



# **Aksarben Section IFT Annual Expo**

**April 5, 2022**

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# 2022 Aksarben IFT Suppliers' EXPO

## WELCOME!

On behalf of the IFT Aksarben Board of Directors, welcome to the 2022 Supplier's Expo. We're excited to host the event again, and especially to be back in person.

Though this event was paused, the local Food and Beverage community has been steadily growing. Hormel has opened a new production capacity in Papillion, NE. Petsource and Cattleman's Heritage have announced plans to build additional capacity. And Scooter's Coffee continues to add kiosk locations nationally and grow their executive leadership team locally.

We hope this event allows suppliers to connect with the local talent and companies within this dynamic community. We also invite you to stay for the Networking Reception, to reconnect with colleagues as well as meet other industry professionals.

We plan to make this an annual event, and hope you'll continue to be part of it.

Tony Moses

President, IFT Aksarben chapter

## **Aksarben IFT Annual EXPO—April 5, 2022**

**EXPO 3:00-5:30 PM | RECEPTION 5:30-7:00 PM**



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10725 Sutter Ave., Pacoima, CA, 91331

[www.americanfruits-flavors.com/](http://www.americanfruits-flavors.com/)

Kyle Swick, Account Executive

[kyle\\_swick@americanfruit.com](mailto:kyle_swick@americanfruit.com),

(818) 574-4622

*Provider of flavoring and concentrates as well as flavor creation and development.*

## **Biospringer** 27

7475 W Main St, Milwaukee, WI, 53214

[biospringer.com](http://biospringer.com)

Greg Fischer, Regional Manager

[g.fischer@biospringer.lesaffre.com](mailto:g.fischer@biospringer.lesaffre.com),

(414) 615-4100

*Biospringer is a specialist in creating food ingredients from yeast. Our mission is simple: we partner with our clients to create innovative and natural origin ingredients from yeast fermentation, helping to make food tastier and healthier while being reliable and respectful of the planet and people.*

## **American Laboratories** 14

11111 M. Street, Suite 110, Omaha, NE, 68137

[www.americanlaboratories.com](http://www.americanlaboratories.com)

Amanda Brown, Associate Director of Global Sales

[abrown@americanlaboratories.com](mailto:abrown@americanlaboratories.com), (402) 858-2612

*American Laboratories (ALI) is an ingredient manufacturer founded in 1967 based on the goal to be the market leader providing the highest quality Enzymes, Proteins, and Palatants. We follow this principle today by offering 400+ products to over 25 countries encompassing the Food Processing, Human and Pet Nutrition, and other industries.*

## **BUCHI Corporation** 11

19 Lukens Drive, Suite 400, New Castle, DE, 19720

<https://www.buchi.com/en>

Mike McGraw, Territory Manager

[mcgraw.m@buchi.com](mailto:mcgraw.m@buchi.com), (302) 652-3000

*For over 80 years BUCHI has been a high quality manufacturer of laboratory instrumentation in food, feed & beverage. We perform rapid QA/QC proximate analysis with benchtop and on-line NIR, protein and fat determination through digestion, distillation and extraction, and particle engineering via spray drying, encapsulation and freeze drying.*



**Carmi Flavors** 22  
6030 Scott Way, Commerce, CA, 90040  
www.CarmiFlavors.com  
Kati Winniczuk, Sales Coordinator  
KWinniczuk@CarmiFlavors.com, (615) 342-6129

*For over 40 years Carmi Flavors has been an industry leader in supplying flavors & fragrances to the food industry. We enhance consumer products through innovative & health-conscious ingredients, finished products & professional grade equipment. If you don't see the flavor you're looking for, we can create it for you.*

**Citrus and Allied Essences, Ltd.** 23  
4620 Mercedes Drive, Belcamp, MD, 21017  
www.citrusandallied.com  
Arthur Curran, Sales, acurran@citrusandallied.com,  
(410) 273-9500

