



The Secret **Ingredient**

International Food Products Corporation's Quarterly Newsletter

**UNLOCKING
SUCCESS WITHIN THE
FOOD INDUSTRY**

March 2026
Volume 6 | Issue 1

Featured
Ingredients

LASTING
FRESHNESS!

SOFT CRUMB
TEXTURE

VOLUME
IMPROVER

SHORTENING FLAKES

Futura Ingredients' Shortening Flakes provides tenderness and machinability to baked goods, all without trans-fat. This ingredient is declared a palm oil rather than an emulsifier, helping you maintain clean labels while still using functional ingredients.

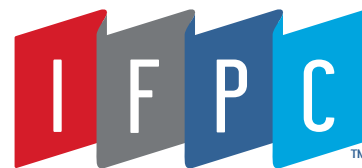
DISTILLED MONOGLYCERIDES (DMG)

Distilled Monoglycerides are plant-derived emulsifiers that can enhance every stage of your dough process by *improving handling and loaf volume, resulting in a soft crumb texture and lasting freshness.*

SODIUM STEAROYL LACTYLATE (SSL)

Sodium Stearoyl Lactylate is a plant-derived emulsifier that functions as a *dough strengthener, volume improver, anti-staling agent, and foam stabilizer* for bakery applications.

REQUEST A QUOTE
OR SAMPLE TODAY!



Proud Ingredient Partner of:

FUTURA
ingredients
designed by nature

Company Announcements



SENSORY PANEL TRAINING

This past month, a group of IFPC employees successfully completed sensory training, focused on sharpening their senses, aligning evaluation techniques, and building consistency for more reliable sensory insights.

From flavor and aroma to texture and appearance, this training helps ensure we're speaking the same sensory language, allowing us to better support our customers and their product development goals.

2026 VOLUNTEER WEEK



For the first Volunteer Week of 2026, IFPC teammates rolled up their sleeves and made a difference by volunteering at:

- 💧 **Impact Life Donor Bus Blood Drive**
- 🧠 **KVC Webster Groves**
- 👶 **Give Kids A Smile**

At IFPC, giving back isn't just something we do, it's who we are. Huge kudos to our amazing crew for showing up, pitching in, and making our community shine a little brighter!



Elevate Your Baked Goods with Plant-Derived Dough Emulsifier Solutions

Consistent dough performance starts with the right functional ingredients. Through our exclusive partnership with Futura Ingredients, IFPC offers a portfolio of plant-derived dough emulsifier solutions designed to support bakery formulations with improved handling, volume, texture, and shelf life.

Featured Dough Emulsifier Solutions:

Sodium Stearoyl Lactylate (SSL)

A plant-derived dough conditioner that strengthens dough, improves loaf volume, and enhances softness. SSL also supports extended freshness, helping baked goods maintain quality longer.

Distilled Monoglycerides (DMG)

These versatile emulsifiers improve dough handling and loaf volume while delivering a soft, uniform crumb and lasting freshness throughout the product lifecycle.

Shortening Flakes (Ekölite™ KRYS 11S)

Ideal for laminated doughs, pizza crusts, biscuits, and frozen dough applications, these shortening flakes provide flakiness, tenderness, and machinability, without trans fat and with clean-label flexibility.

Together, these solutions help bakeries achieve reliable performance, consistent quality, and clean-label appeal across conventional bakery applications all backed by IFPC's dependable supply, category expertise, and Ingredient Technology & Applications (IT&A) team.

Upcoming Events



UniPro FoodService Conference
3.30.2026 — 4.1.2026 | Orlando, Florida

VISIT
IFPC AT
BOOTH 940



Bonneville IFT Suppliers Night
4.7.2026 | Salt Lake City, UT

VISIT
IFPC AT
TABLE 7



New York IFT Annual Expo
4.16.2026 | Whippany, NJ



Sosland Purchasing Seminar
5.31.2026 — 6.2.2026 | Kansas City, MO



IFT FIRST
6.12.2026 — 6.15.2026 | Chicago, IL

VISIT
IFPC AT
BOOTH 4457

➔ *View our other summer and fall trade show events here.* ➔

Quarterly
Milks



EARLY-BIRD
BLENDS

QUARTERLY MILKS: EARLY-BIRD BLENDS

Breakfast is kind of a big deal, so we made it the star of this quarter's milk prototype theme. Our Early-Bird Blends celebrate cozy mornings and comforting classics.

At IFPC, our IT&A team crafted four seasonal milk flavors that each emphasize unique flavor innovation. Become inspired by these nostalgic breakfast favorites that make getting out of bed worth it: **Cinnamon Crunch Cereal, Mocha, Pancake Batter, Vietnamese Coffee.**



IFPC Quarterly Milks
EARLY-BIRD BLENDS

- Cinnamon Crunch Cereal**
Sweet, cinnamon-swirled milk that tastes just like the irresistible sip at the bottom of a crunchy cereal bowl—comforting, nostalgic, and delicious.
- Mocha**
A creamy, chocolate-coffee delight that tastes like the sweetest sip of your favorite mocha—smooth, bold, and irresistibly sippable anytime.
~37mg caffeine per cup
- Pancake Batter**
A creamy, comforting milk with rich buttery notes and smooth vanilla, capturing the nostalgic taste of batter right before it hits the griddle.
- Vietnamese Coffee**
Inspired by the flavors of Vietnamese coffee. This milk highlights roasted, nutty coffee notes and finishes with a mellow sweetness.
~30mg caffeine per cup

Flavored Milks: Add contents of jar to 2 cups milk. Heat to 170°F and cool promptly.

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REQUEST A
SAMPLE TODAY!