



Philadelphia Section
Institute of Food Technologists

2026 SOURCEBOOK

Philadelphia IFT Suppliers ExpoSocial

The Merion

1301 US-130 South
Cinnaminson, NJ

October 13 - Taproom Mixer

October 14 - Educational Program & Expo

*Complimentary attendance for all
segments of the food and related
industries*

Connect with industry leaders in food ingredients, supplements, packaging, processing, lab equipment, analytical testing, and innovative technology. Explore the latest trends and innovations shaping the future of food and beverage!

DISCOVER FIBERPRIME®

Our Prebiotic Tapioca Fiber

AT PHILADELPHIA
IFT 2026

TAPIOCA SOLUBLE FIBER —
CLEAN LABEL. HIGHLY SOLUBLE.
SUGAR REDUCTION. FORMULATION FRIENDLY.

Looking for a versatile **Prebiotic fiber** for your next food, beverage, bar or nutrition formulation?

Meet **FiberPrime®** — our tapioca-based soluble fiber designed for modern formulations.



CLINICALLY
PROVEN

WHY FIBERPRIME®?

- Prebiotic Benefits (Clinically Proven)**
- Excellent Tolerability (Clinically Proven)**
- Replaces Inulin**
- Supports GLP-1**
- Improves Gut Health**
- High Fiber Content**
- Excellent Solubility**
- Organic & Non-GMO options**
- Clean-label Ingredient**
- Low Sugar**
- Excellent Formulation Versatility**
- Available in Powder & Syrup formats**



*Nourish the gut.
Elevate the formula.*

EXPLORE OUR INGREDIENT PORTFOLIO



LET'S TALK FORMULATION



Whether you're working on bars, beverages, bakery, confectionery, supplements or other functional food applications, we'd love to discuss how our ingredients can support your next formulation.

VISIT NUTRA-AGRI AT
**PHILADELPHIA
IFT 2026**

Philadelphia, Pennsylvania

October 14, 2026

Stop by to meet the team, explore our ingredients and request samples.



MEET OUR 2026-2027 SECTION OFFICERS AND DIRECTORS



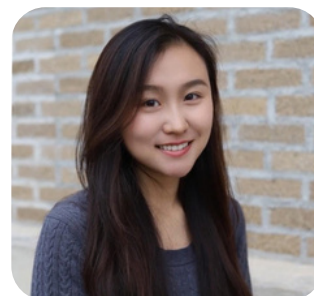
CATHERINE TEMPLETON
President
Quality/Food Safety Consultant



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Past President
Tastepoint by IFF



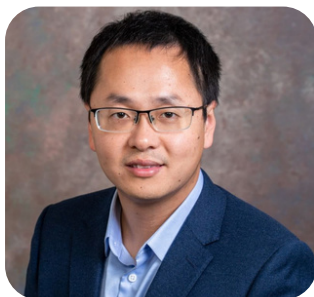
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Secretary
Puratos



SUSAN TRACEY
Treasurer
Commercial Creamery



JUZHONG TAN
Director-at-Large
University of Delaware



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Hassle Free Online Buying



BAKERY



BEVERAGE



WINE



BEER



MEAT



**FRAGRANCES
& FLAVORS**



**PERSONAL
CARE**



**EQUIPMENT
CARE**



NUTRA



☒ Bulk Ingredients Distributor

☒ Ships Across the USA

☒ Certifications & Approvals Available

WHERE TO FIND US:



ingredi.com



1-833-822-1151



sales@ingredi.com

SCHEDULE OF EVENTS

Tuesday, October 13, 2026

5:30 – 9:30 PM

Taproom Mixer

Pre-Expo Networking Event

601 Lippincott Avenue, Riverton, NJ 08077

[REGISTER HERE](#)



Wednesday, October 14, 2026

Food Industry Expo & Educational Program

The Merion

[1301 US-130 South, Cinnaminson, NJ 08077](#)

2:00 – 4:30 PM

Educational Program

4:30 – 7:30 PM

SUPPLIERS EXPOSOCIAL — Food Industry Expo & Reception



Exhibitors Check-in & Set Up: 2:00 – 4:15 pm



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

(North Patio Room)

