



Ohio Valley Section
Institute of Food Technologists

2025 SUPPLIERS NIGHT

The Sourcebook

TUESDAY, OCTOBER 14, 2025
CINTAS CENTER at Xavier University
1624 Musketeer Drive, Cincinnati, OH 45207

Schedule at a Glance

Exhibitors Set-Up 10:00 - 2:45 PM

Educational Seminar 1:00 - 3:00 PM

Expo and Reception 3:00 - 6:00 PM

Food Innovation & Consumer Experience

The Sessions:

1:00 – 2:00 PM

AI-Powered Innovation for the GLP-1 Consumer



Jaime Reeves

Executive Vice President, Product Development & Commercialization, Mattson

Jaime Reeves is Executive Vice President, Product Development & Commercialization at Mattson. She is responsible for leading product development & commercialization across Mattson's diverse R&D team and manages a broad range of client relationships.

Dr. Reeves is currently a member of the IFT Board of Directors. Prior to joining Mattson, Jaime held various roles in the food industry focused on innovation, commercialization, cost savings and process development. She led several award-winning product development groups at Del Monte Foods, including Fruit (canned and produce), Broth (canned and aseptic), Tomato (canned), and Food Service, as well as led the thermal process team. Jaime began her career at Frito Lay/PepsiCo where she developed new innovation for Doritos, Cheetos and Frito Lay Branded dips and explored new novel technologies for the snacking category.

2:00 – 3:00 PM

Role of Colors in Flavor Perception

You've almost certainly heard the phrase 'we eat with our eyes' and it's true! The top reason colors are added to foods & beverages is to show a flavor identity. But just how important are flavor and colour pairings and how does the recent movement away from synthetics tie in? Learn more in this talk by Givaudan Sense Colour.



Katie Rountree

Regional Product Manager for the Americas, Givaudan Sense Colour

Katie Rountree is the Regional Product Manager for the Americas at Givaudan Sense Colour based in Louisville, KY. Formerly a senior application scientist, she's been mixing up naturally colourful solutions and supporting customers with their natural color needs

for over a decade. She has a bachelors in Food Science and Human Nutrition, and a masters in Food, Nutrition, and Culinary Sciences, both from Clemson University.

EXHIBITOR LISTING

A&B Ingredients..... #561

Yana Viardo - yviardo@abingredients.com - info@abingredients.com

Tel: 973-227-1390

A&B Ingredients is a leading provider of clean-label ingredient solutions from nature. We deliver functional solutions for food safety and quality, natural shelf-life extension, health and wellness, and plant-based NPD. Our commitment to ingredient innovation is supported by R&D and analytical teams, in-house applications, microbiology, and antioxidant laboratories.

Accurate Ingredients..... #543

Drew Myers - dmyers@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.

ADM/Matsutani LLC..... #553

Phillip D'Eramo - PDEramo@matsutani.com

Matsutani, through its subsidiary Matsutani America and joint venture with ADM the manufacture, is a Japan-based food ingredient company founded in 1919, specializing in modified starches and the production of Fibersol, a proprietary soluble dietary fiber derived from corn starch. Fibersol is used globally in food, beverage, and dietary supplement products to enhance fiber content, provide health benefits like improved digestion, and act as a functional sugar replacement

ADM-Alfrebro #551

Brian O'Neill - Brian.oneill@adm.com

Alfrebro LLC, a leading manufacturer of natural extracts and aroma chemicals, advanced proprietary technologies, and expanded processing capabilities.

Angel Yeast Co. Ltd. & Angest Inc. #575

Bone Zhang - zhanghba@angelyeast.com

Angel Yeast Co. Ltd. is a global yeast and biotech company that develops natural ingredient solutions for the food & beverage, nutritional, and biotechnology industries.

Batory Foods..... #565

Jay Hastings - jhastings@batoryfoods.com - info@batoryfoods.com

Tel: 847-299-1999

Batory Foods is a leading national distributor of high-quality food, beverage, and specialty ingredients. Founded in 1979 and headquartered in Rosemont, IL, Batory connects trusted global producers with manufacturers across the U.S. Our expansive portfolio includes sweeteners, proteins, fibers, hydrocolloids, nutraceuticals, dairy, plant-based solutions, and more. As a partner, Batory helps brands innovate and grow, supported by a nationwide network of distribution centers, advanced logistics, and regulatory expertise. Built on trust, integrity, and long-term relationships, Batory is more than a distributor—it's a strategic partner committed to our customers' success.

