



PMCA

Professional Manufacturing Confectioners Association

LEARN. CONNECT. GROW.

Meet Our 2020 Exhibitors

(as of February 25, 2020)

*denotes 25+ Year Exhibitor

[*AAK USA](#)

Booth 56

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](#)

Booth 72

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](#)

Booth 70

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](#)

Booth 31

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.

[Almond Board of California](#)

Booth 65

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.

[AME Nutritional Ingredients](#)

Booth 4

AME Nutrition is providing qualitative, functional and nutritional ingredients in North America for more than 25 years. Our range include dairy products, plant based products, protein, fat, crisps, flavors, and cultures. During this show we will showcase our gluten free/organic crisps.

[*American Chocolate Mould Co](#)

Booth 73

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](#)

Booth 6

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).

[Avebe America, Inc.](#)

Booth 59

Avebe will showcase its confection capabilities and specialty starch product portfolio. Avebe creates innovation by combining industry knowledge with the unique properties of its potato starches and potato proteins to deliver exceptional results and performance. Avebe will highlight exciting new Perfectasol solutions for creating a range of gelatin free textures in confectionery.

[AZO Incorporated](#)

Booth 46

AZO provides bulk materials handling including rail & truck unloading, storage silos, screening and conditioning, pneumatic conveying, dosing and weighing, mixer feeding systems. Complete systems integration with controls & automation, Single source turnkey capability. From concept to commissioning.

[Bainbridge Associates LLC](#)

Booth 100

Your reliable connection as representatives for equipment suppliers: Cavanna Packaging, GEA Food Solutions, Hebenstreit GmbH, Imperial Design Technologies, Knobel AG, Tanis Confectionery, and OTC-Candy

[*Baker Perkins](#)

Booth 109

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 USA LLC](#)

Booth 45

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](#)

Booth 63

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

[*Bell Flavors & Fragrances](#)

Booth 15

Bell will feature innovative and latest flavors developed for confectionery applications.

[BENEO Inc.](#)

Booth 41

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.

[Berkshire Dairy & Food Products, Inc.](#)

Booth 123

Berkshire Dairy & Food Products will be showcasing dairy ingredients that are applicable in the manufacture of confectionery products.

[*Blommer Chocolate Company](#)

Booth 62

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.

[Borton-Lawson Engineering, Inc.](#)

Booth 66

Borton-Lawson is a technology-focused professional services firm licensed throughout the United States, guiding manufacturers on their journey toward digitized assets. Whether we are addressing sanitary design or engineering for a capital project, a constant flow of new technologies is allowing our clients to tie data from the onset of design through operations and maintenance. This is "Engineering for a Connected Environment" rather than just engineering solely for the project. Clients are asking us to deliver designs that can be assimilated into their Asset Management Systems and Building Management Systems, to seamlessly transfer knowledge between employees and to optimize communication and collaboration between planning, engineering, operations and maintenance, procurement, safety and finance. Let's discuss where you are on your Digital Transformation journey.

[*Buhler](#)

Booth 49

Creating Tomorrow Together. This credo has become ever more important in today's business environment. In 2018, Buhler teamed up with Haas in order to do exactly that. We can create solutions along the whole value chain from bean to chocolate bar, from grain to wafer or from grain to baked goods. The latest developments in the Buhler portfolio help you to reduce energy consumption, reduce losses of valuable raw materials and increase the quality of your products. This helps you to become more successful and create a strong market position. Buhler North America has an unparalleled team of experts in customer service (parts and field service), engineering and sales for a lifelong partnership for your success.

[*Bunge Lodders Croklaan](#)

Booth 80

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

[Callisons](#)

Booth 44

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](#)

Booth 1

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](#)

Booth 42

Capol will have trained technical staff available and exhibit it's broad range of waxes, polishes, shellacs, anti-sticking agents and natural colors at the 2020 Supplier Show to meet your every need for excellent surface treatment products.

[*Cargill Cocoa & Chocolate](#)

Booth 74

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.

