



Meet Our 2019 Exhibitors

(as of December 12, 2018)

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.

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 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.

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).

Barry Callebaut

At Barry Callebaut, We Aim to Inspire. We will be featuring a wide range of our products to help you create the chocolate experiences of tomorrow.

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.

Buhler 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.

Candy Worx

Candy Worx, a SPEC brand, has been providing the confectionery, bakery, and cereal industries with quality machinery and services since 1913. Candy Worx is known for all stainless steel cooling drums that are widely used at companies throughout the world for caramel, taffy, fondant, toffee, etc. Stop by the booth to view the Revolv lab unit belt coater, which was acquired from Schebler Food Equipment in 2018.

Capol LLC

Capol will have trained technical staff available and exhibit its broad range of waxes, polishes, shellacs, anti-sticking agents and natural colors at the 2019 Supplier Show to meet your every need for excellent surface treatment products.

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. Gerken's® Cocoa offers a full line of Dutched and natural cocoa powders. Veliche® is 100% Belgian chocolate.

Centerchem, Inc.

Showcasing our diverse product line. 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.

Ciranda, Inc.

Ciranda is an employee-owned company supplying certified organic, non-GMO and fair trade ingredients to the confectionery industry with expertise in tapioca and rice syrups; agave syrup; honey; crystalline grape sugars; tapioca and potato starches; cocoa and chocolates; coconut products; fluid and powdered lecithins; and RSPO-IP certified sustainable palm oils.

Clasen Quality Chocolate, Inc.

CQC manufactures chocolate and confectionery coatings for the confectionery and RCI industry. Our product lines feature a variety of flavors and vibrant colors designed to enhance your candy and snack 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.

Colorcon

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

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.

Crosio & Associates, Inc.

We will present videos and brochures for AMP Rose, Hansel, Trefa, WDS and Wymbis.

Dairy Farmers of America

Dairy Farmers of America will be showcasing dairy ingredients that are applicable in the manufacture of confectionery products.

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.

Driam USA, Inc.

Driam USA will present various batch and continuous coating technologies for sugar, soft-sugar, and chocolate applications. Innovative material handling equipment and processing technologies as it related to coating and panning will also be offered.

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, Michigan headquarters, conveniently located for both design and service. With Egan, there's no need to hassle with overseas manufacturers' long lead time and service.

Eriez

Eriez has protected the food industry for more than 75 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.

Galloway Company

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

GEA North America

GEA offers vertical form-fill-seal packaging equipment the confectioner industry. The GEA SmartPacker CX250-S was recently introduced and offers fast and compact filling so damage to brittle products is minimized. The vertical packer is equipped with an innovative, easy-to-use labeling system, improved product-in-seal detection and double-hinged doors for easy-access and maintenance. GEA SmartPacker CX250-S runs up to 250 bags/min, depending on specifications. Additionally, GEA offers a complete line of equipment for lollipop production. This includes forming, cooling, wrapping and packaging. Equipment is designed to be compact, user friendly and flexible, while operating at the highest performance levels.

GNT USA

GNT is the creator of EXBERRY®, the leading brand of natural colors for the food and beverage industry. EXBERRY® colors are derived solely from fruits, vegetables, and edible plants through a process of chopping, pressing, filtering and blending. We reject the use of any organic solvents or additives, opting for an entirely mechanical manufacturing process that employs only water. EXBERRY® colors are organic compliant and may be listed on ingredient labels as a fruit and vegetable juice (for color). We are exhibiting our portfolio of liquid and powder EXBERRY® colors. Our technical associates will be available to answer any questions regarding applying natural colors to your food or beverage application.

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's peanut flour is made from roasted peanuts which are then partially defatted, this naturally gluten-free flour can be used in a variety of applications from baked goods, confections, nutritional bars and beverages. With 40-50% protein, peanut flour also offers food manufacturers an alternative plant-based protein source. The Aromatic Peanut Oil and Roasted Peanut Extract provide rich flavor and aroma to anything from baked goods and savory sauces to confectioneries and frozen novelties.

