



PMCA

Professional Manufacturing Confectioners Association

LEARN. CONNECT. GROW.

Meet Our 2018 Exhibitors

AAK

AAK is a world leader in supplying specialty fats to the chocolate and confectionery industries. With a true legacy of confection experience, our solutions for the confectionery industry cover a wide range of product applications, including chocolate and compound fats for coating and molding, filling fats, barrier fats and spreads. Our product range offers additional benefits that include improved mouthfeel and prolonged bloom stability for a longer shelf life. Most of our products can be offered as non-hydrogenated, zero trans and low in saturated fat.

Aasted North America

Aasted North America will exhibit information and brochures on the latest developments from the Aasted group. Including Energy Enrobes, Energy tempering machines, Extrusion equipment and slab lines.

ACMA USA

ACMA is part of Coesia Group, an innovation-based industrial solutions company operating globally. ACMA is one of the leading manufactures of packaging machines in the consumer goods market. ACMA designs and manufactures automatic packaging machines and fully integrated packaging systems for the chocolate, confectionery, bakery and food and beverage industries.

ADM/Matsutani LLC

ADM/Matsutani will showcase Fibersol®, the premier line of soluble dietary fiber ingredients. Fibersol offers solutions to many of today's formulation challenges. Whether formulators are seeking ways to reduce sugar and calories, meet clean label goals, or boost fiber content, Fibersol has a solution.

Almond Board of California

The Almond Board of California (ABC) will showcase the latest global consumer and category research demonstrating that the demand for California almonds in confectionery products is strong and growing. Almonds from California are a natural, wholesome and quality food, ABC promotes almonds through its research-based approach to all aspects of marketing, farming and production on behalf of the more than 6,000 almond growers and processors in California, many of whom are multi-generational family operations. Established in 1950 and based in Modesto, California, the Almond Board of California is a non-profit organization that administers a grower-enacted Federal Marketing Order under the supervision of the United States Department of Agriculture.

American Association of Candy Technologists (AACT)

AACT is the premier professional group of individual technologists, operations personnel, educators, students, business staff and others dedicated to the advancement of the confectionery industry.

American Chocolate Mould Co

American Chocolate Mould Co will have information available on Chocolate Moulds manufactured by B.V. Vormenfabriek Tilburg. Information on chocolate moulding, enrobing, tempering, extruders, cooling tunnels, chip lines, and other related equipment made by Aasted Aps. Brochures and information on Caotech's complete line of ball mills and pre-grinding equipment. Literature covering the complete line of chocolate conching, processing and conveyor systems made by BSA Schneider will be available. Full information and color books showing aluminum foils produced by Carcano as they relate to wrapping chocolate and confections. The ACMC table top temperer will also be on display.

The Austin Company

The Austin Company is recognized as an innovative leader in the food, beverage and consumer products industries. For 140 years and hundreds of projects, Austin's innovative design and construction solutions have resulted in sustainable and efficient facilities for processing, product development and distribution. Our global experience includes production and packaging plant refrigeration systems, automated distribution and bulk storage warehouses, research laboratories, and operations centers. Austin's in-house expertise, innovation and unique capacity for complex facilities have enabled us to lead the way in the growing biotech and nutrition industry, including baking and snack, and meat and poultry processing facilities.

Austrade, Inc.

Austrade, Inc. specializes in non-GMO and organic ingredients: starches; sweeteners: crystalline fructose, beet sugar, natural fruit sweeteners; emulsifiers: lecithin from soy, sunflower and canola: fluid, deoiled powder; hydrolyzed, instantized, solvent-free, high-oleic, neutral tasting; vegan proteins from sunflower, almond, cashew, chia, coconut, cranberry, golden flax, pumpkin, lupine, pomegranate and wheat germ.

Avatar Corporation

Avatar Corporation, founded in 1982, is a manufacturer of products for the food, drug and personal care industries. Our products are batched to quality standards that meet or exceed all applicable current Good Manufacturing Practices (cGMP).

AZO Incorporated

AZO provides ingredients handling systems for bulks-mionors-micros and liquid additives. Our systems start with raw materials receiving and include outdoor and indoor silos, pneumatic conveying, screening and milling, scaling and batching, complete mixer feeding systems. No system too small or too large, Turnkey services available.

B&P Littleford

Manufacturer of mixing, drying and reacting equipment for the manufacturing of confectionery products.

Baker Perkins

Innovative depositing solutions for multi-component, hard and soft candy products; new developments in starchless moulding of jellies and gummies; new method of rotary forming; co-extrusion and other technologies for creative snack products.

Barry Callebaut

Barry Callebaut is the world's leading manufacturer of high-quality cocoa and chocolate products. A producer for more than 175 years, we are a fully integrated company that masters every step from sourcing of the cocoa bean to the shelf. Our proven expertise, together with our focus on innovation and R&D, enable us to cater to the many different customer needs and to respond to the varying customer preferences throughout the world.

Bell Flavors & Fragrances, Inc.

Bell will be exhibiting a variety of new flavor concepts for confectionery products based on new innovative trends.

