



Philadelphia Section  
Institute of Food Technologists

# 2025 SUPPLIERS EXPOSOCIAL

THURSDAY, SEPTEMBER 25  
THE MERION • CINNAMINSON, NJ



Featuring:  
**SUZY BADARACCO**  
President, Culinary Tides

## FORECASTING THE FUTURE: EMERGING DRIVERS & DISRUPTIVE FORCES SHAPING FOOD

- Future-Proofing Your Business: Understanding & Adapting to Emerging Consumer Drivers
- The Ozempic Revolution: How Obesity Drugs are Redefining Consumer Food Behaviors

EDUCATIONAL PROGRAM

3 PM - 4:30 PM

EXPOSOCIAL

4:30 PM - 7:30 PM

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**The Sourcebook**

## **Forecasting the Future: Emerging Drivers & Disruptive Forces Shaping Food**

MODERATOR: Brittany Lisanti – Tastepoint by IFF



**Suzy Badaracco**  
President – Culinary Tides

Suzy Badaracco, President of Culinary Tides, Inc., is a foresight expert with over 20 years of experience in trends intelligence and predictive forecasting. She holds a Bachelor of Science degree in Criminalistics, an Associate degree in Culinary Arts, and a Master of Science degree in Human Nutrition. Suzy's expertise is further enhanced by her training in military intelligence, Chaos theory, and predictive analysis techniques. Under her leadership, Culinary Tides, Inc. has become a premier consultancy in the food industry, renowned for its ability to accurately predict and profile trends across various domains, including food, beverage, consumer behavior, health, government, and technology. The firm specializes in identifying the birth, origin, trajectory, and longevity of trends, enabling food industry partners to strategically navigate the market. By revealing relevant patterns, Culinary Tides, Inc. empowers clients to develop products that resonate with customers, creating effective entrance, navigation, and exit strategies. Suzy Badaracco's insights and innovative methodologies have established her as a leading figure in foresight and trend forecasting.

### **3:00 PM - Future-Proofing Your Business: Understanding & Adapting to Emerging Consumer Drivers**

The realm of consumer behavior is ever-shifting, presenting both challenges and opportunities for businesses. In the intricate tapestry of the food industry, consumer preferences weave the most compelling trends. This presentation delves deep into deciphering consumer drivers to shape the trajectory of food and beverage trends. By understanding what motivates consumers, we gain insight into the flavors, experiences, and innovations that will resonate tomorrow. This session utilizes consumer insights as a roadmap to navigate the evolving landscape of food and beverage. Focusing on the power of foresight, we predict and understand unexpected shifts in consumer patterns, ensuring businesses stay agile and relevant. Dive into the intricacies of consumer patterns, decode the underlying factors driving unexpected shifts, and translate these insights into actionable strategies. Delve into the psychology of flavors to understand how emotional connections with tastes influence consumer preferences and forecast upcoming trends. Finally, assess the impact of cultural shifts on consumer behaviors, exploring how societal changes, technological advancements, and global events trigger unexpected consumer responses.

#### **Objectives:**

- Learn how to use consumer insights as a strategic roadmap to navigate the-changing landscape of food and beverage trends
- Gain foresight into predicting and understanding unexpected shifts in consumer patterns
- Delve into the psychology of flavors and understand how emotional connections influence consumer preferences

### **3:45 PM - The Ozempic Revolution: How Obesity Drugs are Redefining Consumer Food Behaviors**

Anti-obesity medications like Ozempic, Wegovy, and Zepbound are transforming patient lives and reshaping our approach to obesity. As these medications become more widely used, their influence is extending beyond the medical community, significantly altering consumer food purchasing behaviors across various sectors, from retail to food service. This presentation will explain how these medications work and explore their impact on consumer food preferences, from snacking to dining out. The presentation will analyze the impact of these behavioral changes on the food industry, highlighting how they are driving product development, menu design, and marketing strategies. A balanced perspective will be provided by reviewing clinical health research, which will outline the potential risks and long-term effects of these medications. Attendees will gain valuable insights into how these trends are shaping the future of food and learn strategies to adapt to this evolving landscape.

