

Anderson Custom Processing

Glen B. Anderson founded Anderson Custom Processing at a vacant creamery plant at Sleepy Eye, MN in 1972. He had spent 25 years in the dairy industry before he cashed in a life insurance policy for the down payment on the factory to establish a career of more than 40 years in the food industry. Glen's idea of using the idle dryer to dry food products of whey, whey blends, sodium caseinate and starches got the entire Anderson family involved at the plant to resurrect the business.

THROUGH THE YEARS

Word spread in the food industry about the plant and its services available to manufacture food products, and efforts brought forth prospective customers, test runs, good results and a steady flow of business. It became evident, with the increase in production, to hire employees and run the factory around the clock.

Anderson's reputation drew more business and it became necessary for the purchase of the Little Falls, MN creamery in 1974. Again, there were new challenges of finding employees, the right equipment and testing new products, but it was not long before this location was running around the clock, too.

Dedicated, honest and hardworking employees continued to produce a high quality product for Anderson Custom Processing's customers. The business continued to grow and the decision to purchase another facility in 1986 at Belleville, WI became a reality. The Belleville factory was equipped similar to the other facilities and did not take long before it was running 24/7.

EQUIPMENT & PRODUCTS

The company started with one spray dryer in each location and currently has 7 dryers. Now three production facilities produce millions of pounds of specialty products including, but not limited



to, coffee creamers, cocoa mix, various cheese flavors and powders, soymilk, high fat powders, caramel color, food starches, infant formula and pharmaceuticals. The Sleepy Eye dryers can produce finished ingredients ranging from nonfat using a pneumatic conveying system to those containing 80% total fat and using cooling beds. In both systems, powder is cooled with desiccated air. The Little Falls dryers are capable of removing 2,000 - 3,000 pounds of water per hour. Belleville's dryers are capable of removing 4,000 pounds of water per hour. Belleville has a clean room environment for highly sensitive micro demands.

OUR COMMITMENT

The family-owned business is now managed by the second generation of Andersons-Brian, Dave, Denice and Brenda. There are more than 100



employees, many who have been with the company more than 30 years. Anderson Custom Processing is committed to its customers' needs utilizing up-to-date technology and methods for on-time delivery and a superior quality product. The facilities are Kosher, Halal, BRC and SQF Certified.