Beneo Inc.

The BENEIO product portfolio consists of functional ingredients with nutritional and technical advantages, derived from chicory roots, beet sugar and rice. BENEIO is the ideal partner to help improve the health (weight management, energy for mental & physical performance, digestive, bone and dental health), taste, texture and nutritional value (fat and sugar replacement/fiber enrichment) of a product. Through a unique chain of expertise, including the BENEIO-Institute, BENEIO actively supports (industry partners in) the development of more balanced and healthy food products.

Berndorf Belt Technology

Berndorf will demonstrate our capabilities in processing and transporting confectionery and specialty goods with high quality, custom engineered Berndorf solid steel belts and continuous conveyor systems.

Blommer Chocolate Co.

Manufacturer of a full line of milk and dark chocolate coatings, natural and alkalized cocoa powders, chocolate liquor, cocoa butter, confectionery coatings, semi-sweet milk and compound drops.

Bosch Packaging Technology, Inc.

Bosch Packaging Technology is one of the leading suppliers of process and packaging technology. At over 30 locations in more than 15 countries worldwide, a highly-qualified workforce develops and produces complete solutions for the pharmaceuticals, food, and confectionery industries. These solutions are complemented by a comprehensive after-sales service portfolio. A global service and sales network provides customers with local points of contact.

Bühler Inc.

Combined know-how has made Bühler the technology leader in the field of chocolate production. With Bühler's highly flexible production systems, there is practically no limit to the variety of forms and flavors possible. Bühler's innovative solutions ensure manufacturers of chocolate products maximum yield and top product quality. With qualified consulting, advanced technologies and comprehensive customer services, Bühler optimizes your chocolate production - from raw cocoa beans to the finest chocolate specialties.

Butter Buds Food Ingredients

Butter Buds Food ingredient uses proprietary enzyme modification technology to unlock the potent flavor elements in butter, cream, cheese and other flavorful fats delivering highly concentrated flavor in convenient powdered, paste and liquid form. Our dairy concentrates are used at extremely low application levels and are a healthy choice. They are kosher, halal, organic, easy to use, and stable in price, and allow the production of better tasting, more economical, healthier foods with very clean label statements.

California Natural Products

California Natural Products will be exhibiting rice syrups, tapioca syrups, conventional and organic, country of origin USA, OU Kosher, SQF Level 3, AFCO Gluten free, USDA NOP Organic.

Callisons

Callisons has an extensive library of mint products and flavors ranging from standard and premium peppermints and spearmints to region-specific mint oils and flavors. In addition to our mint expertise, we have a library of fruit, herbal and fantasy flavors to meet your confectionery needs. Our flavors are available in liquid, spray dry, and in flavor crystal form.

Candy Worx

Candy Worx, formerly HMC Manufacturing, will be exhibiting our machinery for the confectionery and bakery industries. Candy Worx provides continuous cooling drums, fondant production equipment, pans, skid systems, pure sugar systems, continuous extruders, process engineering and more.

Capol LLC

The Capol product line plays an essential role in virtually every area of confectionery manufacturing. Our world renowned surface treatments comprise polishing and glazing agents for panned confections, anti-sticking agents for molded and extruded gums and barrier coatings for nutmeats and high moisture centers. The Capol line includes natural and organic products for clean ingredient labeling.

Cargill Cocoa & Chocolate

Cargill Cocoa & Chocolate will be featuring five unique brands. Peter's® Chocolate remains traditional and loyal to its distinct Swiss heritage. Merckens® showcases a spectrum of color with its Rainbow™ Wafer line. Wilbur® Chocolate features a traditional line of authentic American chocolates. Gerkens® Cocoa offers a full line of Dutched and natural cocoa powders. Veliche® is 100% Belgian chocolate.

Centerchem, Inc.

Showcasing our diverse product lines. MasterCoat® is Centerchem's new product line containing polishes, glazes and surface treatment agents, all made in the USA. Additionally, Maxinvert® invertase available in three liquid and powder activities, enzymes for fruit and vegetable processing and firming, olive oil clarification, enzyme systems for dietary and nutritional supplements, quinine bittering agents for use in beverages and flavors, Candurin® pearlescent pigments and a complete line of natural and synthetic colorants in a broad range of dispersions and solutions.

Clasen Quality Chocolate, Inc.

CQC manufactures chocolate and confectionery coatings for the RCI and the Candy industry. Our product lines feature a variety of flavors and vibrant colors designed to enhance your candy options. We also offer Organic chocolate, dairy free, fair trade, non-GMO project verified chocolate and compound, nutritionally enhanced, natural and NSA – just to name a few. Our product forms include liquid, wafers, chips, chunks and drops.

W. A. Cleary Products

We will be exhibiting Clearate lecithin's including soy, canola and sunflower. In addition, samples of our release products will be on display emphasizing the spectrum from cooking kettles, slab work, sizing and packaging of candy.

CM-OPM USA

CM-OPM and CMFIMA will be showing our latest developments in moulding, and specialized wrapping technology.

