



Meet Our 2019 Exhibitors

(as of March 31, 2019)

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 SPA

Thanks to its expertise and continuous innovation in wrapping and flow packing technologies ACMA today offers a wide range of solutions (up to 1000ppm), covering soft and hard candies, gums, chocolate and baked goods in a variety of packaging styles with the highest wrapping quality.

ADM/Matsutani LLC

ADM/Matsutani will showcase Fibersol, a premier line of soluble prebiotic dietary fiber ingredients. Fibersol is included in the FDA's dietary fiber definition and can fulfill consumers' desires for tasty, fiber-full foods and beverages that are well tolerated and have proven satiety benefits. Fibersol contains 90% dietary fiber and has a low calorie content, offering solutions for significant sugar reduction.

Alliance Engineering

Alliance provides professional engineering and construction management services to the manufacturing world. We work with Fortune 500 clients in the Food, Beverage, Personal Care sector providing these services. Our 30-year reputation is built on a history of integrity and trust, that has resulted in 95% repeat business year after year. If you need to make modifications to a facility, build a plant, expand it or process help – give us a call!

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.

ASR – Domino Foods Inc.

Natural and organic sugar cane based sweeteners including liquid sugar syrup, invert syrups, molasses (dry and liquid), dry honey, fondants, icing sugars, colored topping sugars, organic agave syrups, brown rice syrups, malt syrups, and Stevia high potency natural sweeteners.

The Austin Company

The Austin Company is experienced in all aspects of confectionery facilities, including planning, site selection, design, engineering, construction and facility maintenance. For 90 years, Austin has helped our confectionery clients navigate the complexities of production facility construction. Working with clients to maximize efficiency, Austin's project team designs and builds facilities to balance automation with cost. Facilities are designed with employee and product safety in mind, with attractive interiors, employee amenities and ease of operation and maintenance. These design approaches result in facilities with straight line flow, that are easy to clean, and that minimize waste, all helping to lower operating costs.

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.

Bainbridge Associates LLC

Representatives for the following Equipment Manufacturers: GEA Food Solutions - Full range of Lollipop Production, Cooling, & Wrapping Systems, SmartPacker Vertical Form / Fill / Seal Machinery. HEBENSTREIT GmbH - Sugar Wafer Production Systems for flat and hollow wafers, Complete Batter & Cream Systems, Extrusion Systems for snacks. Imperial Design Technologies - Chocolate Chain-Molding Plants, Depositors, Enrobers, Cooling Tunnels, Extruders. Knobel - Depositors, Loose Mould / Modular / Chocolate Moulding Plants. Optimum Sorting - Optical Sorting Solutions. TANIS Confectionery - Complete Gums & Jelly Starch Moulding Lines, Confectionery Cooking Systems, Cereal & Bar Forming Lines.

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

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.

Bartek Ingredients

Reintroducing Bartek to the confectionery industry and specifically exhibiting the optimization of fruit flavors with acid blends and also the ability to vary sour impact with fumaric acid.

Bell Flavors & Fragrances

Bell will feature a variety of trend-forward flavor profiles in an assortment of confections.

BENEO Inc.

BENEO's added value ingredients are derived from non-GMO, natural sources and include prebiotic chicory root fiber, the functional carbohydrates Isomalt and Palatinose™, rice starch, rice protein and other plant-based protein. BENEO is the ideal partner to improve a product's nutritional and technological profiles. In addition to sugar and fat reduction, benefits include fiber enrichment, improved digestive health, sustained energy, blood sugar and weight management, among others. Through a unique chain of expertise, BENEO supports industry partners during their entire product development process. At their booth, BENEO will sample no added sugar chocolate with chicory root fiber, chocolate with Palatinose™ for sustained energy and low glycemic benefits, and sugar-free kettle corn with isomalt.

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.

Brian Shube Consulting Inc.

Brian Shube Consulting Inc is a specialized consulting firm focused on supporting companies in the food industry. We offer our clients expertise in all aspects of food safety, distribution, logistics and global trade.

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.

Bunge Loders Croklaan

Bunge Loders Croklaan is a specialty fats & oils supplier for confectionery and bakery industries.

Callisons

Since 1903, Callisons has created authentic flavors by using the highest quality, natural extracts directly from nature. Known as the leader in mint, Callisons develops a diverse portfolio of true flavors with a passion for the Oral Care, Confection, Bakery and Beverage industries. As tastes change and markets expand, we evolve and innovate to always remain on the forefront of the next flavor revolution.

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 it's broad range of waves, 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 Chocolates

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.

Comax Flavors

With over 40 years of experience, our family owned company is customer focused and has created thousands of flavor solutions for our clients. From a simple chocolate flavor to a complex masking system, we have the expertise to provide you with all of your flavor needs. To meet customers expectations and deliver what customers require, Comax's passionate and talented team offers highly-advanced quality control protocols, exemplary customer service, state-of-the-art manufacturing capabilities, continual research and development, and on trend marketing and consumer insights. Comax is unique in that we invest in both leading-edge flavor technologies and consumer flavor usage primary research.

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.