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)

Emile Henein, Sr. Account Manager | emile.henein@aak.com
Tel: 973-344-1300 (main office) | **Mobile:** 732-215-9574



Nature • Science • People

EDUCATIONAL PROGRAM

Shaping the Future of Food: Innovation, Regulation & Color

Wednesday, October 14, 2026

2:00 PM – 4:30 PM

Featured Speakers:

The Wonderful World of Fermentation: Today's Innovations, Tomorrow's Transformations



Cindy Stewart, PhD, CFS

Founder & Principal - Innovative Food Science Consulting LLC

Dr. Cindy Stewart is an internationally recognized food scientist, innovation executive, and strategic advisor with more than 30 years of global leadership in the food industry. An **Institute of Food Technologists (IFT) Fellow**, Certified Food Scientist, and former **IFT President**, she has led innovation, R&D, and business growth initiatives across four continents.

As Founder & Principal of **Innovative Food Science Consulting LLC**, Cindy advises foodtech and biotech startups, venture capital firms, and food and ingredient companies on innovation strategy, technical due diligence, and fractional leadership. Previously, she held executive innovation roles at Corbion and DuPont Nutrition & Biosciences/IFF.

Cindy has authored more than 175 publications, serves as an editor for Translational Food Sciences, and sits on multiple academic, industry, and nonprofit advisory boards. She holds BS and MS degrees from the University of Delaware and a PhD in Food Science from Rutgers University.

FDA Regulatory Updates: GRAS, Labeling, and Dietary Guidelines



Brendan A. Niemira, PhD

Chief Science and Technology Officer - Institute of Food Technologists

Dr. Brendan A. Niemira is the Chief Science and Technology Officer of IFT, the Institute of Food Technologists based in Chicago, IL. He is a graduate of the University of Chicago (AB) and Michigan State University (PhD) and holds certifications in government affairs from American University and Georgetown. As CSTO, Dr. Niemira provides strategic direction and vision for all of IFT's scientific and technical initiatives, including journals, science policy and advocacy. Following a 25+ year research career with USDA-ARS, Dr. Niemira is recognized as a leading subject matter expert in cold plasma, irradiation, and other nonthermal food processing technologies. He is the co-editor and author of a well-regarded reference text, holds two patents, and has published more than 200 peer-reviewed research articles, book chapters, and critical reviews related to food microbiology and food safety. Dr. Niemira is a Fellow of IFT and has served on IFT's Board of Directors. He is the recipient of the 2016 Department of Defense Award for Excellence and the 2020 Federal Laboratory Consortium Technology Transfer Innovation Award.

Natural Colors - The Functional Challenges, Solutions and Innovations



Sydney Rustemeyer

Technical Director - IFC Solutions

Sydney Rustemeyer is the Technical Director at IFC Solutions, a prominent ingredient company specializing in food colors, specialty lecithin, and release agents. She holds a Bachelor's degree in chemistry and dietetics from Missouri State University, and a Master's degree from the University of Cincinnati School of Pharmacy, where her research focused on applying food science learning on anthocyanin colors to various product systems including cosmetics. Sydney has spent her career at the center of the food and beverage industry's transition to natural colors and has supported

hundreds of customers in overcoming technical challenges from regulatory review, to lab bench, to manufacturing line, to store shelf. At IFC, her work focuses on applying deep color knowledge and research to achieve desired shades and performance of natural colors to meet consumer expectations.

**EXHIBITORS . . .****AAK - *LIBERTY BELL SPONSOR* #176**

Emile Henein - emile.henein@aak.com

AAK specializes in plant-based oils and fats for application areas across the following industries: Bakery, Chocolate & Confectionery, Dairy, Plant-based Foods, Special Nutrition, Foodservice and Personal Care. We utilize our Co-Development process, with food application trials, to offer both tailored and off-the shelf ready vegetable oil formula solutions. In the US, we operate 3 refining facilities and application labs located in Edison, NJ; Port Newark, NJ; Louisville, KY; and Richmond, CA. Our global footprint includes 25 regional sales offices, 15 dedicated Customer Innovation Centers, and more than 20 production facilities, with 3,900 employees to support close customer collaboration.

