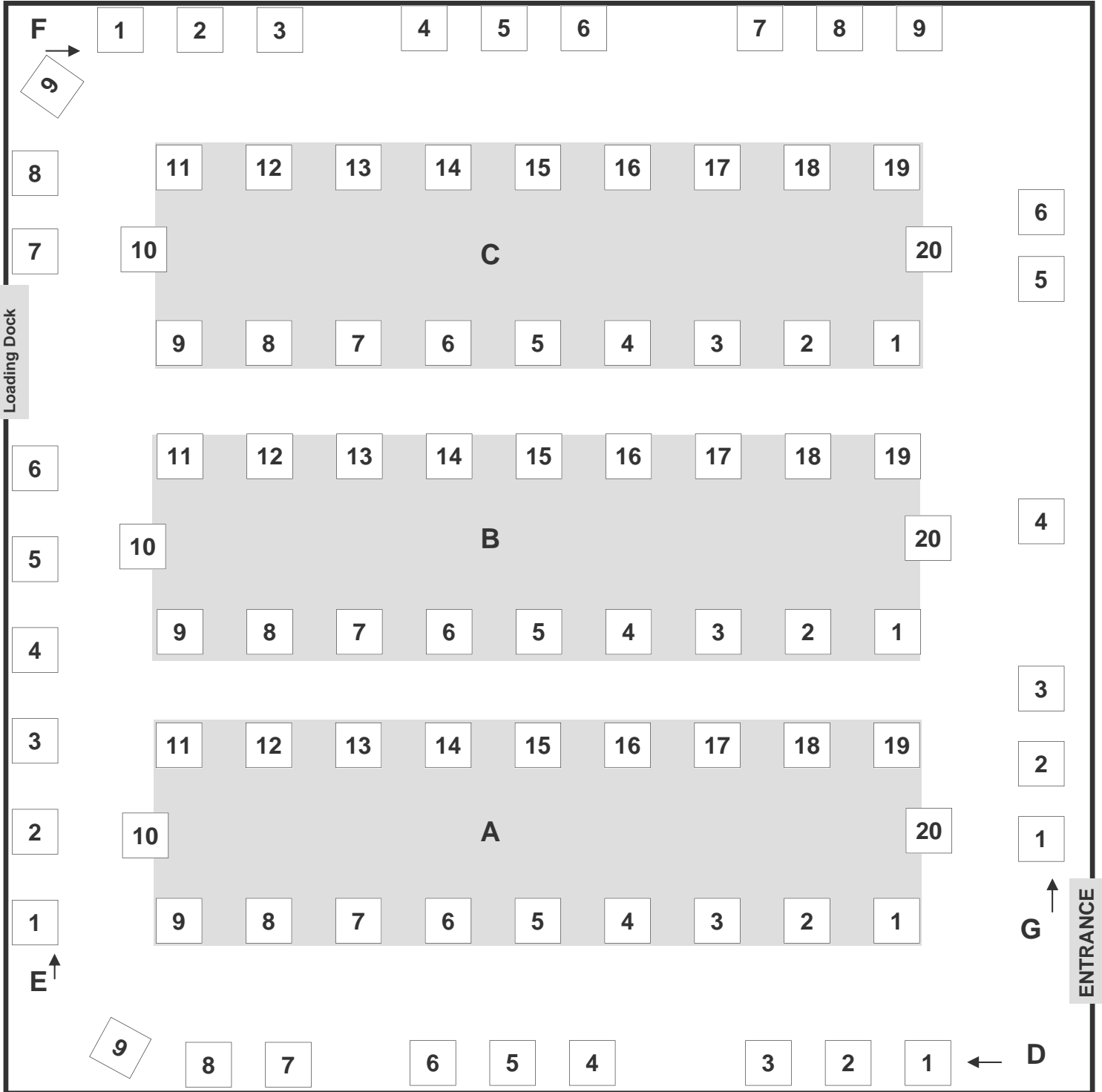
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Section/Division Member at Large