BCFoods #509

Shannon Wesley - shannon.wesley@bcfoods.com - sales@bcfoods.com
Tel: 707-547-1776

BCFoods is a global leader in the production and supply of high-quality, dehydrated vegetables, chiles, fruits, spices, herbs, and custom ingredient blends. With a vertically integrated supply chain, the company provides ingredient solutions that meet the needs of food manufacturers, foodservice providers, and pet food companies worldwide. BCFoods is committed to delivering safe, sustainable, and innovative products backed by exceptional service and quality assurance.

Berjé Inc #547

Emily Torres - etorres@berjeinc.com
Tel: 973-748-8980

Berjé is a fiercely independent, privately owned global leader of the flavor and fragrance industry that has been in operation for over 75 years and 3 generations. We maintain the largest repository of essential oils and aromatic chemicals in the US, boasting an inventory of more than 3000 unique products. As a manufacturer, the immense variety of our products, paired with our unparalleled supply chain expertise, ensures that all of our raw materials remain consistently available for our customers.

Brenntag #534

Joanna Barker - joanna.barker@brenntag.com - food@brenntag.com

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.

Briess Malt & Ingredients Co. #573

Jade See - jade.see@briess.com - info@briess.com
Tel: 920-849-7711

Briess Malt & Ingredients Company is a family-owned business that has been crafting natural specialty ingredients since 1876. Briess focuses on producing high-quality, naturally processed ingredients derived from raw grains and starches. These ingredients are tailored for use in better-for-you, clean label foods and beverages. The company emphasizes a craft-based approach across its operations—from working closely with growers to applying technical expertise and utilizing diverse processing capabilities. This philosophy ensures that Briess delivers consistent, innovative solutions for food manufacturers seeking natural and functional ingredients

Butter Buds LLC #545

Michael Shrear - mshrear@bbuds.com - sales@bbuds.com
Tel: 262-598-9900

Butter Buds is the original enzyme-modified dairy concentrate that has been making food better for over 60 years. Butter, Cream, Milk, Cheese and Non-Dairy equivalents for baking, sauces, seasonings and much more.

California Natural Color..... #513

Serri Alisasis - serri.alisasis@californianaturalcolor.com

We are a supplier of fruit and vegetable concentrates, natural colors, and grape seed extract for the food, beverage, and nutraceutical industries. With the support of a strong supply chain beginning in vineyards and fields combined with state-of-the-art technologies for processing and packaging, we can offer unique product solutions. These capabilities and an unwavering commitment to quality resulted in California Natural Color becoming the world's largest supplier of red anthocyanin colors.

We began as a supplier of grape juice concentrate more than a quarter of a century ago. Today, California Natural Color, a division of GALLO, continues to grow and change the business of natural colors.

Capital Ingredients..... #507

Carl Leonardi - c.leonardi@capital-ingredients.com - c.leonardi@capital-ingredients.com

Tel: 786-536-4000

Capital Ingredients Corp. is part of The Caremoli Group. We are a manufacture, 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.

Capol Group..... #520

John Kerrigan - kerrigan@capol-group.com - orders@capol-llc.com

Tel: 224-545-5096

With a rich history in confectionery, our innovative solutions today span across various food segments, offering surface treatments, natural colors, flavors, and encapsulated acids. We deploy technology, deep process expertise and unparalleled technical advice to provide our customers with exceptional service.

Cheese Merchants..... #548

Donald Hamby - dhamby@cheesemerchants.com - info@cheesemerchants.com

Tel: 630-221-0580

Cheese Merchants, founded in 1998, is top supplier of hard Italian (Parmesan, Romano, Asiago, Fontina) and specialty cheeses (Fresh Mozzarella, Feta, Goat, Blue, Dairy-Free) for leading Food Manufacturers, Broadline & Specialty Foodservice Distributors, & 60+ Major Retailers.