*The leading global manufacturer of citrus, mint and spice essential oils and botanical extracts. Visit our booth to see a sampling of the impressive portfolio of the highest quality, pure and consistent flavor ingredients for your finished product requirements. warehousing and sales offices in California, Chicago, Maryland and New York.*

**Colony Gums** 13  
2626 Executive Point Drive, Monroe, NC, 28110  
http://www.ColonyGums.com  
John Moran, Director of Sales,  
JMoran@ColonyGums.com, (704) 226-9666

*Colony Gums is a leading hydrocolloid and stabilizer process manufacturer in the United States. FSMA Compliant, SQF, Kosher and Organic Certified. Plus we have a Non-GMO Project-VERIFIED Product Line.*

Contact us at 1-704-226-9666 or www.ColonyGums.com

**Comet Bio** 30  
7995 S Eudora Cir, Centennial, CO, 80122  
www.comet-bio.com, (720) 610-0816  
Mike Dail, VP Sales, mdail@comet-bio.com,

*Comet Bio manufactures the FDA approved dietary fiber, Arrabina, utilizing our patented upcycling process. Arrabina is a highly soluble and tolerable prebiotic fiber that is colorless, tasteless, and odorless.*

*Learn how we can help differentiate your brands and products through structure/function claims, sugar reduction, and*

**Commercial Creamery Company** 18  
159 South Cedar St., Spokane, WA, 99201  
www.cheesepowder.com  
Mark Desmond, Midwest Sales Manager,  
mark@cheesepowder.com, (509) 747-4131

*Commercial Creamery Company is a family-owned and operated company that has been manufacturing dairy-related products since 1908. We produce Dairy Powders, Cheese Powders/Seasonings, Avocado Powder, Sauce Mixes, and shelf stable cheese pieces (Chunkettes) all at*

**CRB** 21  
1010 South 120th St., Suite 120, Omaha, NE, 68154  
http://crbgroup.com  
Jason Guernsey, Director of Business Development,  
jason.guernsey@crbgroup.com, (402) 499-4015

*CRB is a leading provider of sustainable engineering, architecture, construction, and consulting solutions. Our more than 1,900 employees provide best-in-class solutions that drive success for our clients, people, and communities. CRB has a 35-year history of serving clients worldwide, consistently striving for the highest standard of technical knowledge, creativity, and execution.*

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**Elite Spice Inc. 24**

7151 Montevideo Rd., Jessup, MD, 20794

[www.elitespice.com](http://www.elitespice.com)

Tyler Christner, Regional Manager

[tchristner@elitespice.com](mailto:tchristner@elitespice.com), (410) 796-1900

*As a leading spice importer and custom manufacturer, Elite Spice offers an extensive line of superior pure spices, custom blended seasonings, highly specialized capsicum products and a wide variety of other specialty food ingredients. We are privately-held by American ownership and headquartered in Jessup, Maryland.*

**Enterprise Food Products, LLC 26**

80 Red Schoolhouse Rd., Chestnut Ridge, NY, 10977

<http://www.enterprisefood.com>

Taylor Corretjer, Sales Director,

[taylor@enterprisefood.com](mailto:taylor@enterprisefood.com), (845) 358-1958

*Clean Label, Plant Based, Multifunctional Caramelized Sugar products in syrup and powder form. Used at flavor usage levels, their primary function is taste modification. Secondary properties include enhancing visual appeal, masking off notes, and improving mouthfeel & texture. Can be labeled as Natural Flavor. Success in savory and sweet applications.*

**Eurofins 10**

2200 Rittenhouse St., Des Moines, IA, 50321

[www.eurofinsus.com/food-testing/](http://www.eurofinsus.com/food-testing/)

Thomas Butzke, BDD,

[thomasbutzke@eurofinsus.com](mailto:thomasbutzke@eurofinsus.com), (515) 336-1245

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*The Eurofins network of food, feed, and supplement testing laboratories has a testing portfolio that includes more than 200,000 analytical methods. All of our laboratories are accredited to the ISO 17025 or equivalent standard.*

