



Philadelphia Section
Institute of Food Technologists

2022 EVENT GUIDE

Philadelphia IFT Expo

Thursday, April 7, 2022

The Merion
Cinnaminson, NJ

Palazzo Ballroom

Technical Seminar
11:30 am – 3:30 pm
North Patio Room

Expo Show Hours:
3:30 – 6:00 pm
Palazzo Ballroom

Full Service Cash Only Bar
Beginning at 4:30 pm

After-Party Reception
6:00-8:00 pm
Palace Ballroom

2021-2022 Philadelphia Section IFT Executive Board & Volunteers

OFFICE	NAME	COMPANY
President	Adam Howell	Matsutani America - ADM
President Elect	Susan Mayer	RTI Innovation Advisors
Past President	Jake Hammerman	Ingredion
Secretary	Colleen Creamer	Tastepoint by IFF
Treasurer	David Smith	David Smith Associates
Co-Treasurer	Joan Lorenz	Consultant
Director-at-Large	Rosemary Trout	Drexel University
Director-at-Large	Michael Sentack	Tastepoint by IFF

Visit our website for more information about Philadelphia IFT
www.philadelphiIFT.org

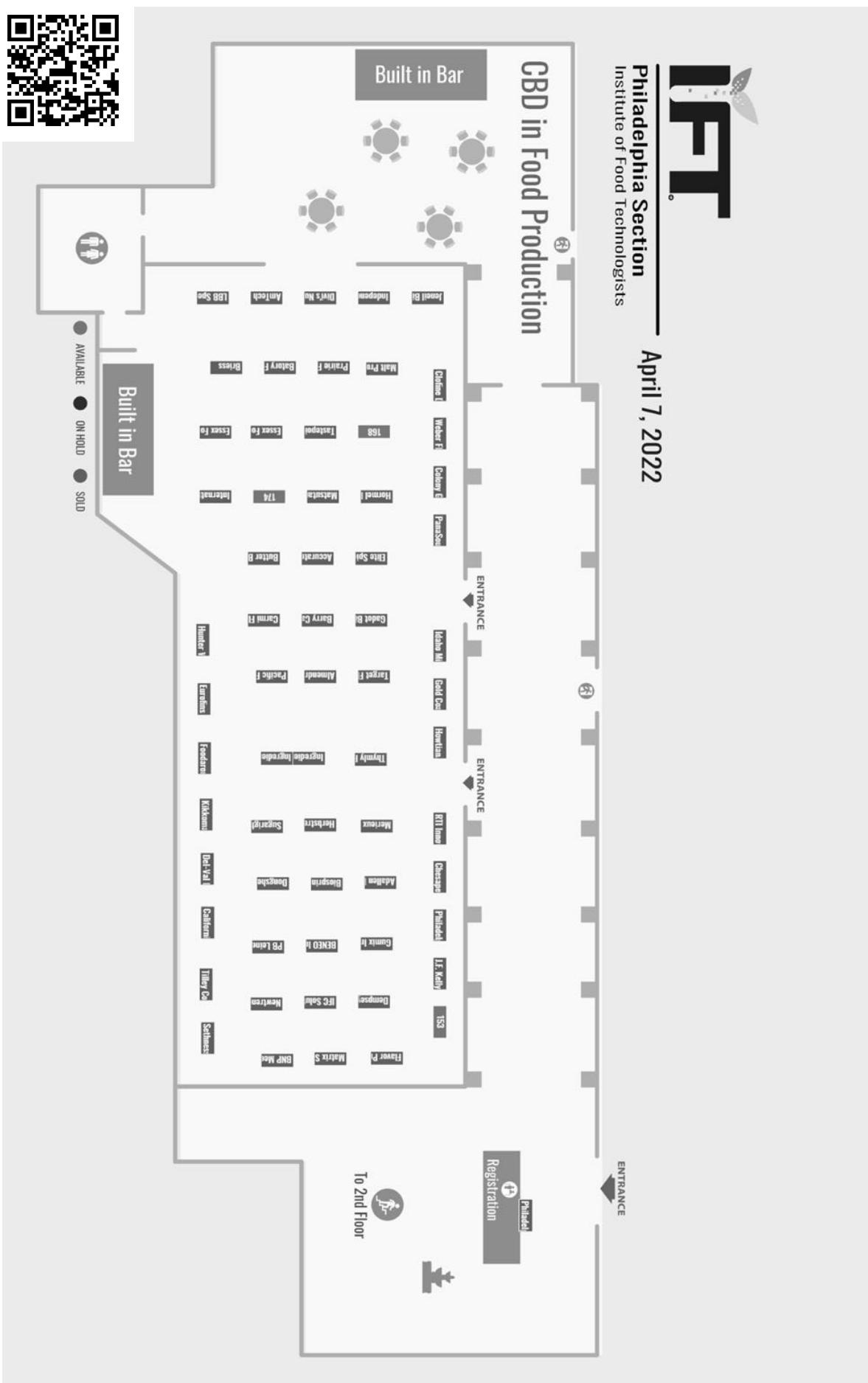
Effective March 7, 2022 face masks are no longer required. However, those who wish to wear a mask may continue to do so. NJ Governor Murphy has also signed an executive order in early March 2022 which lifted the COVID-19 Public Health Emergency.