Accurate Ingredients / Ingredient Resources***WASHINGTON SQUARE SPONSOR* #139**

Keith Kolkka - kkolkka@acing.net

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

Advanced Biotech #114

Lauren Hecker - lhecker@adv-bio.com

Advanced Biotech is dedicated to producing the highest quality flavor and fragrance ingredients that inspire and captivate the senses. Our extensive portfolio, comprising of natural, synthetic, and fermentation-derived molecules, is constantly evolving to meet the changing demands of our valued clients. Utilizing proprietary production methods and a customer-centric approach, we are committed to delivering exceptional ingredients that elevate formulations.

Azelis Food & Nutrition (formerly Gillco Ingredients) #141

Tara Dekovic - tdekovic@gillco.com

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.

**EXHIBITORS . . .****BCFoods..... #116**

Shannon Wesley - shannon.wesley@bcfoods.com

At BCFoods, we support the innovators driving the science of food. With more than 40 years of global expertise, we deliver high-performance dehydrated vegetables, chiles, fruits, spices, herbs, and functional ingredients that give R&D teams the reliability, consistency, and flavor precision they need to formulate with confidence. Our vertically integrated platform goes far beyond raw materials. We offer application-ready, RTE ingredients along with custom blending, precision milling, freeze-dried proteins, value-added processing, co-manufacturing, and 3PL services that streamline development and scale-up. Whether you're optimizing texture, enhancing flavor systems, improving nutrition, or solving supply chain challenges, our capabilities support every stage of innovation. If you're building what's next in food science, BCFoods is ready to help you bring it to life.

BENEO Inc..... #148

Eileen Rajczyk - eileen.rajczyk@beneo.com

BENEO manufactures ingredients for the health and nutrition space as well as clean label texturizing. Ingredients include prebiotic chicory root fibers, inulin and oligofructose, short chain fructooligosaccharides, beta glucan from whole grain barley flour, a better-for-you sugar alternative, Palatinose, sugar free solutions with Isomalt, protein enrichment with Faba Bean, and clean label texturing with Rice starches and flour.

BRAD-PAK ENTERPRISES, INC. - WASHINGTON SQUARE SPONSOR..... #163

Jenifer Brady - jen@brad-pak.com

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 Ave, Garwood, NJ 07027 USA 908-233-1234 | 908-233-9656 | info@brad-pak.com | www.brad-pak.com

Briess Malt & Ingredients Co..... #166

Jade See - jade.see@briess.com

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.

**EXHIBITORS****Brookside Flavors and Ingredients #150**

Steven Catanzaro - scatanzaro@brooksideflavors.com

We're flavorists against the status quo. Our made-better approach delivers legendary service, game-changing flexibility, and mindful solutions. From sweet to savory and flavor innovation to formulation support, we tackle challenges like supply chain hurdles and creative roadblocks head-on. Our priority is your success—ready to make it happen with less stress and no sleepless nights? If you're ready for better, we're ready for you.

Butter Buds #137

Natalie Buhler - nbuhler@bbuds.com

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.

Capital Ingredients Corp. #119

Anoop Raveendranath - r.anoop@caremoli.ae

Capital Ingredients Corp. is a proud affiliate of the Caremoli Group, whose tradition began in 1908 and which is now a leader in the production and distribution of raw materials, ingredients, mixes, semi-finished, and finished products for the food industry. Our extensive portfolio serves a wide range of food and beverage sectors, including confectionery, bakery, dairy, gluten-free, meat and meat alternatives, and dietary supplements. At Capital Ingredients Corp., we are committed to delivering the highest standards of quality, safety, and innovation, supported by exceptional customer service. We take pride in providing efficient, tailored solutions to our clients. Our well-structured logistics network, with strategically located warehouses, allows us to remain reliable, responsive, and flexible in meeting customer needs.

