

## Solvaira Specialties Inc.

### The Right Products for all of your Cheese Processing Needs

In today's fast paced business world, finding the right partner – one that can provide the world-class dairy products and services you need – is vital to your company's success. That partner is Solvaira Specialties.

With the combined experience of Allied Blending & Ingredients and International Fiber Corporation, Solvaira has been providing world-class products and services to the dairy industry for over 30 years. From research and development to product and quality assurance, you can count on Solvaira to meet all of your company's dairy product needs.

### Anti-cake, Shelf-Life Extension and Process Enhancement Products

#### Dairy-Based Anti-caking Solutions

FloAm Dairy™ is a natural, dairy-based, Non-GMO anti-caking solution that improves the efficiency of your cheese production and increases shelf life of your products.

#### Cellulose and Starch Blends

HyFlow is a specialty anti-cake product developed for gusseted bag systems resulting in better cheese shred separation and flow. Using specialized processes and starches, HyFlow is formulated to evenly coat cheese shreds for increased line speeds.

FlowLite®, Free Flow® and EconoFlow blended products offer anti-cake solutions for low dust, good flow and convenient application at any budget.

#### Starch-Free Cellulose Based Products

SureFlow™, Solka-Floc® FloAm® and Keycel® products optimize the appearance and performance of shred products with Solvaira's antimicrobial and oxygen scavenging technology.

#### Anti-microbial Technology

Delivered as a functional attribute in anti-cake systems, SecureFlo™ will decrease the number of pathogens in finished food products. It can be used with both starch- and cellulose-based agents.



### Cheese Analogue Products

CheeseMor® casein-free technology lowers the production costs of blended cheese products. Our convenient, all-in-one blends are perfectly compatible with your processing equipment for current imitation and processed cheese formulas and stabilize your ingredient pricing and batch-to-batch consistency.

### Advanced Quality Assurance

Solvaira's Quality Assurance program has received Level 2 SQF certification and we operate under GMP and HACCP with certified third party microbiological testing to ensure quality ingredients.

### Research & Development Facilities

Our St. Louis, MO lab is a state-of-the-art Processed Cheese Research and



Development Center where a broad spectrum of processed cheese products can be manufactured and evaluated. We have the ability to evaluate all types of raw material for its physical attributes and functionality in regard to processed cheese applications.

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**SOLVAIRA SPECIALTIES**