[*Cargill Incorporated](#)

Booth 75

As a global ingredient leader, Cargill offers an extensive portfolio of ingredient solutions to meet your formulation goals for indulgence, sugar reduction, label-friendly, non-GMO, organic and beyond – together with proven application expertise to successfully tailor solutions to your unique challenges and goals. Our ingredient portfolio includes sugar, stevia, erythritol, chicory root fiber, starch, lecithin, hydrocolloids and more.

[*Centerchem, Inc.](#)

Booth 78

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.

[Chocolate Noise](#)

Booth 104

Food writer and industry consultant Megan Giller will be showcasing her book, *Bean-to-Bar Chocolate: America's Craft Chocolate Revolution*, the first book about the bean-to-bar chocolate movement. Megan writes for *The New York Times*, *Fortune*, and *Engadget*, among others, and leads luxury chocolate tastings through her company Chocolate Noise Tastings. Let's talk about how to package and market your next specialty product!

[Clasen Quality Chocolate](#)

Booth 98

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.

[Cleary Products](#)

Booth 38

Manufacturers and suppliers of release products to the confectionery industry for over 80 years.

[*Colorcon](#)

Booth 82

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](#)

Booth 119

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 & development, and on trend marketing & consumer insights. Comax is unique in that we invest in both leading-edge flavor technologies and consumer flavor usage primary research.

[Concord Foods](#)

Booth 113

Concord Foods, a leading food manufacturer in Massachusetts since 1968, serves the foodservice, retail and industrial sectors. As one of the largest private caramel producers, we offer a wide range of products, leading edge capabilities and innovative concepts that supply many of the largest confectionery manufacturers and restaurants in the United States. Custom products include: Caramels for confectionery use (depositing, filling, extrusion), caramels for nutrition bars, beverage syrups, dessert toppings

[Coperion K-Tron](#)

Booth 33

A world leader in extrusion and feeding technology, bulk material handling systems, components and services. We offer a variety of food and confectionary systems and equipment designs including batch unloading and high accuracy weighing applications, continuous operations including feeding and conveying, food technology expertise in extrusion processes, as well as designing automated systems for ingredient receipt all the way through to delivery. Coperion has 2,500 employees and nearly 40 sales and service companies worldwide. The systems and equipment provided by Coperion ensure optimal product and process safety, including compliance with EHEDG, FDA, FSMA and/or GFSI initiatives, standards and regulations.

[Corbion](#)

Booth 107

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.](#)

Booth 57

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

[*Domino Specialty Ingredients](#)

Booth 24

Domino Specialty Ingredients provides sweeteners of all types, including: Brownulated® Free Flowing Brown Sugar, Qwik-Flo® Honey Granules and Powder, Qwik-Flo® Molasses Granules and Powder, Fondant Sugars (Amerfond®, Nulofond®, Bakers Drivert®, EasyFond®), Liquid Invert Sugars (Freshvert® and Nulomoline®), Liquid Molasses, Natural Evaporated Cane Juice Sugars, Demerara Sugar, Colored Sugars (all colors), Malt (dry and liquid), Rice (syrops, flour, whole grain), Tapioca Syrups. Exciting new products include Sweet Essence REB M, and Sweet Essence TAG (tagatose).

[Driam USA, Inc.](#)

Booth 22

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 & BioSciences](#)

Booth 50

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](#)

Booth 32

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.

[Epogee Foods](#)

Booth 21

Epogee® EPG is a revolutionary Alternative Fat that allows innovative confectioners to safely and dramatically reduce calories in their products without compromising taste, texture or functionality.

[Eriez](#)

Booth 128

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 Foods NA](#)

Booth 126

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.

[Fismer Lecithin GmbH](#)

Booth 120

Fismer is the leading manufacturer of non-GMO Lecithin such as Soy, Sun and Canola as well as Organic Lecithin.