Chesapeake Spice..... #515

Jeremy Fair - fairj@chesapeake spice.com

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.

Citromax Flavors..... #567

Josh Grimm - jgrimm@citromax.com - jgrimm@citromax.com

Tel: 224-289-7277

Celebrating 60 years of the most iconic FLAVORS in food, beverages and confectionery, we offer a comprehensive portfolio of natural and organic, authentic citrus, tropical, botanical, indulgent, fantasy, and custom flavors and extracts. Our teams are ready to work for you from our state-of-the art labs in NJ. #1 in Organic and 3rd largest lemon processor in the world, we are experts in unique citrus varieties, Extracts, Oils, and Juice.

Dempsey Food #505

Tom Becht - tom@dempseycorporation.com

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.

Edlong #577

Katherine Lingenfelter - klingenfelter@edlong.com - Klingenfelter@edlong.com

Tel: 847-439-9230

edlong Flavors is a privately held flavor company headquartered in Elk Grove Village, Illinois, specializing in dairy and dairy-free flavor solutions for the food and beverage industry. Founded in 1914, Edlong has over a century of expertise in crafting authentic dairy taste profiles1.

Elite Spice, Inc. #502

Steven Toy - stoy@elitespice.com

Tel: 1-800-232-3531

Elite Spice, Inc., an American owned company founded in 1988, has grown to become one of the commercial food industry's premier spice and seasoning manufacturers, processing in excess of 120 million pounds of spice and seasoning products annually. Elite has 7 manufacturing facilities on both the East and West coasts of the U.S. and is a direct importer of spices and specialty ingredients.

Essence Kraft Inc. #559

BRIGHT THOMAS - bright@essencekraft.com

Essence Kraft specializes in premium, meticulously sourced oils and extracts, delivering the finest natural ingredients from the heart of Asia. 1. Spice Essential Oils and Extracts (from Sri Lanka) Sri Lanka, the historic Spice Island, is the source of our major product line. We capture the potent aroma and therapeutic qualities of its finest harvests, ensuring 100% pure essential oils and extracts. 2. Roasted Coffee Bean Oil (from India) Our unique Roasted Coffee Bean Oil is produced in India. CO2 Extracted from dark roasted beans. It is a highly sought-after ingredient for beverages, specialty cosmetics, perfumery, and aromatherapy products.

Eurofins Microbiology #536

Kristine Kimberley - Kristine.Kimberley@ft.eurofinsus.com - micro-louisville@ft.eurofinsus.com

Tel: 812-980-7000

We are an ISO 17025 accredited laboratory and committed to sound scientific principles. This commitment provides the basis for the highest quality analytical testing and consulting service. The laboratory maintains its ability to deliver accurate results and quality service through participation in multiple check sample proficiency programs, laboratory certification programs, as well as regular and rigorous internal validation of laboratory work. The laboratory is also recognized as an approved lab by several top food processing companies. Eurofins offers a wide variety of services including: Microbiological Analysis, Scoville Heat, Analytical Chemistry, Antibiotic Residue Testing, Adulteration Testing, Filth and Extraneous Analysis, FDA Detention Related Analysis, Label Review, Light Filth, Nutritional Analysis, Shelf Life Analysis and Evaluation, Consulting Services, Sampling Services, Seafood Decomposition.

Flavor Producers #508

Vera Silva - vera.silva@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.

Foodology by Univar Solutions #504

Nick Akers - nick.akers@univarsolutions.com

Our global food ingredient and nutrition group is dedicated to helping you create the next winning recipe and food innovation. Foodology by Univar Solutions is your trusted partner, with food and beverage ingredient solutions for every eating occasion. Together, let's shape the future of food.

Forbes Chocolate #501

Cherish Mathews - cmathews@forbeschocolate.com - sales@forbeschocolate.com

Tel: 440-838-4400

We have been your trusted source for cocoa since 1901. We manufacture customized cocoa powder blends for dairy items, plant-based beverages, supplements, and bakery products. We produce stabilized chocolate and flavor powders for dairy milk and plant-based beverages. We also offer sustainably sourced and certified chocolate and cocoa products.