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Show Map



Guide to Exhibitors

SECTION TABLE

F	9	21st Century Grain Processing™
B	20	ADM
B	19	ADM Cocoa
G	4	ADM/Matsutani LLC
F	2	Advanced Biotech
B	17	Ajinomoto Food Ingredients
D	6	Allen Flavors
C	19	American Fruits & Flavors
F	1	Anton Paar USA
G	3	Ariake U.S.A., Inc.
C	12	Azar Nut Company
B	7	Bell Flavors & Fragrances
E	4	BI Nutraceuticals
B	16	BioMerieux
B	6	Biorigin
A	1	Blue Planet Foods, Inc.
F	3	Bluegrass Dairy and Food, LLC.
D	9	Brenntag
A	20	Butter Buds Food Ingredients
B	12	Caravan Ingredients
D	5	Cargill Corn Milling
D	5	Cargill Food Ingredients
D	4	Cargill Health & Nutrition
D	4	Cargill Salt
C	17	Carmi Flavor & Fragrance
A	3	Ciranda Inc.
E	5	Colloides Naturels, Inc.
A	17	DairyChem
G	5	Danisco USA
C	10	David Michael & Company
E	2	Davisco Foods International
C	15	Dempsey Corporation (US)
C	16	Eastern Logistics , Inc.
A	6	Enterprise Food Products
A	7	Farbest Brands
C	11	Finlay Tea Solutions
C	14	Firmenich
C	8	First Choice Ingredients
C	2	Flavor Producers
E	9	Flavorchem
A	13	Food Safety Net Services
B	5	Fortitech, Inc.
A	9	Gamay
B	2	GNT USA, Inc.
E	3	Gold Coast Ingredients
E	1	Grain Processing Corporation

SECTION TABLE

B	1	GSB & Associates, Inc., Flavor Creators
E	8	Hayashibara
A	10	Henningsen Foods, Inc.
C	6	Hormel Foods Sales, LLC
B	13	Industrial Commodities, Inc.
B	11	Ingredients Solutions, Inc.
B	3	Innova Flavors
A	4	International Dehydrated Foods, Inc.
G	1	International Food Network
A	16	J.M. Swank Co.
C	4	Kalsec, Inc.
F	4	Kemin Food Technologies, Inc.
B	18	Main Street Ingredients
G	2	Marron Foods
D	2	Martek Biosciences Corp.
F	6	Mitsubishi Int'l Food Ing.
C	5	Morton Salt
D	3	Naturex Inc.
C	18	Newtown Foods USA
A	11	OSF Flavors, Inc.
B	8	Pacific Cheese Company, Inc.
B	14	PB Leiner
F	7	Premium Ingredients International
F	5	Richmond Baking
A	8	Roha, USA
C	9	Sargento Foods Inc.
G	6	Skidmore Sales and Distributing
B	15	Solbar USA
E	7	Southeast IFT
C	20	St. Charles Trading, Inc.
D	8	Stratas Foods
A	5	Stroup Ingredient Resources
A	18	Suwannee Sales, Inc.
A	19	Suwannee Sales, Inc.
B	9	Tate & Lyle
C	1	Texture Technologies Corporation
D	1	Thymly Products, Inc.
B	4	TIC Gums
C	7	Trilogy Flavors
B	10	Univar USA
F	8	Univ. of Georgia, Dept. Food Science & Tech.
A	14	Virginia Dare
E	6	Watson Inc.
A	2	Weber Flavors

Seminar Sessions

Rooms 117-118

"Shirley Corriher, 'The Mad Scientist' in Action"

Shirley Corriher's talks are full of fun and fascinating information. Many of you have seen her as "the mad scientist" on Alton Brown's TV show Good Eats. She holds audiences spellbound while she acts out everything from proteins to starch.

For over 30 years, Shirley has solved food problems for everyone from home cooks, editors and writers, large companies like Pillsbury and Procter & Gamble, to Julia Child. Shirley welcomes your questions, too. Shirley will talk about some of the interesting food problems that have come her way and then open the floor for your food questions.

Bio:

People in airports recognize Shirley as the "Mad Scientist" on Good Eats TV show and she has appeared on many TV shows, even once on ABC's Jimmy Kimmel Live with Snoop Dog as her fry chef.

1:30 pm - 3 pm



"Sourcing/Formulating with Organic Ingredients"

Prescott Bergh, Jim Miller
Ciranda, Inc.

How can you identify the social factors and consumer trends that create opportunities for Organic, Fair-Trade and other 'better for you' label claims? How do you decide which organic label claim is right for your target market and identify what is allowed in the organic product developer's toolbox for each claim?