[Flavorchem](#)

Booth 29

Flavorchem specializes in the creation and manufacturing of flavor and color solutions. Established in 1971, Flavorchem is a privately held business whose customers include first-class brands well recognized throughout the world. Flavorchem strives to provide its customers with innovative, high-quality products and superior service and support. Flavorchem is a full-service operation with strategically located manufacturing facilities throughout the world, providing for logistical advantages and contingency.

[*Fuji Vegetable Oil, Inc.](#)

Booth 54

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 Avondale, 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](#)

Booth 58

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

[GNT USA](#)

Booth 61

EXBERRY® is the premier brand of natural colors® for the food and beverage industry. Through a gentle process of chopping, pressing, filtering and blending, fruits, vegetables and edible plants are transformed into vibrant color solutions suitable for all application categories.

[Gold Coast Ingredients](#)

Booth 86

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](#)

Booth 71

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.](#)

Booth 11

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.

[Goodway Technologies](#)

Booth 88

With over 50 years of providing innovative maintenance and sanitation solutions, Goodway Technologies offers the industry's most innovative equipment for cleaning and sanitation in food production plants, bakeries, and processing facilities. Solutions include dry steam cleaning systems, conveyor belt cleaning solutions, specialized vacuum cleaner systems and more.

[*Grain Processing Corporation \(GPC\)](#)

Booth 20

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 clear 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.](#)

Booth 7

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](#)

Booth 8

Guittard Chocolate Company will be exhibiting our new collection Etienne Single Origin chocolates.

[Hamburg Dresdner Maschinenfabriken USA](#)

Booth 106

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

[Herbstreith & Fox](#)

Booth 127

Herbstreith & Fox will have on display confectionery products using apple and citrus pectin as well as our natural brown color.

[*Hilliards Chocolate System](#)

Booth 121

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

[*IFC Solutions](#)

Booth 47

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](#)

Booth 16

Information and more on confectionery ingredients.

[*Ingredion Incorporated](#)

Booth 48

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](#)

Booth 101

We will be demonstrating the machinery for forming chocolate chips, chunks, blocks, and decorative products. Our display will have product samples, videos showing our machinery in action and literature. Our experts will be on hand for consultation about specific applications.

[J. Horrocks Design, LLC](#)

Booth 117

JH Design creates and supplies custom ingredients and food products. Blentté is our dry blend line. Offering custom organic, NonGmo, and clean label dry mixes for a variety of uses. From flavored milk to smoothie bases, all the way to gluten free pancake mix, Blentté is where we develop dry blends for all needs. SunRoast is our seed butter line. We offer peanut free and tree nut free, nutrition packed, healthy seed butters. Using our specialty roasted sunflower seeds to create our sunflower seed butter, we can pair this with other seeds to supply customized seed blends. Perfect for new products, manufacturers, food service, and retail. Trickling Springs is our dairy line. We supply a clean label, premium hard ice cream base, soft serve mix, and our own line of great tasting ice cream. We supply to food service, aspiring ice cream companies, and retail stores.

[Jenike & Johanson](#)

Booth 26

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

[K2 Kinetics](#)

Booth 17

K2 Kinetics is an expert in automation designing, engineering, and servicing systems integrations of packaging and processing solutions that will seamlessly fit into your current and future needs. We work with regional, national, and global food and beverage brands. Our best-in-class team of packaging automation experts collectively brings more than 100 years of talent and Industry experience to your project.

[*Kargher Corporation](#)

Booth 60

Specialty baking drops and chocolate nonpareils will be available.

[KMC](#)

Booth 14

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.

[*Kocotek](#)

Booth 112

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.

[MANE Inc.](#)

Booth 89

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.](#)

Booth 68

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.

[Master Martini USA](#)

Booth 105

Master Martini, the Italian producer of Chocolate, Patisserie Ingredients and Gelato will feature its latest range of Chocolate Chunks. Master Martini with its 50-year history of the highest quality that is found in over 100 countries around the world, has expanded its chocolate range to include a new formula of Dark Chocolate Chunks in small and large sizes. Master Martini already offers indulgent White and Milk Chocolate chunks in addition to its full range of chocolate. The Master Martini Chocolate range has all of the traditional favorites of; Dark, Milk, and White Chocolate, in Chips, Chunks, Coins, Slabs and their signature Diamond Chunk.

