



BY

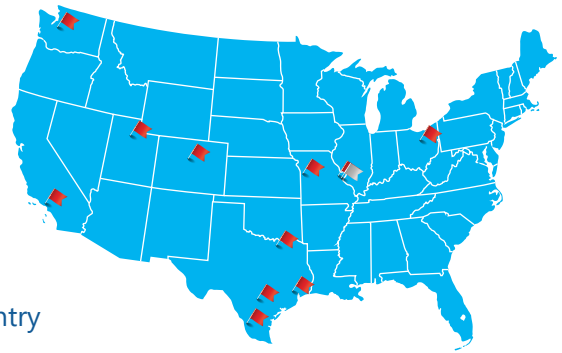


Dairy House®

To run a successful dairy today, you need operational excellence, strong research & development, and a strategic partner that understands how a dairy operates. We know because we have been supplying dairies with the ingredient systems they need for decades.

Unique to the industry, we offer:

- ▶ Custom formulas created by our in-house Ingredient Technology & Applications (IT&A) Team
- ▶ Small batch flexibility
- ▶ Optimal industry lead time
- ▶ GFSI certification
- ▶ On-site technical support
- ▶ Vaad Hoer Kosher, USDA Organic, Grade A Certified
- ▶ Warehouses across the country



Develop | Manufacture | Supply

CHOCOLATE DAIRY POWDER

EGGNOG BASES

- Organic
- All Natural
- Seasonal Flavors

FLAVORED MILK SYSTEMS

(POWDER & LIQUID)

FORTIFICATION SYSTEMS

FUNCTIONAL PRE-BLENDS

HOT COCOA MIX

ICE CREAM COCOA SYSTEMS

MEAL REPLACEMENTS

NON-DAIRY COCOA SYSTEMS

PROTEIN POWDERS

STABILIZER SYSTEMS

- Buttermilk
- Ice Cream
- Soft Serve Milk
- Sour Cream
- Yogurt
- Frozen Dessert
- Milk Alternatives

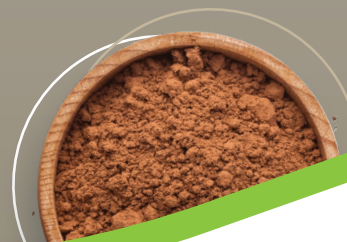
VITAMINS

(POWDER & LIQUID)

- Vitamin A
- Vitamin D₃
- Vitamin E

FOCUSED ON OUR CUSTOMERS' NEEDS, WE:

- Provide samples, modifications, and product formulations
- Develop beverage systems around customer specifications
- Provide quality assurance of ingredientsystems and flavors with our in-houseMicroThermics® unit
- Minimize field issues by developing products specific to various dairy processing parameters



Ask about our custom sourcing, organic, and non-GMO options.
info@ifpc.com | 800.22.SUGAR | www.ifpc.com