This session will help you answer these question and explain how organic ingredients may differ from 'conventional' and affect your finished products. Learn how to source and determine the availability of organic ingredients through partnering with suppliers. What creative formulatiing will allow your products to pass the 'Mom' test?

Bio:

Prescott Bergh has nearly 30 years experience in the organic foods sector, having worked in production, certification, education, procurement, marketing and sales for a broad range of ingredients, from Anasazi beans from Idaho to palmfruit oil from Brazil. In his spare time he raises and direct markets organic, grass fed Angus beef with his family in Western Wisconsin.

Jim Mitchell has almost 20 years of experience in a variety of positions in the food industry including R&D, production, logistics and plant management. His product development experience ranges from developing organic rice based foods and beverages to nanotechnology ingredients.

12:30 pm - 1:30 pm



"Low Calorie Sweetener Safety: Clarifying the Controversies"

Dr. Henry Chin
The Coca-Cola Company

Bio: Dr. Henry Chin is the Senior Director for Food Safety, Scientific and Regulatory Affairs at The Coca-Cola Company. At The Coca-Cola Company he is responsible for scientific and regulatory policy on food safety issues, including ingredients, and standards. He has made numerous presentations on food safety and on managing food safety risks.

Prior to joining Coca-Cola, he was with the National Food Processors Association for nearly 30 years, providing scientific and technical advice to most of the major food companies in the United States. At NFPA, Henry held positions as Vice President of the Laboratory Centers, with responsibility for analytical chemistry, food microbiology and process development, and as Vice President of Toxicology and Food Science, with responsibility for food safety programs related to food composition, and chemical contaminants.

Henry is a past President of AOAC International (the Association of Official Analytical Chemists), and has been a member of numerous government and academic advisory panels on various aspects of food safety. He currently serves on the board of the Health and Environmental Sciences Institute and on committees at IFIC, GMA, and ABA.

He received his doctorate in chemistry from the University of Southern California, and Bachelors degree from the University of California, Berkeley. After completing his doctoral studies, Dr. Chin returned to Berkeley as a post-doctoral research associate in Chemistry.

11:30 am - 12:30 pm



"New Product Trends"

Scott Martling, International Food Network

Increasing pressure for innovation and seemingly limitless sources of ever-changing information can make the application of trend data more challenging than ever. Working with global manufacturers of foods, beverages, supplements, and ingredient gives IFN an industry wide perspective of new product development trends. Scott will be sharing insights in new health & wellness products, natural ingredients, private label defense strategies, and new approaches to the product development process.

Bio:

Scott has served at IFN/ product development agency specializing in innovation and front end define and design activities, since 2002. Prior to joining IFN, Scott obtained a M.S. in Food Science from Cornell University. His first position after graduating with a B.S. in Food Engineering from Iowa State University, was as a packaging engineer at Kraft Foods in Tarrytown, NY.

He has an extensive background in high intensity sweeteners, process development, and flexible packaging technologies. In 2008 he worked overseas at IFN's European office where he managed a dynamic team of scientists and coordinated a business development program. Now back in Ithaca, NY, he is responsible for business development activities, including client relationship development, targeted sales, and trade show exhibitions. This, plus an insider's view across the food and supplement industries, give Scott a unique perspective on hot product development trends.

10:30 am - 11:30 am



Category Information

Acidulants

ADM
Brenntag
Cargill Corn Milling
DairyChem
Eastern Logistics , Inc.
Premium Ingredients International
Tate & Lyle
Univar USA

Acid Blockers

Innova Flavors

Analytical Instruments

Texture Technologies Corp.

Anticaking Agents

Brenntag
Main Street Ingredients
Marron Foods
Thymly Products, Inc.

Anti-Microbials

Biorigin
Brenntag
Danisco USA
Enterprise Food Products
Kemin Food Technologies, Inc.
Skidmore Sales & Distributing

Anti-Oxidants

Brenntag
Danisco USA
Enterprise Food Products
Kalsec, Inc.
Kemin Food Technologies, Inc.
Naturex Inc.

Aroma Chemicals

Premium Ingredients Int'l

Aspartame

Brenntag
Eastern Logistics , Inc.

Bakery Food Ingredients

Univar USA

Bakery Inclusions/Decorations

Azar Nut Company
Paradise Fruits North America LLC
Watson Inc.