Gillco Ingredients, an Azelis Company #539

Tara Dekovic - tdekovic@gillco.com - salesupport@gillco.com

Tel: 760-759-7900

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.

Givaudan #541

Erica Boyd - erica.boyd@givaudan.com

Ingredient solutions for the food and beverage industry built on Givaudan's world-leading expertise in flavors and taste.

Global Essence, Inc. – Silver Sponsor #512

Jeanna Johnson - jjohnson@globalessence.com - info@globalessence.com

Tel: 732-677-1100

Global Essence, Inc. is a supplier of premium-quality ingredients to the flavor, fragrance, consumer products, personal care, food, beverage, health & wellness, functional 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. Our United States headquarters includes sales and support staff, four designated warehouses, regulatory department, and on-site full-service QC and analytical lab. The Global Essence executive team represents over 150 years of experience in the global Flavor and Fragrance industry, including all aspects of its supply chain.

Grande Custom Ingredients #537

Britta Campton - britta.campton@grande.com

Food and beverage manufacturers rely on Grande Custom Ingredients Group as the go-to source for innovative dairy-based ingredients that solve formulation challenges in a wide variety of applications. The combination of specialty products with unique functionalities and the skills and expertise of our team is what makes us unique in the marketplace and highly valuable to R&D and production teams across the country.

HTBA #506

Bayla Kaye - Bkaye@htba.com

Kalsec, Inc...... #518

George A Zoul - gzoul@kalsec.com

Kalsec Inc. provides innovative taste and sensory, natural food protection, natural colors and advanced hops solutions to the food and beverage industries.

Kerry..... #514

Katie Arnold - katie.arnold@kerry.com

From a small dairy company in the southwest of Ireland to a global organization, the journey of Kerry is a story of a belief in innovation and a commitment to excellence. We have over 50 years of experience in taste, nutrition, and food science. Our portfolio spans food, beverage, biotechnology, pharma and proactive health. Throughout our journey, we've stayed close to our food heritage, while drawing on expertise and inspiration from all over the world.

LifeSpice Ingredients #550

Paul Bluman - pbluman@lifespice.com

Louisiana Pepper Exchange #533

Michael Dixon - Michael@lapepperexchange.com - Michael@lapepperexchange.com

Tel: 225-665-0006

Louisiana Pepper Exchange is a global leader in pepper ingredients and products. LPE is at the forefront of food and beverage consumer trends offering sustainable, natural and plant-based ingredients and solutions.

Mane Inc...... #569

Sara Boes - sara.boes@mane.com

Tel: 513-248-9876

MANE is the largest family-owned flavor and fragrance company in the world. With expertise in natural flavors and colors, seasonings, and flavor delivery technologies, our wide portfolio of solutions meet and exceed the taste expectations of consumers in the natural segment. MANE offers customized flavor solutions, technical and regulatory support our customers depend on to succeed in today's market. With an eye on the future, MANE is committed to creating flavor solutions to enhance consumers' everyday lives while cultivating sustainability to protect the environment.

MG Spices #540

Ashish Patel - apatel@mgspices.com - info@mgspices.com

Tel: 440-728-8875

A valuable partner for food and beverage manufacturing industry with a key-focus and expertise with dry spices ingredients.

Mosaic Flavors #528

Andy Smith - andy.smith@mosaicflavors.com

The Art of Flavors: Crafting Solutions as Unique as You Are Mosaic Flavors blends artistry and science to create flavor solutions as intricate and dynamic as the natural world. From concept to delivery, we listen, innovate, and deliver flavors that bring your brand's vision to life—quickly and seamlessly. When you partner with Mosaic Flavors, you gain more than a supplier—you gain a team dedicated to solving your problems and elevating your products with best-in-class service, speed, and creativity.

Munzing - Bronze Sponsor #544

Alicia Colacci - a.colacci@munzing.com - info@munzing.com

Tel: 973-279-1306

MAGRABAR® antifoams, defoamers, and release agents have been developed for a wide range of applications in the food industry to control foam in food processing and to improve yield, pumping, mixing, plant hygiene and product quality. MAGRABAR® offers both liquid and powder products in a range of materials and concentrations, including options suitable for organic, non-GMO, and identity-preserved processing. Our organic products are certified by QAI. All MAGRABAR® products are Kosher and Halal certified.

