



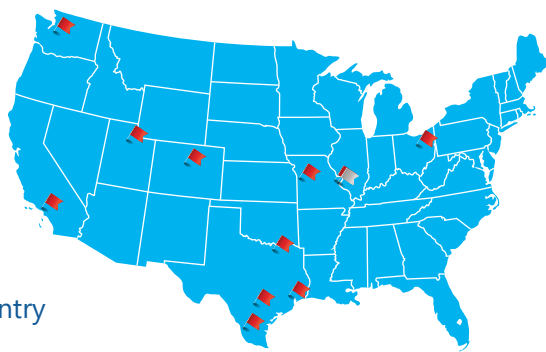
# Custom Blending

## 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



Develop | Manufacture | Supply

#### 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](mailto:info@ifpc.com) | 800.22.SUGAR | [www.ifpc.com](http://www.ifpc.com)