Capol #113

John Kerrigan - kerrigan@capol-group.com

Building on more than 45 years of expertise in the confectionery industry, CAPOL Group is one of the world's leading suppliers of surface finishing agents for gums, jellies and confections both extruded and panned. The products are known under the brands CAPOL®, CAPOLAN®, CAPOLEX® and FIX GUM®. Under the brand name VIVAPIGMENTS®, CAPOL offers natural color pigments that are produced in a patented manufacturing process. Customized natural flavor compositions round off the portfolio. Manufacturing takes place at the company's own plants in Europe and North America in compliance with stringent quality and food-safety standards, which are regularly confirmed through external certification processes. CAPOL is active all over the world with a network of its own subsidiaries as well as agents and distribution partners.

**EXHIBITORS****Carlyle Cocoa..... #132**

Maggie Kroop - Maggie.Kroop@Carlyle-cocoa.com

Carlyle Cocoa is a U.S. manufacturer of premium natural and alkalized cocoa powders, serving the food and beverage industry across North America. Backed by the global strength of GCB Cocoa, we offer consistent quality, reliable supply, and tailored cocoa solutions for applications including bakery, confectionery, dairy, beverages, and snacks.

Chesapeake Spice Company - WASHINGTON SQUARE SPONSOR..... #161

Jeremy Fair - fairj@chesapeake spice.com

Chesapeake Spice is a family-owned leader in the spice and seasoning industry with deep roots stretching back to 1987. Our state-of-the-art manufacturing facilities on both the East and West Coasts drive efficiency, scalability, and growth. We travel the globe to source the highest-quality ingredients while staying at the forefront of emerging flavor and innovation trends. Our expert R&D team partners closely with customers to develop, duplicate, and innovate flavor profiles tailored to any application. Known for exceptional customer service and a dependable supply chain, Chesapeake Spice delivers a true “world of good taste” from the fields to the finished product.

ClearMask #160

Eve Lance - Eve@ClearMaskUSA.com

ClearMask partners with food, beverage, and nutraceutical manufacturers to solve their toughest flavor challenges. We specialize in the development and manufacturing of high-quality flavor modulation solutions, with a focus on targeted off-note masking, flavor and sweetness enhancement, and non-nutritive sweetening solutions. With an extensive product catalog and the ability to develop fully custom blends for individual projects, we help formulators create better-tasting products faster. All of our products are natural and proudly manufactured in the USA. Stop by our booth (#160) to learn more about our latest innovations, including our new allulose-based 1:1 sugar replacer and paraxanthine masking solutions!

Clofine Dairy & Food Products, Inc..... #145

Robert Bernisky - RBernisky@Clofinedairy.com

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

Commercial Creamery Company #142

Susan Tracey - susan@cheesepowder.com

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!



EXHIBITORS . . .

Del-Val Food Ingredients #130

Kristin Shapiro - kshapiro@dvfi.com

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

Dempsey Food..... #131

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.

Dongsheng Foods USA #162

Cheryl Sigg - csigg@dongshengfoodsusa.com

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

Elite Spice #173

Andrew Crovo - acrovo@elitespice.com

Elite Spice is an industry leading spice importer and custom manufacturer offering an extensive line of spices, seasonings and specialty food ingredients. American owned and operated, with 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 - PHILADELPHIA CITY SPONSOR #177

Julie Masker - juliemasker@essexfoodingredients.com

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.



EXHIBITORS . . .

Eurofins Microbiology Labs..... #120

George Argiriou - George.Argiriou@ft.eurofins.com –

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.

Flavor Producers LLC #136

Vera Silva - vera.silva@flavorproducers.com

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

Fuji Vegetable Oil, Inc...... #168

Bob Johnson - Bob.Johnso@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.

Global Essence, Inc. #170

Sara Margarites - smargarites@globalessence.com

Ensure your products' success with the innovative touch of Global Essence! A leading supplier of premium-quality ingredients to the flavor, fragrance, consumer products, food, beverage, and allied industries. Convenient staff and warehouse facilities in the United States, Great Britain, and Europe. The Global Essence team has over 150 years of experience in the global flavor and fragrance industry. We provide a comprehensive support network encompassing logistics, warehousing, in-house QC and analytics, blending, filtration, repackaging, and other value-added services.

