

by Karen Nachay and Margaret Malochleb

Ingredients Solve Product Development Challenges

Look no further than the IFT19 food expo for the best opportunity to learn about the latest ingredient developments that address today's food formulation challenges—everything from sodium reduction and sweetness enhancement to food safety and shelf-life improvement.

Perhaps enriching a product with plant-based protein is a current project. Experts will be on hand to help food formulators understand the functions of various plant protein ingredients derived from nuts, beans, peas, and grains.

Maybe a stabilizer is needed to keep ingredients in suspension in a sports nutrition beverage. To address this challenge, and improve texture and enhance mouthfeel, ingredient suppliers offer next-generation gums and starches.

Many consumers want food manufacturers to quit using synthetic ingredients. This demand has resulted in an ever-increasing number of naturally derived ingredients like colors produced from fruits and vegetables and antimicrobials and food preservatives derived from herbs.

Finding ways to lower sodium or added sugar in products is a goal for many food technologists. The exhibitors at the IFT food expo include some who manufacture ingredients that can enhance the salty/savory perception or sweet taste in foods, thereby reducing the amount of salt or sugar in a formulation. Finally, with awareness rising around waste and sustainable manufacturing practices, there's at least one ingredient supplier that will present information about ingredients produced from food and farm leftovers.

To truly experience the IFT food expo, attendees need to see and taste for themselves how these and many other

ingredients function in product concepts. Some IFT19 ingredient company exhibitors are playing off the host city of New Orleans in their development of product concepts. Be sure to try a classic po-boy sandwich that highlights bold flavors of seasoning blends; jambalaya formulated with a modified starch for a thick and creamy texture; a vegetarian andouille sausage made with a protein system that not only adds protein to the vegetarian sausage but also helps improve its texture; and nonalcoholic beverages with the flavor profiles of famous Southern alcoholic drinks. There are plenty more product concepts to sample, such as beverages that tap into the latest trends in cold brew coffee, a plant-based burger made with pea protein and pea fiber, probiotic ice pops, and chicken curry that gets its rich buttery flavor from nondairy butter flavors.

This column highlights some of the ingredients manufacturers will showcase at the 2019 IFT food expo; for a comprehensive list, visit iftevent.org or download the IFT19 app. There's a lot of ground to cover at the IFT food expo, so be sure to leave enough time to walk the show floor, interact with the ingredient experts, and sample some of the product concepts. You never know what might end up solving product development challenges and inspire food and beverage product development efforts.

SPECIAL THEMES

COMMEMORATE THE EVOLUTION of the food, beverage, and nutrition industries as well as the evolution of Synergy Flavors as a company through the theme Timeless Tastes: Inspiring the Past, Present, and Future. At its booth, Synergy Flavors will feature food and



Photo courtesy of TastePoint by IFF

beverage applications that will honor its dairy heritage through Irish parent company, Carbery, and its long-standing expertise in vanilla, coffee, tea, clean label formulation, and custom flavor creation. Sample product concepts that will evoke a sense of nostalgia, familiarity, and innovation as Synergy Flavors focuses on bringing the past, present, and future to fruition at its booth.

Visit Synergy Flavors to take a walk through the past, gain insight into the present, and become inspired by the

future of food, beverage, and nutrition products. *Synergy Flavors, Booth 4312*

PARTNERING TO CREATE products that ignite the palate and the imagination is what Tastepoint by IFF is all about. “Not one to shy away from industry challenges, we’re an agile, energetic partner



Photo courtesy of Ingredient

with a fresh perspective,” reports the company. Experience the “naturally bold” side of Tastepoint by IFF at its booth.

To meet the growing consumer demand for clean eating, Tastepoint by IFF offers customized flavor modulation tools to help its customers bring better-tasting, better-for-you products to market. The company’s innovators are dedicated to scientific research focused on taste and aroma in flavor creation, and identification of delivery systems and new technologies for taste solutions.

The growing demand for milk

alternatives, paired with the popularity of Middle Eastern ingredients, sets the scene for a market that’s ready to embrace tahini-based products on a grander scale, according to the company. The company also notes that the strong do-it-yourself presence of online recipes and Pinterest posts indicates that tahini drinks are poised to break out onto the foodservice scene. Visit the booth to enjoy a sugar-reduced tahini beverage with natural mouthfeel and sweetness modulation flavors.

In order to continue crafting solutions that uniquely fit the needs of its customers, the experts at Tastepoint by IFF stay current on industry and market trends—what’s relevant now and what will energize the future. Be sure to sample the other trend-forward product concepts at the booth, including berbere spiced meatballs, decadent stroopwafels, and a refreshing soft-serve sorbet. *Tastepoint by IFF, Booth 1925*

GET AHEAD AND stay ahead in a sea of consumer and category change with ADM. From plant-based proteins to great taste, sweetening solutions, and functional ingredients, ADM offers ingredient solutions to solve food and beverage product formulation challenges. The company’s extensive portfolio of on-trend ingredients, technical ingenuity, and creative intelligence helps its customers anticipate and solve for business challenges, market changes, and product opportunities. *ADM, Booth 3712*

LEARN MORE ABOUT caffeine from Applied Food Sciences, an innovator of functional, organic ingredients in the natural products industry. This year, the company is highlighting its theme, “The Next Generation of Caffeine!” and its nootropic ingredient called *AMATEA Organic Guayusa Leaf Extract*. *AMATEA* is a patented ingredient that provides balanced energy and has higher levels of antioxidants to help regulate the nervous adrenal response, according to the company. Other caffeine ingredients include *PurCaf*, an organic and Non-GMO Project Verified caffeine ingredient sourced from green coffee beans, and *PurTea*, which is sourced from organic green tea.

Stop by Applied Food Sciences’ booth to learn more about *CoffeeNectar* cascara coffee fruit extract, which gives beverage applications a sweet fruit flavor, and its *HealthyRoast* patented cold brew technology that the company says can produce coffee beans with 200% more antioxidants than traditionally roasted coffee. Beverage formulators can ask about three ingredients specifically designed for beverage applications. *PurGinger* is a highly water-soluble organic ginger extract, *PurTurmeric* is an organic water-soluble turmeric extract with an earthy flavor, and *PurC* is an organic vitamin C sourced from amla (also known as gooseberry) and used for flavor and pH balance in beverages. *Applied Food Sciences, Booth 3051*

THE BIO-ECONOMY COMPANY BRAIN AG (including its subsidiaries BRAIN Group) and AnalytiCon Discovery will join Biocatalysts at the IFT19 food expo to explain more about their customer-focused combination of resources and technologies. Some of this includes how the companies use their biotechnology toolkit to provide value to the food industry.

BRAIN provides enzymatic and microbial innovations based on candidates extracted from its BioArchive, while AnalytiCon Discovery is a market leader for natural product libraries derived from plants and microbes. Biocatalysts is a global specialty enzyme company that has been producing a wide range of ingredients for food and other industries for more than 35 years.

Biocatalysts offers *MetXtra*, an enzyme discovery platform that provides a fast and cost-effective approach to novel enzyme development, according to the company. Combining this with the expertise of the BRAIN Group means Biocatalysts can provide novel enzymes, natural ingredients, and bio-based solutions to support foods, beverages, and ingredients in the nutrition and health sectors.

2019 is set to be an exciting year for the BRAIN Group. It is currently installing new fermentation and downstream processing equipment at a Biocatalysts facility, which recently underwent an

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11,000-square-foot expansion. The installation of the new equipment will increase capacity more than 10-fold and establish the BRAIN Group as a manufacturer on a larger commercial scale, according to the company. *AnalytiCon Discovery, Biocatalysts, BRAIN AG, Booth 227*

AS FOOD AND beverage manufacturers respond to consumer desires for ingredients they know and trust, Cargill is ready to help its customers rise to the challenge. Cargill assists with product line and brand innovation challenges initiated by consumer and regulatory demands to improve nutritional profiles through sugar reduction, high-quality oils, reduced sodium, and other label-friendly ingredient options. The company provides customers with deep technical knowledge and ingredient solutions focused on improving nutritional values and managing costs, as well as protecting customer brands through responsibly supplied ingredients. Stop by the booth to discuss your label challenges. *Cargill, Booth 4113*

SCIENCE IS AT the heart of great taste. That is the booth theme of Ajinomoto Health & Nutrition, an industry leader in high-quality taste solutions and specialty ingredients. The company believes that science is at the heart of great taste, and it uses its expertise in flavor and taste science to develop ingredients that provide great taste to foods and beverages.

The ingredients that Ajinomoto Health & Nutrition will showcase at the IFT19 food expo deliver dynamic and complex taste and improve texture in all applications. Its *Savorboost BK* delivers delicious roasted character and kokumi complexity for impactful taste while its enzyme varieties create appealing texture in plant-based and dairy-free applications. Additionally, the company will demonstrate its sweetener as a flavor modifier in both dairy-free beverage and dressing product concepts. The company will also highlight the taste impact of roasted and dark-roasted sesame oil in applications that typically do not contain these types of oils. The two oils bring delightful nutty and robust character to applications. Stop by the booth to learn

how the company “can meet any formulation challenge and forge a future of discovery and innovation.” *Ajinomoto Health & Nutrition, Booth 4240*

DISCOVER HOW OLAM Cocoa and Olam Spices are reimagining global agriculture and food systems. Cocoa innovation experts from Olam Cocoa will present *Huysman* cocoa powders, produced in the United States, and cocoa ingredients from premium brand *deZaan*. Experts from Olam Spices will showcase garlic that is grown and processed in California following food safety and regenerative agricultural practices that result in one of the most sustainable, flavor-forward products in the world, according to the company. Experts from both will discuss how Olam’s new sustainable sourcing solution, *AtSource*, can help food manufacturers understand their product’s footprint by tracking environmental and social metrics at each stage of its journey.

As a leading supplier of cocoa beans, and a top three processor and supplier of cocoa and chocolate ingredients (cocoa powder, cocoa butter, and cocoa mass), Olam Cocoa is a fully integrated cocoa business. It has an established processing, refining, and milling presence in all major cocoa-producing countries and in the primary consumption markets in Europe, the United States, Canada, and Asia.

Olam Spices responsibly grows and processes ingredients for the world’s food supply and offers a comprehensive portfolio of ingredients, including onion, garlic, capsicums, peppers, tropical spices, parsley, and vegetable purees. *Olam Cocoa and Olam Spices, Booth 2819*

PARTNER WITH HEALTHY Food Ingredients to tell your story.

“Our customers have their own stories to tell and share what they’re passionate about, whether that’s regenerative agriculture, sustainability, certified transitional production, or connecting with the growers producing the ingredients that go into their finished products,” says Jay Johnson, chief operating officer of Healthy Food Ingredients.

One way that Healthy Food

Ingredients supports the sustainable agriculture movement is through its partnership with a multinational customer in which Healthy Food Ingredients is the first North American commercial processor of the perennial grain *Kernza*.