#### **Objectives:**

- Gain a clear understanding of how anti-obesity medications like Ozempic, Wegovy, and Zepbound work
- Identify and analyze the changes in consumer food choices and purchasing behaviors influenced by the use of anti-obesity medications
- Equip participants with actionable insights and strategies to navigate the emerging trends driven by the use of anti-obesity medications

## EXHIBITOR LISTING

### **Accurate Ingredients / Ingredient Resources ..... #139**

Keith Kolkka - [kkolkka@acing.net](mailto:kkolkka@acing.net)  
Tel: 516-496-2500

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

### **Atlantic Sweetner Company ..... #171**

Bob Cappuccio - [bobjr@atlanticsweetner.com](mailto:bobjr@atlanticsweetner.com) - [info@atlanticsweetner.com](mailto:info@atlanticsweetner.com)  
Tel: 609-561-6444

*Headquartered in Folsom NJ., with offices and warehouses throughout the East Coast, Atlantic Sweetner prides itself on a record of excellent services. Our main goal is complete customer satisfaction. With an extensive product line, A.S. represents the premier ingredient producers in the world. With this comes the highest level of quality professionals in the workplace to aid with product development and technical procedure.*

### **Batory Foods ..... #151**

Felipe Zanferrari - [fzanferrari@batoryfoods.com](mailto:fzanferrari@batoryfoods.com) - [info@batoryfoods.com](mailto:info@batoryfoods.com)  
Tel: 877-299-1999

*Founded in 1979, Batory Foods is a national sales and supply chain management solutions provider offering a full portfolio of high-quality food ingredients to food, beverage and nutraceutical manufacturers throughout the United States. The company connects leading food ingredient producers to well-regarded food & beverage brands. Batory operates a national system of warehouses and distribution centers for quick and efficient product delivery. For more information, visit [www.batoryfoods.com](http://www.batoryfoods.com).*

### **BRAD-PAK ENTERPRISES, INC. - *Bronze Sponsor* ..... #179**

Jenifer Brady - [jen@brad-pak.com](mailto:jen@brad-pak.com)  
Tel: 908-233-1234

*Brad-Pak Enterprises, Inc. is a full service distributor of glass, plastic and aluminum containers, and closures,. With an extensive knowledge of the food ingredient market Brad-Pak can help you select the package that is right for your product. Offering low minimum order quantities. Brad-Pak Enterprises, Inc., 124 South Avenue, Garwood, NJ 07027 USA 908-233-1234 | 908-233-9656 | [info@brad-pak.com](mailto:info@brad-pak.com) | [www.brad-pak.com](http://www.brad-pak.com)*

### **Brenntag Nutrition ..... #153**

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Tel: 610-926-4151

*As the industry's leading distributor and solutions provider for food ingredients, we offer best in class service. This includes comprehensive application technology, technical support, and value-added services. Our Innovation & Application Centers assist customers by developing innovative formulation solutions that help them stay ahead of changing market demands. Now a Brenntag company, Colony Gums is a leading hydrocolloid and stabilizer process manufacturer in the United States. We are FSMA Compliant, SQF, Kosher and Organic Certified. Plus, we have a Non-GMO Project-VERIFIED Product Line. Whether for product development or existing products, we can help lower your cost basis with our competitive prices.*

### **Briess Malt & Ingredients Co. .... #162**

Jade See - [jade.see@briess.com](mailto:jade.see@briess.com) - [info@briess.com](mailto:info@briess.com)  
Tel: 920-849-7711

*The expanding portfolio of natural, specialty ingredients from Briess offers almost unlimited options to help you to put a better label on the table. Briess ingredients are minimally, specially processed to maintain the natural integrity of the raw grain or starch, while developing flavor, color and function. Don't sacrifice flavor, color or function for a clean label.*