Coloron

Colorcon offers a wide variety of products and services supporting the Food and Confectionery industry. Our systems include color, glaze, polish and coating to enhance the appearance of your products. Our best in class technologies are complimented by our value-added services, including technical service, global regulatory information and independent research support. Colorcon formulators work with our customers on desired "all-natural", "gluten free" and "sugar free" specifications. Colorants can be supplied as dry color, wet color, pastes and liquids. The majority of our pigments are FD&C certified lakes produced in our own facility. Colorcon offers edible inks for printing, available in solvent and water based systems.

Concord Foods, Inc.

Visit the Concord Foods booth to view our assortment of superior confectionery ingredients including caramels, chocolate caramels, fruit fillings and marshmallow; all ideal for depositing, layering and using as centers. Each product is available in a variety of viscosities, textures and colors as well as sugar-free, non-GMO and organic formulas.

Corbion

Corbion supplies a range of buffered acids under its PURAC® brand to provide stability and taste differentiation. Corbion's acid powders help manufacturers provide immediate sourness and the ideal taste experience throughout the product's shelf life. This unique ingredient portfolio varies in sour profiles, offering confectioners a complete toolbox to create a captivating end products. Corbion collaborates our expertise with developers to achieve exciting concepts quickly, reducing resources and time spent to launch.

Crosio & Associates, Inc.

Exhibiting for AMP-ROSE, new and candy equipment. HANSEL PROCESSING, complete process lines. PROFORM for gums and chew products. WYMBS, aerated products and coatings.

Dairy Farmers of America

Dairy Farmers of America will be exhibiting dairy products manufactured and available to the confectionery industry.

Divis Nutraceuticals

Divis manufactures a variety of carotenoids and vitamin products that offer options to replace FD&C Colors in confections as well as provide fortification for healthy product positioning. Divis will be demonstrating the color ranges available in water soluble and oil soluble applications along with examples of gummy product forms.

Domino Specialty Ingredients

Domino Specialty Ingredients is proud to offer clean label ingredients, products verified in compliance with the Non-GMO Project Standards and Fair Trade Certified™ Cane Sugars. Our product spectrum includes; raw cane sugar (organic available), organic tapioca syrup, fondant and icing sugars, colored crystals sugars, Qwik-Flo® honey and molasses (granules/powdered), brownulated® free-flowing brown, high potency stevia sweeteners, invert sugars, molasses, malt and more.

Driam USA, Inc.

Descriptive literature of various coating, sorting, enrobing, tempering, and storage equipment.

DuPont Nutrition & Health

Confectionery manufacturers can look to DuPont for all around support when developing sugar confectionery, cereal, bars, chocolate and chewing gum with delicious textures, extended shelf life and processing benefits.

Egan Food Technologies

Egan Food Technologies supplies customized food process machinery for the confectionery, baking, snack and pet food industries. We also rebuild, service and supply parts and auxiliary equipment for chocolate molding, depositing, extruding, slab forming and baking equipment—even if we didn't originally build the equipment. All Egan Food Technologies' equipment is made at our Grand Rapids, Mich., headquarters, conveniently located for both design and service. With Egan, there's no need to hassle with overseas manufacturers' long lead time and service.

ElectroSteam Generator Corp.

Electro-Steam, Food Safety Division is changing the way food processors are cleaning and sanitizing equipment and facilities with the Eagle Series portable dry vapor systems. Made right here in the USA since 1952 to strict ASME certifications and UL listed. All of our Eagle Series unites will; eliminate chemical usage; improve cleaning and sanitization; drastically reduce water consumption by 95% - 99%; no waste water to the drain; reduce labor; minimize and eliminate water damage to electrical and sensitive equipment components and minimize hazards associated with slips, trips, and falls from water on the floor. User friendly and safe to use!

Eriez

Eriez has protected the food industry for more than 70 years. We will be displaying our magnetic separation equipment, and will have factory-trained experts on hand to answer any questions on our complete range of separation, detection and material handling equipment.

Eurofins Microbiology Laboratories

Eurofins Scientific is the ideal partner to help protect your brand. With over 30,000 staff in 375 laboratories across 41 countries and a portfolio of over 130,000 analytical methods, Eurofins is committed to outstanding client service, high quality standards and scientific excellence. Our international group of laboratories provides a unique range of analytical testing services to the pharmaceutical, food, environmental and consumer products industries and to governments.

Fine Chocolate Industry Association (FCIA)

The Fine Chocolate Industry Association (FCIA) will display information about benefits and programs we provide to our members who are fine chocolate professionals and all others who support the fine chocolate industry. We'll spotlight our groundbreaking National Research on Consumer Perception of Fine Chocolate. We'll also share information from our sister organization the Heirloom Cacao Preservation Fund (HCP), a not-for-profit organization dedicated to saving the quickly diminishing Theobroma cacao trees that produce the most high quality, flavorful chocolate and supporting the farmers who grow them.