The company’s booth will feature live crops growing in soil and other displays to help attendees connect to the farm. Attendees can pick up seed packets to plant their own “seeds of sustainability.” The company offers pulses, soybeans, grains, seeds, flax, expeller oils, and *Suntava Purple Corn*. *Healthy Food Ingredients, Booth 734*

ACT ON KEY opportunities rising to the top of converging consumer trends to claim a place on more tables. Join *Ingredion*, *TIC Gums*, and *Kerr Concentrates* at IFT19 to be inspired by on-trend food and beverage concepts—and the ingredient solutions and formulation know-how to bring them to market faster. Now product developers can deliciously pack in plant protein, seamlessly squeeze out sugar, and create cleaner labels—three topics that the companies will address.

Connect with experts at the booth to learn how to pack in plant protein with plant-based isolates, concentrates, and flours and learn about *Ingredion*’s commitment to sustainable North American sourcing of raw materials for these ingredients. Learn how the comprehensive sugar-reduction ingredient portfolio and segment-based sugar-reduction approach can help to squeeze out sugar. Choose from clean ingredient solutions, including non-GM, plant-based, and organic to create cleaner labels.

Another way to connect with *Ingredion* experts is at the following scientific sessions: “Sensory/Consumer Data and Unmet Expectations: The Mother of All Frustration” (Tuesday, June 4, from 10:30 a.m. to noon), “Challenges and Advances in Reformulating Bakery Products With Simple Ingredients” (Tuesday, June 4, from 10:30 a.m. to noon), “Chasing the Perfect Bite: Advancements in the Alternative Meat Landscape and Technology” (Tuesday, June 4, from 12:30 p.m. to 2 p.m.), “Utilizing Sustainability to Drive Value

Across the Supply Chain" (Tuesday, June 4, from 2:15 p.m. to 3:45 p.m.), "Sugar Reduction in Foods: Challenges and Solutions" (Wednesday, June 5, from 8:30 a.m. to 10 a.m.), and "A Holistic Approach to Sugar Reduction in Food and Beverage Applications" (Wednesday, June 5, from 1:15 p.m. to 2:45 p.m.). *Ingredion, TIC Gums, Kerr Concentrates, Booth 2035*

FRUITS AND VEGETABLES

Eating fruits and vegetables in their whole form is one of the best ways to reap the nutritional benefits, but some consumers are looking to processed foods as a source of fruits and vegetables. Product developers realize that fruits and vegetables are value-added ingredients in food and beverage products. In addition to adding nutrition to food products, fruit and vegetable ingredients add color, flavor, and texture, and consumers often perceive products that contain them to be healthier than those that do not. Manufacturers can add fruit and vegetable ingredients to their bars, beverages, and cereals in a variety of forms, from fresh to frozen to freeze-dried and everywhere in between.

LEARN MORE ABOUT the rising star in gluten-free bakery—organic green banana flour from Ciranda. The flour is produced from unripe green bananas that have been gently dried and milled. Using



Photo courtesy of U.S. Highbush Blueberry Council

green, unripe fruits produces a gluten-free base flour with a high percentage of starch for added function. Even better, the use of green bananas allows farmers to receive compensation for their entire crop by using blemished and imperfect fruits that would not be suitable for sale in typical grocery channels, reports the company. Organic green banana flour is perfectly suited for use in muffin, cake, and pancake mixes; extruded snacks and cereals; puffs and biscuits; meat analogues; and more. *Ciranda, Booth 741*

CAROLINA INNOVATIVE FOOD

Ingredients specializes in upcycling North Carolina-grown sweet potatoes. The company reports that it processes tens of millions of pounds of sweet potatoes every year to produce great-tasting and great-for-you liquid and dried sweet potato ingredients.

The ingredients are currently used in a variety of beverage, baking, snack, and meat applications. Clean label trends are here to stay, and claims like Non-GMO Project Verified, allergen free, 100% from sweet potato, and made in the USA align Carolina Innovative Food Ingredients with today's marketplace. *Carolina Innovative Food Ingredients, Booth 1300*

THE NEWEST INGREDIENT from Ocean Spray is *Crunchy Cranberries Sweetened Dried Cranberries*. This baked fruit ingredient is produced using Ocean Spray's proprietary drying process, which makes the cranberries stay crunchier for a longer time, according to the company. What's more, the *Crunchy Cranberries* combine the typical aroma and the functional advantages of sweetened dried cranberries with an exciting crunchy texture. The ingredient is perfect for confectionery, cereal, and snack food applications and as a topping for yogurt and salads. *Ocean Spray, Booth 1660*

ESTABLISHED IN 1933, Phildesco imports and distributes coconut ingredients for confectionery, bakery, cereal, and beverage manufacturers, and for culinary professionals. Ingredients include desiccated, sweetened, and toasted

coconut, virgin and RBD (refined, bleached, and deodorized) coconut oil, coconut flour, creamed coconut butter, coconut milk and cream, and coconut water. The family-owned business develops new ingredients and works with its partners to implement new technologies to improve product processing, packaging, and distribution. *Phildesco, Booth 4821*

TRENDSSETTING COMPANIES, LARGE

and small, are signing up to use the Real Blueberries Inside seal on their packaging to identify blueberry-containing products. In 2018, 2,587 new products used the term, "real" on the label, and the Real Blueberries Seal assures customers that they are getting real highbush blueberries or real blueberry coproducts, according to the U.S. Highbush Blueberry Council.

With heightened awareness of the health benefits of blueberries, consumers are looking for blueberry-containing products. The Real Blueberries Seal helps the product showcase blueberry identity and its many advantages, including texture, flavor, nutritional value, product authenticity, color, and the health halo so important in today's customer-directed marketplace, according to the organization.

Trend watchers identify the role of blueberries in new taste profiles with spices, botanicals, floral, and citrus, where blueberries can complement, enhance, and balance flavors; in synergies with cayenne, garlic, mustard, tamarind, and wasabi; and with herbs from tarragon to mint. The fruitiness of blueberries shines in chocolate-based treats and snacks. Each year, more than 800 new blueberry products are developed in the United States and an increasing number overseas, according to the organization. *U.S. Highbush Blueberry Council, Booth 1429*

A COOKED YOUNG jackfruit has a texture that is similar to pulled pork, so it's no wonder that this versatile ingredient is used as a meat substitute in everything from tacos and pizza to stir-fry and curry. In fact, according to The Jackfruit Company, the jackfruit, which is native to southern India, has been used as a meat

alternative for centuries. Jackfruit is low in calories and is an excellent source of fiber. The jackfruit ingredient that The Jackfruit Company supplies is soy- and gluten-free and is 100% plant-based. *The Jackfruit Company, Booth 5320*

FATS AND OILS

Ingredient companies have created innovative fats and oils that provide a range of functions in food products. They are also developing fats and oils that have a healthier balance of polyunsaturated and monounsaturated fats as more consumers become aware of the benefits of so-called healthier fats. They have made advances such as developing fats and oils that improve the flakiness, tenderness, and taste of laminated pastries and enhance the meltdown, snap, and texture of molded chocolate. They have also found ways to increase the shelf life and quality of frying oils.

AAK INVITES IFT19 attendees to visit its booth to see and taste a few of the latest indulgent and better-for-you bakery, confectionery, and nondairy plant-based product trends. Attendees can taste a range of product concepts, all featuring one or more of AAK's latest multifunctional fat solutions that are nonhydrogenated and low in saturated fat.

Representatives from AAK will be available at the booth to discuss current product and process challenges and offer a wide variety of individual and multi-oil/multifunctionality solutions. The company says that it works together with customers to "codevelop" customized solutions, making the most of two or more companies' combined expertise to ideate and develop innovative new products. AAK also promotes the fact that its coast-to-coast Innovation Center coverage and customer innovation specialists can increase customers' speed to market with innovative new products.

AAK offers a wide range of vegetable oils, including canola, coconut, organic, corn, palm and palm kernel/RSPO Certified/Segregated, soybean/Project Verified Non-GMO, and high oleic sunflower and safflower. With its broad process capabilities and expertise in fats

and oils, AAK develops innovative and value-adding solutions to address formulation challenges of all kinds and across many industries, including bakery, chocolate and confectionery, dairy, animal feed, frying, plant based, special nutrition, and more. AAK's proven expertise is based on more than 140 years of experience within the fats and oils category. *AAK, Booth 1722*

SPRAY RELEASE AND pan oil solutions are formulated by Par-Way Tryson to meet the production challenges customers face while addressing changing consumer demands. Whether improving processing, meeting clean label claims, or crafting a custom solution, food safety and production requirements are a top concern for Par-Way Tryson. *Par-Way Tryson, Booth 1800*

FIND A U.S.-GROWN soybean oil match and a tailored solution to meet baking and frying needs from QUALISOY. The

organization can show manufacturers how to "bring more trust to the table with high oleic soybean oil, a highly stable, sustainably produced, and 100% U.S.-grown ingredient."

Get answers to questions about fats and oils and discuss the benefits of U.S.-grown soybean oil and shortening. View in-booth cooking demonstrations and enjoy snacks fried in and made with high oleic soybean oil. QUALISOY will also participate in a presentation, "The Plant-Based Protein Debate," on Monday, June 3, at 1 p.m. at the IFT Central booth stage. Experts will discuss the rise in popularity of plant-based proteins and share new consumer attitude data surrounding protein.

QUALISOY is an independent, third-party collaboration that promotes the development of the latest enhanced soybean oils and helps build the market for them. Its mission is to connect food companies with the appropriate resources to accomplish optimal formulation. *QUALISOY, Booth 3341*

INGREDIENTS MADE FROM soybeans, canola, and sunflower are produced by CHS for use in food products across many categories. Some key ingredients include refined soybean oil, soybean protein, canola oil, and canola meal. Its joint venture company, Ventura Foods LLC, produces vegetable oil-based products for foodservice and retail, such as branded and custom-made shortenings, dressings, oils, sauces, margarines, mayonnaise, and culinary bases. *CHS, Booth 1756*

COLOR AND FLAVOR

As more consumers look to manufacturers to create products free from artificial ingredients, high-quality, naturally derived colorings and flavorings are more important than ever. Advances in technology, new regulatory approvals, and innovative production methods mean that manufacturers of colorings can now provide bright, vibrant, true-to-life hues for all manner of applications, from confectionery and ice creams to soups and sauces, while allowing consumers to feel good about what they buy. Flavor chemists influenced by the latest trends for global flavors, bold



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flavors, and even the fusion of flavors create flavorings that tap into these trends. Expect to see product concepts at the food expo that feature flavorings that capture the nuances of ingredients and foods from the Mediterranean region, Asia, and Latin America, areas associated with three of the most popular cuisines today.

THE TEAM OF expert flavorists at Callisons developed a unique line of flavors designed to give food and beverage products a competitive advantage. Use the Callisons *Versa* line to enhance, mask, or add signature notes to beverage, confection, and bakery products. The line features six natural ingredient solutions. *VersaMint* elevates, enhances, and accentuates the flavor of products while *VersaMask* reduces and masks off-notes. *VersaBoost* increases sweetness impact, *VersaSmooth* reduces burn and astringency, and *VersaSense* adds sensations like mouthwatering and cooling. Finally, *VersaFull* improves a product's overall body and mouthfeel. The *Versa* ingredients can be incorporated into new and existing flavors. *Callisons, Booth 1052*

BUTTER BUDS FOOD Ingredients offers food manufacturers and specialty food companies on-trend, better-for-you concentrated dairy flavors and other flavor ingredients needed to succeed in today's food and beverage marketplace.