Godavari Biorefineries Inc #153

Padmaja Ganapathy - pady.ganapathy@somaiya.com

Gold Coast Ingredients #133

Megan Byrnes - info@goldcoastinc.com

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



Howtian #127

Shuo Wen - shuo.wen@howtiangroup.com

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

Independent Chemical Corporation #155

Michael Mumley - mikem@independentchemical.com

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 #156

Ronnie Daub - ronnie@ingredientconnections.com

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

Ingredients PLUS #117

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 #146

Lesia Zimmer - lesia.zimmer@jrsusa.com

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.

**EXHIBITORS . . .****Kalsec Inc. #140**

Laura Parker - LParker@kalsec.com

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 #172

Janet Lozinski - jlozinski@lbbspecialties.com

As consumer behaviors, attitudes, and motivations evolve, so do we. Our portfolio adapts to include on-trend ingredients that drive your success. By leveraging market and consumer trends, we empower you to create innovative and relevant products that nourish people. 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.

LifeSpice #158

Josh Levin - jlevin@lifespice.com

LifeSpice Ingredients is an innovator, developer, and producer of custom, proprietary seasoning blends for the food industry. We balance the culinary arts and food science when developing and reverse-engineering seasonings, allowing our team to deliver crave-worthy products with rich, innovative flavor profiles. Collaborative by design, LifeSpice supports our customer partners with attentive, personalized client services, end-to-end seasoning production, trendsetting marketing insights, and a PCQI Certified Quality and Regulatory team.

Marroquin Organic International #129

Maxwell Cados - max.cados@agrana.com

Marroquin Organic is your trusted organic ingredient supplier. From starches, sweeteners, and yeasts to lecithins, fibers, proteins, and oils, we offer versatile solutions designed to meet the growing demand for clean-label and functional foods. With over 30 years of experience in the organic industry, we combine trusted sourcing with technical expertise to help you create products that are sustainable, innovative, and tailored to your needs.

Matsutani America, Inc. #123

Phil D'Eramo - pderamo@matsutani.com

Fibersol is a joint venture brand and product line owned jointly by Archer-Daniels-Midland Company (ADM) and Matsutani Chemical Industry Co., Ltd. Established in 2006, the partnership markets a science-backed, soluble corn-derived dietary fiber and prebiotic ingredient used globally by food, beverage, and supplement makers to reduce sugar, add fiber, and support gut health.



EXHIBITORS

Microbac #175

Lauren Krachala - lauren.krachala@microbac.com

Microbac Laboratories operates the largest network of privately held testing facilities in the United States, providing broad analytical offerings and tested insights across the environmental, food and life science markets. A family-run company with more than 50 years' experience honing its craft, Microbac is on a mission to improve the world around us, one test at a time.

Mitsubishi Chemical Corporation #138

Eigo Takahashi - Eigo.Takahashi.Ma@mcgc.com

RYOTO™ SUGAR ESTER, produced by Mitsubishi Chemical Corporation, comprises a range of Sucrose Esters. Its neutral taste and odor make it an ideal nonionic emulsifier for diverse food uses. Enhancing texture, stability, and shelf life, it finds applications in baked goods, beverages, dairy and non-dairy creams, confectionery, snacks, chocolate, and beyond. Our RYOTO™ SUGAR ESTER line offers products with a wide range of HLB values, catering to both oil-in-water and water-in-oil emulsions.

Mitsubishi International Food Ingredients, Inc. #171

Michael McDermott - mmcdermott@mitsubishiingredients.com

Manufacturer and Distributor for all food market segments.

MUNZING - WASHINGTON SQUARE SPONSOR #135

Alicia Colacci - a.colacci@munzing.com

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 #143

Vincent Delaroche - v.delaroche@nexira.com

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.



EXHIBITORS . . .