IFT
Institute of Food Technologists

April 7, 2022

CBD in Food Production





Philadelphia Section
Institute of Food Technologists



A supplement to Prepared Foods and Food Engineering

SPONSOR

CBD in Food Production: What You Need to Know Now

The Merion, Cinnaminson, NJ

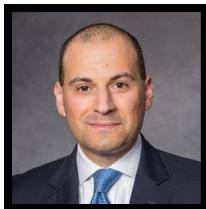
Thursday, April 7, 2022

11:30 am – 3:30 pm

11:30 am	Registration & Boxed Lunch
11:50 am	Welcome & Introduction – Adam Howell, Chair of Philadelphia IFT MODERATOR: Susan Mayer, Chair-Elect of Philadelphia IFT
12:00 noon	Hemp & CBD Federal and State Update Jonathan Havens, Partner - Saul Ewing Arnstein & Lehr
12:45 pm	CBD: State of the industry Mike Leonard, <i>Publisher</i> – Prepared Foods Network, Cannabis Products - BNP Media
1:30 pm	BREAK
1:45 pm	Managing Flavor Challenges in CBD and Cannabis Products Mark Hines, <i>Global R&D Director</i> – MAFCO Worldwide LLC
2:15 pm	The WHO and WHY of Launching Infused Products Ben Larson, CEO - Vertosa
3:00 pm	Meet & Greet the Speakers
3:30 pm	Conclusion – Expo Opens

Philadelphia IFT provides the opportunity for members to post or share information and opinions on many subjects, including cannabis. Please understand that this action by Philadelphia IFT does not constitute any opinion by Philadelphia IFT regarding the use of cannabis in any form or for any purpose, and such information and opinions are only those of the persons commenting and not of Philadelphia IFT. Philadelphia IFT is not and does not provide any legal advice regarding cannabis. Possessing, using, distributing or selling cannabis is subject to varying international laws, including a crime under US federal law and that of many states. Philadelphia IFT does not advocate or support violating any such laws.

About our Speakers



Jonathan Havens, Partner - Saul Ewing Arnstein & Lehr

Jonathan Havens is the co-chair of both the Cannabis Law Practice and the Food, Beverage & Agribusiness Practice at Saul Ewing Arnstein & Lehr LLP. He counsels state cannabis license applicants and awardees, ancillary service and product providers, investors, management companies, and various other entities that are affected by federal and state cannabis laws. In addition to his cannabis law practice, Jonathan maintains an active food and beverage practice, particularly with regard to cannabidiol (CBD) products, in which he counsels manufacturers, importers, distributors, and retailers of conventional foods, dietary supplements, and beverages on product development, claim substantiation, labeling, promotion, registration, reporting, and recall issues to ensure compliance with U.S. Food and Drug Administration (FDA), U.S. Department of Agriculture (USDA), and state and local requirements.

Since 2019, *Chambers USA* has recognized Jonathan as one of America's leading lawyers in cannabis law. In 2021, Law360 selected Jonathan as a cannabis law rising star, making him one of only five attorneys nationwide to receive that honor. He is regularly interviewed by mainstream and trade press outlets, alike, and has been quoted by or authored pieces for *The New York Times*, *The Los Angeles Times*, Reuters, CNBC, WIRED, MarketWatch, Engadget, Law360, *High Times Magazine*, and *Marijuana Business Daily*, among others. Jonathan currently serves on Law360's Cannabis Editorial Advisory Board and the Food and Drug Law Institute's Cannabis-Derived Products Committee.