While at the booth, sample several product concepts created with a New Orleans flair to showcase the latest dairy alternative, plant-based flavor ingredients, along with a sampling of organic and clean label flavor solutions.

Buttery Chicken Curry, a nondairy entree, will feature *0.83% Non-Dairy Buds Ghee Type (49505)* and *0.19% Non-Dairy Buds Asia (49518)*. *Keto Bites* will feature *0.38% Non-Dairy Butter Flavor (49504)* and *0.38% Butter Buds 8x Non-Dairy LD (49380)* while *Malted Bark with Pecans* will be formulated with *0.25% Butter Buds Sautéed Butter Flavor (Natural) (66927)*. An *Iced Kringle* will feature *0.40% Natural Ghee Buds (66896)*.

Nondairy specialty flavor ingredients from Butter Buds Food Ingredients offer all the functionality and flavor performance needed to create consumer-pleasing products, without the dairy allergen, according to the company. These dairy alternative ingredients can help developers create dairy-free, plant-based products, ranging from nutritional bars and beverages to cheese sauces, yogurt, and more.

The company offers customer-focused R&D. Its new Applications Lab is staffed with experienced product development specialists who work closely with customer partners, reformulating existing products and developing new ones to respond to market demands with dairy alternative formulations, clean label, and organic solutions. *Butter Buds Food Ingredients, Booth 1434*

A LINE OF GFSI Certified natural and synthetic colors is available from Aakash Chemicals through its subsidiary, Calico Food Ingredients. Calico Food Ingredients offers more than 1,000 custom ingredients, including powder blends, liquids, and oil dispersions.

Aakash Chemicals offers nongenetically modified, naturally derived flavor

enhancers from SciTech Ingredients. The flavor enhancers can be used in beverages, baked goods, protein shakes, nutrition bars, candy, and more. They can be labeled as "natural flavor," per the U.S. Food and Drug Administration and the Flavor and Extract Manufacturers Association, and they are organic compliant, according to the company. The *Boosted Fruit Juice* and *Vegetable Juice Concentrates* can be labeled "fruit juice (or vegetable juice) concentrate, natural flavor." These flavor enhancer ingredients allow formulators to reduce sugar levels or fruit juice in their formulas without losing flavor, the company reports. *Aakash Chemicals, Calico Food Ingredients, Booth 5552*

AS ONE OF the world's leading independent flavor companies, Edlong can help accelerate innovation with its customers by utilizing the authentic taste of dairy. It offers a complete portfolio of flavors that provide the taste consumers expect while adding mouthfeel and richness of character.

Edlong continues to reimagine how the taste of dairy provides unique and delicious benefits to both dairy- and plant-based applications. It is challenging to maintain taste profiles and mouthfeel in applications with reduced sugar or fat, or with added protein. The company reports that its flavors can play a significant role in satisfying consumer demand for permissible indulgence by improving taste profiles with flavor balance while imparting richness in better-for-you applications.

Additionally, Edlong flavors support creativity in both new and familiar applications, as well as help maintain the taste integrity of a gold standard product, according to the company. Edlong works with the Culinary Institute of America to support, educate, and inspire the next generation of chefs.

Visit the booth to enjoy samples and experience what Edlong calls the science and artistry that create authentic dairy taste. Edlong's natural flavors are designed to help product formulators achieve individual clean label requirements, add indulgence, mask nutritional ingredients and off-notes in

Photo courtesy of Callisons



better-for-you products, and elevate a standard product to premium. *Eldong, Booth 2435*

SINCE VISUAL PERCEPTION is the first sense commonly used in selection of foods and beverages, EMD Performance Materials says that it has an ingredient that gives a pearl effect that is sure to be noticed. This year the company is presenting its latest ingredient innovation, *Candurin NXT Silver Blossom*.

The silver pearl effect is based on substrate silica, and the mineral platelets let colors shine smoother, purer, and whiter than existing silver colors, reports the company. The unique pink hue provides an alluring aura of extravagance and seduction, it adds. *Candurin NXT Silver Blossom* can be used in snacks, sauces, powdered dietary supplements, and more, and is suitable for products with halal, kosher, or vegan claims. It is also considered a “non-artificial” ingredient, according to the company. *EMD Performance Materials, Booth 2404*

A DECADE-LONG BREEDING program has resulted in a new sweet potato that serves as the raw material for creating alternatives to carmine and synthetic red colors.

Chr. Hansen commercialized the Hansen sweet potato *Ipomoea batatas* using traditional breeding methods, which resulted in a sweet potato variety with a high per-plant pigment load. The red pigments in the Hansen sweet potato are used to formulate Chr. Hansen’s recently launched *FruitMax* line of plant-based bright red colors that can replace carmine. The red colors will not affect the flavor of the finished product and are heat, light, and oxidation stable, according to the company. See (and taste) for yourself how the colors function in ice cream and slushy product concepts. *Chr. Hansen, Booth 4423*

HEAT-RESISTANT DRY FLAVORS are top of mind for those at GLCC, so that’s what the company will be showing at the IFT19 food expo. Try cookies formulated with these bake-stable encapsulated flavors. The experts at the company have developed some new flavors this year, which

include butter, basil, and hemp. The company is also known for natural extract flavors, replacement juice blends, and wine bases. *GLCC, Booth 3754*

CREATE MEMORABLE SENSORY experiences with flavor and color solutions from Flavorchem. The company offers innovative ingredients that meet the needs of customers around the world. For example, Flavorchem specializes in custom flavor creation for the bakery, beverage, confectionery, culinary, dairy, and nutraceutical segments. The company also provides practical innovation for product development, such as flavor creation, modification, and duplication; product cost optimization; conversion to clean label; and flavor training for its customers’ R&D teams.

The flavor offerings include coffee extracts and concentrates (cold brew and hot brew), natural extracts (botanical and spice extracts, pure vanilla extract, citrus extracts, and tea extracts), and flavor modulators (sweetness enhancers, mouthfeel enhancers, flavor maskers, and vanilla enhancers). It also offers lines of natural colors and synthetic colors. *Flavorchem, Booth 4447*

GNT USA IS bringing back its famous soda fountain, featuring a selection of three fizzy mocktails inspired by the “spirits” of New Orleans. Each sparkling beverage is a play on the flavor profile of a classic New Orleans spirit. There’s the *Crimson Cherry Spritz*, channeling the fruitiness of Southern Comfort; the *Blueberry Juniper Bubbly*, which highlights the spice profile of gin (a subtle homage to the Ramos Gin Fizz, sans the milk, of course); and last but not least, a color-changing *Strawberry Sparkler*, infused with the flavor profile of *Herbsaint*. The beverages will feature a combination of GNT USA’s *EXBERRY* fruit- and vegetable-based colors.

And for hungry attendees, GNT’s culinary team is creating a light bite—a *Veggie Burger Slider* that includes many of the same fruits, vegetables, and plants that the company uses to create its *EXBERRY* colors. The sliders will be served on carrot bread with beet ketchup alongside scratch-made salt and vinegar



Photo courtesy of Chr. Hansen

potato chips, all of which are colored with *EXBERRY* colors. Stop by the booth for a drink, a slider, and to find out how to incorporate *EXBERRY* colors from fruits and vegetables into food and beverage products. *GNT USA, Booth 1035*

A NEW VARIETY of customized, environmentally friendly *GCI Smoke Type Flavors* that are free from by-products of combustion are available from Gold Coast Ingredients. *GCI Smoke Type Flavors* can be made as organic certified, natural, not genetically modified, water-soluble, or oil-soluble. They come in both powder and liquid forms. New flavor profiles include *Hickory Smoke*, *Mesquite Smoke*, *Applewood Smoke*, *Oakwood Smoke*, *Cherrywood Smoke*, and *Cedarwood*.

GCI Smoke Type Flavors can be used in food and beverage applications such as sauces, marinades, seasonings, meat, poultry, seafood, vegetarian proteins, snack foods, cocktail beverages, coffee, confectionery products, and more. *Gold Coast Ingredients, Booth 1735*

CHOOSE FROM A selection of natural, natural/artificial, and artificial flavors in liquid and powder forms from Carmi Flavor & Fragrance. Hundreds of off-the-shelf formulas are available in those three formats and as certified kosher, organic, vegan, and sugar-free. The company also specializes in custom formulation and can create a one-of-a-kind flavor for its customers’ food or beverage application. *Carmi Flavor & Fragrance, Booth 3641* »»

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ELIMINATE TITANIUM DIOXIDE with a new Innophos solution that provides the whiteness and refractory properties of titanium dioxide while adding nutritional benefits such as calcium fortification.

Titanium dioxide is widely used in the food industry to achieve whiter and brighter color and to extend shelf life in foods that are sensitive to UV light. However, as consumers have become increasingly concerned about potential health and environmental risks associated with titanium dioxide, food manufacturers are taking the initiative to find safer alternatives. Innophos has responded to this industry challenge with a science-backed solution to replace titanium dioxide in confectionery, dairy, and bakery applications.

As consumers demand higher-quality ingredients, manufacturers partner with Innophos for help in simplifying labels and increasing the nutritional content of their products. Visit the booth to learn more about titanium dioxide alternatives as well as other clean label and healthy lifestyle solutions that will take brands to the next level. *Innophos, Booth 256*

IT'S NO LONGER enough to have a product that is simply hot. Consumers want heat that adds depth and flavor. For example, they want their habanero hot sauce to add not only some kick to their food, but also a fruity flavor note. Solving the heat puzzle isn't always easy, but Kalsec experts will be at the IFT19 food expo to point food formulators in the right direction.

Kalsec emphasizes that its experts not only understand heat, they also know how to manage it. The company's heat portfolio sets the standard for the industry, and its heat experts will help customers solve the heat puzzle in a fun, tasty, and interactive way, according to the company. Looking for mild heat with a touch of citrus? Or maybe heat that has no boundaries? Which peppers are trending and how are they used? Meet with Kalsec experts to deconstruct heat and experiment with flavors during hands-on demonstrations. Taste heat like never before and walk away with an understanding of

what consumers want. It's what's hot right now. *Kalsec, Booth 4431*

THEY CALL ME *StellarYellow*. Lycored plans to highlight its vibrant red to yellow and orange spectrum range of naturally derived stable colorants. Some of the newest include *StellarYellow*, *SteadfastScarlet*, and *OrangeOvation*.

The colors are made from lycopene extracted from the company's custom-bred tomatoes. Lycored tests the colorants for stability across applications such as flavored waters, UHT-treated dairy drinks, juice-based beverages, hard-coated confectionery, cheeses, prepared fruits and syrups, yogurts, fortified gummies, and surimi seafood.

"We gave every color in the palette a new name to better reflect their vibrancy and stability," says Christiane Lippert, head of marketing, food, at Lycored. "Our color collection's new 'personalities' present a catchy yet simple way for us to convey to our markets and customers the high-quality and stability benefits of our color solutions for a wide variety of food and beverage applications." *Lycored, Booth 801*

THE SWEET BROWN flavoring specialists at PROVA develop natural extracts, natural and artificial flavors, organic vanilla extracts in both liquid and powder form, and cocoa and coffee flavors and extracts (including organic and fair trade).