Nestle Quality Assurance Center (NQAC) Dublin #563

Kaylee J Doran - kaylee.doran@us.nestle.com - nqacdublincustomerservice@us.nestle.com

Tel: 614-526-5200

The Nestle Quality Assurance Center (NQAC) Dublin provides the analytical testing businesses need to get products safely onto consumers' tables. We have supported food manufacturers, processors, ingredient suppliers, retailers, and restaurants world-wide for over three decades. These companies rely on our laboratory to provide the highest quality food safety testing and services, from routine to highly-specialized, to meet their specific product needs. Now offering an expansive portfolio of over 200 methods to support your business.

NiuSource Inc. #511

Michael Chan - michael.chan@niusource.com

Norben Company Inc #503

Alec Kresnye - alec.kresnye@norbencompany.com - info@norbencompany.com

Tel: 440-951-2715

Nu Life Market #571

Rachel Klataske - rachel@nulifemarket.com - sales@nulifemarket.com

Tel: 620-872-5236

Nu Life Market brings specific grain sorghums with unique characteristics to the food industry. The company is vertically integrated from the fields to the mill to achieve the highest quality of sustainable, allergen free, identity preserved sorghum grain. They produce sorghum products from whole grain to bakery flour to popped sorghum.

Nutra Food Ingredients #510

Steven Meyer - smeyer@nutrafoodingredients.com

Nutra Food Ingredients, LLC Your Trusted Global Partner in Specialty Ingredients Founded in 2024, Nutra Food Ingredients, LLC is a dedicated distributor of high-quality food and nutritional ingredients. We specialize in Collagen and Gelatin, and offer a wide range of fibers, polyols, and many other industry needs. Headquartered in Grand Rapids, Michigan, we also operate a strategic branch office in Santa Fe Springs, California, along with a global sourcing office in Hangzhou, China.

Ohio Valley IFT #01

Matthew Teegarden - ohiovalleysection.ift@gmail.com - oviftexpo@gmail.com

The Ohio Valley Section of the Institute of Food Technologists (IFT) is a regional division of the IFT, dedicated to advancing the science of food and its application across the food industry. The section organizes events such as the annual Suppliers Expo to facilitate networking and knowledge sharing among food professionals. Funds gained from suppliers expo support scholarships for students in our region.

Omya Inc #500

Lee Clapp - lee.clapp@omya.com
Tel: 513-387-4600

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 successes.

Oterra #532

Samantha Henkel - Samantha.Henkel@oterra.com

A global market leader in the development and manufacturing of natural coloring ingredients for food and beverages.

Palmer Holland, Inc. #549

Kelly Snider - ksnider@palmerholland.com - info@palmerholland.com
Tel: 440-686-2300

The intersection of taste, texture, health, and convenience is where we have uniquely positioned our ingredient portfolio. Derived only from grain, fruit, marine, and algal-based raw materials, these ingredients help our customers formulate consumer-friendly, clean-label, and on-trend solutions. Palmer Holland is your source for Natural Nutrition!

PB Leiner #535

Josh Leatherman – Joshua.L Leatherman@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.

Siemer Specialty Ingredients - Bronze Sponsor #542

Matthew Probst - mprobst@siemermilling.com - mprobst@siemermilling.com
Tel: 217-857-3131

Today's consumers are looking to take home food with cleaner labels and more natural ingredients. Siemer's naturally treated wheat flour, germ and bran enable food manufacturers like you to replace chemically modified ingredients in foods and mixes – offering satisfaction for the consumer and improved product performance for you. Our specialty line of all-natural Heat Treated flours replace chemically modified starches, providing critical attributes needed for thermally processed foods as well as dry mixes. Our stabilized germ can replace chemically defatted wheat germ and a new natural process perfectly mimics chlorinated cake flour. And because food safety is paramount, we provide flour treated for applications that are potentially eaten prior to applying a kill step – such as cookie dough, ice cream inclusions or seasoning blends – to reduce risk to your customers and your reputation.