[*MC/Manufacturing Confectioner](#)

Booth 18

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.](#)

Booth 39

MFGTray Co will be exhibiting starch trays and other containers.

[Murnane Companies](#)

Booth 19

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](#)

Booth 91

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.

[Nutec Group](#)

Booth 124

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

[Nutrigaard LLC](#)

Booth 35

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.

[Nutrin Distribution Company](#)

Booth 95

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

[Palamatic Process Inc.](#)

Booth 125

Palamatic Process is an original equipment supplier and systems integrator for all bulk material handling and powder process industries. Since 1992, Palamatic Process has been the equipment specialists in the sectors of food & beverage. Palamatic Process is a "solutions-oriented" company specializing in custom design and implementation of bulk material manufacturing lines around the world. Our staff can provide a wide range of bulk handling equipment to fill, discharge, convey, pre-break, mill, sieve, dose, mix, store, pack, control and automate. With 28 years of experience, Palamatic Process' highly skilled engineers can provide optimal solutions with both "standard" and "custom-made" equipment processes.

[Palmer Holland, Inc.](#)

Booth 85

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.](#)

Booth 28

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

[Parker Ingredients LLC](#)

Booth 34

Parker Ingredients, a subsidiary of Kane International Corporation – est.in 1931, featuring its edible coatings/polishes for the confectionery, food and pharmaceutical markets, providing a single point-of-access for your product to SHINE! Whatever your requirements; an amazing shine, sealing of your center or an anti-stick for your gummies - we have you COVERED!!

[Precision Roll Grinders Inc.](#)

Booth 83

Precision Roll Grinders display will include photos of before and after refiner overhauls, literature and handouts.

[*Prova, Inc.](#)

Booth 79

PROVA, the sweet brown flavoring specialist, is a market-leading producer of extracts and flavors. Our premium vanilla products include extracts, flavors, ground vanilla beans, and organic vanilla extracts. 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. PROVA's cocoa and coffee flavors and extracts (including organic, Fair Trade and single origin) deliver rich, indulgent taste coupled with high functionality. PROVA's broad line of sweet brown flavors includes hundreds of nut, bakery, caramel, confectionery and alcohol notes, along with excellent masking flavors and "Savory" flavors that blend sweet and savory notes into complex tastes.

[PTL \(Production Techniques Ltd.\)](#)

Booth 97

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](#)

Booth 90

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 America, Inc.](#)

Booth 67

Roquette is a global leader in plant-based ingredients and a pioneer of new vegetal proteins. In collaboration with our customers and partners, we strive to address current and future societal challenges by unlocking the potential of Nature to offer the best ingredients for Food, Nutrition and Health.

[*Savage Bros Co.](#)

Booth 77

Savage Bros co will have brochures available on their equipment.

[Scala-Wisell International, Inc.](#)

Booth 10

Since 1936 Scala-Wisell has supplied coconut, sprinkles, nonpareils, powdered fruits and vegetables, tree nuts, hazelnuts, hazelnut paste, pistachio diced and paste.

[Schenck Process](#)

Booth 87

Schenck Process is a complete global source of highly accurate pneumatic and mechanical conveying, sifting, grinding, blending, milling, weighing and feeding systems for dry bulk solids with additional expertise in air filtration. A strong commitment to research and development has led to the creation of some of the industry's most advanced products and technologies.

[Shank's Extracts Inc.](#)

Booth 37

We supply vanilla and flavors for chocolate and confections with a specialization in natural and organic flavor ingredients.

[Shick Esteve](#)

Booth 55

As the only global provider focused solely on the food industry, Shick Esteve will be showcasing the latest in ingredient automation solutions and process design. Our expertise includes automation of bulk, minor/micro, liquid ingredients and process design. Our industry leading Clarity IIoT platform includes real time monitoring of process parameters delivered in an easy to understand contextual format. Project services include engineering, project management, testing, site services and after sales support.