**Food Safety Net Services / Certified Group 50**

5303 F Street, Omaha, NE, 68117

[www.fsns.com](http://www.fsns.com)

Sue Ann Seitz, Director of Sales,

[sueann.seitz@fsns.com](mailto:sueann.seitz@fsns.com), (402) 970-0280

*Food Safety Net Services is part of The Certified Group family of companies with 30 ISO/IEC-17025 accredited laboratories across North America offering food safety testing, cosmetics and supplements testing, research & development, regulatory consulting, certification & audit, and educational courses.*

**Gillco Ingredients 33**

1701 La Costa Meadows Drive, San Marcos, CA,

92078 <https://gillco.com>

EJ Wheeler, Account Manager,

[ewheeler@gillco.com](mailto:ewheeler@gillco.com), (760) 759-7900

*Gillco has redefined the concept of wholesale ingredient distribution. We have partnered with some of the most reputable and innovative ingredient manufacturers to put together an incredible line of clean label and functional ingredients. Let us change the way you think about your ingredient supplier!*

**Gold Coast Ingredients 45**

2429 Yates Avenue, Commerce, CA, 90040

[www.goldcoastinc.com/](http://www.goldcoastinc.com/)

Kathy Flanagan, Sales Representative

[info@goldcoastinc.com](mailto:info@goldcoastinc.com), (323) 724-8935

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

**Halal Transactions, Inc. / Halal Transactions of Omaha 34**

11636 West Center Rd., Omaha, NE, 68144

[www.HalalTransactions.org](http://www.HalalTransactions.org)

Jalot Al-Absy, Director

[info@HalalTransactions.org](mailto:info@HalalTransactions.org), (402) 572-6120

*Halal Transactions, Inc. is a globally accredited Halal certification body. For 30 years, we have been helping our clients gain access to key overseas markets in which Halal certification is required. Our certificates are approved and accepted in more than 60 countries. Check out our website for more information.*



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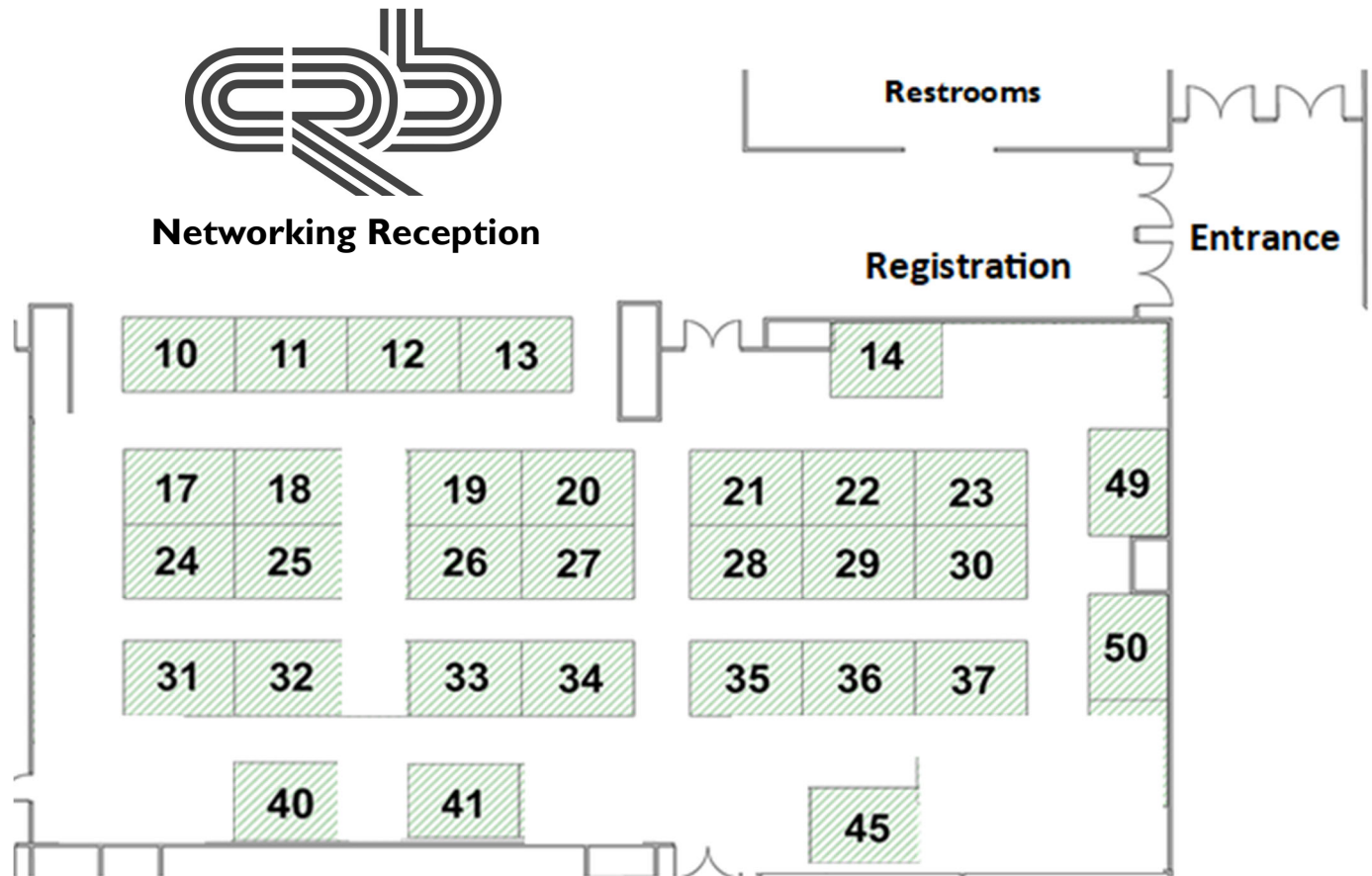