The company will showcase vanilla extracts and additions to its line of vanilla alternatives, including *Natural PROVANIL-US7*, a cost-effective, high-performing alternative to natural vanillin. It also will highlight its extensive line of caramel flavors—more than 35 varieties—including standouts like dulce de leche and butterscotch. Both liquid and powder forms are available. Visit the booth to talk to flavor experts and try product concepts made with masking flavors, including flavors specifically designed to mask the off-notes associated with pea, whey, hemp proteins, and more. PROVA also offers a line of organic ingredients to help manufacturers create products with the clean

labels that consumers are demanding these days. *PROVA, Booth 1641*

ON-TREND INGREDIENTS AND innovative, flavor-forward beverage solutions are on the menu at S&D Coffee & Tea's booth. Sample nitro teas, flavored cold brew coffees, functional lattes, cold brew ice cream, and more. The company has extensive expertise in coffee and tea extraction and a company-wide commitment to sustainable practices. The company says its product developers and food scientists are paving the way for a new generation of ingredients that appeal to healthier and socially conscious consumers. *S&D Coffee & Tea, Booth 2525*

CHOOSE FROM A rainbow of color options from Roha USA. The company manufactures synthetic and natural colors for the food and beverage and pet food industries. Its brands include *Idacol* synthetic colors, *Natracol* natural colors, and *Futurals* ingredients that impart color and can be labeled as the name of a fruit or vegetable juice or extract. *Roha USA, Booth 4547*

GRAINS

The goodness of grains is top of mind for both product developers and consumers. From wheat, corn, and oat to ancient grains, sorghum, and sprouted grain flour, these ingredients offer functionalities like taste and texture to food products. Whole grains and ancient grains appeal to consumers seeking healthier food options while giving manufacturers the opportunity to call out the ingredients to set their products apart from others. Some consumers still demand gluten-free foods, so there are plenty of gluten-free grain and flour ingredients available to manufacturers. Suppliers are also bringing more organic and non-GM versions online.

DON'T SACRIFICE FLAVOR, color, or function for clean labels. Briess Malt & Ingredients produces specialty ingredients that are minimally processed using no artificial additives, preservatives, colors, or flavors, which it says maintains the natural integrity of the raw grain or

starch while developing flavor, color, and function.

The company will offer samples of granola made with *Insta Grains Ready-to-Eat Pregelatinized Grains*. These grains add whole grain content and help improve the taste and visual appeal of the finished product. It will also offer a variety of baked goods made with *Bries Specialty Malt Flours*. The 100% pure whole grain malt flours give baked goods and pet food natural color and flavor.

Take the opportunity at the booth to learn about *InnoSweet Sprouted Whole Wheat Powder*, which allows food product developers to reduce or eliminate added sugars while adding whole grain. Ask about the company's large portfolio of specialty malts, malt extracts, malted milk powder, gluten-free sweeteners, and sprouted, roasted, and pregelatinized grains. The ingredients are produced in the United States and are not genetically modified. There are also gluten-free and organic options. *Briess Malt & Ingredients, Booth 1642*

FOR A COMPREHENSIVE collection of grain ingredients, visit Grain Millers. The company is a processor of oats, corn, flax, natural oat fibers, functional flours, oat hydrocolloids, ancient grains, wheat, barley, rye, triticale, and grain mixes. The ingredients are available in conventional, certified organic, certified gluten-free, and Non-GMO Project Verified versions. *Grain Millers, Booth 4541*

ARDENT MILLS OFFERS a broad range of traditional and organic flours, whole grains, customized blends, and innovative specialty ingredients and products. The company's ingredients are backed by a coast-to-coast network of more than 40 community mills, an artisan commercial bakery, its Mobile Innovation Center, and its Ardent Mills Innovation Center, all located in the United States, Canada, and Puerto Rico.

Stop by the booth to learn how new innovations from Ardent Mills and The Annex by Ardent Mills are transforming what's next in grains and unique plant-based ingredients. Some of these include organic whole grains and flours; *Primo*

Mulino Neapolitan-style Pizza Flour; and *Ultragrain Whole Wheat Flour* for whole grain nutrition with white flour appeal. The company also offers *Nature's Color Pure Purple Barley* and *Nature's Color Blackjack Barley* in kernels, flakes, and flour, and identity-preserved ancient and heirloom grains in crisps and IQF forms. Its chickpea flour meets consumer demand for nutrient-dense, plant-based protein, while its intact grains are produced for artisan bakers and foodservice customers who want cleaned grains ready for in-house milling.

Ardent Mills partnered with Colorado farmers on a new American-grown variety of quinoa and in supporting water conservation and soil growth. Finally, taste ready-to-eat cookie dough and brownie batter samples made with *SafeGuard* flour and learn how the SafeGuard Treatment and Delivery System can assist in protecting your brand and business. *Ardent Mills, Booth 3413*

A MANUFACTURER OF gluten-free products, Farmo deals entirely with the development, production, and marketing of its products. Its research and development specialists continually formulate new and innovative products and work to improve the flavor and nutrition of gluten-free products.

The company develops and manufactures gluten-free products in four categories. Its gluten-free pasta products come in a variety of shapes and are made with legumes, grains, and vegetables. The gluten-free pasta is used in a line of ready meals called *EasyPasta*, which contain pasta and dehydrated ingredients to make a creamy, cheesy meal in a short amount of time. The other two categories of products deal with bakery. One is baking mixes (bread, pizza, pasta, cakes, and pancakes), and the other is bakery products (cakes, cookies, crackers, and breadsticks). *Farmo, Booth 5120*

A NEW LINE of crisps can help food manufacturers improve the nutritional value and product performance of snacks, bars, and baked goods. The first *Firebird Artisan Crisp* to debut in the line is the

Suntava Purple Corn 50% Protein Crisp from Firebird Artisan Mills. The crisp combines *Suntava Purple Corn* from Healthy Food Ingredients with a plant-based protein and has an appealing, crunchy texture and purple color that comes from a naturally derived source. *Firebird Artisan Mills, Booth 4058*

MORE THAN 600 farm families own LifeLine Foods, a corn ingredient supplier to the food industry. The company purchases more than 25 million bushels of corn every year from Midwest corn growers and then uses the corn to produce a variety of corn ingredients, including corn grits, corn meals, pregelatinized corn flour, and masa. The company recently opened a 10-ton specialty corn mill that produces specialized ingredients like organic, certified whole grain, and Non-GMO Project Verified corn ingredients that meet consumer demands. Stop by the booth to learn more about the ingredients and to play a game of cornhole. *LifeLine Foods, Booth 1756*

OATS ARE EXTREMELY adaptable to a variety of flavors and textures. Richardson Food & Ingredients will highlight three different oat-based ingredients to show how oats can be used in a range of applications. The product



Photo courtesy of LifeLine Foods

concepts formulated with these oat-based ingredients are a health-conscious multigrain bar that contains plenty of fiber and is low in sugar, a plant protein trail mix, and an indulgent raspberry and chocolate snack bite. The company's coated whole grains and granola clusters are specially formulated to enhance the appearance, taste, and texture of food products, and to meet the functional needs of food formulators. *Richardson Food & Ingredients, Booth 219*

NUTS, SEEDS, AND LEGUMES

Nutrient-dense ingredients on their own, nuts, seeds, and legumes also serve as functional food ingredients, particularly the different forms and derivatives of them, such as ground, flours, oils, and proteins. Whole nuts and seeds add texture, flavor, and visual appeal to foods while legumes like lentils and beans are value-added ingredients in packaged soup and rice products. Now ingredient manufacturers are emphasizing the functionalities of peanut and tree nut oils in applications like baked goods, dressings, and marinades and pointing out how bean and lentil flours and protein powders serve as thickening agents, texture enhancers, and ingredients that can enrich products with plant-based protein.

FOR SNACKING INSIGHTS, trend-inspired samples, and so much more, be sure to visit the Almond Board of California's (ABC) booth. With the latest research and live demonstrations, ABC's industry and culinary experts will be available at the booth to address questions about California almonds.

Chef Rob Corliss of All Things Epicurean will be available for individual or small group California Almond Solution Sessions, offering a deep dive into the inspiration for this year's IFT samples and assistance with any inquiries on formulating with almonds. Visit ABC's booth to schedule a meeting with Chef Rob during IFT19 or contact foodprofessionals@almondboard.com to request an appointment.

Almond Board of California supports almond growers and processors through

a research-based approach to all aspects of marketing, farming, and production on behalf of the more than 6,800 almond growers and processors in California; many of these operations are multigenerational family businesses. Since 1973, the board has invested \$80 million in research in areas such as almond production, quality, safety, and nutrition, and the environmental aspects of farming. *Almond Board of California, Booth 4013*

LEARN ABOUT THE newest innovation in almond ingredients—*Blue Diamond Almond Protein Powder*—from Blue Diamond Almonds Global Ingredients Division. The ingredient not only syncs with consumers' and manufacturers' growing interest in plant-based ingredients, but it also fills a genuine need for a better-tasting, plant-based protein source, according to the company.

Blue Diamond Almond Protein Powder has a clean taste and an extra-fine texture, which are important differentiators from other plant-based proteins and ones that product developers find appealing for their new product formulation projects. In addition to its favorable flavor profile, *Blue Diamond Almond Protein Powder* is gluten-free, dairy-free, and soy-free, and is not genetically modified, allowing manufacturers more versatility in formulating great-tasting, "free-from," protein-rich foods and beverages.

Visitors to the booth will have the opportunity to sample the almond protein powder, almond butter, and almond flour in various applications. They'll also discover how almond ingredients can elevate both taste and quality of nutritionally focused and plant-based food and beverage products. Blue Diamond experts will also be on-site to offer tips for formulating with almonds in various applications and discuss the nutritious and heart-healthy benefits of almonds in all their forms. *Blue Diamond Almonds Global Ingredients Division, Booth 3749*

GOLDEN PEANUT AND Tree Nuts offers a full line of all-natural, plant-based dry and liquid ingredients. From high-protein, low-fat roasted peanut flours to



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roasted aromatic peanut oils and peanut extract, the company's specialty ingredients offer the plant-based protein, non-GM, gluten-free options consumers are looking for while providing the roasted peanut flavor they love.

Peanut flour adds roasted peanut flavor and protein with less fat than whole peanuts or peanut butter, and it helps bind fat in confections and baked goods. Roasted peanut oil and peanut extract are highly aromatic 100% peanut oils that provide an intense roasted peanut flavor and aroma at very low usage rates. The ingredients are made with U.S.-grown high oleic peanuts, resulting in extremely stable products with extended shelf lives.