Before entering private practice, Jonathan served as a regulatory counsel with FDA, where he focused on compliance and enforcement related to promotion, advertising, and labeling. Prior to law school, Jonathan served as a legislative aide in both the U.S. Senate and U.S. House of Representatives.



Mike Leonard, Publisher – BNP Media's Cannabis Products

Mike Leonard is Publisher of BNP Media's *Cannabis Products* content platform and its annual event, the Cannabis Products Exchange (CPX), as well as the leading food & beverage market innovation content platform, *Prepared Foods*. His 30-plus years in product development and emerging trends food & beverage publishing give him a unique perspective and insight into that ever-changing landscape.

Cannabis Products and the Cannabis Products Exchange (CPX) event together represent the only cannabis industry business information platform completely dedicated to the cutting-edge intersection of food & beverage with cannabis, demonstrating BNP Media's leadership in food and beverage publishing, events, innovation, and commitment to helping grow its audience's business.



Mark Hines, Global R&D Director – Mafco Worldwide

Mark Hines is the Global R&D Director for Mafco and joined the company in October 2017. He has more than 30 years of food industry experience. He previously managed the global R&D activities for the Nutrition business of Ashland Inc, and has experience in consumer-packaged foods, and in food ingredients. Mark has a PhD in food chemistry from Purdue University.



Ben Larson, CEO – Vertosa

Ben Larson is the CEO of Vertosa, a cannabis and hemp infusion technology company that creates industry-leading active ingredients for infused product makers. Prior to Vertosa, Mr. Larson co-founded Gateway Incubator, California's first business accelerator and co-working space dedicated to the emerging cannabis industry. He's a Director and Mentor at Founder Institute where he formerly managed global operations and helped expand the program into over 100 cities around the world. Mr. Larson is a host of the Marijuana Today podcast; he's an active investor, adviser, and board member with companies inside and out of the cannabis industry; and he's a recipient of the San Francisco Business Times 40 Under 40.

Philadelphia IFT Expo

Floor Plan →



Expo Show Hours: 3:30 – 6:30 pm



Full Service Cash Bar
Cash Bar in Palazzo Ballroom
4:00 pm – 8:00 pm
Cash Only - Credit Cards are not accepted



After Party Reception
6:00 – 8:00 pm

Menu

Pasta Station

Pasta Primavera – Orecchiette assorted Garden Vegetables Tossed in Light Garlic Pesto Sauce
Tuscan Pasta – Penne served with Homemade Mozzarella, Grilled Chicken & Marinara Sauce
Accompaniments: **Assorted Focaccia Pizza, Fried Calamari & Baked Eggplant Rollatini**

Asian Station

Mongolian Beef

Shrimp with Lobster Sauce

Accompaniments: **Ramen Noodles, Dim Sum, Pork or Duck Bao Buns, Vegetable Fried Rice**

Carvings

Prime Rib

Salmon Buerre Blanc

Salad

Greek Salad – Romaine, Tomatoes, Cucumbers, Kalamata Olives, Red Onion with Greek Vinaigrette topped with Pepperoncini Peppers & Feta Cheese on the side

Exhibitor Information

Accurate Ingredients..... 177

Barbara Brojack - bbrojack@acing.net
www.acing.net

Accurate Ingredients and Ingredient Resources provide our valued food and flavor manufacturing partners with the highest quality third party certified ingredients they need to assist in the development of superior high impact finished products.

Adallen Nutrition 191

Malcolm Greenberg - malcolm@adallen-nutrition.com
www.adallen-nutrition.com

Adallen Nutrition is the NOAM sales office for Hunan Huacheng Biotech, one of the top true manufacturers of Monk Fruit and Stevia in the world. Our mission is to enable companies successfully achieve their sugar reduction goals! We are the only company that is vertically integrated from planting to manufacturing of 100% USDA Organic Monk Fruit in the world. From Extracts to Juice Concentrates to Blends, Adallen Nutrition is your partner on everything Monk Fruit.