**Butter Buds ..... #140**

Natalie Buhler - nbuhler@bbuds.com  
Tel: 262-598-9900 (ext. 223) - Natalie Buhler

*Butter Buds is the leader in concentrated Dairy flavors using our unique enzyme modification to increase the flavor profile of milk, butter, cheese and several specialty products. Our products can be used to mask off-notes and improve mouthfeel and save cost. We have Non-GMO, Halal, Kosher, Organic, Clean Label, and Non-Dairy concentrated flavors available.*

**Capol ..... #121**

Brian Imai - bimai@capol-group.com - info@colarome.com  
Tel: 224-545-5096

*Capol is a Natural Color, Flavor and Surface Treatment Manufacturer*

**Chesapeake Spice Company..... #138**

Jeremy Fair - fairj@chesapeake spice.com  
Tel: 410-272-6100

*Chesapeake Spice operates BRC certified, state-of-the art manufacturing facilities on the east and west coasts. We direct source our spices allowing control in our process from the fields to your plant. New spice processing includes all natural smoking options and infrared roasting. Our R&D and Culinary departments offer rapid sample turn around and our regulatory department provides a quick response to your document requests.*

**Church & Dwight Co., Inc. .... #127**

Michelle Maddox - michelle.maddox@churchdwight.com

*ARM & HAMMER™ Performance Products provides bicarbonate solutions designed to improve customer success and profitability. Our innovative research and technologies are supported by world-class professionals and expertise. As we continue our journey of quality leadership in the bicarbonate industry, we also continue to expand into new markets and applications, while still maintaining the standards of quality and purity for which we have been known for 179 years.*

**Clofine Dairy & Food Products, Inc..... #132**

Robert Bernisky - rbernisky@clofinedairy.com  
Tel: 609-289-1998

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

**Commercial Creamery Company ..... #154**

Susan Tracey - susan@cheesepowder.com  
Tel: 208-324-5868

*Commercial Creamery Co., founded in 1908 and based in Jerome, Idaho, is a family-owned specialist in spray-dried cheese and dairy powders, snack seasonings, and dairy flavor concentrates. Operating from a more than 100,000-sq-ft facility, we turn cheese and other dairy into versatile powders for snacks, sauces, dips, baked goods, pet foods, and more The Magic Valley location taps into abundant local milk supply and benefits from steady growth—expanding with new spray-dryer buildings since 2014. We serve clients across the U.S. and export to 30+ countries with a focus on quality, consistency, and thoughtful service!*



**Costello Creative Group ..... #181**

George Costello - gcostello@costellocreativegroup.com - connect@costellocreativegroup.com  
Tel: 609-365-1910

*Costello Creative Group (CCG) is a B2B, full-service creative marketing agency focusing on manufacturing and distribution sectors — predominantly within the chemical, flavor, fragrance, and ingredient (food & cosmetic) industries. Supporting business owners, executives, or internal marketing teams that are overwhelmed and understaffed is our jam — helping them conserve precious internal resources. With over two decades of experience providing messaging, identity, and digital solutions to the B2B sector, we've seen it all. That's why we've stacked our team with seasoned creative marketers who think and execute strategically. And because of our industry knowledge and expertise, there's no need for a lengthy onboarding process.*

**Custom Flavors ..... #144**

Kaitlin Lammers - kaitlin@customflavors.com - info@customflavors.com  
Tel: 949-276-7995

*Custom Flavors is a family-owned and operated flavor developer and manufacturer specializing in both liquids and powders. Our team combines extensive flavor and food industry experience, and we partner with individuals and businesses of all sizes to provide them with exceptional organic, natural, or N&A flavors.*

**Del-Val Food Ingredients ..... #134**

Kristin Shapiro - kshapiro@dvfi.com  
Tel: 856-778-6623

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

**Dempsey Food ..... #159**

Tom Becht - tom@dempseycorporation.com

*Dempsey Food is a full-service distributor of high-quality, specialty ingredients. We do what the big guys won't and the small guys can't.*