Bar Bases

Blue Planet Foods

Barriers/Glazes

Hayashibara

Batters/Breading

21st Century Grain Processing™
Richmond Baking

Beverage Food Ingredients

Univar USA

Botanicals/ Botanical Extracts

BI Nutraceuticals
Naturex Inc.
Newtown Foods USA
Trilogy Flavors

Brewery Adjuncts

Cargill Corn Milling

Brokers/ Ingredients

Industrial Commodities, Inc.
Skidmore Sales & Distributing
Stroup Ingredient Resources
Suwannee Sales, Inc.

Capsicums

Kalsec, Inc.
Trilogy Flavors

Caramel Color

Brenntag
Carmi Flavor & Fragrance
Eastern Logistics , Inc.
Gold Coast Ingredients
Industrial Commodities, Inc.
Roha, USA
Weber Flavors

Caseinates

Brenntag
Farbest Brands

Cereals as Ingredients

21st Century Grain Processing™
Blue Planet Foods, Inc.
Cargill Food Ingredients

Cheese

Bluegrass Dairy and Food, LLC
Davisco Foods International
Pacific Cheese Company, INC.
Sargento Foods Inc.
Suwannee Sales, Inc.

Cheese Powders

Bluegrass Dairy and Food, LLC
Butter Buds Food Ingredients
Gamay
Hormel Foods Sales, LLC
Main Street Ingredients
Skidmore Sales & Distributing
Suwannee Sales, Inc.

Chemicals, Food

Brenntag
Eastern Logistics , Inc.
Univar USA

Chocolate/Chocolate Liquor

ADM Cocoa
Carmi Flavor & Fragrance
CIRANDA Inc

Cholesterol Lowering Ingredients

Cargill Health & Nutrition

Coatings, Ice Cream

Carmi Flavor & Fragrance

Cocoa

ADM Cocoa
Allen Flavors
Carmi Flavor & Fragrance
CIRANDA Inc
Newtown Foods USA
Weber Flavors

Coconut

Azar Nut Company
CIRANDA Inc

Co-enzyme Q10

Brenntag

Coffee

Allen Flavors

Colors, Artificial

Allen Flavors
Carmi Flavor & Fragrance
Gold Coast Ingredients
Roha, USA
Virginia Dare
Weber Flavors

Colors, Natural

Allen Flavors
Carmi Flavor & Fragrance
GNT USA, Inc.
Gold Coast Ingredients
Kalsec, Inc.
Naturex Inc.
Roha, USA
Suwannee Sales, Inc.
Trilogy Flavors
Virginia Dare
Weber Flavors

Consulting, Research & Development

International Food Network
Skjodt-Barrett Food Inc

Consumer Applications Services

International Food Network

Consulting

Food Safety Net Services

Contract Blending/Co-packing

Allen Flavors
Fortitech, Inc.
Main Street Ingredients
Richmond Baking

Cookies/Crackers

Richmond Baking

Corn, Dry Milled

21st Century Grain Processing™
Cargill Corn Milling

Corn Syrup/ Sweeteners

ADM
Cargill Corn Milling
Industrial Commodities, Inc.
Tate & Lyle

Custom Blending

Allen Flavors
Bluegrass Dairy and Food, LLC
Brenntag
Enterprise Food Products
Farbest Brands
Fortitech, Inc.
Henningsen Foods, Inc.
Main Street Ingredients
Marron Foods
Sugar Foods Corporation -- Industrial Sales
Thymly Products, Inc.
Trilogy Flavors

Custom Coated Grains

21st Century Grain Processing™

Custom Spray Drying

Bluegrass Dairy and Food, LLC

Dairy Ingredients/Enzyme Modified

Bluegrass Dairy and Food, LLC
Butter Buds Food Ingredients
Carmi Flavor & Fragrance
First Choice Ingredients
Hormel Foods Sales, LLC
Industrial Commodities, Inc.
Suwannee Sales, Inc.

Dairy Products

Bluegrass Dairy and Food, LLC
Davisco Foods International
Farbest Brands
Industrial Commodities, Inc.
Marron Foods
Suwannee Sales, Inc.
Thymly Products, Inc.