Almendra Americas, LLC..... 183

Eric Zabin - eric.z@almendra.com
www.almendra.com/

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 manufacturers 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.

AmTech Ingredients 167

Anthony Ferris - aferris@amtechingredients.com
www.amtechingredients.com

AmTech Ingredients is a Manufacturer of Powdered Specialty Food Ingredients serving markets worldwide. Whether it be to add convenience in handling during processing, consistency in preparation, extending shelf life, a unique flavor profile, or a specific function in a formula, the AmTech product line offers food applications a dynamic solution.

Barry Callebaut U.S.A., Inc. 180

Eric Schmoyer - Eric_schmoyer@barry-callebaut.com
www.barrycallebaut.com

Barry Callebaut is the world's leading manufacturer of high-quality chocolate and cocoa. The company employs close to 11,000 people and operates more than 55 production facilities globally. The company headquarters for the Americas region is in Chicago, Illinois. Barry Callebaut has more than 175 years of chocolate heritage and is present along the entire value chain.

Batory Foods..... 136

Mike Jones - mjones@batoryfoods.com
www.batoryfoods.com

Batory Foods is a leading national distributor of high-quality food ingredients for a broad range of food manufacturers throughout the US. Our full line includes food ingredients, beverage ingredients, nutra ingredients, dairy ingredients, baking ingredients and confectionary ingredients among other categories.

BENEON Inc. 195

Eileen Rajczyk - eileen.rajczyk@beneo.com
www.beneo.com

BENEON's added value ingredients are derived from Non-GMO, natural sources and include prebiotic chicory root fiber, the functional carbohydrates Isomalt and Palatinose™, rice starch, rice protein & other plant-based protein. BENEON is the ideal partner to improve a product's nutritional and technological profiles. In addition to sugar & fat reduction, benefits include fiber enrichment, improved digestive health, sustained energy, blood sugar & weight management, among others.

Biospringer 192

Brandon Morris - b.morris@biospringer.lasaffre.com
<https://biospringer.com/en/>

At Biospringer, we're proud to be a specialist in creating food ingredients from yeast. Our mission is simple: we partner with our clients to create innovative and natural origin ingredients from yeast fermentation, helping to make food tastier and healthier.

BNP Media 156

Dana Tessmer - tessmerd@bnpmedia.com
<https://www.bnppmedia.com/>

Cannabis Products is the industry resource for developing legal cannabis edibles and beverages. Provided to readers of Prepared Foods, Food Engineering and Food Safety Strategies, it offers knowledge needed to succeed in the food industry's new frontier.

Briess 137

Jade See - jade.see@briess.com
www.briess.com

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. Ingredients are non-GMO and made in the USA.

Butter Buds..... 178

David Rodin - drodin@bbuds.com
www.butterbuds.com

Butter Buds Food Ingredients uses enzyme modification technology to "unlock" the potent flavor elements in butter, cream, cheese, and other flavorful fats delivering highly concentrated flavor in a convenient powder, paste, and liquid form. These concentrates have been used to boost and round out flavors, add richness and mouthfeel, as well as mask off flavors.

Exhibitor Information

California Fig Advisory Board 160

Thomas Payne - tpayne@tjpmd.com
www.californiafigs.com

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.

Carmi Flavors 181

Jasmine Lee – jasminelee@carmiflavors.com
www.CarmiFlavors.com

We recently created two other unique brands in our pursuit to be the most diverse supplier of high-quality products to the beauty, health, food and beverage industries. Carmi Equipment Company and Flavor Depot became distinct divisions in response to our customers' requests and have become instrumental in cultivating relationships across industries.

Chesapeake Spice..... 150

Jeremy Fair - fairj@chesapeakespice.com
www.chesapeakespice.com

Chesapeake Spice provides custom seasoning blends and spices to food manufacturers.

Clofine Dairy & Food Products, Inc..... 142

Robert Bernisky - rbernisky@clofinedairy.com
www.clofinedairy.com

Manufacturers and Distributors of Spray Dried, Instantized, and Fluid, Dairy Products and Proteins.