Coperion K-Tron

Coperion K-Tron will exhibit our Coperion K-Tron Feeder.

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.

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

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 Nutraceuticals is an integrated manufacturer of high quality, stable carotenoid and vitamin product forms. These products offer alternatives to FD&C Colors in confections as well as provide fortification for healthy product positioning. We support our clients with a full range of technical and sales services; including custom product development, analytical testing and applications.

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.

EBRO Armaturen

EBRO Products are used to control the flow of all types of liquids, slurries and dry powders in the confectionery making process. Our range of products include knife gates, impeller rotary valve, inflatable seat and Teflon lined butterfly valves. Numerous liner and disc options available.

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.

Eurofins Microbiology Laboratories, Inc.

Eurofins is committed to outstanding client service and high-quality scientific services. As the leader in food safety, we provide a unique range of testing services, food safety training, consulting, auditing, and certification services. With locations in 45 countries, Eurofins is prepared to provide local expertise wherever your business is located.

Flavorchem

Based on trends within the industry, Flavorchem will showcase various confectionery applications featuring natural flavors.

Fuji Vegetable Oil, Inc.

Fuji Vegetable Oil technical experts are available to provide guidance and recommendations on product selection, and troubleshooting for confectionery coatings, centers, and fillings as well as customer specific needs. For over 30 years, Fuji has focused on providing the highest quality confectionery fats including CBE's, CBR's, and CBS's. In addition to existing operations in Savannah, GA the group is proud to announce the construction of a new refinery in Jefferson Parish, Louisiana that will allow for greater access to Fuji's products in North America. Fuji Vegetable Oil works in alignment with Fuji Oil resources in Europe, Asia and South America to support the needs of the global market.

Galloway Company

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

Gamay Food Ingredients

Gamay Food Ingredients is an industry leader in true to source Dairy Flavors and Concentrates. Using in-house dairy technology, our custom products are designed to meet your development needs for Clean label, organic, and non-GMO solutions. From caramels to chocolates and confections in between, let our scientists and chefs be your partner in replacing costly commodity dairy ingredients or adding that unique, indulgent, richness that will set your product apart.

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.

Global Shea Alliance

Through the strength of our members, the Global Shea Alliance is committed to promoting sustainable shea production by empowering women through training sessions, establishing shea kernel quality standards and the promotion of shea butter as a high-quality ingredient.

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.

Guittard Chocolate Company

Guittard Chocolate Company will display fine chocolate products derived from beans acquired from around the globe.

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.

Herbstreith & Fox

Confectionery samples using pectin and/or fibers as the texturizing ingredient, including various samples of gummies. Also, the natural brown color Herbarom in some confectionery applications.

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.

Ingredion Incorporated

Ingredion Incorporated is a leading global ingredient solutions provider. We bring the potential of people, nature, and technology together to create ingredient solutions that make life better.

IPCO US LLC

We will be demonstrating the machinery for forming chips, chunks, and decorative products. Our demonstrations will take the form of samples, videos showing our machinery in action and literature. Our experts will be on hand for consultation about specific applications.

Jenike & Johanson

Jenike & Johanson are engineering consultants for powder and bulk solids storage, handling, conveying and processing.

J. Horrocks Design, LLC

J. Horrocks Design will be displaying SunRoast – seed butters, non-allergenic, clean label seed butter blends.

K2 Kinetics

K2 Kinetics is a premier design engineering and systems integrator packaging solutions to market-leading food and beverage brands across North America. Many of the top product manufacturers and original equipment manufacturers (OEMs) turn to K2 Kinetics for our innovative industrial automation and integrated product packaging solutions. K2 Kinetics core expertise areas are packaging automation systems including systems and robotics integration, premium engineering design services and technical support and maintenance services. K2's customers rely on innovative packaging solutions backed by proven technologies and best practices, and the best technical service support and maintenance in the business. This translates into increased efficiencies and productivity gains which produce positive bottom-line results and a competitive edge in the market.

Kargher

Specialty baking drops and chocolate nonpareils will be available.

Kocotek

Kocotek will be exhibiting our Longitudinal Conche, 2 Kilo' by Royal Duyvis Wiener. In short, this conche acts as a surface, scraping mixer and agitator that evenly distributes cocoa butter and cocoa powder within chocolate. It is used to improve flavor development through frictional heat, release of volatiles and acids as well as oxidation.

KMC

KMC will showcase samples of our newest developments within gummy candy. We offer a wide range of textures that can be obtained with our potato-based starch solutions. Our Gelamyl range of products offers a cost-effective alternative to gelatin and the possibility to produce a purely vegan product. All KMC potato-based starches are non-GMO and non-allergenic.

Knechtel Inc.

Knechtel will be showcasing our capabilities that are available to our clients for R&D support. New product innovation and technical troubleshooting.

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.

Manna Foods LLC

Manna Foods is excited to present our custom food co-packing services at the 2019 Supplier Show. Guests will enjoy seeing the wide variety of co-packing service and opportunities available.

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.

MILTSAM (Miltenberg & Samton, Inc.)