Nutra-agri ingredients - PHILADELPHIA CITY SPONSOR..... #152

Kunal Singh - kunal@nutra-agri.com

Nutra-Agri Ingredients expertise in Reduced Sugar Sweetening Solutions for your zero to low sugar formulations. Our Flagship product is Clinically backed Soluble Tapioca Fiber for various applications across many food and beverage formulation. List as below-1. Soluble Tapioca Fiber (Prebiotic Fiber)2. Tapioca Maltodextrin3. Organic Glycerin4. Allulose5. Organic Sunflower Lecithin6. Tapioca Syrup8 Pumpkin Protein powder9. Fava Bean Protein10. Coconut MCT oil

Visit our website - www.nutra-agri.com

Omya..... #115

sharmane gregory - sharmane.gregory@omya.com

Omya is a leading producer of calcium carbonate and a trusted supplier of innovative ingredients from top manufacturers for food and nutritional products. Our high-quality solutions are ideal for a wide range of applications, including functional beverages, gummies, snack bars, smoothies, bakery products, and nutritional fortification. Driven by a passion for service excellence and a commitment to delivering effective, sustainable solutions, Omya is a reliable partner in helping our customers achieve success in product development and innovation.

PanaSource Ingredients, Inc..... #169

Samantha Dragonette - samantha@panasourceusa.com

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

Parker Flavors..... #134

Bruce Bickford - bruce@parkerflavors.com

For more than 125 years, Parker Flavors has been setting the standard for high-quality flavorings for the bakery, beverage, candy, dairy and wellness markets. Our expert flavor specialists are at-the-ready with innovative cost-saving solutions delivered in unrivaled turnaround times. From tight deadlines to new flavor profiles and functional formulations, Parker Flavors produces exceptional flavor solutions that elevate products and boost bottom lines. With a company culture dedicated to customer success, Parker Flavors is driven to keep our customers at the top of their markets.

**EXHIBITORS . . .****PB Leiner #128**

Kim A Hildebrandt - kim.hildebrandt@pbleiner.com

PB Leiner is one of the world's leading manufacturers of high quality gelatins and collagen peptides. Our tailor-made products provide a clean label and multifunctional solution to the most diverse food preparations in the FMCG and food service sectors. Explore functional and health benefits of our range of pork, beef and cold soluble gelatins and peptides.

Philadelphia IFT #99

Cathy Templeton, Chair – phillyift@gmail.com

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 western to eastern part of New Jersey. Learn more about IFT at www.ift.org or visit the local section website at www.philadelphiaift.org

Prime Ingredients Inc. #151

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.

Primis Llc #122

Lina Lo - ispicetropical@gmail.com

At Primis Global LLC, we don't just supply ingredients—we empower your production to run smarter, faster, and more profitably. By pairing world-class global sourcing with razor-sharp domestic agility, we eliminate the supply chain headaches and distribution delays. We help manufacturers mitigate risk, streamline procurement, and secure high-quality ingredients with complete regulatory assurance. Partner with Primis Global today and transform your supply chain into your strongest competitive advantage. www.primisglobal.net

Prosur Inc. #118

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.

**EXHIBITORS . . .****Rx Food Ingredients #147**

David Miller - dave@rxfoodingredients.com

Rx Food Ingredients provides clean label ingredient technologies that help manufacturers improve label declarations while maintaining functionality, sensory quality, and operational performance. Our featured line includes a Titanium Dioxide Alternative, Palm/Tree Oil Alternative, Maltodextrin Replacer, and Fortified Honey. We also offer business development and laboratory services to support applications development and commercialization.

Sapphire Flavors & Fragrances #159

Thomas Hart - tjhart@sapphireflavors.com

Sapphire Flavors & Fragrances is a Fairfield, New Jersey-based developer of sophisticated, high-quality flavor and fragrance solutions for the food, beverage, pharmaceutical, nutraceutical, cosmetic, personal care, and related industries. From custom flavors and fragrances to botanical extracts and functional ingredients, Sapphire combines technical expertise with an artisan approach to create tailor-made sensory solutions that bring products to life.

SGS #149

Michelle Lee - Michelle.Lee@sgs.com

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.