Skidmore Sales #516

Tina Brichacek - tinabrichacek@skidmore-sales.com

We regularly stock the industry's most commonly used ingredients, and handle more than 5000 ingredients from hundreds of diverse suppliers. We also specialize in ingredient sourcing, and can find you the ingredients you need with our vast array of suppliers. Say goodbye to the daily strain caused by purchasing from multiple suppliers. When you partner with Skidmore, you place one call, or one purchase order, and your food ingredients will be on the way. With an average of over 20 years of experience, our experts are eager to assist you determine the ideal ingredient for your next innovation. Skidmore Sales has developed services to meet both your everyday needs and your toughest challenges. From sourcing those tough-to-find ingredients to custom packaging and blending, our expert solutions are here for you.

Spray-Tek #564

Tracy Sheehan - tracy.sheehan@spray-tek.net

Spray-Tek, LLC is an industry leading independent provider of specialty spray drying and ingredient processing solutions to the food, beverage, nutritional, pet, pharmaceutical, naturals, colors, organics, nutraceutical, beauty & personal care, household products and soft chemical industries. The company was founded in Middlesex, NJ in 1980 and opened its Bethlehem, PA facility in 2002, and Beloit, WI facility in 2014. We achieve a level of process control that is unsurpassed in the industry with the use of BatchMetrics. This advanced system enables us to centerline our processes, guaranteeing precision and consistency at every stage. Spray-Tek offers research and development, microencapsulation expertise, and a wide breadth of spray drying and related ingredient processing capabilities, serving as an integral supplier and partner to its blue-chip customers.

Syensqo #560

Derrick Coleman - derrick.coleman@syensqo.com

Thymly Products #530

David Audia - davida@thymlyproducts.com - customerservice@thymlyproducts.com

Tel: 410-658-4820

Thymly Products is a 3rd generation manufacturer of functional ingredients to commercial bakeries. Our company specializes in leavening systems of all types, dough conditioners, shelf life systems, custom blending services along with a comprehensive list of natural, NGMO, organic and clean label ingredients for all baking applications.

Tilley Distribution #555

Debbie Young - dyoung@tilleydistribution.com - sales@tilleydistribution.com

Tel: 800-638-6968

Tilley Distribution is a global specialty ingredients distribution partner committed to customer service. Since 1952, our organization has focused on providing more: more products, more services, and more capabilities to service our customers. Our constant evolution includes strategic growth in new and adjacent markets that improve efficiencies and connects world-class suppliers to industry-leading manufacturers across the globe. Tilley is a premier ingredient supplier with an extensive offering of food, bakery, and specialty ingredients for customers and partners in food, beverage and bakery manufacturing. Whether you're seeking hard-to-find ingredients, need a reliable supply chain partner, or need help with formulation, Tilley is your go-to solution.

Van Drunen Farms / FutureCeuticals #538

Tamara Stanwich - tamara.stanwich@vandrunen.com - sales@vandrunenfarms.com

Tel: 888-452-6853

At Van Drunen Farms and FutureCeuticals, we offer customizable plant-based ingredient solutions from fruits, vegetables, and grains designed to enhance a variety of natural and specialty food and beverage products, and functional health and wellbeing products. Our dried and frozen whole food ingredients are versatile and easy to include in a variety of on-trend food and beverage applications, while our clinically researched ingredients offer unique and customizable solutions for innovative products to meet the needs of today's consumers. Whether it is adding fiber, texture, flavor, piece identity, nutrition, or marketable claims, we can partner with you to deliver convenient, premium ingredients to meet your product needs. Together, we offer a trusted, global network that makes a difference in the lives of major brands every day.

Vidya..... #546

Gary Britting - gbritting@vidyaherbsusa.com - info@vidyaherbsusa.com

From farm to innovation, Vidya combines science and sustainability to create exceptional biotic and botanic solutions. With over two decades of experience, the company is dedicated to delivering high-quality biotics, herbal extracts, and innovative services. Vidya emphasizes social and environmental responsibility while adhering to the highest industry standards.