MILTSAM (Miltenberg & Samton, Inc.) is Sales Representatives of quality Equipment, Materials, and Ingredients for the Confectionery and Food Industry. At the 2019 PMCA Exhibition we will be showcasing the Equipment & Material 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, Marshmallow Extrusion Lines, Starch Moguls, Starch Dryers & Coolers, Mogul Drying Rooms & AGV Transport Systems, Starch Trays, and Chocolate Molds.

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.

Murnane Companies

The Murnane Companies are now celebrating 100 years since being founded in 1919, an American Family Business with an identity synonymous with the Confectionery Industry and a reputation for service and excellence which is unsurpassed! Murnane Packaging Corporation being an industry leader in printed and unprinted die cut inserts, folding cartons, u-boards and rollstock, and Murnane Specialties being the leading manufacturer of SOFT-CEL candy pads for customers at home and abroad, as well as a converter and supplier of parchment and glassine papers, our family looks forward to serving you as your packaging partner into the next century!

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.

Nexira

Nexira will showcase, Acacia Gum – Senegal and Seyel varieties including Fibregum. Senegal varieties are mainly used for Emulsion work while Seyel is mainly used for Encapsulation. Fibregum is an all-natural prebiotic fiber and has many uses. Nexira also will be showcasing their Botanical offerings.

Nutec Group

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

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.

Nurin Distribution

Supplier of organic and conventional peanut flavors, specifically peanut flour, paste, extract, splits and chopped. Warehouses in NJ and CA.

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 PGPR, AMP, oilbinders, crystal promoters and powdered whipping emulsifiers for cake systems.

Parker Ingredients LLC

Confectionery polish and glaze manufacturer providing shellac, wax and oil-based solutions.

Perfect Choco

Come and see our state of the art automatic tempering machine in action. Ask about our fully integrated production line featuring a 12" enrober equipped with a stringer, small melter and cooling tunnel! Learn more about our industrial equipment: large enrober, cooling tunnel, melter. Perfect Choco – The sweet taste of perfection!

Precision Roll Grinders Inc.

Precision Roll Grinders display will include services offered and photos of before and after rebuilds.

ProSweets Cologne 2020

ProSweets Cologne (Cologne, Germany) is the leading international trade show for the sweet & snacks supplier industry, showcasing innovative technology for the production and packing of sweets and snacks. Exhibitors at ProSweets Cologne benefit from the unique networking opportunity that ProSweets Cologne is co-located to ISM, the world's largest sweets and snacks trade show, bringing the entire sweets and snacks industry together under one roof. ProSweets Cologne takes place annually and in 2019 welcomed 343 exhibitors from 35 countries and 20,000 visitors from 139 countries.

PROVA

PROVA, the sweet brown flavoring specialist, is a market leader in extractions of vanilla and vanilla flavors. Our outstanding products include natural extracts, natural and artificial flavors, and organic vanilla extracts in both liquid and powder form. Cocoa and coffee flavors and extracts (including organic and Fair Trade) are also available. Natural Provanil®-US7 is our technological, economical, customer-preferred alternative to natural vanillin, specially designed for applications in high-fat systems and products undergoing high temperatures. We specialize in highly concentrated and functional extracts, which are used to increase flavor impact and shelf life. The applications for our flavors and extracts span from beverages to confectionery to nutraceuticals, nutritional bars and desserts.

PTL

PTL manufacture chocolate machinery and granola/snack/protein bar lines 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 on simplifying operations and improving 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.

Repurposed Pod

Repurposed Pod is on a mission to advance cacao agriculture and improve the livelihoods of cacao farming families by re-imaging the fruit that brings you chocolate.

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.

Rousselot Inc.

SiMoGel is a gelatin designed specifically for the production of starchless gummies. Stop by our booth to learn more about this innovative ingredient for a rising technology.

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.

Sensient Technologies

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

Shank's Extracts Inc.

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.

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 confectionary 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.

TCF Sales

TCF Sales provides equipment and tools to support the full range of Chocolatiers and Chocolate Makers from lower volume artisans to larger production semi-industrial producers. Find individual machines needed to melt, temper, enrobe or mold chocolate, as well as complete integrated systems to produce at higher volumes. Also, find equipment for candy makers including depositors and mixing/cooking solutions.

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 new TA.XTPlusC 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 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.

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

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.

United Cocoa Processor

We will be displaying a full line of Cocoa Butter/Cocoa Liquor/Cocoa Nibs and Cocoa Powder.

Vantage Specialty Chemicals

With over 80 years of experience in providing custom solutions for the food industry. Vantage is the industry leader in release agents. We offer a broad portfolio of food processing ingredients for confectionery, including release agents, emulsifiers, stabilizers, shortenings, specialty ingredients, and spraying systems. Vantage has a proven track record of working with customers to develop customized solutions. Our in-house R&D team is dedicated to solving your biggest challenges.

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.

Vigon International

Vigon understands the constant pressure for shorter lead times and works hard to reduce the complexity of securing ingredients for both purchasing and R&D. Passionate for technology breakthroughs, we introduce new top-performing low-cost flavor raw materials such as peanut CO2 and natural vanillin.

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.