



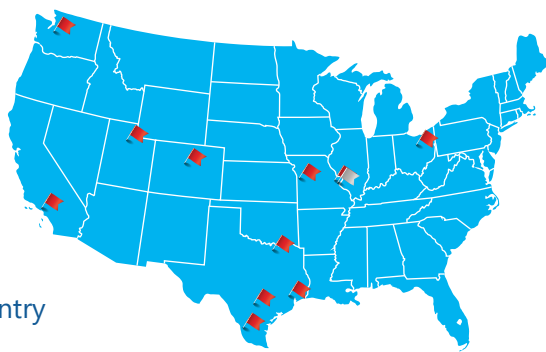
Custom Blending

Aviator Manufacturing Facility

When you need a custom blend or manufactured product, our ingredient experts work with you to develop solutions that meet your unique business needs. This magic takes place at our Aviator facility, located in St. Louis, MO. Aviator is a best-in-class 230,000 sq.ft. manufacturing, storage, and distribution center. From receiving to storing to shipping, we are a strong link in your supply chain because we start with the best, to give you the best.

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

WE SPECIALIZE IN:

Chocolate Dairy Powders
 Cocoas
 Eggnog Bases
 Flavor Systems
 Hot Cocoa Mixes
 Hydrocolloids
 Ice Cream Cocoa Blends
 Ingredient Pre-Blends
 Non-Dairy Cocoa Blends
 Plant-Based Beverage Systems
 Ready-to-eat Products
 Stabilizers
 Sweeteners
 Vitamins

IFPC'S AVIATOR FACILITY FEATURES:

- 18,000-pallet vertical stacking system
- Temperature-controlled storage areas & delivery trucks
- Premier liquid and dry blending & packing rooms
- Blends available in 300-pound volumes and above
- Allergen control
- State-of-the-art labs
- Quality Control testing & validation
- In-house IT&A team of experts



IFPC Aviator Facility
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Hazelwood, MO 63042

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