Fismer Lecithin GmbH

We like to introduce our new Organic Lecithin range, Soy, Sun and Rapeseed Lecithin Organic

Flavorchem

Flavorchem, a SQF Level 3 organization, specializes in crafting flavor, color and masking solutions for food and beverage products. Our comprehensive services include flavor and color creation and development, formulations for nutritional and functional purposes, and masking and sweetener technologies for all food and beverage applications. Our talented team of flavor scientists delivers the results you demand by tailoring every solution according to your unique products and expectations. Formulating for confectionery requires specialized knowledge cost factors, application-specific considerations, and an ability to find creative solutions if unique development challenges arise. Flavorchem knows confectionery and we work closely with you through every step of the process to ensure each solution performs according to your individual needs and specifications.

FONA International

At FONA International, we know that clean label isn't a trend. It's the new standard. FONA's seven core values drive us to pursue excellence and foster incredible partnerships. We're more than just great flavors – we provide complete market solutions. Your challenges are our challenges. Let's talk.

Franz Haas Machinery of America, Inc.

Franz Haas Machinery of America, Inc. provides equipment sales, in-house lab testing, field service, equipment inspections, spare parts and training for the North American market. Haas – Wafer, Haas-Meincke and Haas-Mondomix have an international presence consisting of 11 facilities and over 1,500 employees. We are a leading manufacturer of baking ovens and process equipment for production of cookies, crackers, cakes, wafers, waffles, ice cream cones, rolled wafer sticks and other specialty products. Franz Haas Machinery of America, Inc. also represents Errebi Technology for dies and cutters.

Fuji Oil, Inc.

Technical information and samples regarding fats and oils.

Galloway Company

Manufacturers of sweetened condensed milk, 2X milk, and other blended fluid dairy products.

Gamay Foods

Gamay Foods will be exhibiting chocolate formulated with our dairy flavors.

GNT USA

GNT is the leading global producer of natural colors derived solely from fruits, vegetables, and edible plants. Sold under the EXBERRY® brand, our colors are available in liquid, powder, and oil dispersible varieties, making them effective solutions for all types of confectionery applications – from aerated and extruded gummies to hard and soft panned candies to chocolates. EXBERRY® products are manufactured using a completely mechanical process absent of any chemical solvents or additives, resulting in a clean-label ingredient that consumers recognize and appreciate. Please come visit us at booth #42.

Gold Coast Ingredients

Gold Coast Ingredients is a privately held and operated, wholesale flavor and color manufacturer located in Commerce, California. 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.

Golden Peanut & Tree Nuts

Golden Peanut & Tree Nuts offers a full line of all-natural, plant based dry and liquid ingredients. From high protein, low-fat roasted peanut flours to roasted aromatic peanut oils, Golden's specialty products offer the plant based protein, non-GMO, gluten free options consumers are looking for while providing the roasted peanut flavor they love! Products are Kosher and Halal certified. Organic available.

Goodhart Sons, Inc.

We will have representatives from the fabrication aspects of tanks, mixers, melters, coolers, pressure vessels, etc. In addition, our team will also be able to assist with most "balance of plant" work as well as installation.

Grain Processing Corporation (GPC)

Grain Processing Corporation (GPC) offers a complete line of MALTRIN® maltodextrins, corn syrup solids, tapioca maltodextrins and tapioca syrup solids plus corn-based confectionery starches. MALTRIN® maltodextrins are used to reduce fat and provide sweetness moderation in a wide variety of products. Technical literature demonstrates the success of GPC ingredients in delaying sugar crystallization in hardboiled candies, reducing stickiness in fruit preparations and improving strength and mouthfeel of compressed tablets. PURE-COTE® and INSTANT PURE-COTE®, novel film-forming modified food starches, produce exceptionally clean and strong coatings in panning applications. Information is also available on PURE-SET® confectionery starches, INSCOSITY® instant starches and PURE-GEL® stabilized starches. Contact GPC for samples and answers to all your technical questions.

Graybill Machines, Inc.

Designers & builders of quality machinery geared for food product makeup utilizing processes such as Small piece depositing and placing dry materials, product filling and finishing, specialized chocolate depositing, wafer cutting, product handling and registration, bulk center-feeding for enrobing, topping applicators, unique packaging, and other related processes. Graybill Machines has particular expertise in developing innovative processes that fit customers exact needs by bringing together cutting-edge technology and producing optimized equipment that performs efficiently and reliably. While confectionery, snack food, and bakery processes are the primary focus, on occasion other machinery requests are welcomed.

Guittard Chocolate Company

We will be showcasing our premium organic chocolate and cocoas.

Hamburg Dresdner Maschinenfabriken USA

HDM will be highlighting all our brand lines, MacIntyre, Bauermeister, Petzholdt, Probat and Heidenauer. From sugar grinding to bean-to-bar cocoa processing and every aspect of chocolate and coating manufacture and forming.

Herbstreith & Fox

Various confectionery samples using pectin and/or fibers as the texturizing ingredient. Also, the natural brown color Herbarom in some confectionery applications.

Herding Filtration LLC

Herding® Sinter-plate filter dust collectors are designed for the food processing industry. The unique Herding filter element comes with the industry's best performance guarantees for media life and clean gas emission values. Capable of handling unlimited loading levels, the FDA approved media contributes "zero" fiber or construction material contamination to the process during the lifetime of the element (up to 10+years). Herding sanitary design systems are ideal for 100% pure product reclaim with the goal of virtually eliminating yield loss in many applications.