In 2014, the company began diversifying into tree nuts, bringing the same expertise to those markets. Golden Peanut and Tree Nuts' Processing and Distribution (P&D) group is an established and reliable specialty food importer, processor, and distributor, according to the company. The P&D group specializes in nut ingredients, from roasted and chopped pieces to gourmet butters, and offers a full range of processing services at its SQF processing plants in Lodi and Modesto, Calif. *Golden Peanut and Tree Nuts, Booth 3722*

WILD BLACK WALNUTS stand out in the nut world because of their distinct, bold flavor, incredible versatility, and impressive health benefits. Hand-harvested in the United States every fall by

Missouri-based Hammons Products, they are one of a few crops still picked by hand, making them a unique and sustainable nut. In a first-of-its-kind study completed in 2018, researchers at the University of Missouri confirmed that black walnuts contain molecular compounds called phytosterols, which have been shown to help prevent obesity, diabetes, and cardiovascular disease while promoting lower cholesterol, lower inflammation, and anticancer activity in the body, according to Hammons Products. Phytosterols have previously been found in English walnuts, but researchers discovered black walnuts are a richer source of the health-promoting molecule.

"The black walnut is already an important crop in the Midwest, but we are beginning to see it still has enormous potential," said Chung-Ho Lin, an associate research professor of forestry in the University of Missouri's School of Natural Resources and Center for Agroforestry.

Wild black walnuts serve as a gluten-free, non-genetically modified, and sustainable ingredient for a wide range of food products. Large pieces are well suited for ice cream and confections while smaller sizes are ideal for brownie mixes, energy bars, and toppings. Visit the booth to sample the unique qualities of wild black walnuts and pick up more information about the study, as well as background about Hammons Products. *Hammons Products, Booth 4629*

PLANT-BASED NUTRITION AND sustainability is the focus of Cosucra. The company will serve several product concepts that feature some of its plant-based ingredients. Try almond milk made with *Pisane* pea protein; a gluten-free cookie made with *Nastar* functional pea starch, which provides crumb structure and strength when replacing gluten; and a plant-based burger made with *Pisane* pea protein and *Swelite* functional pea fiber for juiciness, shape control, and excellent binding of water/fat (1 part *Swelite* binds 5 parts water and 5 parts fat).

The company believes that its technological, sustainability, and

farm-to-fork traceability makes it well-positioned to meet the increasing demand for plant-based ingredients. It has launched operations in the United States, Canada, and Mexico during the past 12 months. This includes an investment at a facility in Belgium to increase the capacity of *Pisane* pea protein, *Swelite* functional pea fiber, and *Nastar* and *Nastar Instant* (pre-gel) functional pea starches. *Cosucra, Booth 655*

TWO CHICKPEA INGREDIENTS recently received non-GMO verification from the Non-GMO Project organization. *Artesa Chickpea Flour* and *Artesa Chickpea Protein*, produced by Nutriati, offer manufacturers the taste characteristics, sensory characteristics, and functionality in formulations in which they are boosting the protein amount or replacing gluten.

"The chickpea also gets good marks when it comes to sustainability," says Devin Stagg, chief operating officer of PLT Health Solutions. "Chickpeas create their own fertilizer by fixing nitrogen from the air, which means significantly lower use of chemical fertilizers and healthier soils. They also require significantly lower use of water and pesticides in production. Chickpeas have the lowest carbon footprint of any protein starting materials. These are all issues that consumers increasingly value in the food and supplement choices they make. We're pleased that Nutriati has been

able to achieve verification by the Non-GMO Project." *PLT Health Solutions, Booth 1525*

DAIRY

Dairy products and ingredients offer several functionalities that address a range of formulation requirements. In its neutral-tasting concentrate and isolate forms, dairy adds protein to bars, snacks foods, and workout drinks. In its liquid form, it provides creaminess to beverages and desserts. As butter, it offers richness and enhances crispiness and browning, and in cheese form, it boosts savoriness and flavor. As far as nutrition is concerned, dairy products and ingredients are rich in protein and minerals such as calcium and can be used to boost the nutritional profile of different kinds of food and beverage products.

MILK SPECIALTIES GLOBAL, manufacturer of whey protein isolate, will highlight applications that use the company's most versatile ingredients, all of which are suitable for today's active, on-the-go lifestyles. For consumers who are lactose sensitive or follow a keto lifestyle, Milk Specialties Global is showcasing *ZERLAC*, a lactose-free whey and milk protein ingredient. Visitors to the booth are invited to try *ZERLAC* in a lactose-free keto cold brew that uses *ZERLAC MPI90*, a well-rounded ingredient that contains all the essential amino



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acids needed to help promote muscle and bone health and satisfy hunger.

Attendees with a love for protein bars will have the opportunity to sample tropical-flavored bars made with Milk Specialties Global's most versatile bar ingredient, *BARsoft*. A highly functional protein designed to provide a soft texture, *BARsoft* provides an optimal sensory experience with extended shelf life, according to the company, as well as the nutritional benefits of complete milk proteins—all while reducing moisture migration.

In addition to trying great-tasting samples, visitors can meet with Milk Specialties Global's sales and R&D experts, who can answer questions about the company's versatile ingredients. *Milk Specialties Global, Booth 1755*

IDAHO MILK PRODUCTS processes more than 1.1 billion pounds of milk every year—with exclusive focus on milk protein concentrate and isolate, milk permeate, and cream.

The company began operations in 2009, sourcing milk from three of the largest independently owned and operated dairies in the United States. As part of commemorating its 10-year history, the company has embarked on a \$30 million project to increase capacity by a third. The project is expected to be completed by August 2019 and will accommodate an additional 1 million pounds per day of locally sourced milk. The project includes investments in new R&D capabilities, enhanced employee facilities, and an expanded warehouse.

Two recent awards added third-party proof of the quality of the company's products. Earlier this year Idaho Milk Products was awarded 1st Place, Best of Class for its *Milk Protein Isolate* and 2nd Place for its *Milk Protein Concentrate* at the 20th U.S. Championship Cheese Contest. *Idaho Milk Products, Booth 1718*

SINCE ITS FOUNDING in 1954, Saputo has been a producer and supplier of dairy ingredients and products sold in more than 40 countries. It sells its own branded products as well as product labeled under its retail and foodservice customers' brand names. The company has 62

manufacturing facilities and approximately 15,000 employees across five divisions, operating through three sectors: Canada, the United States, and internationally. The divisions produce, market, and distribute various cheeses as well as a complete range of dairy products and ingredients, including milk powder, whey powder, and whey protein concentrates. *Saputo, Booth 2204*

FIRST CHOICE INGREDIENTS is a leading manufacturer of concentrated dairy flavors created through natural fermentation and reaction technologies. The company offers stock products as well as custom flavor work and unique solutions—whether an aged cheddar cheese flavor or a complex flavor system used in its concentrated Alfredo base. Core ingredients include cheese concentrates and flavors, butter concentrates and flavors, cream concentrates and flavors, milk concentrates and flavors, cultured dairy concentrates and flavors, and non-dairy specialty ingredients. *First Choice Ingredients, Booth 735*

TEXTURE AND STABILITY

Starches, gums, and emulsifiers play important roles in food and beverage applications, from rounding out a beverage's mouthfeel to thickening a sauce to stabilizing a yogurt. Ingredient suppliers have developed sophisticated ways to measure and analyze texture and then translate that into a lexicon that product developers can use to differentiate their products from the competition. With a consumer focus on natural products, more and more manufacturers are looking to incorporate ingredients that won't impact labels negatively, and many ingredient companies are creating clean label options for a range of applications.

AIDP IS A provider of functional ingredients, with a focus on extensively researched ingredients that meet consumer demand for wellness and healthy aging. The company is committed to sourcing quality ingredients and providing proprietary solutions that address formulation challenges. As ingredients mature and develop in the marketplace,

consumers want new delivery forms beyond the traditional supplement formats. Consumers are also looking to foods and beverages to provide extra health benefits.

At IFT19, the company will feature a natural vegan alternative to gelatins for bars, pastries, and other food items. AIDP is the exclusive distributor for Gelymar, whose carrageenan ingredients are sustainably sourced from cold-water seaweed and are vegan and gluten-free. AIDP is also the exclusive distributor for Algaia, whose *Satialgine DVA* is a next-generation seaweed extract that provides a rich and creamy texture in dairy and nondairy/vegan desserts. These alginates and carrageenans are used worldwide to make protein bars moist, preserve baked goods, and replace gelatin in health products. *AIDP, Booth 1512*

SPECIALTY WHEAT PROTEIN and starches from MGP Ingredients are designed to help meet the consumer demand for healthy, nutritious foods. Combining innovation with in-depth experience and expertise, MGP



Photo courtesy of Ingredients Solutions

Ingredients provides quality ingredients that align with current trends such as Non-GMO Project Verified, clean label, and protein- and fiber-enhanced.

The company's plant-based textured proteins enhance protein content in vegetarian and vegan products. The unique fibrous structure replicates the look and texture of meat, making it suitable for meat, poultry, and seafood extensions. The proteins are available in a variety of shapes, sizes, and colors. An application featuring the textured wheat protein will be available for sampling at the booth.

Other prominent ingredients in MGP Ingredients' portfolio include wheat protein isolates, lightly hydrolyzed wheat proteins, resistant wheat starches, cook-up starches, and instant starches. The company's commitment to quality in ingredient production has consistently earned it a score of Grade AA given by BRC Global Standards for Food Safety. *MGP Ingredients, Booth 435*

WHETHER EGG-FREE, FAT-REDUCED, or free of animal products, health-conscious and environmentally aware consumers are requesting alternative food ingredients. WACKER Chemical Corp. produces innovative ingredient solutions for formulating food products that meet these consumer demands.

The company's multifunctional *CAVAMAX* cyclodextrins can be used to produce egg-free bakery products, cholesterol-free mayonnaise, and icings without *trans* fat. In egg-free bakery applications, cyclodextrins are said to enhance the processing properties of the batter and the crumb structure. Cyclodextrins can contribute to the spreadability of vegan spreads and provide emulsifying and stabilizing effects in products like mayonnaise. They also can improve the consistency of no *trans* fat icings. *WACKER Chemical Corp., Booth 2337*

SEVERAL NEW INGREDIENT lines and applications will be featured at the Ingredients Solutions booth at the IFT19 food expo. These include propylene glycol alginate, which is commonly used in sauces and dressings to impart a smooth texture while helping to maintain

emulsion stability. The ingredient is also gaining use as a foam stabilizer in craft beers and is available in a range of viscosities.

Other ingredient offerings include microcrystalline cellulose, which comes in both colloidal and noncolloidal grades for a variety of applications, including frozen desserts, creamy salad dressings, and sauces, and methyl cellulose, a hydrocolloid that exhibits the ability to build viscosity as it is heated, making it useful in vegetable-based meat alternatives for improved texture and binding when heated. There's also konjac gum, which exhibits a strong gelling synergy with kappa carrageenan that can be used to produce strong, heat-stable gels for a variety of applications—from vegan dessert gels to plant-based meat and dairy analogues, and gellan gum, available in high-gelling forms for use in products like dessert gels and low-gelling form to stabilize various beverages, from nut and soy milks to dairy-based chocolate milk.

Ingredients Solutions offers full technical support from the company's R&D and QA lab. Booth visitors are invited to visit with the team of hydrocolloid experts. *Ingredients Solutions, Booth 3221*

WITH 17% OF consumers claiming to read ingredient labels, the clean label trend is more relevant than ever. To meet the needs of the market, Tate & Lyle is expanding its line of clean label starches.