**Domino Foods Inc. .... #142**

David Schindler - david.schindler@asr-group.com

*A Global Sugarcane Company - As the world's largest cane sugar refiner and marketer, we sell our branded products and provide quality service to our customers in key channels, including grocery, industrial, foodservice and specialty.*

**Dongsheng Foods USA ..... #143**

Cheryl Sigg - csigg@dongshengfoodsusa.com  
Tel: 408-738-5724

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

**Edlong Flavors & Dairy Solutions ..... #136**

Vikrant Lal - vlal@edlong.com

*Edlong's exclusive focus on dairy-free and dairy flavor solutions unlocks the complexities of the taste of dairy. Our experience spans decades, with applications, culinary, sensory, and flavor expertise that provides unparalleled signature taste creations for food and beverage industry innovators. Trusted by the top food and beverage brands around the world, it's when others say "we can't" that our expertise shines brightest. We are Edlong. And we can't wait to show you Everything Dairy Can Be.*

**Elite Spice - Bronze Sponsor**..... #129

Andrew Crovo - [acrovo@elitespice.com](mailto:acrovo@elitespice.com) - [info@elitespice.com](mailto:info@elitespice.com)  
Tel: 410-796-1900

*Elite Spice is an industry leading spice importer and custom manufacturer offering an extensive line of spices, seasonings and specialty food ingredients. American owned and operated, with seven separate state-of-the-art facilities on the East and West coasts, Elite's focus on food safety is uncompromising. With a reputation for exceptional quality, superior R&D capabilities, experienced technical support and outstanding customer service, Elite Spice is prepared to meet the needs of all segments of the commercial food industry*

**Essex Food Ingredients - Titanium Sponsor** ..... #135

Julie Masker - [juliemasker@essexfoodingredients.com](mailto:juliemasker@essexfoodingredients.com)  
Tel: 866-825-8630

*Essex Food Ingredients started in 1972 as a company on a mission to deliver high-quality ingredients to Food, Beverage, and Nutrition companies. Since then, Essex has grown to meet customer demand for warehousing, logistics experience, and specialty ingredient sourcing. Our sales representatives have over 200 years of collective industry experience. At Essex, we strive to be a valued partner to both customers and suppliers. We specialize in finding turn-key solutions tailored to our customer's needs and challenges. Our passion is helping others solve challenging problems with creative solutions.*

**Eurofins Microbiology Labs** ..... #167

George Argiriou - [GeorgeArgiriou@eurofinsus.com](mailto:GeorgeArgiriou@eurofinsus.com) - [George.argiriou@ft.eurofins.com](mailto:George.argiriou@ft.eurofins.com) –  
[Micro-LancasterClientServices@US7.eurofins-info.com](mailto:Micro-LancasterClientServices@US7.eurofins-info.com)  
Tel: 717-556-7373

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

**F&S Fresh Foods** ..... #115

Audrey Karcher - [akarcher@fsfreshfoods.com](mailto:akarcher@fsfreshfoods.com)  
Tel: 856-391-7100

*F&S Fresh Foods Ingredient Solutions are a high-quality major processor of Fresh, IQF and Pureed Vegetables and Fruits for Industrial Food Manufacturing companies. We provide our products in a wide variety of packing options to fit your operational needs.*

**Flavor Producers LLC** ..... #119

Vera Silva - [vera.silva@flavorproducers.com](mailto:vera.silva@flavorproducers.com) - [sales@flavorproducers.com](mailto:sales@flavorproducers.com)  
Tel: 513-771-0777

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

**foodguys**..... #160

Kris T - [emy@foodguys.com](mailto:emy@foodguys.com) - [Kris@foodguys.com](mailto:Kris@foodguys.com)  
Tel: 971-252-4653