Colony Gums Inc. 144

Brandon Risch - brisch@colonygums.com
www.colonygums.com

Colony Gums is a manufacturer of hydrocolloids and stabilizer blends, with the QC/QA and R&D expertise and experience to supply material that exceeds the industry standard in price and quality. We are extremely proud of our 80+ years in business that makes us the most experienced privately owned and operated supplier of hydrocolloid ingredients in the U.S. We are 3rd generation family owned and operated.

Del-Val Food Ingredients 161

Katie Ueberroth - kueberroth@dvfi.com
www.dvfi.com

Del-Val Food Ingredients is your one resource for a broad spectrum of food ingredients, marketing and technical experience. From complete application development to added technical experience, Del-Val can deliver the results that your business seeks. At Del-Val we strive to provide the ingredients, professional services and support you need to grow your business and achieve your goals. That is the Del-Val difference.

Dempsey..... 197

Tom Becht - tom@dempseycorporation.com
www.dempseyfood.com

We are a specialty ingredient distributor with a presence in all of the U.S

Divi's Nutraceuticals..... 138

Matt Comerchero - m.comerchero@divisnutra.com
www.divisnutraceuticals.com

Divi's Laboratories is an integrated manufacturer of carotenoid actives and stable finished product forms of beta carotene, apocarotenol, canthaxanthin, lycopene and lutein used in both food and dietary supplement applications. These products can be used as oil or water soluble, non-certified colorants (typically as clean label replacements for FD&C Yellow 5 and 6) and for fortification. We also produce stable forms of Vitamin D2 and D3, Vitamin A Acetate and Vitamin E Acetate. We also offer several Natural Beta Carotene product forms.

Dongsheng Foods USA..... 193

Cheryl Sigg - csigg@dongshengfoodsusa.com
www.dongshengfoodsusa.com

Dongsheng Foods USA is a supplier of dehydrated garlic and onion and frozen vegetables (IQF and puree).

Elite Spice, Inc..... 176

Joe Freiert - jfreiert@elitespice.com
www.elitespice.com

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

Essex Food Ingredients 170

Bob Tezak - BobTezak@essexfoodingredients.com
<https://essexfoodingredients.com/>
Distributor of superior service and value to our customers with innovative, high quality food ingredients

Essex Food Ingredients 171

Paul Lalonde - paul.lalonde@essexfoodingredients.com
<https://essexfoodingredients.com/>

Essex Food Ingredients started in 1972 as a company on a mission to deliver high-quality ingredients to Food and Nutrition companies. Since then, it has been our ongoing goal to provide superior customer service and the highest quality ingredients to the industry.

Eurofins 164

John Pcsolar - johnpcsol@eurofinsus.com
www.eurofinsus.com/food

Eurofins is a 3rd party A2LA ISO 17025 certified lab servicing the Food and Dairy industry. We provide credible results with Incredible Service. Eurofins is your partner in Quality and Safety for Food, Feed, and Dairy.

Exhibitor Information

Flavor Producers 154

Vera Silva - vera.silva@flavorproducers.com
www.flavorproducers.com

Using nature's ingredients, Flavor Producers has been artfully deconstructing natural and organic taste for over forty years. Our passion for nature has created one of the largest organic flavor portfolios in the industry along with breakthrough Transparent & Tasteful Technologies™ built to aid in clean and clear labeling.

Foodarom Flavors 163

Jim Blaney - jblaney@foodarom.com
www.foodarom.com

Welcome to FOODAROM. We are flavor designers. We are flavor tastemakers and trendsetters. Now a proud member of the global Glanbia family, we are experienced flavorists that create and manufacture the memorable flavors that will have your customers coming back for more. Partnering with food, beverage, and nutritional product industries, we deliver turn-key flavors and formulation support. But not just any flavors, we create made-to-order solutions and profiles designed to perfectly meet the flavor expectations of your audience and beyond. In short, unforgettable taste sensations that will put your brand on the tip of everyone's tongue.

Gadot Biochemical Industries, LTD. 179

Laura Lunde - customerservice@gadotamerica.com
www.gadotbio.com

Gadot Biochemical Industries, LTD (Gbi) is a leading manufacturer of food and nutraceutical ingredients, committed to providing the quality products, and reliability of supply, our customers demand.