Several new non-GM starches will be added to the line, including new film formers and gelling, thickening, bulking, and functional powder starches. Additionally, two new varieties of *CLARIA* are being introduced: *CLARIA Essential 330 LM*, which improves moisture management in dry soup or sauces, and *CLARIA Instant*, designed for improved dispersion in formulations with high solid content and foods processed under low shear conditions, such as bakery cream fillings. Both ingredients enjoy the benefits of the entire *CLARIA* line, which can be labeled as corn starch and provides functionality similar to a modified starch while delivering the neutral color and taste desirable in a clean label product.

To help demystify the science around these and other starches, Tate & Lyle

recently launched the Texture University webinar series, which is designed by scientists, for scientists. To date, more than 500 scientists have participated in the first two webinars. The third module in the series, *Formulating With Instant Starches*, will be offered in June. *Tate & Lyle, Booth 5353*

LEARN HOW TO "jazz up your formulations" with on-trend ingredient innovation from ICL Food Specialties. A jazz theme and photo booth will be the backdrop to highlight the company's ingredient innovations, along with novel prototypes featuring New Orleans flavor.

Among the product concepts visitors to the booth will be able to enjoy are creamy cheesy grits that show the benefits of the *JOHA* stabilizing system, topped with succulent shrimp showcasing *KATCH* for seafood applications.

A vegetarian andouille sausage will feature the *ROVITARIS* line, bringing the expected taste and texture today's on-trend consumers demand along with unexpected protein. Visitors can top off their product sampling with some lower-sodium king cake that showcases the *Levona Allegro* leavening system and then wash it down with coffee and plant-based creamer featuring *JOHA B 50*.

ICL Food Specialties continues to expand its reach and seek new protein sources and opportunities of differentiation for its customers. Visitors to the booth are invited to learn more about the company's evolving portfolio and solutions that can deliver the texture, taste, and stability discerning consumers demand. *ICL Food Specialties, Booth 1123*

AMANO ENZYME WILL introduce new enzymes that deliver savory and cheese flavors to protein applications—and also improve solubility for protein shakes.

The company will highlight its new *Protein Glutaminase "Amano" 500 (PG 500)*, a protein glutaminase believed to be the first food enzyme to improve the solubility of proteins at low pH levels. The company considers *PG 500* a breakthrough development for beverage companies wishing to develop fruity protein shakes, as well as other products.

Amano will also showcase several

new enzymes designed to improve the quality and production capability of coffee and tea. An enzyme for use in coffee reduces the viscosity of coffee, improving filtration speed and increasing production capability for both hot and cold brew coffees without affecting flavor. Enzymes designed for tea will not only improve flavor but also increase yield for hot and cold brew teas, according to the company. These enzymes will increase the aroma of the tea product, decrease turbidity, and improve taste. The result is a richer, tastier, and more aromatic tea. In addition, the enzymes will increase product clarity, enhance color, and improve product yield.

Amano, a specialty enzyme supplier, develops enzymes for a variety of foods and beverages, including dairy and meat; baked goods and seasonings; vegetables and protein products; and coffee, tea, protein, and alcoholic beverages. The company considers itself a go-to source for custom and specialty enzyme applications. *Amano Enzyme USA, Booth 2619*

FOR THE PAST 80 years, Colony Gums has provided cost-effective gum and stabilizer systems to the food and beverage industry. The company's knowledgeable team of food science experts guides customers in the creation of a specific stabilizer system that meets their product needs. Alternatively, the team can assist in imparting functionalities such as texture and stability by using a standard hydrocolloid. Colony Gums' *TrueGum* line has received Non-GMO Project Verified status. The line includes various gums and stabilizers such as xanthan, guar, locust bean, agar, gum arabic, and carrageenan. *Colony Gums, Booth 5447*

QUALITY INGREDIENTS FOR the food, beverage, and nutritional industries will be featured in a variety of sweet and savory southern-style applications at the Grain Processing Corp. (GPC) booth.

A tasty *New Orleans-Style Jambalaya* will highlight the thickening and stabilizing properties of *PURE-GEL* modified starch. A tempting *Southern-Style Dessert* will feature *INSCOSITY* instant modified starch. Additional GPC specialty

starches include *PURE-COTE* coating/film-forming starches, *PURE-SET* thin-boiling starches, and *PURE-DENT* unmodified and specialty modified starches.

A delicious *Frozen Latte* and a nonalcoholic *Frozen Hurricane* will demonstrate the dispersion properties of *MALTRIN QD* (quick dispersing) malto-dextrin. *MALTRIN QD* carbohydrates also add body and mouthfeel to frozen treats without dramatically decreasing freezing points, according to the company. The company's *MALTRIN* ingredient line offers premium maltodextrins and corn syrup solids plus tapioca maltodextrins and tapioca syrup solids. *Grain Processing Corp., Booth 3231*

SAFETY AND QUALITY

Producing safe, high-quality products that retain their flavor over time is a top goal for any food and beverage manufacturer. The exhibiting companies in this category work to provide safety and quality ingredient solutions to prevent premature staling, mold and microbial growth, and flavor degradation so that manufacturers can present consistent, stable products again and again. Learn about the various functionalities of these ingredients as well as options that allow manufacturers to produce products that have the simple, clean labels that some consumers desire.

BAVARIA CORP. MANUFACTURES clean label antimicrobials, food safety ingredients, functional ingredients, and livestock feed additives. The company's line of natural food ingredients can be used in marinades, injections, and seasoning mixes. The ingredients can also be used in meat, RTE foods, dips, spreads, salads, dressings, bakery, dairy, beverages, and many other food products.

The company's latest innovations include four clean label ingredients. *Bapro NDBS* is derived from beef collagen and is said to reduce water activity, increase yield, and improve sliceability in multiple applications, including finely cut, emulsified, tumbled, and injected meat products. *bioTecta LBP*, an antimycotic based on plant extracts, can inhibit the

microbial activity of microbes, including yeasts, fungi, and gram-positive bacteria. *bioTecta 200 Express* powder is said to replace calcium propionate in bakery products, bakery premixes, and fresh or dried pasta. *Protecta Super V* can provide more than three weeks of protection against common spoilage organisms in raw chicken and meat in multiple applications.

Bavaria Corp.'s sister company, tecnofos USA, manufactures food grade specialty phosphates in the United States using raw materials from Europe. *Bavaria Corp., Booth 2604*

ATTENDEES ARE INVITED to visit Kemin Industries at IFT19 to find out how the company's formulation expertise and portfolio of shelf-life solutions can help manufacturers achieve label claims that give consumers what they are seeking.

The company will feature several new and expanded ingredient lines for a range of applications, including corn and flour tortilla solutions. The lines include everything from complete drop-in solutions and premixes to individual functional ingredients, including mold inhibitors, enzymes, emulsifiers, and gum blends. Solutions are available in liquid and dry varieties as well as clean label, organic, and non-GM options.

When it comes to fat and oil solutions for snack food and bakery products, Kemin offers a full range of antioxidant solutions, including *GT-FORT*, a consumer-friendly line of GRAS plant extracts that assists with oxidation control, significantly delaying lipid oxidation to lengthen shelf life and maintain brand consistency.

For meat and poultry solutions, Kemin offers both shelf-life extension and food safety options that help solve color, flavor, and microbial challenges. In addition to assisting food and beverage manufacturers maintain safety and freshness, the experts at Kemin are available to help with ingredient sourcing, handling, processing, and delivery. *Kemin Industries, Booth 3549*

INNOVATIONS IN SHELF-LIFE science through functional blends, flavors, and antimicrobials will be highlighted by

Photo courtesy of Kemin Industries



fragrant spices like coriander, cloves, and cinnamon. *South African Chakalaka Spice* is an expertly crafted mix of red bell pepper, crushed chiles, and fragrant spices modeled on the classic South African bean relish of the same name. *Tunisian Couscous Seasoning* is a bright, aromatic blend of turmeric, cumin, coriander, cardamom, chile, garlic,

Hawkins. Among the specialties the company will showcase are clean label options, custom solutions, and natural blends, including certified organic vinegar and dry vinegar as well as the *BindTite* and *NatBind* lines of functional blends.

BindTite addresses color and flavor oxidation suppression and microbial and pathogen control in starch and hydrocolloid systems, starch systems for multi-step processing, and specialty protein products. The company's *NatBind* ingredients family is composed of phosphate alternatives that improve texture, moisture retention, and fat stability, and slow the rate of oxidation. *Hawkins, Booth 2637*

SAUCES AND SEASONINGS

Seasonings and sauces take foods to new levels of flavor and texture. They transform foods into something that excites the palate, lets consumers experience the flavors of cuisines from around the world, and adds distinction. Product developers have learned that many consumers want new experiences from their foods and have begun using spices that offer varying heat sensations or seasoning blends that offer layers of flavor and aroma, for example.

SHOWCASING A NEW line inspired by iconic African flavors, Woodland Foods will feature four spice blends designed to appeal to globe-trotting experience seekers interested in the regional cuisines and ingredients of Africa.

Suya Spice, based on a classic Nigerian rub for kebabs, balances the heat of cayenne and crushed chiles with the mild, nutty flavor of almonds and

and onion balanced by tart lemon peel, ginger, and fragrant saffron. Finally, *Hibiscus Chile-Lime Salt* offers an elegant, flavorful combination of spicy chile peppers, tart hibiscus flower, and refreshing lime that complements a wide array of foods and drinks. *Woodland Foods, Booth 4055*

MAKING A CONSCIOUS effort to reduce its overall global carbon footprint, Kalustyan Corp. has opened new doors by working hard to achieve additional Rainforest Alliance (RFA) certifications on its organic ingredient line. Kalustyan's customers now have access to a newly expanded line of spices and herbs certified by the RFA. In addition, the company's essential oil division offers a full line of oils, including sage, lavender, and oregano, with the essential oil distilleries following the same commitment to the environment by using waste product to power their stills. *Kalustyan Corp., Booth 1811*

THE TEAM AT Asenzya, a custom seasoning company, is known for touring the country and diving deep into the most exciting new flavor profiles. From the rise of authentic Mexican cuisine to an increasing consumer interest in Asian flavors, Asenzya's culinary experts collaborate with their researcher and scientist peers to offer innovative seasoning solutions and functional products. The company will bring the taste of the Big Easy to IFT19. Using custom blends, Asenzya will be serving classic po' boy sandwiches along with a second Cajun classic. Attendees are invited to stop by and sample the best of New Orleans' food scene without ever leaving the convention center. *Asenzya, Booth 713*

EXPO ATTENDEES ARE invited to visit Mizkan America and sample delicious, chef-created bites that feature Mizkan's organic vinegars, peppers, and denatured spirits. Each day, a different flavorful bite will be offered in the morning and afternoon, complemented by a bright and refreshing shrub drink.