Deicing Salt

Morton Salt

Dendritic Salt

Morton Salt

Dextrose

Brenntag
Industrial Commodities, Inc.
Mitsubishi Int'l Food Ingredients
Tate & Lyle

Edible Films and Glitter

Watson, Inc.

Education

Food Safety Net Services
University of Georgia, Dept. Food Science & Technology

Eggs

Henningsen Foods (dehydrated eggs)

Egg Replacers

Brenntag
Carmi Flavor & Fragrance
Main Street Ingredients
Suwannee Sales, Inc.
TIC Gums

Emulsifiers

ADM
Brenntag
Caravan Ingredients
Cargill Food Ingredients
Carmi Flavor & Fragrance
Colloides Naturels, Inc.
Danisco USA
Davisco Foods International
Main Street Ingredients
Mitsubishi Int'l Food Ingredients
Thymly Products, Inc.
TIC Gums

Encapsulated Ingredients

Brenntag
DairyChem
Trilogy Flavors

Enzymes

Ajinomoto Food Ingredients
Brenntag
Caravan Ingredients
Danisco USA
Thymly Products, Inc.

Equipment, laboratory

Anton Paar USA
BioMerieux
Texture Technologies Corporation

Essential Oils

Premium Ingredients Int'l

Fat Substitutes

Brenntag
Colloides Naturels, Inc.
Dempsey Corporation (US)
Grain Processing Corporation
Ingredients Solutions, Inc.
Suwannee Sales, Inc.

Fats/Oils

ADM
Ariake U.S.A., Inc.
Brenntag
Caravan Ingredients
CIRANDA Inc
International Dehydrated Foods, Inc.
Mitsubishi Int'l Food Ingredients
Stratas Foods

Fiber, Non-caloric

Brenntag
Suwannee Sales, Inc.

Fiber, Soluble

ADM
ADM/Matsutani LLC
Brenntag
Colloides Naturels, Inc.
Dempsey Corporation (US)
Skidmore Sales & Distributing
Tate & Lyle
TIC Gums

Flavor Delivery Systems

American Fruits & Flavors
DairyChem
Flavorchem
Trilogy Flavors
Virginia Dare

Flavor Enhancers

Ajinomoto Food Ingredients
Allen Flavors
Ariake U.S.A., Inc.
Bell Flavors & Fragrances
Biorigin
Brenntag
Butter Buds Food Ingredients
Cargill Food Ingredients
Carmi Flavor & Fragrance
David Michael & Company
Enterprise Food Products
Firmenich
Flavorchem
Gold Coast Ingredients
GSB & Associates, Inc., Flavor Creators
Hormel Foods Sales, LLC
Innova Flavors
Naturex Inc.
OSF Flavors

Stroup Ingredient Resources
Sugar Foods Corporation -- Industrial Sales
Suwannee Sales, Inc.
Virginia Dare

Flavors & Extracts -SAVORY

Allen Flavors
American Fruits & Flavors
Ariake U.S.A., Inc.
Bell Flavors & Fragrances
Biorigin
Brenntag
Butter Buds Food Ingredients
Carmi Flavor & Fragrance
David Michael & Company
Enterprise Food Products
Firmenich
Flavorchem
Gamay
Gold Coast Ingredients
Hormel Foods Sales, LLC
Innova Flavors
International Dehydrated Foods, Inc.
Kalsec, Inc.
OSF Flavors
Suwannee Sales, Inc.
Tate & Lyle
Trilogy Flavors

Flavors & Extracts-SWEET

Allen Flavors
American Fruits & Flavors
Bell Flavors & Fragrances
Brenntag
Carmi Flavor & Fragrance
David Michael & Company
Enterprise Food Products
Firmenich
Flavorchem
Flavor Producers
Gamay
Gold Coast Ingredients
GSB & Associates, Inc., Flavor Creators
OSF Flavors
Premium Ingredients International
Suwannee Sales, Inc.
Trilogy Flavors
Virginia Dare
Weber Flavors

Flaxseed

Industrial Commodities, Inc.

Flour

21st Century Grain Processing™ (wheat, oat)
ADM

Food Bases/Glazes

Ariake U.S.A., Inc.
Suwannee Sales, Inc.

Fragrances

Brenntag
Carmi Flavor & Fragrance
Trilogy Flavors

Fructose

ADM
Brenntag
Eastern Logistics, Inc.
Farbest Brands
Industrial Commodities, Inc.