Gold Coast Ingredients 147

Jim Kane - info@goldcoastinc.com
www.goldcoastinc.com

Gold Coast Ingredients is a privately held and operated, wholesale flavor and color manufacturer located in California and Pennsylvania, USA. With us you will find Organic, Natural, Non-GMO, Allergen-Free and other flavors available as liquids, powders, powder encapsulations, emulsions and advanced extractions. Our flavors are compatible with any product requirements.

Gumix International, Inc. 194

Jacob Hernandez - jhernandez@gumix.com
www.gumix.com

Gumix's line of natural hydrocolloids includes, Gum Tragacanth, Gellan Gum, Guar Gum, Xanthan Gum, Agar Agar, Gum Ghatti, Locust Bean Gum, Carboxymethyl Cellulose (CMC), Gum Arabic (Acacia), Alginic Acid and Natural Gum Systems/Blends. Let our team work with you in selecting the best stabilizers, thickeners, emulsifiers and gelling agents for your applications.

Herbstreith & Fox 189

John Fisher - j.fisher@herbstreith-fox.com
www.herbstreith-fox.com
Global producer of apple and citrus based pectin and functional fibers.

Hormel Ingredients 172

John Meyers - jrmeyers@hormel.com
www.hormelingredientsolutions.com

Meet Hormel Ingredient Solutions, the unified team made up of Burke Industrial and Hormel Ingredients. We brought our teams together to combine our shared commitment to serving our customers through high-quality ingredients, industry-leading expertise and collaborative partnerships. Discover all the ways we can help bring your ideas to life.

Howtian/Nascent Health Sciences 148

Hank Wang - hank@nascent-health.com
[https://howtiangroup.com/](https://howtiangroup.com)

World's #1 manufacturer of natural stevia leaf extracts and inositol. Additional complementary ingredients include allulose, erythritol, xylitol, monkfruit, fiber, IMO, plant proteins and other sweeteners. Inositol is commonly used in baby formulas, energy drinks and skin care. Pyrroloquinoline Quinone, also manufactured by Howtian, is a leading edge micronutrient for a healthy mind, heart and body. It protects, restores and recharges the mitochondria from the inside out at the cellular level.

Hunter Walton & Co Inc 165

Gary Behie - garyb@hunterwalton.com
www.hunterwalton.com

Distributor of quality dairy products. Kosher and organic products available. Natural cheese, cheese powders, butter and dairy proteins.

Idaho Milk Products 146

Helene Fournier-McConville
hfournier-mcconville@idahomilk.us
www.idahomilkproducts.com

Idaho Milk Products consistently provides the highest quality products, the best all-around service, and the sustainable supplier partnership you need. Our innovative IdaPlus 1085, an enhanced 85% milk protein, is ideal for optimal nutrition and lasting satiety in sport nutrition, adult nutrition, and weight management applications. It delivers improve solubility, texture, hydration, consistency, flavor and longer shelf life. With our new Milk Innovation Center, our experts can assist you with your formulation from concept to packaging samples.

IFC Solutions 198

Yanina Graziano - ygraziano@ifc-solutions.com
www.ifc-solutions.com

IFC SOLUTIONS manufactures an extensive line of customized Food Colors & Release Agents in our SQF facility. Natural, Organic, FD&C and Pearlescent Pigments are used to produce color concentrates in liquid/powder/paste formats. Our Specialty Lecithins include Allergen-Free, Non-GMO and/or Organic in liquids/powders. Contract Blending of liquids/pastes/powders and Organics is available.

Exhibitor Information

Independent Chemical Corporation 140

Michael Klass - michaelk@independentchemical.com
<https://independentchemical.com>

We are a 74 year old, 3rd generation, top-100, NJ-based, SQF-certified, ISO-9001 supplier of food, beverage, flavor & pharma grade ingredients. We partner with our customers to support your unique requirements. Please bring us your challenges and we will do our best to help with your needs.

Ingredient Connections..... 186-187

Ronnie Daub - ronnie@ingredientconnections.com
www.ingredientconnections.com

Ingredient Connections is brokerage company operating in the Mid-Atlantic and New England Markets. We represent a diverse portfolio of premier farmers, manufacturers and importers to the Food, Beverage and Flavor Industry.

International Bakers Services 175

Tom McNamara - tmacibs@aol.com
www.internationalbakeres.com

International Bakers Services is a third generation family-owned business that prides itself in providing excellent service to our customers. We offer All Natural, Natural & Artificial, and Gluten Free Flavors in Liquid and Dry varieties. We ship direct, offer a rapid fulfillment time, and generous volume discounts. Please contact me for more information or some samples.