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 MATRIN® maltodextrins, corn syrup solids, tapioca maltodextrins and tapioca syrup solids plus corn-based confectionery starches. MATRIN® 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, reduce exceptionally clear and strong coatings in panning applications. Information is also available on PURE-ST® confectionery starches, INSCOSITY® instant starches and PURE-GEL® stabilized starches. Contact GPC for samples and answers to all your technical questions.

Graybill Machines, Inc.

Graybill Machines' provides expert application of product handling techniques and a careful focus tailored to customers unique production needs. Specializing in designing and building innovative machinery, is often tasked with addressing difficult automation situations related to new product development, increasing process efficiencies, and the automation of labor-intensive processes.

Hamburg Dresdner Maschinenfabriken USA

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

Herding Filtration LLC

Herding Sinter-plate filter dust collectors and pneumatic conveying receivers are designed specifically for the food processing industry. The unique Herding filter element comes with industry best performance guarantees for life of the media and clean gas values. Capable of handling unlimited loadings levels, the media contributes "zero" fiber or construction material contamination back into the process during the lifetime of the element. Elements are washable, regenerable and recyclable.

Hilliards Chocolate System

Chocolate tempering equipment, coating equipment and candy making utensils will be on display.

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). Natural alternatives to Titanium Dioxide and Caramel Color, available in Powder, Liquid or 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.

Industrial Food Ingredients

Information and more on confectionery ingredients.

Kargher

Specialty baking drops and chocolate nonpareils will be available.

Landers Group, LLC

Landers Group represents Theegarten-Pactec in North America. Based in Dresden, Germany Theegarten-Pactec is recognized worldwide as a leader in packaging for the confectionery and food industries. At PMCA we will showcase their capabilities.

MANE Inc.

MANE is exhibiting on-trend confectionery/snack concepts showcasing MANE's expertise in natural flavors, proprietary technology, and flavor delivery systems.

Mantrose-Haeuser Co., Inc.

Mantrose-Haeuser will showcase its world leading natural edible coatings and ingredients lines at PMCA. Our products provide functional and aesthetic benefits for confections including high gloss, 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 businesses, technology and marketing news. MC also publishes the Worldwide Directory of Ingredients, Equipment and Packaging. MC also offers technical chocolate and confectionery books.

Molded Fiber Glass Tray Co.

MFG Tray will be exhibiting reinforced plastic starch trays and various in process holding trays.

Mother Murphy's Flavors

We will be showcasing a confection application featuring Mother Murphy's flavors.

NETZSCH Premier Technologies

NETZSCH Premier Technologies will feature their MasterConch, a machine developed for quickly and efficiently producing high quality chocolate. They will also feature the MasterCream, a machine developed for easily refining and reworking food and confectionery goods.

Nutrigaard LLC

Nutrigaard will present their latest chocolate polishing agents, anti-sticking agents for gummies and innovative functional ingredients. Samples of finished product will be available at our booth.

Palmer Holland

The intersection of taste, texture, health and convenience is where Palmer Holland Health & Nutrition has uniquely positioned our ingredient portfolio. Derived only from grain. Fruit, marine, and algal-based raw materials. These ingredients help our customers formulate consumer-friendly, clean-label, and on-trend solutions that drive new demand in all industry segments. Supplementing this portfolio with real-time market research, competitive intelligence, and technical service provides a strong value-add proposition to each of our commercial partners. All of this and more from an experienced, specialized and highly focused sales team is why Palmer Holland is your source for natural nutrition!

Palsgaard Inc.

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

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.

The Retail Confectioners Association of Philadelphia

The Philadelphia National Candy, Gift & Gourmet Show (Philly Candy Show) continues to focus on meeting the needs of retailers seeking retail, wholesale and manufacturing solutions within the Specialty Confectionery Industry. We look forward to meeting both exhibitors and buyers to discuss the advantages of attending our 2019 and 2020 shows.

Roquette

Roquette will showcase innovative solutions for sugar reduction and protein enrichment in confections and snacks. Our solutions include a comprehensive range of polyols, our Nutriose corn, wheat and pea soluble fibers and our Nutralys line of pea protein.