Hilliard's Chocolate System

Hilliards will display the Little Dipper chocolate tempering machine, six inch coater, candy making utensils.

IFC Solutions

Featured at this year's PMCA: An expanded line of Natural and Certified Organic Food Color products (custom blended in Liquid, Powder and Paste formats). CONFECTO™ Release / Anti-Stick products for candy manufacturing. Available in Allergen-Free, Trans-Fat-Free, Non-GMO, and Certified Organic. COLOR BITS™ Proprietary non-aqueous food colorant made exclusively for hard candy and taffy production. Super concentrated so you can use less. Easy to measure-fast to disperse. COLOREZE™ Liquid Colors and Lake Dispersions - made to order to meet your requirements for shade, concentration, and carriers used. Low minimum orders and fast turnaround. Specialty Lecithins, including Allergen-Free, Non-GMO and Certified Organic. ColorGlo™ Pearlescent Colors add an exciting shimmer to your products. Contract Ingredient Blending Services (including Certified Organic). Liquid, Powder and Paste, Low minimums, fast turn-around.

Inclusion Technologies

We will be highlighting our full range of inclusions in some specialty confectionery applications including nut-free barks, and chocolates, brittle and toffee.

Industrial Food Ingredients Co.

Industrial Food Ingredients will be showcasing dried fruits – blueberries, cherries, peaches, apples, strawberries and raisins. Nuts including peanuts, peanut butter, almonds, pecans and walnuts. Baked inclusions, cookie gems in various sizes. Chocolate drops, chunks, powders and coatings.

Ingredient Incorporated

Ingredient Incorporated is a leading global ingredient solutions provider. We turn corn, tapioca, potatoes and other vegetables and fruits into value-added ingredients and solutions that deliver texture, nutrition and sweetness for the food, beverage and confection industries.

ISC Gums

ISC Gums is the leading manufacturer of gum acacia and supplier of hydrocolloids. Founded in 1941, ISC Gums is still family owned and operated today. We offer a full line of gum acacia and hydrocolloids to suite all of your product development needs. We will have different grads of gum acacia and other hydrocolloids on display.

IF Hydrocolloid Inc.

Innovative gummy products using carrageenan and pectin.

KALSEC®, Inc.

Kalsec® Inc. is the leading global producer of natural colors, natural antioxidants and natural spice and herb flavor extracts for the food and beverage industry. For more than 50 years, Kalsec® has consistently delivered high-quality, innovative ingredient solutions that make products look better, taste better and last longer...naturally. Operating in over 70 countries, Kalsec® is headquartered in Kalamazoo, Michigan, with facilities in the United States, Mexico, Europe, Malaysia and China.

Kargher

Manufacturer of chocolate and confectionery products including semi-sweet chocolate chips, maltitol sweetened chocolate chips, chocolate flavors chips, butterscotch flavored chips, cinnamon flavored chips, caramel flavored chips, carob chips, chocolate nonpareils and chocolate curls.

Kocotek

Specializing in process and packaging systems for the cocoa, chocolate, nut and confectionery industries. Representing: Royal Duyvis Wiener, Lehmann & Thouet: complete primary cocoa processing plants from raw cocoa beans to finished chocolate as well as turnkey refining systems for chocolate coatings, fillings and spreads. Log5: tree nut, peanut and oil seed pasteurization and roasting systems as well as defatted nut flour plants and lines to produce refined nut butters and pastes. JAF Inox: artisan bean to bar chocolate making equipment from 10 up to 400 pounds an hour. TSW and Mc Automations: chocolate molding (flow) wrapping and foiling equipment as well as buffering and secondary packaging systems. Hildebrand: automated chocolate mold and tray washers. Wiese: sanitary design chainless bucket elevators and conveying systems.

Landers Group, LLC

Landers Group will exhibit both Theegarten-Pactec and Winkler und Dunnebier equipment. Theegarten-Pactec manufactures high speed, continuous motion wrapping machinery and feed and distribution systems. Winkler und Dunnebier manufactures chocolate moulding plants, starch and starchless moulding systems and hard candy depositors.

IOI Loders Croklaan

We will be exhibiting dairy-free cannolis that feature our filling fat and coating fat.

Malt Products Corporate

Malt Products will exhibit our source for natural-organic-GMO free sweeteners. Malt, molasses, tapioca syrup, rice syrup, agave, invert, honey, oat syrup, and black malt extract.

Malvern Panalytical

Malvern Panalytical is a leader in materials characterization, creating expert solutions for the challenges associated with maximizing productivity, developing better quality products and getting them to market faster. We provide superior, customer-focused solutions and services which deliver tangible economic impact through chemical, physical and structural analysis of materials.

Mane, Inc.