*foodguys is a bulk ingredient supplier for food and beverage manufacturers since 1991. We specialize in organic, kosher, non-GMO, or conventional ingredients. We provide ingredients by the pallet, truckload, or container. Direct importer/exporter. IQF Fruits and Vegetables Juices, Purees, Concentrates, and Extracts Gluten Free and Speciality Flours Oils and Release Agents Sugar and Sweeteners Salt and Seasoning Nuts, Seeds, Herbs*

**Fuji Vegetable Oil, Inc. .... #169**

Bob Johnson - Bob.Johnson@FujiOilUSA.com

*Specialty Fats & Oils for plant based products, bakery and confectionery applications. Cocoa butter alternatives, frying oils, palm, palm kernel, coconut and sunflower oils.*

**Galam ..... #128**

Nir Dubnikov - dubnikovn@galamgroup.com

Tel: 973-567-9673

*With the rising demand for healthier, clean-label options, GOFOS™ by Galam emerges as a revolutionary solution. GOFOS™ is a short-chain fructooligosaccharide (sc-FOS) offering: ✓ Sugar reduction without losing taste ✓ Prebiotic advantages for gut health and microbiome enhancement ✓ Fiber enrichment – recognized as dietary fiber by the FDA ✓ Great synergy with polyols and high-intensity sweeteners*

**Gillco Ingredients an Azelis Company ..... #156**

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

Tel: 760-759-7900

*At Gillco, an Azelis Company, we have redefined the concept of wholesale ingredient distribution. We have partnered with some of the most reputable and innovative ingredient manufacturers in the world to put together an incredible line of healthy, natural, and functional ingredients.*

**Gold Coast Ingredients – Tote Bag Sponsor ..... #149**

Megan Byrnes - megan@goldcoastinc.com - info@goldcoastinc.com

Tel: 323-724-8935

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

**Hanamaruki USA Inc. .... #114**

Akira Sekine - sekine@hanamaruki.co.jp

*We manufacture fermented seasonings in Japan such as miso, shio koji and more. Our projects have several functions to improve qualities of final products.*

**Howtian/Nascent Health Sciences ..... #172**

Doris Chen - doris.chen@howtiangroup.com - hank.wang@howtiangroup.com

Tel: 646-504-4794

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

**Independent Chemical Corporation ..... #177**

Michael Mumley - mikem@independentchemical.com

Tel: 717-855-4774

*Independent Chemical Corporation is celebrating 76 years as a top tier supplier of specialty & commodity food grade ingredients. Our commitment to excellence is demonstrated by our SQF certification for food safety; our EcoVadis Silver medal for 2022 for sustainability; ISO 9001 for quality & NACD as National Association of Chemical Distributors for responsible distribution. We offer both specialty & commodity ingredients & would like to discuss partnering with you for mutual success. Some of our new specialty ingredients include: all-natural antioxidants, preservatives & shelf-life extenders, aluminum-free phosphates & many others.*

**Ingredient Connections ..... #113**

Ronnie Daub - ronnie@ingredientconnections.com

Tel: 610-533-4097

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

**Ingredients PLUS ..... #175**

Anthony Moscato - amoscato@ingredientsplus.com

*We are a technology-driven ingredient procurer, processor, and supply chain solutions provider serving the food and beverage industry in the Northeast and Mid-Atlantic. We supply bulk and liquid sugar products, packaged sweeteners, corn sweeteners, organic sweeteners and many types of one-off products.*

**J. Rettenmaier, USA LP ..... #168**

Lesia Zimmer - lesia.zimmer@jrsusa.com

Tel: 269-679-2340

*J. Rettenmaier USA(JRS Group) is a dynamic global leader of functional, clean label dietary fibers that contribute nutritional and functional benefits to every food product. VITACEL® fibers include oat, citrus, sugarcane, psyllium, potato, pea, bamboo and many other specialty fibers. The functional ingredients that JRS manufactures are pectin, alginate, MCC, MC/HPMC, and colloidal MCG.*

