



Dairy House®

To run a successful dairy today, you need operational excellence, strong research & development, and a strategic partner that understands how a dairy operates. We know because we have been supplying dairies with the ingredient systems they need for decades.

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 Hoeir Kosher, USDA Organic, Grade A Certified
- Warehouses across the country



Specialty Ingredients • Custom Ingredient Blends • Core Commodity Ingredients

CHOCOLATE DAIRY POWDER EGGNOG BASES

Organic
All Natural
Seasonal Flavor

FLAVORED MILK SYSTEMS
(POWDER & LIQUID)
FORTIFICATION SYSTEMS
FUNCTIONAL PRE-BLENDS
HOT COCOA MIX
ICE CREAM COCOA SYSTEMS
MEAL REPLACEMENTS
NON-DAIRY COCOA SYSTEMS
PROTEIN POWDERS

STABILIZER SYSTEMS

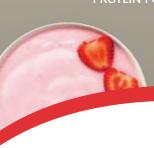
Buttermilk
Ice Cream
Soft Serve
Milk
Sour Cream
Yogurt
Frozen Dessert
Milk Alternatives

VITAMINS (POWDER & LIQUID)

Vitamin A Vitamin D₃ Vitamin E

FOCUSED ON OUR CUSTOMERS' NEEDS, WE:

- Provide samples, modifications, and product formulations
- Develop beverage systems around customer specifications
- Provide quality assurance of ingredientsystems and flavors with our in-houseMicroThermics® unit
- Minimize field issues by developing products specific to various dairy processing parameters





Ask about our custom sourcing, organic, and non-GMO options. info@ifpc.com | 800.22.SUGAR | www.ifpc.com