Tastepoint by IFF #165

Kennedy Walsh - kennedy.walsh@tastepoint.com

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

**EXHIBITORS****Thymly Products #167**

Kevin Fay - KevinF@Thymlyproducts.com

Thymly Products is a leading manufacturer of functional baking ingredients, offering baking powders, dough conditioners, shelf-life systems, flavors, and custom blends tailored to your needs. Supported by a forward-thinking R&D team focused on clean-label innovation and backed by exceptional customer service, Thymly Products partners with you to deliver consistent quality and outstanding results.

Verder Scientific #157

Erin Lorensini - Erin.Lorensini@Verder-Scientific.com

Verder Scientific is a global technology leader providing advanced solutions for the food industry, supporting quality control, product development, and process optimization. Our portfolio includes leading brands specializing in sample preparation, particle characterization, protein analysis, thermal analysis, and environmental testing. Food producers, laboratories, and research institutes rely on our technologies to ensure safety, consistency, and compliance with international standards. By combining precision engineering with deep application expertise, Verder Scientific helps customers improve efficiency, reduce waste, and accelerate innovation across the entire food value chain.

Viobin Products - *LIBERTY BELL SPONSOR* #174

Peter Bisaccia - peter.bisaccia@viobin.com

Viobin Products has been a trusted U.S. manufacturer of wheat germ ingredients for nearly 100 years. We specialize in Defatted Wheat Germ and Wheat Germ Oil for food, nutrition, pet food, and animal health applications. Our ingredients provide natural nutrition, functionality, and extended shelf life, backed by consistent quality, technical expertise, and reliable U.S.-based manufacturing.

Vitusa Products, Inc. - *WASHINGTON SQUARE SPONSOR* #164

Jonathan Stranahan - jstranahan@vitusaproducts.com

We are a family owned and operated business of 45 years specializing in the sales, marketing, and supply of a strategic and complimentary portfolio of food, nutritional and pharmaceutical ingredients. Our core offerings include Glycerine, Propylene Glycol, Sodium Bicarbonate, Ammonium Bicarbonate, Food Grade Phosphates, Gelatin, Collagen, Triacetin, non-GMO Citric Acid, and Lecithin. Relationship focused and service oriented, our goal is to ensure we provide the best overall value to your supply chain through our logistics, market intelligence, and product management support.

**EXHIBITORS . . .****Vivify #154**

Omar Fuentes - omar.fuentes@vivifycompany.com

Vivify provides a complete line of Natural Colors to serve the U.S. market and we can help you navigate the labeling and regulatory environment. This increasingly specialized and diversified market requires food manufacturers to rapidly address ever-evolving customer tastes and demands. Our job is to help our customers respond to changing market dynamics with innovative solutions. Whether it is key ingredient inclusion, “free from” labeling, addressing a niche consumer demand, satisfying a company marketing mandate, or implementing a R&D initiative – we can help you achieve your goal. With over 1,000 custom product formulations, including; powder blends, liquids and oil dispersions; our team can help you solve any color challenge. Our customers have come to rely on us for technical expertise in color matching, new color development and color problem solving.

Weber Flavors - WASHINGTON SQUARE SPONSOR #144

Jason Morgan - sales@weberflavors.com

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.

Winland Foods #121

Matt Nirmaier - matthew.nirmaier@winlandfoods.com

We are a new company made up of serious foodies with long histories in the food and beverage industry. Backed by Investindustrial, one of Europe’s leading independent investment groups, Winland Foods focuses on food manufacturing in the Meal Preparation category. We specialize in pasta, sauces, syrups, dressings, jams and jellies, pie fillings, pita chips, dry dinners, dry baking ingredients, plant-based protein and more. Our product offerings range from consumer-loved brands to custom private label solutions across retail and food away from home channels.

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Philadelphia Section
Institute of Food Technologists

October 14, 2026
The Merton - Cinnaminson, NJ

Technical Session
Shaping the Future of Food: Innovation, Regulation & Color
2:00 - 4:30 pm
[Click here for more information](#)

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

North Patio Room

Appetizers
4:30 - 6:00 pm

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Wednesday, October 14, 2026

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