**Kalsec Inc. .... #141**

Michelle Cannon - mcannon@kalsec.com

Tel: 800-323-9320

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

**LBB Specialties-Food & Nutrition ..... #131**

janet lozinski - jlozinski@lbbspecialties.com - sales@lbbspecialties.com

*LBB Specialties is a leading distributor of specialty chemicals and ingredients in North America, serving various industries including food and nutrition. We partner with innovative global ingredient manufacturers to deliver the right solutions to you, helping you create food, beverage, and dietary supplement products that meet consumer demands for longer, more active lives. We're here to help you effortlessly bring differentiated products to market. The company has established partnerships with organizations such as Myzel Organics to distribute functional mushroom powders and Viscofan to offer premium collagen hydrolysates.*

**Matrix Sciences - Silver Sponsor ..... #150**

DJ Alwattar - djalwattar@matrixsciences.com - cbucci@matrixsciences.com

Tel: 267-551-6300

*In an increasingly complex environment, Matrix Sciences brings together the expertise, resources and support needed to partner with the agri-food supply chain—from Cultivation to Consumer®. The results: the information required to make informed decisions with confidence in the cultivation, production and research of food and agriculture products.*

**Mitsubishi International Food Ingredients, Inc. .... #166**

Michael McDermott - mmcdermott@mitsubishiingredients.com

*Manufacturer and Distributor for all food market segments.*



- MUNZING - Bronze Sponsor**..... #147  
Alicia Colacci - a.colacci@munzing.com - info@munzing.com  
Tel: 973-279-1306  
*MAGRABAR® antifoams, defoamers, and release agents have been developed for a wide range of applications in the food industry to control foam in food processing and to improve yield, pumping, mixing, plant hygiene and product quality. MAGRABAR® offers both liquid and powder products in a range of materials and concentrations, including options suitable for organic, non-GMO, and identity-preserved processing. Our organic products are certified by QAI. All MAGRABAR® products are Kosher and Halal certified.*
- Nexira** ..... #158  
Vincent Delaroche - v.delaroche@nexira.com - contact@nexira.com  
Tel: 908-707-9401  
*Nexira is the Acacia Gum world leader, and also a manufacturer of natural ingredients (botanical extracts) as well as hydrocolloids (locust bean Gum, Tara, Guar) for the food industry.*
- Nielsen Massey Vanilla**..... #148  
Jacey Armstrong - jaceya@nielsenmassey.com - info@nielsenmassey.com  
Tel: 484-746-0520  
*Manufacturer of pure vanilla & flavors.*
- Nutra Food Ingredients, LLC** ..... #130  
Richard Bernard - rich.bernard@nutrafoodingredients.com  
Tel: 616-299-4022  
*\*Core Ingredients: Collagen, Gelatin, Fiber/Inulin, Polyols Sweeteners, Plant-Based Proteins and MCT (Coconut)*
- PB Leiner USA** ..... #173  
Josh Leatherman – Joshua.Leatherman @PBLeiner.com  
*Go Natural with PB Leiner. Explore functional & health benefits from our range of gelatins, cold soluble gelatins and collagens. Fat-free, gluten-free, natural, non-allergenic and approved in organic products.*
- Philadelphia IFT** ..... #99  
Brittany Lisanti, President | Gerri Cristantiello, Section Administrator - PhillyIFT@gmail.com  
Tel: 201-657-1989  
*The Philadelphia Section of the Institute of Food Technologists is a Section of the Institute of Food Technologists whose members include food scientists and technologists involved in various segments of the food and related industry located in the Philadelphia, PA area and the southwestern to southeastern part of New Jersey.*
- Prime Ingredients Inc.** ..... #164  
Joe Esak - joe@primeingredients.com  
*Prime Ingredients, Inc. is a leading supplier and manufacturer of ingredients for the food, pharmaceutical, cosmetic, industrial and related industries, based in New Jersey.*
- Prosur Inc.** ..... #116  
Neil Tucker - ntucker@prosurinc.com  
*Prosur is a pioneering food biotech business & global expert in creating real natural ingredient solutions. Food is changing. People want fewer additives and less sugar. They're demanding digestive wellness and planet-friendly choices.*