Among the company's pepper offerings are diced and pureed jalapeños, green and red chiles, chipotles, tomatillos, and poblano peppers. The denatured spirits include dark and light rum, French brandy, tequila, bourbon, whiskey, vodka, and moonshine. Mizkan's organic vinegar line includes apple cider, white distilled, balsamic, red wine, white wine, and rice vinegars. All Mizkan vinegars are crafted using a carefully curated technique by a family-owned company with more than 215 years of vinegar-brewing expertise. *Mizkan America, Booth 3255*

FAMILY-OWNED AND -OPERATED McIlhenny Co. will be sampling its boldest blend yet—*TABASCO* brand *Scorpion Sauce*—at the IFT food expo. Featuring a dynamic mix of scorpion peppers, guava, and pineapple—rounded out with a dash of *TABASCO Original Red Sauce*—the blend represents the company's spiciest pepper sauce at between 30,000 and 40,000 Scoville heat units.

The *TABASCO* Industrial Ingredients division allows customers to capture the authentic, unique flavor profile of *TABASCO Original Red Sauce* in liquid, intermediate moisture, and dry formats to best meet manufacturing needs. Each format consists of different particulate sizes, heat levels, and consistencies to work in a variety of food processing environments. Visitors who are looking for a different flavor profile can consider one of the liquid *TABASCO Family of Flavors*,



including fresh *Green Jalapeño*, rich *Chipotle Pepper*, fiery *Habanero*, savory *Cayenne Garlic*, tangy *Buffalo Style Hot Sauce*, or the balanced *Sriracha Sauce*.

McIlhenny Co. invites visitors to discover how it is bridging the gap between food science and culinary innovation to meet food processing needs and inspire great food concepts. *McIlhenny Co., Booth 4413*

AS A LEADING manufacturer of soy sauce, Kikkoman has the resources and technical know-how to meet consumer demand for more clean label products. Attendees can visit the Kikkoman booth to learn more about ingredients that recently earned Non-GMO Project Verified status and sample innovative applications of *Kikkoman Gluten-Free Tamari Soy Sauce*, *Kikkoman Granulated GF Tamari Soy Sauce-NGP*, and *Kikkoman Sriracha Hot Chili Sauce*. *Kikkoman Sales USA, Booth 3941*

SWEETENERS

Obesity-related diseases are on the rise. This has led to a renewed call for people to eat less sugar and for many food and beverage manufacturers to try to reduce added sugar in products. Choosing the right sweetener has never been more important. Some consumers are drawn to pure cane sugar while others are

searching for natural alternatives like honey and molasses and are accepting of other nutritive sweeteners made from sources like rice and tapioca. From more traditional high-intensity options like sucralose and aspartame to natural offerings derived from the stevia plant, sugar alternatives can maintain sweetness levels in products as well as provide cost savings. In addition, nutritive sweeteners made from natural sources can offer a taste similar to sugar while providing for natural label opportunities.

IMPERIAL SUGAR CO. produces and supplies a wide variety of plant-based, non-GM, cane sugar-based ingredients to the food industry under the *Imperial Sugar* and *Dixie Crystals* brands. The ingredients are kosher, halal, and gluten-free.

Among the company's plant-based ingredient offerings are granulated sugar, brown and powdered sugars, liquid sucrose, medium invert, molasses and specialty syrups, and Imperial Sugar's patented compound crystallized *Savannah Gold* family of free-flowing products.

Steviacane is the company's compound crystallized reduced sugar sweetener containing Reb A, which is fused with cane sugar to create a free-flowing granulated product. The line of specialty syrups meets the Association

of American Feed Control Officials' definition for natural, according to the company. Visitors to the booth will have the opportunity to visit with a team member to find a unique plant-based solution to their ingredient needs. *Imperial Sugar Co., Booth 1535*

PARTNERING WITH LEADING food brands around the world, Sweetener Solutions offers environmentally friendly custom formulation, blending, and portion packing for beverage, dairy, bakery, and other food applications.

The company provides customer-centric R&D, formulation, and testing utilizing sensory program-certified professionals at its advanced SQF-certified facility. It is able to quickly create precise and consistent blends or preblends comprised of natural sweeteners, conventional high-intensity sweeteners, or a multitude of other ingredients.

Sweetener Solutions specializes in the conversion of key ingredients from wet to dry and can provide a variety of flexible packaging options that are portion controlled. Precise tolerances, tailored to the customer's specific batch and manufacturing needs, virtually eliminate waste, according to the company, which assists customers in economically attaining and maintaining the consistent quality that is critical to brand success. *Sweetener Solutions, Booth 1812*

ONTARIO-BASED COMET BIO upcycles food and farm leftovers—including spent grains, wheat straw, and corn stalks—into healthy, sustainable ingredients for use in foods and beverages without compromising the taste or performance of a producer's end product.

The company's two *Sweeterra* syrup blends are a natural, functionally equivalent alternative to corn syrup. The *Sweeterra 63DE* blend has up to 35% fewer calories, in addition to a lower sugar and higher dietary fiber content than traditional corn syrup. The *Sweeterra 95DE* syrup is highly pure and non-GM. According to an independent lifecycle carbon emissions assessment, Comet Bio's ingredients reduce greenhouse gases by up to 60% compared with traditional corn syrup. »»



Photo courtesy of Comet Bio

By using farm and food leftovers, Comet Bio's ingredients close the loop on the food system and help turn food and farm waste into an economic opportunity for farmers and food and beverage producers. *Comet Bio, Booth 4929*

A SUPPLIER OF natural alternatives to sugar, Icon Foods will feature *CocoSweet*, created from the sap of the coconut tree. Coconut sugar is slower to digest relative to other sugars, resulting in a low glycemic index, according to the company. It also has a high mineral content and is rich in potassium, magnesium, zinc, and iron, in addition to vitamins B1, B2, B3, and B6. *CocoSweet* pure coconut sugar can be used as a 1:1 sugar substitute in coffee, tea, baking, and cooking.

Also featured at the booth will be *RA99M*, a new sweetener that meets the clean taste and labeling demands of consumers while offering affordability for food and beverage manufacturers. The proprietary blend combines Reb M and Reb A, resulting in an ingredient that is 250 times sweeter than sugar while masking flavor off-notes, making it suitable for powdered drink mixes and other food and beverage products.

Visitors to the booth can sample *SweetBitz Chocolate Chips*, a sugar-free chocolate chip that plays up good-for-you, clean label indulgence. Completely natural and non-GM, the chips are made from unsweetened chocolate, erythritol, cocoa butter, stevia extract, and

sunflower lecithin. Sweetness is balanced through the combination of a sugar alcohol and a plant extract. *Icon Foods, Booth 1861*

FRUITLIFT, A REAL-FRUIT-BASED ingredient that can replace refined sugars in ready-to-eat cereals, is the latest innovation from Gat Foods. The novel formulation consists of natural fruity goodness and fibers, and is offered in a wide range of fruits, including apple, banana, mango, citrus fruits, and pineapple. The base can give a fruity flavor or can be easily blended into a cereal brand's signature flavor, with sweetness levels adjusted from just a hint to a more robust flavor.

"The cereals market has been stagnant for some time," says Michal Katzir Emek, international marketing director for Gat Foods. "Refined sugars can make up anywhere from 15% to a whopping 40% of a typical box of cereals. We decided to face the challenge head-on and give manufacturers the option of offering consumers the next generation of cereals—cereals that are more nutritious, with cleaner labels and infused with more natural ingredients, yet without sacrificing the organoleptic qualities. And, most importantly, attaining a delicate sweetness with zero refined sugar."

Fruitlift is composed of 90% fruit components in a liquid base that can be injected into any flour mixture in the extrusion line or applied via the coating

drum in the production of cereals. The fruit base delivers a mild sweetness, with or without a fruity flavor. The patent-pending technology overcomes the challenge of integrating a wet solution into a dry product, ensuring flavor and sweetness without losing a cereal's crispy texture. Gat Foods applies a built-to-fit approach, allowing the fruit base to be customized to fit any type of manufacturing or extrusion procedure. The right solution can also be formulated to fit any type of flour mixture. *Gat Foods, Booth 5132*

MALTED BARLEY EXTRACT has become an increasingly attractive option for food and beverage manufacturers when compared with standard sugars or artificial substitutes. Malt Products Corp., a manufacturer of malted barley extract and other natural sweeteners, will feature a variety of ingredients from its *MaltRite* portfolio. Amid increasing demand for non-GM, plant-based, and nutrient-rich ingredients, the company's spectrum of liquid and dry malt extracts will be on display.

The *MaltRite* line comprises multifunctional ingredients that act as natural humectants and enhance browning, fermentation, body, and viscosity. With a nod to the "good for you" ingredient trend, malted barley extract's natural origins make it particularly pantry friendly. According to the company, the extract is rich in antioxidants, assists with athletic recovery, promotes gut health, and contains proteins, essential amino acids, vitamins, and minerals.

Also showcased will be the *OatRite* portfolio of extracts. Blending oats and malt barley, the extracts provide excellent binding properties with mild sweetness and a pleasant oat taste and aroma, according to the company. Naturally high in protein, mineral, and antioxidants, the non-GM, label-friendly *OatRite* extracts offer benefits such as browning, crystal control for frozen products, improved texture, extended shelf life, and easy fermentability, making the extracts suitable for cereal and granola, nondairy beverages, breakfast bars, pancakes, cookies, and a variety of baked goods.

Malt Products Corp. offers a full line of natural sweeteners serving a broad range of industries, including bakery, confectionery, beverages, snack foods and cereals, pet food, and animal nutrition. In addition to its *MaltRite* and *OatRite* lines, the company also supplies a broad spectrum of healthy, natural sweeteners, including molasses, rice syrup, tapioca syrup, agave, and honey. *Malt Products Corp., Booth 4852*

FOOD EXPO VISITORS can enjoy prototype samples of Layn's plant-based sweeteners and functional botanical extracts. Showcased will be natural extracts with functional properties, such as antioxidant, energy booster, and flavoring modulators. The company's proprietary line of sweeteners and unique portfolio of functional botanicals allows brands to enjoy the benefits of naturally sourced functionality without the bitterness traditionally associated with many botanical ingredients.

Layn's portfolio of functional botanical ingredients provides targeted health benefits and optimized performance for use in food, beverage, nutraceutical, and animal nutrition products, according to the company. A cross-functional and plant-based approach supports many of today's consumer trends and offers superior quality that both manufacturers and consumers can feel good about. The ingredient line also meets today's consumer demands for clean label, easily understandable ingredients, and products that have functional capabilities without sacrificing convenience and taste.

Visitors are invited to speak with Layn experts, who will be available to provide guidance regarding the ingredients and combinations that will achieve the sweetness, functionality, and flavor profile for specific product formulations. *Layn, Booth 601*

SUZANNE'S SPECIALTIES IS a producer and packer of naturally sweetened grain-based ingredients, including non-GM sweeteners and gluten-free sweeteners. With a full line of natural alternative sweeteners, including organic brown rice syrup, organic

wildflower honey, organic agave syrup, and organic clarified rice syrup, Suzanne's Specialties serves industry and retail outlets seeking great-tasting, refined sugar alternatives. *Suzanne's Specialties, Booth 1829*

DEDICATED TO THE development, production, and distribution of noncaloric sweeteners for the food, flavor, and beverage industries, Sweegen offers a robust product pipeline, intellectual property portfolio, dedicated manufacturing capacity, and R&D capabilities. The company's *BESTEVI* Reb M stevia sweetener is produced using a unique non-GM technology that starts from the stevia leaf, is noncaloric, and features a sweetness factor 250 times sweeter than sugar. *Sweegen, Booth 2019*

POTPOURRI

THE NEWEST PRODUCT launch from Wine RayZyn, a superfood snack company that creates healthy snacks from specially dried wine grapes, is *CabernayZyn Truffles*, a decadently delicious but guilt-free chocolate treat that will be featured at IFT19.