MANE's natural flavor expertise, proprietary technology, and a customer/consumer focused approach, enables us to customize design for natural and innovative flavors providing cost effective solutions. From flavors, seasonings to sensate, our knowledge, experience, and technology provides a true partnership taking creative concepts to the market shelf. MANE is a fourth generation privately held company headquartered out of Le Bar Sur Loup, France, with operations spanning over 25 manufacturing sites globally. Mane's U.S. Flavor Division is headquartered in Lebanon, Ohio.

Mantrose-Haeuser Co., Inc.

Mantrose-Haeuser will showcase its world leading natural edible coatings and ingredients lines at PMCA. Our products provide functional and esthetic benefits for confections including high floass, barrier properties and anti-sticking functions. The newest product line features coatings manufactured with natural flavors incorporated, eliminating the need for an additional step in your process. We offer both conventional and organically certified products providing a wide variety of options for confection manufacturers.

MC/Manufacturing Confectioner

The Manufacturing Confectioner magazine is the global source for chocolate, confectionery and sweet baked goods information, including business, technology and marketing news. MC also publishes the Worldwide Directory of Ingredients, Equipment and Packaging. MC also offers technical chocolate and confectionery books.

Micelli Chocolate Mold Co.

Micelli Chocolate Mold Co. will be showcasing polycarbonate chocolate molds for automatic and semi-automatic molding lines as well as mold for Artisan/Hand use.

MILTSAM

MILTSAM (Miltenberg & Samton, Inc.) is Sales Representatives of quality Equipment, Materials, and Ingredients for the Confectionery and Food industry. At the 2018 PMCA Conference & Exhibition we will be showcasing the offerings from all of our partners such as Grinding and Mixing Equipment for the cocoa, chocolate, chocolate-related products as well as Block, Tablet & Shell Moulding Lines, One Shot Depositing, Block- and Drop Lines, Starchless Moulding Equipment (Silicon Mould Fondant and Jelly Lines), Brittle Roasters & Forming Lines, Cereal Bar Moulding & Extruding Lines, Enrobing Equipment, Decorating Depositors, Vermicelli Extruders and Dry Ingredient Infeeders, Continuous Dosing and Mixing Equipment, Aeration Systems, and Marshmallow Extrusion Lines, Starch Moguls, Sugar Sanders, Oiling Machines, Starch Conditioning Systems, Depositor Pumps, Mogul Drying Rooms & AGV Transport Systems, Palletizing Systems, Mould Boards, Starch Trays, and Chocolate Molds, Lecithin & Rice Protein.

Molded Fiber Glass Tray Co.

Molded Fiber Glass Tray Co will be exhibiting starch trays and various other trays.

Mother Murphy's Flavors

Visit Mother Murphy's were we will be sampling bite size chocolate with various flavored fillings. Showing a variety of flavors across multiple confectionery applications.

Multifilm Packaging Corp.

We will show our twist wrap, bar film and bag film for the confectionery industry, as well as introduce our new chocolate aluminum foil product line.

Murnane Specialties, Incorporated

Murnane Specialties will have on display packaging for the confectionery industry featuring SOFT-CEL decorative and protective padding.

NETZSCH Premier Technologies

NETZSCH will exhibit some of its latest innovations in confectionery processing. From lab machines to turnkey systems, create a production process tailored to your needs to ensure high-quality and reproducibility of your products.

NEXIRA

Nexira will be highlighting its whole range of all-natural acacia gum ingredients for confectionery applications. Nexira's ingredients include gelling agents, whipping agents, coating agents, compression agents and fiber enrichment ingredients.

Nitta Gelatin NA Inc.

We specialize in the production of bovine, porcine and fish gelatins, as well as collagen peptides. Utilizing our technical expertise and almost a century of know-how, we provide our customers with innovative ideas, excellent customer service, and consistent high-quality products. We will be showcasing these things in a delicious demo!

Nutec Group

Standard exhibit with food-related graphics and a list of consulting, design and construction services provided

Nutrin Distribution

Peanut flavors, peanut flour both 28% and partially defatted 14% in 4 different roast levels, peanut extract, and chopped. Both organic and conventional available on all products.

Nutrigaard LLC

Nutrigaard LLC will have samples of chocolate coated products in non-alcohol replacers, sunflower oil coated gummies and titanium dioxide replacers.

Palsgaard Inc.

International ingredient manufacturer for chocolate, confectionery, bakery, ice cream and margarine. Manufacturer of food emulsifiers and stabilizers including PGPR, AMP, oil binders, crystal promoters and powdered whipping emulsifiers for cake systems.

Precision Roll Grinders, Inc.

Precision Roll Grinders will have on display; before and after photos of refiner and lab mill refurbishments. Services offered listings and brochures.

PROVA, Inc.

Prova will be exhibiting product samples and literature.

ProXES, Inc.

ProXES will be exhibiting processing machinery.

PTL

PTL manufacture chocolate machinery and granola/snack/protein barlines with a focus on reducing cleaning and changeover times. Managing compliance with allergen regulations and optimizing line efficiency. We will have information on our chocolate range which includes melting, tempering, depositing, moulding, enrobing and cooling, as well as information on our bar range which includes forming, slab-cooling, cutting, enrobing and chocolate-cooling. PTL can supply full production lines as well as individual pieces of machinery, to reduce bottlenecks and improve line efficiency. PTL was founded with a clear objective: to create high-quality machinery focused simplifying operations and improve efficiency. Stop by our booth to meet the team and discuss any questions or applications you may have, as we believe the best results come from collaborative design.