- QualiTech**..... #161  
 Nicole Armstrong - NicoleA@QualiTechCo.com - foodsales@QualiTechCo.com  
 Tel: 952-448-5151  
*Together, QualiTech and Ellison's combined portfolio positions us to be your premier topping and inclusion partner. Custom product development helps you deliver unique ingredients that create extraordinary applications that range from better-for-you to indulgent.*
- Sapphire Flavors & Fragrances**..... #176  
 Thomas Hart - tjhart@sapphireflavors.com  
*At Sapphire Flavors and Fragrances, we produce an extensive line of sophisticated and high-quality flavors. We provide our services to customers within the Food, Beverage, Flavor, Fragrance, Health Food, Pharmaceutical and Cosmetic industries. We take pride in our products being one of a kind and tailor made especially for your specific product. When you work with our team, you're not only creating a high quality product, you're creating a product that will be the essence of sophistication.*
- Selin Food**..... #152  
 Asik Sureyya Yildirim - sureyya@efecan.com.tr  
 Tel: +90-537-259-28-78  
*Selin Food is the distributor of locust bean gum (LBG) manufactured by EFECAN Ingredients from its warehouse based in Paterson,NJ. Locust bean gum is a stabilizer mainly used in ice cream, cream cheese, protein shakes, jellys and salad dressings.*
- Sethness Roquette**..... #165  
 David Humphrey - david.humphrey@sethness-roquette.com  
*Sethness Roquette is a global manufacture of a variety of Caramel Colors and Burnt Sugars designed for numerous applications, in the beverage category, Confectionery, Baking, Dairy, Savory and Pet Foods with a recent addition of our Caraness specialty caramel sauces, fillings and flakes for the dairy, bakery, and confection industry.*
- SGS** ..... #155  
 Michelle Lee - Michelle.Lee@sgs.com - food.nam@sgs.com  
 Tel: 201-508-3000  
*As the world's leading testing, inspection and certification company, SGS leads the way in food safety, successfully delivering innovative, tailored solutions including product testing, research & development, auditing & certification and training. Our solutions help organizations mitigate risk, improve quality and build consumer trust and confidence. Our highly qualified analysts and industry experts will ensure your products meet client expectations and the requirements set by accreditation bodies and governments. With our global reach and local touch, we translate global standards into local solutions, helping to improve food standards around the world.*
- Silesia Flavors, Inc.** ..... #170  
 Gino Padula - Gino.Padula@silesia.com -  
 Tel: 847-645-0270  
*Industry leader with a customized variety of flavor solutions for the food and beverage industry, offering our customers a differentiating edge on the market place with our in-depth product knowledge and flavor quality. Technical in essence, Silesia has become over its past 100 years of existence an expert in authentic, natural fruit flavors, flavors varieties, and flavors of origins in liquid, spray-dried and encapsulated format. Globally present with flavor creation, applications and operation facilities in Europe, Americas and Asia. Our American headquarters and manufacturing facility is strategically located near the Chicago area, in Hoffman Estates IL, with a dedicated team working in Analytics, Development, Applications, Sales, Marketing and Production*

**Simply Good Ingredients** ..... #137

Michelle Yildiz - michelle@simplygoodingredients.com

*Top-Shelf Starch and Gums Supplier - Speedy Delivery with Expert Technical Support for Small to Medium Size Food Companies*

**Spray-Tek** ..... #163

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

Tel: 732-469-0050

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

**Sunrich Products LLC** ..... #133

John Meyers - john.meyers@sunrich.com

*Leading Sunflower seed and kernel manufacturer for over 60 years. We are vertically integrated, kosher and halal certified. All our seeds are domestically grown and processed. Our roasting facility is a certified tree nut free facility. Sunflower kernels make a great inexpensive protein alternative and are Keto friendly. We have capabilities to produce custom flavors and packaging to fit your needs.*