Making its initial debut to the public on QVC in February, the product is made

from hand-harvested Cabernet wine grapes that are specially dried to concentrate nutrients and heart-healthy antioxidants. To create the truffle, the dried grapes are paired with antioxidant-rich dark chocolate that delivers a delicious blend of flavors with the healthy crunch of wine grapes.

In addition to being delicious, each truffle is wrapped in a foil twist wrap and packaged in a 9-count truffle bag for the retail trade, as well as being offered in bulk for the hospitality and foodservice channels.

"We are excited to offer the truffles to the confections trade at the Sweets & Snacks and IFT expos because they have been a great supporter of our product lines and attract buyers who encourage innovative brands," said Andrew Cates, Wine RayZyn cofounder. "We hope the truffles stand out as a unique and healthy twist on a classic confection item." *Wine RayZyn, Booth 4924*

LOCALLY GROWN INGREDIENTS are rising in importance with consumers who equate local with better taste, higher quality, and greater environmental sustainability. The Garlic Company believes great taste is cultivated from field to fork and offers a complete line of high-quality



Photo courtesy of Wine RayZyn

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fresh, frozen, and shelf-stable garlic grown and processed in California.

Food processors have access to garlic in a variety of forms—fresh (whole peeled, diced, crushed), frozen (diced, pureed), shelf-stable (whole/sliced cloves in brine, crushed), and juice. The garlic allows customers to put “made with fresh garlic” or “made with California garlic” on products, adding flavor to sauces, salsas, dressings, soups, frozen entrées, and more.

As a vertically integrated producer, The Garlic Company is in tune with the rhythms of its garlic crop, and the current year’s crop is benefiting from a wet winter, so the forecast is for a bountiful season. The Garlic Company is also well positioned with current inventories. From seed to formula-ready products, the company takes care to preserve quality through process controls and traceability along its supply chain. Product samples are available and are usually sent out within 24 hours of a request. *The Garlic Company, Booth 2015*

BRENTNAG NORTH AMERICA’S product development team, located in the newly commissioned Food Applications Center in Allentown, Pa., is partnering with food companies to meet their most challenging product development goals. Food expo attendees are invited to explore the array of innovative ingredient technologies the company will showcase at IFT19.

Among the key ingredient solutions being featured are clean label antimicrobials, antioxidants, and anticaking agents; prebiotic FOS and GOS, and probiotics for applications in nutrition bars, baked goods, and beverages; and natural and high-intensity sweeteners for sugar and calorie reduction in beverages, snacks, and baked goods. The company will also promote its specialty hydrocolloids and enzymes for applications in beverages, baked goods, desserts, and vegan and vegetarian foods; water- and oil-soluble natural colors for applications in drinks, desserts, confectioneries, and snacks; specialty oils, fats, and emulsifiers for applications in frozen desserts, spreads, and baked goods; and micronutrients for functional foods,

nutraceuticals, and supplements.

Visitors to the booth are invited to sample products and experience how Brenntag’s newly reinvented food and nutrition team can help solve their product development challenges. *Brenntag North America, Booth 2443*

AS PART OF its commitment to the growing “blending” movement, Phillips Gourmet will introduce *Blend-Ready Mushrooms* at IFT19. Blended foods are a trend and combining chopped mushrooms with ground meat is one way to make meals more delicious, nutritious, and sustainable.

One of the issues encountered by formulators is the need for reduced-moisture ingredients that are natural and flavorful. *Blend-Ready Mushrooms* are moisture-reduced, diced, IQF mushrooms that cut out the need to prep before blending.

The mushrooms work in multiple formulations, such as in blended burgers, or simply as an ingredient, giving manufacturers the ability to meet consumer demand for vegetarian options like taco fillings or breakfast burritos. The Phillips freezing process allows the mushrooms to retain a consistent structure, form, and taste without any water runoff. The dice of the mushrooms allows them to be added into almost anything while still providing savory umami flavor.

Based in Kennett Square, Pa., Phillips Gourmet is a wholly owned subsidiary of Phillips Mushroom Farms, a family-owned and operated business since 1927. *Phillips Gourmet, Booth 500*

AUSTRIA-BASED AGRANA IS an international company focused on adding value to agricultural raw materials to produce a wide range of industrial products for the processing sector. The company’s ingredient portfolio ranges from tailor-made fruit preparations for the dairy, bakery, and ice cream industries to fruit juice concentrates and customized starch products and sweeteners.

AGRANA guarantees the traceability of sourced materials back to their origins as well as the availability and quality of the materials, e.g., GMO-free or organic.

The company offers an extensive portfolio of natural products as well as innovative ideas and expertise for customers worldwide.

With a global network of R&D and sourcing specialists, AGRANA transforms consumer trends and ideas into natural solutions that meet the needs of a dynamic market. During the IFT food expo, visitors will be able to taste the company’s latest innovations, including concepts for dairy and nondairy spoonable and drinkable yogurt, healthy snack bars, probiotic popsicles, and energy shots. *AGRANA, Booth 2159*

UNIVAR SOLUTIONS COMBINES the experience and resources of Univar and Nexeo Solutions to deliver value-added services, next-generation digital tools, technical assistance, and specialized market expertise to keep customers on top of challenges.

With a broad lineup of food ingredients from the world’s top brands, the company’s product line and formulation expertise span a broad range of food applications, including baked goods, beverages, wine and brewery, confections, dairy goods, meat products, snack foods, balanced pet food, and many others.

Univar Solutions’ global team of dedicated food technical specialists provides application development and support, from market and trend research to product formulation, development, and marketing. By helping customers choose the right ingredients, the product development process is streamlined, and time to commercialization can be expedited.

Together, the company’s sales staff, operations team, and laboratories work to offer differentiated service, quality products, and solutions tailored to the business drivers of each customer. *Univar Solutions, Booth 1326*

DIANA FOOD OFFERS ingredients to the food and beverage industry that help support well-being, which has become of foremost importance to consumers all over the world. The company is committed to empowering consumers to be active caretakers of their own wellness by providing innovative, natural solutions.

Diana Food carefully selects raw materials—including fruits, vegetables, meats, and seafood—and applies sustainable sourcing practices to its streams. High-value, clean label solutions and standardized nutritional actives and functionalities enable full product claims and a true sensory experience, according to the company. Through experience, knowledge, and expertise in agronomy and industrial processes, Diana Food guarantees food safety and traceability on all of its products. *Diana Food, Booth 3247*

A FAMILY-OWNED BUSINESS with more than 113 years in the chocolate industry, Luker Chocolate has a mission to make the world a better place by helping other companies create purpose-driven products that use chocolate as a tool for change.

As a World Cocoa Foundation member, Luker Chocolate provides single-origin Colombian chocolate made with 100% Cacao Fino de Aroma for use as an ingredient as well as in the manufacture of finished products for other brands.

The company completely integrates the cocoa value chain, starting with its own cocoa farms and transforming the Fino de Aroma cocoa beans in its factory in Bogota. Believing that businesses with a social mission can help transform the world through chocolate, Luker Chocolate's long-term vision is to drive change in the cocoa-producing regions through what it calls The Chocolate Dream, a sustainability movement with roots in the Colombian countryside, where, according to the company, 94% of the territory is rural and more than 34,000 families derive their income from cocoa. *Luker Chocolate, Booth 123*

AERATION, EMULSIFICATION, coagulation, and binding are just a few of the more than 20 unique functional properties real egg ingredients supply to food manufacturers, according to the American Egg Board. With one simple ingredient, multiple functions—often within a single application—can be accomplished. According to the American Egg Board, no single ingredient can replicate the numerous benefits and

great taste real egg ingredients bring to formulators. Food scientists also appreciate the elusive, synergistic properties present when real egg ingredients interact with other proven formulary staples.

Real egg ingredient forms include dried, liquid, frozen, precooked patties, and precooked scrambles. Varieties include whole eggs, egg whites, and egg yolks. Manufacturers can work with their egg suppliers for custom products or blends. All further processed egg ingredients are pasteurized for food safety and boast an unbroken 45-year safety record, according to the American Egg Board.

American Egg Board offers an extensive library of sample formulations and background information about egg ingredients, as well as a buyers' guide to locate U.S. egg product suppliers. Food expo attendees can try an egg-based snack concept and learn more about the popularity of snacking and how eggs fit in at a presentation on Tuesday, June 4, at 1 p.m. *American Egg Board, Booth 1526*

JUNGBUNZLAUER'S KNOW-HOW and experience in ingredients help create innovative solutions for a broad range of applications. In order to respond to changing consumer preferences and market trends, the company continuously monitors scientific discoveries to apply in the development of new products, as well as the improvement of existing ones. The company reports that its food ingredients successfully meet the increasing demand for safe, natural, and convenient foods with a high nutritional value and improved flavor and texture. *Jungbunzlauer, Booth 3441*

AN EXPANDED PORTFOLIO of products will be on display at The Ingredient House (TIH) booth. Visitors are invited to taste samples prepared with *Nouravant*, an ingredient that provides the opportunity to remove eggs from formulations while reducing cost. Put simply, cookies baked with *Nouravant* are indistinguishable from cookies baked with eggs, according to the company.

Speaking about the launch of TIH's new partnership with Renmatix, CEO Graham Hall remarked, "We are excited to welcome Renmatix to our team and to

allow the IFT audience to 'Discover the Innovation Within' TIH. As with these new products, TIH demonstrates our desire to provide solutions to customers."

To support new innovations, TIH has opened an applications lab that allows the company to work with customers on R&D projects and create product prototypes. TIH remains committed to its core portfolio as well, which includes a range of sweeteners, polyols, hydrocolloids, flavors, and starter cultures. *The Ingredient House, Booth 3428*

COFFEE CREAMER BLENDS from International Food Products Corp. (IFPC) include all the ingredients needed to allow the processor to add the mix directly to half-and-half. The free-flowing blend contains color, flavor, and smooth mouthfeel stabilizer, completing the finished product in one step and eliminating the need to measure micro and/or macro ingredients.

The blends are custom made to achieve individual customer specifications, including those for clean label, organic, and varied texture and fat levels. Optional flavors vary from a hint of something sweet and aromatic to an indulgent dessert with a robust flavor. The pack size and usage rate can be customized as well, resulting in less measuring while ensuring batch consistency.

IFPC's coffee creamer blends are manufactured in an SQF-certified facility, with the highest standards for minimum micro counts for ingredients and finished products, according to the company. In addition, the technical support staff is able to travel to a customer's site to troubleshoot or oversee production runs. *International Food Products Corp., Booth 4914 FT*



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