Vitusa Products, Inc. - *Bronze Sponsor*..... #558

Jonathan Stranahan - jstranahan@vitusaproducts.com - jstranahan@vitusaproducts.com

Tel: 908-665-2900

Over the last 40 years, Vitusa Products has grown to become the largest distributor of refined glycerin throughout the United States. We offer a variety of feedstocks including coconut, palm, rapeseed, soy, and tallow, and on the certification side we carry halal, kosher, non-GMO, organic, and RSPO Mass Balance. In addition to glycerin, we are strategically partnered with domestic and international manufacturers to offer ingredients such as ammonium bicarbonate, citric acid, collagen, fatty acids, gelatin, lecithin, phosphates, potassium derivatives, propylene glycol, sodium bicarbonate, and triacetin. Our partnership with our suppliers not only allows us to offer competitively priced ingredients, but it also gives us a secure and transparent supply chain. This supply security, in addition to our 24/7 Customer Service, is what truly gives us The Competitive Advantage.

Vivify Company..... #557

Amy VanHook - amy.vanhook@vivifycompany.com

Rice & Tapioca Syrups, Solids, Maltodextrins, Protein, Flours. Colors: Naturals, FD&Cs, Custom Blends
With a commitment to quality and innovation, Vivify provides a wide range of high-quality non-gmo sweeteners that are used in the production of bars, gummies, nutraceutical and other confectionery items. From vibrant colors to unique flavors, Vivify's ingredients are carefully crafted to help formulators create products that stand out in the market.

Weber Flavors - *Silver Sponsor*..... #552

Jason Morgan - jasonmorgan@weberflavors.com - sales@weberflavors.com

Tel: 800-558-9078

Weber Flavors is a leader in the industry for Flavors (liquid and powder), prime extractors of Pure Vanilla Extracts, and fine variegates and bases for frozen desserts. Whether you need the artful design of a unique flavor or a guided selection from Weber's extensive flavor library, you can count on us to meet all of your needs. Weber is devoted to the preciseness of our product, fairness of our pricing and satisfaction of our customers.

Yost Foods..... #531

Roselynn Ferry - roselynn.ferry@yostfoods.com:

Yost Foods, Inc. is a custom ingredient solutions provider specializing in the development and manufacturing of custom wet and dry blends for food manufacturers. We collaborate closely with our partners to create tailored formulations to meet product goals and evolving market needs while bringing high-quality, safe, and consistent products to market. We support a wide range of clean-label capabilities, including Kosher, Organic, Gluten-Free, and Non-GMO certifications, with a strong presence in the specialty dressings and sauces segment. We also broker for Kikkoman and Marzetti Frozen Pasta, providing customers with a comprehensive portfolio of ingredient solutions. With fully integrated capabilities in R&D, manufacturing, distribution, and global sourcing, Yost delivers quality, consistency, and innovation at an industrial scale.

Ohio Valley IFT - Officers

PRESIDENT

Kathleen Irwin, Jeni's Splendid Ice Cream

PAST PRESIDENT

Matt Teegarden, Abbott

PRESIDENT-ELECT

Amy Bethel, Nestle

TREASURER

Erica Boyd, Givaudan

SECRETARY

Kari Nowiski, Jeni's Splendid Ice Cream

DIRECTORS-AT-LARGE

Josh Grimm, Citromax Flavors

Gabe Kahan, Talking Rain

Sonia Turtaro, Givaudan Flavors

Ellen Welcome, GPI Global

Linda Lopez

Katie Nixa, Givaudan

Ashley Ramudit, The Kroger Company

Debbie Strozier, Abbott Nutrition

Food & Beverage

12:00 pm – 2:45 pm

For Exhibitors Set-Up

Coffee

Seasonal Fruit-Infused Water

Savory Party Mix (Individual Bags)

