



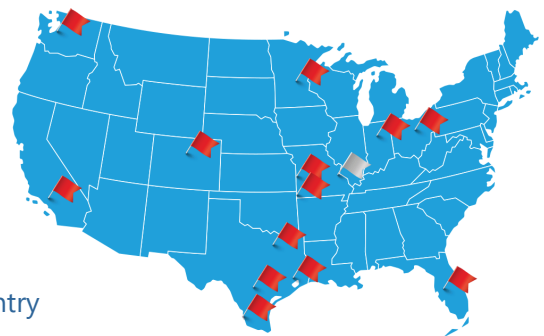
Custom Blending

Aviator Manufacturing Facility

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

Unique to the industry, we offer:

- ▶ Custom formulas created by our in-house Ingredient Technology & Applications (IT&A) Team
- ▶ Small batch flexibility
- ▶ Optimal industry lead time
- ▶ GFSI certification
- ▶ On-site technical support
- ▶ Vaad Hoer Kosher, USDA Organic, Grade A Certified
- ▶ Warehouses across the country



Specialty Ingredients • Custom Ingredient Blends • Core Commodity Ingredients

WE SPECIALIZE IN:

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

IFPC'S AVIATOR FACILITY FEATURES:

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

PROUD MANUFACTURER OF:

DAIRY HOUSE
INGREDIENT SYSTEMS

Legacy

IFPC Aviator Facility

6082 Aviator Drive
Hazelwood, MO 63042

Ask about our custom sourcing, organic, and non-GMO options.

info@ifpc.com | 800.22.SUGAR | www.ifpc.com

