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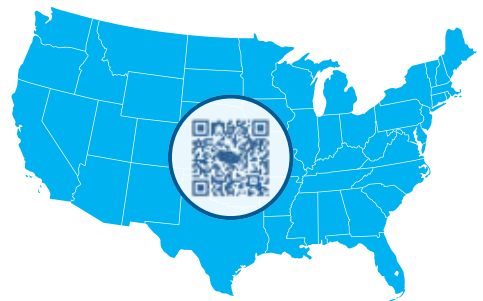


# Dairy House®

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 Hoer Kosher, USDA Organic, Grade A Certified



Warehouses across the country

Develop | Manufacture | Supply

### CHOCOLATE DAIRY POWDER

#### EGGNOG BASES

- Organic
- All Natural
- Seasonal Flavors

#### 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 D<sub>3</sub>
- 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.  
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