J.F. Kelly Co. 152

Jim Fiorella - jim@jkelly.com - www.jfkelly.com
J.F. Kelly has been an ingredient brokerage company since 1972. With a wide-ranging portfolio of suppliers, we service the needs of the food and beverage industry in the Mid-Atlantic region.

Jeneil Biotech 141

Kimberly Mikaliunas - k.mikaliunas@jeneilbiotech.com
www.jeneilbiotech.com

Jeneil is a global leader in dairy flavors. Dairy flavors are valuable product development tools to help boost flavor, add back notes, and often to provide cost savings. Jeneil offers a wide range of ingredients from cream, butter, cream cheese, sour cream, buttermilk, and a wide variety of cheeses. Flavors are available are powders, pastes, and liquids. Jeneil also offers a wide range of Vegan / Non-Dairy / Plant Based dairy flavors. Stop by our booth to learn more and/or to request samples for all your dairy flavor needs.

Kikkoman 162

Lawrence Tang - ltang@kikkoman.com
www.kikkoman.com
World's largest provider of Soy Sauce and Asian based ingredients.

LBB Specialties/Centerchem/AIC 166

Janet Lozinski - jlozinski@lbbspecialties.com
www.lbbspecialties.com

Consumers continue to demonstrate increasing interest in functional food and nutrition products; they are reading the labels of food products and analyzing supplements in search of ingredients that deliver specific health benefits. LBB Specialties is continually updating our comprehensive

product offering to anticipate consumer trends like cognitive health and meat and dairy alternatives. We have built on our extensive offerings of core products like processing aids and excipients to include innovative solutions in food design, food technology, and clean label formulation. Our portfolio reflects the increasing demand for quality, naturally-sourced ingredients for the health, wellness, and food industries. Representatives from AIC and Centerchem will be at our booth to meet with you.

Malt Products 128

John Johansen - Domenic@maltproducts.com
www.maltproducts.com

Malt Products Corporation your source for Natural - Organic - GMO Free Sweeteners. MaltRite Dry & Liquid Malted Barley Extract - CaneRite Dry & Liquid Molasses - Golden Trim Molasses and Panela; OatRite Dry & Liquid Oat Extract - RiceRite Rice Syrup & Solids, TapRite Tapioca Syrup & Solids; Agave Syrup, Honey, Conealed & Liquid Nuvert.

Matsutani America - ADM 173

Adam Howell-ahowell@matsutani.com www.fibersol.com
Your source for highly soluble fiber. Create satiety, promote a healthy microbiome, bridge the Fiber gap and reduce sugar with FiberSol - a joint venture of ADM and Matsutani

Matrix Sciences..... 155

Bob Colvin - bcolvin@matrixsciences.com
www.matrixsciences.com

Matrix Sciences brings together the expertise, resources and support needed to partner with the agri-food supply chain—from Cultivation to Consumer™. The results: the information required to make informed decisions with confidence in the cultivation, production and research of food and agriculture products. Stop by our booth to learn more about Matrix Sciences.

Merieux NutriSciences 188

Crista Righi - info@mxns.com
www.merieuxnutrisciences.com

Merieux NutriSciences is dedicated to protecting consumers' health throughout the world by delivering a wide range of solutions to the food and nutrition industries. In addition, we also serve companies in the water and environment, agrochemical, consumer goods, pharmaceutical and cosmetics sectors.

Newtrend USA 199

Jeffrey Swan - jeffrey@newtrend-group.com
www.newtrend-group.com

Global Producer of Sucratose and Glycine for Food, Beverage, Wellness and Pet Food Applications

Pacific Farms 184

Adrian Pollard - apollard@pacificfarms.com
www.pacificfarms.com

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.

Exhibitor Information

PanaSource Ingredients, Inc..... 145

Samantha Yap - samantha@panasourceusa.com

<https://www.panasourceusa.com>

PanaSource Ingredients Inc. carries high quality ingredients for Food/Beverage, Cosmetic & Pharmaceutical companies. We specialize in the distribution of natural and artificial sweeteners such as sucralose, ace-k, stevia, monk fruit, erythritol, and saccharine. We also carry other ingredients such as Ascorbic Acid, caffeine anhydrous, and more.