**Tastepoint** ..... #145

Kennedy Walsh - kennedy.walsh@tastepoint.com - hello@tastepoint.com

Tel: 215-365-7800

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

**Tentamus North America** ..... #123

Kathleen Kiernan - Kathleen.Kiernan@tentamus.com

Tel: 540-684-9211

*For more than a decade, Tentamus has been providing services to clients around the world. Our quality and safety services focus on the testing, auditing, and consulting of products that impact human wellness from within. The Tentamus Group is appreciated by many companies as a true service partner for a wide range of products with a high degree of quality and local understanding. We pride ourselves on providing tailored services to every one of our clients and we are honored by their fast-growing trust. Today we are a recognized service provider well-known for our quick response times and close collaboration with our customers. We achieve this through specialized equipment, well trained members of staff and a network of specialized laboratories, each of which is a market leader in its own sector. This is how we can be the first point of contact for our clients around the world.*

**Thymly Products, Inc. .... #146**

Kevin Fay - kevinf@thymlyproducts.com -  
Tel: 609-238-0645

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

**Weber Flavors ..... #157**

Jason Morgan - sales@weberflavors.com  
Tel: 800-558-9078

*Weber Flavors is a manufacturer of flavors in both liquid and powder forms, high quality ice cream waves and bases, and prime extractors of vanilla.*

**Wego ..... #117**

Kristin Huli - KHuli@wegochem.com

*Welcome to Wego: an independent company that answers calls, solves problems, and acts fast, getting you the material you need when you need it.*

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**Carmen V. Lardieri**  
Sales Manager  
Food  
Eastern Region

**P** 908-391-9707  
**E** c.lardieri@munzing.com





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## **Philadelphia IFT - Officers**

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Brittany Lisanti – Tastepoint by IFF

### **PRESIDENT ELECT**

Catherine Templeton – Quality/Food Safety Consultant

### **PAST PRESIDENT**

Zhixin Wang - Puratos

### **TREASURER**

Susan Tracey – Commercial Creamery

### **SECRETARY**

Susan Mayer – Retired (RTI Innovation Advisors)

### **DIRECTORS-AT-LARGE**

Juzhong Tan – University of Delaware  
Iswarya Ramakrishnan – Acme Hardesty

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## **Food & Beverage ExpoSocial Hours: 4:30 – 7:30 pm**

### **4:30 – 8:00 pm**

Beverage Bar

### **4:30 – 6:00 pm**

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

In Center of Ballroom

Charcuterie | Fruit & Vegetables | Dips & Salads

### **6:00 – 8:00 pm**

**The City Bites Pavilion**

Pasta Station: Penne Ala Vodka | Pasta Primavera

Accompanied with Pizza, Fried Calamari, Crispy Eggplant Fries

Asian Station: Bourbon Chicken | Bang Bang Shrimp

Accompanied with Vegetable Egg Rolls, Chicken & Vegetarian Bao Buns & Shrimp Shumai

Carving Station: Marinated Skirt Steak | French-Canadian Poutine

Accompanied with Assorted Sauces



# Philadelphia IFT ExpoSocial - Floor Plan

Access Exhibitor Details Using QR Code >>>>



**Philadelphia Section**  
Institute of Food Technologists  
**September 25, 2025**  
The Merton - Cinnaminson, NJ

Click for Details  
**Technical Session**  
Forecasting the Future: Emerging Drivers & Disruptive Forces Shaping Food  
3:00 - 4:30 pm

The City Bites Pavilion  
6:00 - 8:00 pm

North Patio Room

Appetizers  
4:30 - 6:00 pm

Built in Bar

● AVAILABLE ● ON HOLD ● SOLD

ENTRANCE

Registration 99

To 2nd Floor



Philadelphia IFT ExpoSocial

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