1:00 pm – 3:00 pm

In Conference Room for Seminar

Hot Water & Assorted Teas

Seasonal Fruit-Infused Water

Freshly Brewed Regular & Decaf Coffee

3:00 pm – 6:00 pm

Expo Hours

Seasonal Fruit-Infused Water continues

4:00 pm – Food Hub Opens

Variety of Displays – *Enjoy as you mingle with Exhibitors*

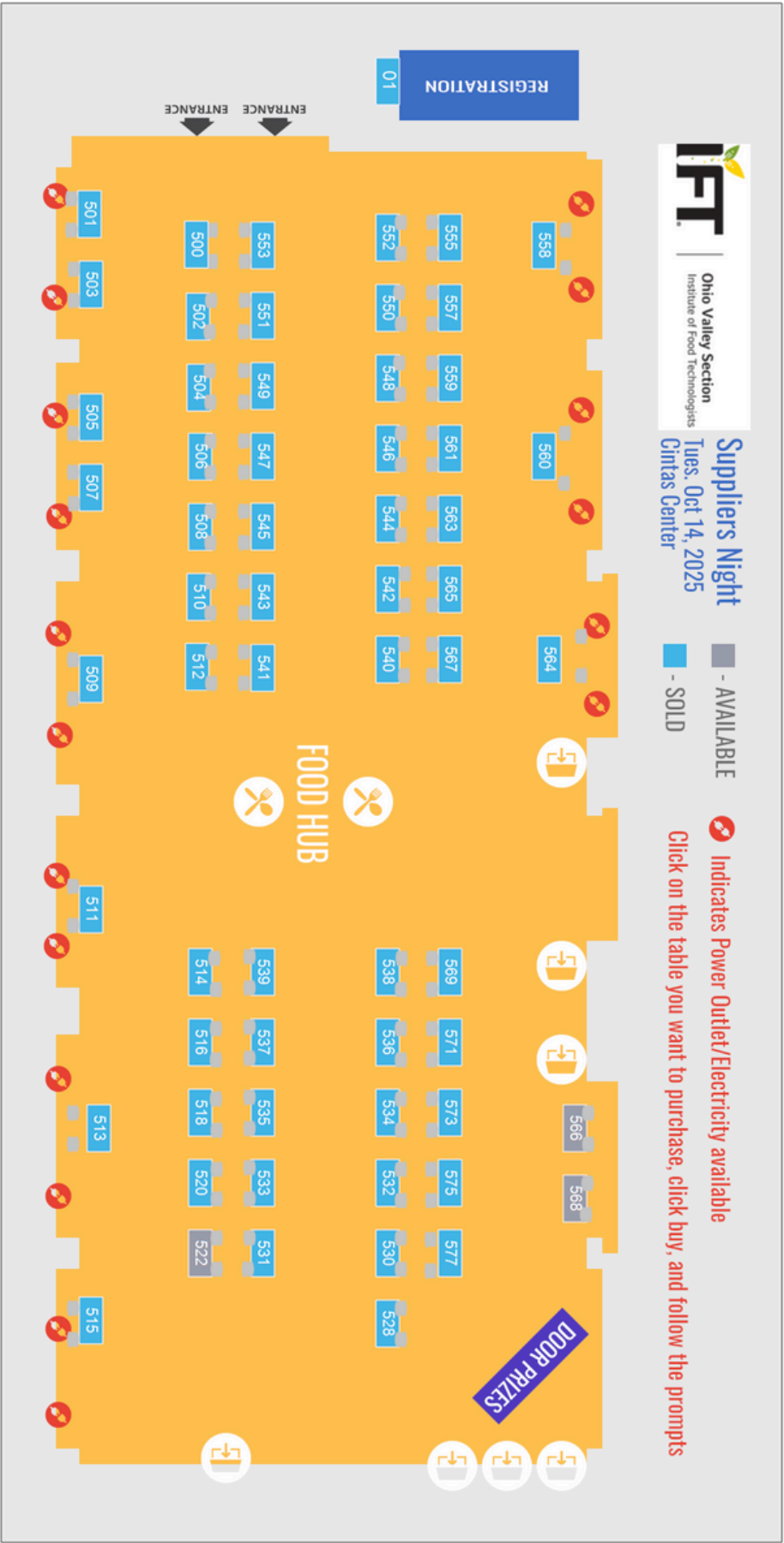
Charcuterie Table: Upscale assortment including beehive cheeses, goat cheese, brie, prosciutto, salami, capicola, crackers, baguette, mustard, honey, dried fruits, & grapes.

Cheese Display: Cheese display with artisan bread, crackers, and fresh fruit garnish.

Fresh Fruit Display: Fresh sliced seasonal fruit served with yogurt dipping sauce.

Ohio Valley IFT Expo Floor Plan

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