PB Leiner 196

Kim Hildebrandt - kim.hildebrandt@pbleiner.com

www.pbleiner.com

Go Natural with PB Leiner. Explore functional & health benefits from our range of gelatins, cold soluble gelatins and collagens. Fat-free, gluten-free, natural, non-allergenic and approved in organic products.

Philadelphia Macaroni 151

Daniel Coppola - dcoppola@philamacaroni.com

www.philamacaroni.com

Philadelphia Macaroni Company, industrial ingredient manufacturer/copacker

Prairie Farms Dairy Inc..... 129

acorker@prairiefarms.com - acorker@prairiefarms.com

www.prairiefarms.com

Prairie Farms is a full line dairy cooperative providing natural and processed cheese, fluid dairy, cultured dairy and dry sweet whey. All of our facilities are GFSI certified to provide the highest quality ingredients.

RTI Innovation Advisors..... 149

Susan Mayer - susanmayer@rti.org

www.rtiinnovationadvisors.org

RTI Innovation Advisors, a business unit of the not-for-profit research institute RTI International, provides innovation services to many industries, corporations, foundations, and federal agencies. We partner with you to solve your innovation challenges, from strategic services, to commercialization, to insights on new technologies.

Sethness-Roquette 158

David Humphrey

david.humphrey@sethness-roquette.com

www.sethness.com

SETHNESS ROQUETTE is a worldwide leader in the production of Caramel Colors for the food and beverage industry. Sethness Roquette Caramel Colors are available in a wide range of strengths and hues to achieve food colors from light yellows to deep browns. In addition to the diverse color spectrum of our Caramel Colors, we offer many clean-label options: Gluten-Free, Allergen-Free, GRAS, Vegan, Certified Organic, Non-GMO Project Verified, Minimally-Processed, Kosher, and Halal.

Sugairght LLC 190

Ben Bergin - bbergin@cscsugar.com

<https://www.sugairght.com/>

For more than a decade, Sugairght has offered an innovative approach to sustainability, logistics, & cost management to the sugar and food industries through its micro-refinery model. Today Sugairght operates six liquid sugar refineries across the US & Mexico to offer the best customer service, quality, and sustainability in the industry.

Target Flavors, Inc..... 182

William Maclean - bmaclean@targetflavors.com

www.targetflavors.com

Established in 1981, Target Flavors is a basic manufacturer of flavors and related specialties serving the Food, Beverage and Pharmaceutical industries. Our laboratories and manufacturing facilities are located in Brookfield, CT & Newport News, VA. With expertise in custom flavor development as well as food & beverage applications, our technical team offers innovative solutions to the many challenges facing the food & beverage industries. Our extensive experience uniquely qualifies us to serve as a critical technical resource to food & beverage manufacturers.

Tastepoint by IFF..... 169

Dana Knauss - dana.knauss@tastepoint.com

<https://www.tastepoint.com/>

The coming together of iconic legacy flavor companies, backed by the power of IFF, is the distinctive foundation on which Tastepoint's success was built. Today, we're one company, fueled by passion and enhanced by the technology and insights of IFF. We're better because we're small enough to care and big enough to make it happen. Our purpose is to be the spark that advances our customers. Together, we'll create a fresh take on taste.

Thymly Products, Inc..... 185

Kevin Fay - kevinf@thymlyproducts.com

www.thymlyproducts.com

Thymly Products is a leading manufacturer of food ingredients for commercial bakers. We are committed to quality, service and innovative problem solving, while continuously communicating and forming long-term partner relationships with the baking community including bread ingredients, sweet goods ingredients, tortilla ingredients and custom ingredient blending. Thymly Products also distributes raw ingredients and manufactured ingredients.

Tilley Company 159

Don Ciminera - dciminera@tilleychem.com

www.tilleychem.com

Tilley is a full line chemical distributor supplying food ingredients to the food industry. Key products include Hydrocolloids, Phosphates, Propylene Glycol, Glycerine, Ethanol, Sorbitol, Acidulants, Methyl Cellulose, and many more.

Weber Flavors..... 143

Melissa Healy - melissah@weberflavors.com

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