[www.HalalTransactions.org](http://www.HalalTransactions.org)





# 2022 Aksarben IFT Suppliers' EXPO



Scan to get an expert on our team that can address your needs.



Catapult Commercialization Services is a group of 70 experienced food & beverage professionals that work together to find technical and operational solutions to help brands get started and scale.



**Henry Broch****31**

3600 Sunset Ave, Waukegan, IL, 53132

<http://hbroch.com>David Popp, National Sales Manager,  
dpopp9@gmail.com, (414) 458-0974

*Henry Broch Foods is a supplier of high quality ingredients with emphasis on onion, garlic, and dry vegetables. Custom blending and packing are available.*

**Hygiena****32**

941 Avenida Acaso, Camarillo, CA, 93012

<http://www.hygiena.com>Mark Burkard, Territory Sales Manager III,  
mburkard@hygiena.com, (402) 253-7875

*Hygiena™ delivers rapid microbial detection, monitoring and identification solutions to a wide range of industries: food, beverage, health care, hospitality, pharmaceuticals, personal care. Utilizing advanced technologies, patented designs, Hygiena™ provides industry-leading ATP monitoring systems, PCR-based foodborne pathogen detection, DNA fingerprint molecular characterization systems, allergen tests, environmental collection devices, and more.*

**International Spices****19**

1040 Lucius Street, Fremont, NE, 68025

<http://www.internationalspices.com>

Greg Bishop, Sales, (402) 727-4600

greg.bishop@internationalspices.com,

*International Spices develops and manufactures custom dry ingredient blends for the food manufacturing, food service and retail segments. Our products include snack seasonings, marinades and rubs, sausage seasonings, batters and breadings, sauce and gravy mixes, dressing and dip mixes, and individual spices.*

**Meat & Complete, LLC****28**

404 E 5th St, , Valentine, NE, 69201

<https://www.meat-complete.com>

Chelsea Luthy, Founder &amp; CEO,

chelsea@meat-complete.com, (402) 389-1304

*CIBO is made with three simple ingredients - protein, fruits and vegetables. Unlike other meal replacement bars and energy-boosting snacks, CIBO won't hold you back with unnecessary ingredients and additives. Let us supply you with bars made to advance your day and satisfy your hunger.*