Readco Kurimoto, LLC

Readco Kurimoto, LLC will be exhibiting their versatile and robust Continuous Processor. The Continuous Processor is a twin shaft, co-rotating processor, designed to mix one or more dry materials with one or more liquid materials on a continuous basis. This continuous process produces a homogeneous product that increases product quality and consistency, reduces cycle time, and eliminates unnecessary or anachronous equipment. Readco Kurimoto, LLC is a full service continuous solutions provider.

Roquette

Roquette will be exhibiting powder solutions for creative sugar-free tableting, sweet and tasty fruity flavor mints and a complete palette of possibilities for refreshing mints; hard sugar-free mints, extra cooling fruit flavor mints with crunchy texture a 17% protein compound coating and high protein snack with pea protein.

Rousselot

Rousselot will exhibit gelatin and hydrolyzed collagen, as well as display a new solution for starchless depositing confectionery. Rousselot is a leading manufacturer of gelatin and collagen peptides and is a supplier to the food, pharmaceutical, nutritional and technical industries. The company benefits from global sales and production networks located in Europe, North America, South America and Asia. Rousselot is part of Darling Ingredients.

Sandvik SGL Technology

Sandvik SGL Technology manufactures chocolate forming and molding equipment for both industrial (chunk, chips, blocks) and decorative (rolls, shavings, blossoms, etc.) chocolate products. Their flagship product is the Rotoform Depositor, which offers many advantages over conventional, piston-type depositors and works with many viscosities of chocolate. SGL Rotoform Depositor systems have chip production capacities up to 12,000 pounds per hour. Other Sandvik SGL products are extruders, cutters, decorative forming systems, steel belt conveyors, and plastic belt systems, all of which are high quality, time-tested, and backed by a commitment to excellence. Sandvik SGL Technology also offers replacement steel belts for any chocolate conveyors and cooling lines.

Savage Bros Co.

Savage Bros co will have brochures available on their equipment.

Scala-Wisell Int'l, Inc.

SWI will be exhibiting toasted coconut items, candied fruit orange, lemon, cherries and nonpareils.

Schenck Process

Schenck Process will be on hand to describe their range of pneumatic conveying, weighing, feeding and dust collection system offerings to manufacturers of confectionery products.

SensoryEffects Ingredient Solutions div. of Balchem

Three areas of SensoryEffects technology will be represented: Microencapsulated ingredients to solve challenges with stability, shelf life, flavor delivery and fortification. SensoryEffects lipid based ingredient delivery systems that add multiple sensory experiences to food systems and SensoryEffects Powder Systems manufacturing and supplying customized spray dried and blended emulsified powders.

Sensus America, Inc.

Sensus America will be highlighting chocolate and confectionery: Fructose® SF75 (liquid) which has 65% sweetness of sugar but is 75% fiber and Fructose® SFP (powder) which has 55%

Sensient Technologies

Sensient Technologies will be showcasing innovative confection products using our natural colors, extracts and other sweet ingredients.

Shank's Extracts

Shank's wide offering of pure vanilla extracts and concentrates are readily available in today's tight market. Fauxnilla, (Shank's line of natural vanilla replacers) is available in both water and oil soluble versions offering clean label alternatives at a fraction of the cost. Bring your products to life with Shank's extensive line of natural flavors.

Silesia Flavors, Inc.

Silesia Flavors, Inc. will be showcasing confectionery products that demonstrate our expertise and flavor manufacturing capabilities.

Skjodt-Barrett Foods Inc.

We will be showcasing our high protein bar layers – ready chocolate and caramel toppings and sauces in spouted pouches.

Sollich North America, LLC

Sollich North America provides sales and after sales service for the entire range of equipment from Sollich KG and their sister company Chocotech as well as Dumoulin. Sollich North America offers a wide range of equipment for the chocolate, confectioner, gum, snack and bakery industries. Various applications include confectionery cooking, enrobing, tempering, cooling and bar manufacturing and forming as well as chocolate and sugar panning. Sollich North America also provides solutions for other key industries such as pharmaceutical and pet food.

Solvay

Solvay (previously known as Rhodia), is the leader in ex-catechol vanillin and ethyl vanillin manufacturing with flagship brands Rhovanil and Rhodiarome as well as Rhovanil Natural Vanillin (ex-ferulic). Solvay has three, fully-integrated plants in Baton Rouge, LA (USA), St. Fons (France) and Zhenjiang (China). Solvay's "Functional Solution" brands Govanil and global natural label Vanilfolia can provide high-intensity vanilla flavor, masking and rounding abilities, and 1:1 vanillin profile replacement to meet the natural label trend. Stop by our booth to experience how our brands can make your products better!

Stern Ingredients, Inc.