Fruit Dried

American Fruits & Flavors
Azar Nut Company
Hayashibara

Fruit Juice Concentrates

American Fruits & Flavors
Suwannee Sales, Inc.

Fruit Purees

Newtown Foods (banana)

Gelatin

PB Leiner

Gelling Agents/Gums

Brenntag
Colloides Naturels, Inc.
Grain Processing Corporation
PB Leiner

Grains/Beans/Seeds

21st Century Grain Processing™
ADM

Granola Clusters

21st Century Grain Processing™

Honey

Industrial Commodities, Inc.

HVP

Industrial Commodities, Inc.

Hydrocolloids

Colloides Naturels

Hydrolysates

Grain Processing Corporation
PB Leiner

Hydrolyzed Collagen

PB Leiner

Ice Cream Inclusions/Sprinkles

Azar Nut Company
Grain Processing Corporation
Richmond Baking

Innovation and Ideation Services

International Food Network

Ingredient Distributors

Brenntag
Dempsey Corporation (US)
Hormel Foods Sales, LLC
Industrial Commodities, Inc.
Ingredients Solutions, Inc.
J.M. Swank Co.
Main Street Ingredients
Mitsubishi Int'l Food Ingredients
Premium Ingredients International
St. Charles Trading, Inc.
Stroup Ingredient Resources

Ingredients for Flavors

Biorigin
Brenntag
Cargill Food Ingredients
Colloides Naturels, Inc.

Hormel Foods Sales, LLC
Industrial Commodities, Inc.
Kalsec, Inc.
Main Street Ingredients
Mitsubishi Int'l Food Ingredients
Newtown Foods USA
Sugar Foods Corporation- Industrial Sales
Suwannee Sales, Inc.

Inulin

Cargill Health & Nutrition
Dempsey Corporation (US)
TIC Gums

In-Vitro Stomach Modeling Services

International Food Network

Kosher Ingredients

21st Century Grain Processing™
Ajinomoto Food Ingredients
Allen Flavors
American Fruits & Flavors
Brenntag
Carmi Flavor & Fragrance
David Michael & Company
Gamay
Ingredients Solutions, Inc.
Main Street Ingredients
Naturex Inc.
PB Leiner
Richmond Baking
Suwannee Sales, Inc.
Thymly Products, Inc.

Laboratory Services

a: analytical
Food Safety Net Services
b: consumer testing
International Food Network
c: microbiological
Food Safety Net Services
d: nutritional labeling
Food Safety Net Services
e: product development
Food Safety Net Services
International Food Network

Lactic Acid

ADM

Leavening, Chemical

Thymly Products, Inc.

Lecithin

ADM
Brenntag
Industrial Commodities, Inc.

Lactose, Edible

Davisco Foods International
Industrial Commodities, Inc.

Malt

Industrial Commodities, Inc.

Manufacturing/Co-packing

21st Century Grain Processing™
Advanced Biotech
Azar Nut Company
Henningsen Foods, Inc.
Main Street Ingredients
Marron Foods
Sugar Foods Corporation-Industrial Sales

Masking/Bitter Blocking

Biorigin
Gold Coast Ingredients
OSF Flavors

Meats/Poultry Products

Ariake U.S.A., Inc.
Henningsen Foods, Inc.
Hormel Foods Sales, LLC
International Dehydrated Foods, Inc.
Mitsubishi Int'l Food Ingredients

Mediterranean/Mexican Ingredients

Suwannee Sales, Inc.
Trilogy Flavors

Medium Chain Triglycerides

Brenntag
Watson Inc.

Minerals

Morton Salt

Molasses

Industrial Commodities, Inc.

MSG

Brenntag
Industrial Commodities, Inc.

Nutraceuticals

ADM
Allen Flavors
Fortitech, Inc.
Main Street Ingredients
Naturex Inc.

Nutritional Supplements

ADM
Allen Flavors
Premium Ingredients International
Univar

Nuts

Azar Nut Company

Oats, Toasted

Blue Planet Foods, Inc.

Oleoresins

Carmi Flavor & Fragrance
Kalsec, Inc.
Trilogy Flavors

Omega 3 Fatty Acids

Brenntag
Hormel Foods Sales, LLC
Martek Biosciences Corp.
Suwannee Sales, Inc.