**Midland Scientific****12**

10651 Chandler Rd, Ste. 102, La Vista, NE, 68128

<http://www.midlandsci.com>

John Olley, Sales Representative,

pyork@midlandsci.com, (402) 952-4211

*Midland Scientific, Inc. is a woman-owned, full-line distributor of laboratory products such as chemicals, instrumentation, general lab supplies, glassware, lab consumables, media, measurement equipment, plasticware, reagents, solutions, and much more.*

**Nu Life Market****36**

1202 E 5th St, Scott City, KS, 67871

[www.nulifemarket.com](http://www.nulifemarket.com)

Rachel Klataske, Director of Business Development,

rachel@nulifemarket.com, (517) 242-9551

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

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## NuTek Natural Ingredients

29

11237 CHICAGO CIR, Omaha, NE, 68154  
www.nuteknatural.com, (952) 683-7598  
Siva Annanmar, siva.annanmar@nuteknatural.com,

NuTek Natural Ingredients offers natural solutions for flavor, texture and preservation. We take a simple approach to provide ingredients that are clean label, plant-based and healthy for humans and pets. Stop by booth #29 to learn more.

## Pacific Farms

42

Pacific Farms 60 Hegenberger Place, Oakland, CA, 94621 <http://pacificfarms.com>  
Pat Ganey, Regional Sales Director,  
pganey@pacificfarms.com, (317) 760-5604

Supplier of minimally processed vegetables, dry, IQF, and purees, including but not limited to garlic, onion, water chestnuts, bamboo shoots, edamame, and specialty chilis.



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[www.nuteknatural.com](http://www.nuteknatural.com)

## Prova Inc

39

48 Dunham Ridge, Suite 5000, Beverly, MA, 01915  
<http://www.provaus.com>  
Alex Kripps, Sales Manager,  
alex.kripps@provaus.com, (978) 880-8742

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5115 Sedge Blvd., Hoffman Estates, IL, 60192  
<https://sensientflavorsandextracts.com/>  
Alexis Putz, Sales Account Manager,  
alexis.putz@sensient.com, (224) 517-1239

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## **Silva International 25**

523 North Ash Street, Momence, IL, 60954

<http://www.silva-intl.com>

Anthony Drost, Account Sales Manager,

[adrost@silva-intl.com](mailto:adrost@silva-intl.com), (708) 738-6470

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## **UNL FPC HPP Services Laboratory 20**

1901 N 21st St, , Lincoln, NE, 68588

<https://fpc.unl.edu/>

Mary-Grace Danao, Research Associate Professor

[mdanao2@unl.edu](mailto:mdanao2@unl.edu), (402) 472-1595

*The HPP Services Laboratory at the University of Nebraska-Lincoln's Food Processing Center offers high pressure processing optimization, microbial challenge, process validation, and shelf-life studies.*

## **Weber Flavors 37**

549 Palwaukee Drive, Wheeling, IL, 60090

[www.weberflavors.com](http://www.weberflavors.com)

Cindy Soliday, Territory Manager,

[cindys@weberflavors.com](mailto:cindys@weberflavors.com), (800) 558-9078

*Weber Flavors is a leader in the industry for Flavors (liquid and powder), Pure Vanilla Extracts, and as a manufacturer of fine variegates and bases. Whether you need design of a unique flavor or selection from Weber's extensive library of flavors, you can count on us to meet your needs.*

## **The Food Processing Center 17**

1901 N 21st St, 271 Food Innovation Center, Lincoln, NE, 68588 <https://fpc.unl.edu/>

Terry Howell, Executive Director

[terry.howell@unl.edu](mailto:terry.howell@unl.edu), (402) 472-2142

*The Food Processing Center at the University of Nebraska-Lincoln is a multi-disciplinary resource for the food industry, providing a combination of services. Joining with the FPC will be the Nebraska MEP and the Department of Food Science and Technology to share about manufacturing support and workforce development.*



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