Stern Ingredients, Inc. will be showcasing coffee flours (fiber source), brewers yeast (protein source), extruded inclusions including crisp rice, cookie pieces and ancient grain crisps.

Sugaright (division of CSC Sugar)

Our regional network of state-of-the-art refineries produces top quality liquid sugar products with reduced environmental impact and lower cost. Choose from light to darker colored liquid sugar depending upon your product needs. Non-GMO Project Certified, Fairtrade and Bonsucro options available.

Synergy Flavors

Synergy Flavors will exhibit sugar plum dipped marshmallows and maple oaked truffles

Tastepoint by IFF

We're the perfect blend of heart and science. Tastepoint is the newest name in taste, backed by more than a century of experience. In the past, you counted on us as David Michael and Ottens Flavors. 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.

Tate & Lyle

Our portfolio of ingredients and solutions add taste, texture, nutrition and functionality to our customers products that delight and satisfy millions of people. Our confectionary ingredients will help you meet the permissible indulgence trend among consumers by providing sugar and calorie reduction, enrichment, texture and taste.

Temuss Products Limited

Temuss will be exhibiting our Naturelac line of edible shellac based confectionery glazes. Staff will also be available to discuss custom applications as it may pertain to specific customer requirements. Temuss has built their reputation on always providing prompt service and delivery. All of our glazes are produced in our single use facility and are both Kosher and Hal'al.

Texture Technologies

Texture Technologies will display the TA.XTPlus Texture Analyzer which is the most universal instrument for measuring the physical properties of confectionery products. Our line of testing solutions provides repeatable comprehensive results for quantifying firmness, stickiness, cohesiveness, brittleness, crunchiness, crispiness, and other physical properties in the confectionery industry.

Tomric Systems

Tomric will be highlighting the Selmi Chocolate Machinery line of chocolate handling equipment. The Selmi line includes continuous automatic tempering, enrobing, cooling tunnels, panning and mould spinning equipment. Tomric provides innovative custom packaging solutions for the confectionery, baking and biscuit industries.

Totus Trade LLC/Chocomac

We are Texas based cocoa products distribution company and sole U.S. distributor for Independent Cocoa Processor with processing facility located in Ghana. We supply the following single source, Ghanaian products: cocoa mass/liquor, cocoa butter, cocoa powder and cocoa cake. We would be happy to talk about factory's processing capabilities and other products that we can supply. Our company can also supply cocoa cake, cocoa nibs and cocoa beans in addition to our primary products.

TRICOR Systems, Inc.

TRICOR Systems, Inc. the world standard in chocolate temper measurement will be demonstrating the Model 530 and Model 225 Chocolate Temper Meters. TRICOR Temper Meters have helped confectioners to achieve perfect chocolate for the past 40 years. Also offered, is the Model 600 Imaging Spectrophotometer for the measurement of color of confections and packaging.

Turbo Systems

Turbo Systems specializing in processing systems for the confectionery, baking, snack food, and nutrition industries. Representing: OKA: extruding, (wire cut) depositing, rotary forming and molding, slitting and cutting. MF-hamburg: tempering machines, enrobers, and cooling tunnels. TFT: aerating and depositing systems for marshmallow and creams; EGAN: chocolate molding, nutrition and granola bar lines. NEM: manufacturing systems for cookies and crackers, rotary molding, laminating, cutting and all types of baking ovens.

Union Confectionery Machinery Company

View Union's complete inventory of machinery via our new website.

United Cocoa Processor

UCP will exhibit our range of cocoa liquor/butter – powder and nibs. We will also display finished chocolates for attendees.

Varick Enterprises Inc.

Varick will feature Nuova Euromec's hard candy, chewy toffee and gum (solid or center filled pieces) as well as lollipop (flat, round embossed and/or filled) confectionery processing and sorting equipment. Varick will also take part in featuring Confitech's batch and continuous metering, mixing, feeding, processing, cooking, laminating and cooling systems.

VernDale Products, Inc.

VernDale Products will be providing free samples of different powders that they manufacture.

The Warrell Corporation

The Warrell Corporation, Camp Hill, PA & Classic Caramel, York, PA, are contract, private label, branded and ingredient/inclusions manufacturers of peanut/tree nuts and caramel/taffy based products. Chocolate panning/enrobing, hot panning, brittles/crushes, caramels/taffy available in industrial formulas packed into modern packaging components; food safety certifications, OU.

Weaver Nut Company

Weaver Nut Company, Inc. is a leading master distributor, importer, and supplier to the industry since 1975. We specialize in ingredients sourcing and supply at competitive prices. A variety of our products will be displayed at our booth, such as; melting chocolates, nuts, dried fruits, seeds, toppings, and inclusions for your manufacturing needs.

Woody Associates, Inc.

Woody Associates will demonstrate their latest version of the Woody Stringer, an automatic decorating machine for chocolate and icing. The Woody Stringer is custom designed and fabricated to fit the client's production line and meet their production goals. The Woody Stringer on display is an example of a typical Woody Stringer.

WRH Industries, Ltd.

Standard and custom material handling containers, trays, totes and demoulding plaques.