Omega 6 Fatty Acids

Suwannee Sales, Inc.

Organic Ingredients

Ariake U.S.A., Inc.
Carmi Flavor & Fragrance
CIRANDA Inc
Main Street Ingredients
Pacific Cheese Company, INC.
Richmond Baking
Suwannee Sales, Inc.

Phosphates

Brenntag
Thymly Products, Inc.
Univar USA

Potassium Chloride

Morton Salt

Prebiotics

Colloides Naturels, Inc.
Dempsey Corporation (US)

Probiotics

Cargill Health & Nutrition
Danisco USA

Product Development

International Food Network

Release Agents

Brenntag
Caravan Ingredients
Skidmore Sales & Distributing

Rice

Industrial Commodities, Inc.

Rosemary Extracts

Brenntag
Kemin Food Technologies, Inc.
Naturex Inc.
Trilogy Flavors

Salt

Cargill Salt
Morton Salt

Salt Replacers

Cargill Salt
Innova Flavors

Sauces

Gamay (cheese, specialty, custom)

Seafood Extracts

Ariake U.S.A., Inc.
Stroup Ingredient Resources
Suwannee Sales, Inc.

Seasoning Blends

Gamay
Gold Coast Ingredients
Trilogy Flavors

Sensory Modifiers

David Michael & Co.

Soy Flour

Brenntag

Soy Protein

ADM
Brenntag
Industrial Commodities, Inc.
Main Street Ingredients
Solbar USA

Soy Sauce

Ajinomoto Food Ingredients
Stroup Ingredient Resources

Specification Management Services

International Food Network

Spices/Herbs

Carmi Flavor & Fragrance
Suwannee Sales, Inc.

Stabilizers

Brenntag
Caravan Ingredients
Danisco USA
David Michael & Company
Ingredients Solutions, Inc.
Main Street Ingredients
PB Leiner
Suwannee Sales, Inc.
Watson Inc.

Stocks, Broths, Bases

Henningsen Foods, Inc.
Hormel Foods Sales, LLC
Skidmore Sales & Distributing

Sugar Replacements

Ajinomoto Food Ingredients
Brenntag
Cargill Health & Nutrition
Industrial Commodities, Inc.

Sugars/Sweeteners

ADM
Allen Flavors
Brenntag
Cargill Corn Milling
Eastern Logistics, Inc.
Grain Processing Corporation
Hayashibara
Industrial Commodities, Inc.
Premium Ingredients International
Tate & Lyle

Tea

Allen Flavors
Blue Pacific Flavors
Finlay Tea Solutions
Virginia Dare

Texture Analyzers

Texture Technologies Corp.

Thickeners/Starches/Gums

ADM
Brenntag
CIRANDA Inc
Danisco USA
Industrial Commodities, Inc.
Ingredients Solutions, Inc.
Mitsubishi Int'l Food Ingredients
PB Leiner
Suwannee Sales, Inc.
Tate & Lyle
TIC Gums
Watson Inc.

Vanilla

Allen Flavors
Brenntag
Carmi Flavor & Fragrance
David Michael & Company
Firmenich
Firmenich
Gold Coast Ingredients
OSF Flavors
Trilogy Flavors
Virginia Dare

Weber Flavors

Vegetables, Dried

Sugar Foods Corporation -- Industrial Sales

Vinegar

Brenntag
Industrial Commodities, Inc.
Stroup Ingredient Resources
Suwannee Sales, Inc.

Viscosity Measuring Equipment

Texture Technologies, Inc.

Vitamins/Enrichments

Allen Flavors
Brenntag
Caravan Ingredients
Cargill Health & Nutrition
Farbest Brands
Premium Ingredients International
Suwannee Sales, Inc.
Watson Inc.

Whey Protein Concentrate

Brenntag
Davisco Foods International
Farbest Brands
Hormel Foods Sales, LLC
Industrial Commodities, Inc.
Main Street Ingredients
Marron Foods

Whey Protein Isolates

Brenntag
Davisco Foods International
Hormel Foods Sales, LLC
Industrial Commodities, Inc.
Main Street Ingredients
Marron Foods

Wine Concentrates

Suwannee Sales, Inc.

Yeast Extracts/Yeast

Ajinomoto Food Ingredients
BIORIGIN
Dempsey Corporation (US)

events w/ attitude

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