Savage Bros Co.

Savage Bros co will have brochures available on their equipment.

Scala-Wisell Int'l, Inc.

Specialty toasted coconut and desiccated cuts; sprinkles, nonpareils, shapes, candied fruits orange, lemon, cherries and dipping cherries.

Schenck Process

Schenck Process will be exhibiting materials describing the process equipment and dust collection systems they manufacture and supply to confectionery companies.

Silesia Flavors, Inc.

Industry leader with customized variety of flavor solutions for the food and beverage industry. Offering our customers, a differentiating edge on the market place with our in-depth product knowledge and flavor quality. Our American headquarters and manufacturing facility is strategically located near the Chicago area, in Hoffman Estates, IL, with a dedicated team working in analytics, development, applications sales, marketing and production.

Skjodt-Barrett Foods, Inc.

We intend to showcase a range of high protein, vegan layers for nutraceutical and energy bars as well, on-shot deposit confectionery fillings.

Sollich North America, LLC

Sollich North America provides sales and after sales and after sales service for the entire range of equipment from Sollich KG, Chocotech and Dumoulin. Sollich North America offers a wide range of equipment for the chocolate, confectionery, 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

Producing Vanillin since 1884, Solvay Aroma Performance is the only producer that oversees the whole manufacturing chain in a single site – from raw material/Guaiacol to its historic flagship brands Rhovanil® Vanillin and Rhodiarome® Ethylvanillin. Solvay Aroma Performance consistently applies its expertise to also develop natural brands that include, Rhovanil® Natural CW and Rhovanil® US NAT, and to design vanillin-based solutions, Vanifolia® and Govanil® to address food industry needs in chocolate, bakery, confectionery, and nutrition markets. The Aroma Performance Global business unit operates facilities in Saint-Fons (France), Baton Rouge (USA) and Zhenjiang (China).

Stern Ingredients, Inc.

We will be showing fiber and protein products such as caramel balls, chick pea flour confections, almond protein flour confections.

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 confectionery ingredients will help you meet the permissible indulgence and better-for-you trends 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.

Tomric Systems Inc.

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

Cocoa liquor, cocoa butter, cocoa powder and cocoa cake of Ghana origin. We are Texas and New York based cocoa products distribution company and sole U.S. distributor for Independent Cocoa Processor with processing facility located in Ghana.

Transcontinental Multifilm Inc.

Transcontinental Multifilm will be showcasing our portfolio of confectionery packaging, including twist wraps, flow wrap, and aluminum foil bunch wraps. We will also be displaying TwistClose, our latest re-sealable pouch that can be re-sealed by simply twisting the bag!

TRICOR Systems, Inc.

TRICOR Systems, Inc. the world standard in chocolate temper measurement will be exhibiting the Model 530 and Model 225 Chocolate Temper Meters to help confectioners achieve perfect chocolate. Information on the Model 600 Imaging Spectrophotometer for the measurement of confections color and packaging will also be available.

Union Confectionery Machinery Company

A complete list of our used equipment inventory, current auctions and liquidations and new machinery offerings will be available.

Union Process

We will be displaying banner stands and information for our Attritor grinding mills and testing services.

Varick Enterprises, Inc.

Varick will display a full line of brochures and videos presenting Nuova Euromec Srl. hard candy, chewy toffee and gum (solid or filled) confectionery/nutraceutical;/pharmaceutical processing and sorting equipment; and from Confitech Srl. batch and continuous metering, mixing, cooking systems and processing laminating and cooling systems information including its evolutionary VXP 300 Vacuum Expansion Line.

VernDale Products, Inc.

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

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 be exhibiting the Woody Stringer, a fully automatic chocolate and icing decorating machine for the confectionery and bakery industry. On display will be a typical Woody Stringer for a small production line. Various decorative possibilities will be shown using the stringer. Technical personnel will be on hand to answer questions and to discuss how the Woody Stringer can be adapted to fit any size or speed production line.

WRH Industries, LTD

Examples of our PTFE/Silicone chocolate, gummy and hard candy mould will be on display.