[Silesia Flavors, Inc.](#)

Booth 64

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.](#)

Booth 25

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](#)

Booth 94

Sollich North America will have sales engineers on the booth with brochures available. We will also display the Sollich Tempermeter E6.

[Solvay – Aroma Performance](#)

Booth 108

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).

[Steamericas, Inc.](#)

Booth 5

Steamericas is an industry-leading supplier of commercial and industrial cleaning products, specializing in vapor steam machines for mobile or in-house applications. Our mission is to provide our customers with eco-friendly, cost-effective cleaning solutions, providing cleaning solutions with fewer chemicals and no hassles.

[*Stern Ingredients, Inc.](#)

Booth 53

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

[*Symrise](#)

Booth 23

Symrise will be showcasing innovative flavor technologies and concepts.

[*Syntegon Technology \(formerly Bosch Packaging Technology\)](#)

Booth 40

Syntegon Technology, formerly Bosch Packaging Technology, is one of the leading suppliers of process and packaging equipment. This includes machine and plant technology for the mass-production of a variety of confectionery items such as hard and soft candy, gum and jelly, toffee, medicated confectionery products, chocolate bars, fruit and cereal bars, as well as energy and protein bars. Syntegon delivers individual machines and complete production lines that are designed to enhance flexibility, ease of use, resource savings, and efficiency.

[Takasago USA Inc.](#)

Booth 52

Takasago will be showcasing technologies including Multidimensional Freshness and longer lasting fresh breath from its Mint & Sensates(R) platform as well as our Vivid(R) flavor technologies and Intensates(R) flavor systems.

[*Tate & Lyle](#)

Booth 116

Tate & Lyle will be focusing on our sugar and calorie reducing ingredients.

[TCF Sales](#)

Booth 110

TCF Sales will exhibit confectionery and chocolate equipment plus equipment to deposit chocolate and candy, and tools in the trade.

[Texture Technologies](#)

Booth 27

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.

[Temuss Products Limited](#)

Booth 102

Temuss will showcase our line of Naturelac shellac-based glazes and various polishes. Custom applications can be discussed with staff as it may pertain to a specific customer's requirement. Our manufacturing facility is centrally located for quick response times, nut free, single use and both kosher and halal.

[Tomric Systems Inc.](#)

Booth 36

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.

[*Transcontinental Multifilm Inc.](#)

Booth 76

Transcontinental Multifilm will exhibit a wide range of flexible packaging products for confections, including twist wrap, flow wrap, foil wrap, bags, pouches, and much more.

[*TRICOR Systems, Inc.](#)

Booth 43

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](#)

Booth 111

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](#)

Booth 51

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

[Union Process](#)

Booth 30

We will be presenting the Attritor milling technology used for confection and chocolate grinding and processing.

[United Cocoa Processor](#)

Booth 84

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

[Vantage Food](#)

Booth 99

Vantage Food™, dedicated to formulating solutions for your sticky food problems. Over 80 years in the food industry providing functional ingredients including release agents, emulsifiers and stabilizers, polysorbates, glycerine, and other processing aids. Organic, Non-GMO, Clean Label and RSPO ingredients available.

[*Varick Enterprises, Inc.](#)

Booth 122

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.](#)

Booth 103

VernDale Products, Inc. will be providing information on the company and the products it manufactures.

[Vigon International](#)

Booth 115

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.

[Viking Pump, Inc.](#)

Booth 81

Viking Pump has been a trusted partner in reliability with chocolate and confectionery processors around the world for more than a century. As the world's leading positive displacement process pump manufacturer, solving difficult liquid transfer problems is what we do. And it doesn't get more difficult than chocolate. We have listened to customers and evolved our offering to provide the Double O-Pro Seal™ that reduces loss of product due to leakage.

[Weaver Nut Company](#)

Booth 96

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.](#)

Booth 69

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](#)

Booth 92

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