



Maryland Section
Institute of Food Technologists

EVENT GUIDE

2026

SUPPLIERS NIGHT

Local Flavor, Regional Strength

MARRIOTT OWINGS MILLS METRO CENTRE
OWINGS MILLS, MD · MAGNOLIA ROOM

WEDNESDAY, APRIL 29, 2026
1:00 PM – 8:00 PM

Connect with industry leaders in food ingredients, supplements, packaging, processing, lab equipment, analytical testing, and innovative technology. Explore the latest trends and innovations shaping the future of food and beverage!

Complimentary attendance for all segments of the food and related industries

WEDNESDAY, APRIL 29, 2026

MARRIOTT OWINGS MILLS METRO CENTRE • **MAGNOLIA ROOM**

1:00 - 5:00 PM

Educational Program

"Food Policy at a Crossroads: Science, Safety and the Future of Regulations"

PANEL 1 - 1:00 PM

PANEL 2 - 2:20 PM

PANEL 3 - 3:40 PM

3:00 - 4:45 PM

Exhibitors Check-in / Set-Up Time

Exhibitors can enjoy Coffee, Infused Water and soft pretzels as they set up their tabletop

5:00 - 8:00 PM

EXPO Show Hours

6:30 - 8:00 PM

Reception Menu

Passed Hors d'oeuvres:
Crab Cakes, Vegetable Spring Rolls,
Crab Deviled Eggs
Carving Stations of Beef
Carving Stations of Turkey
Chocolate Brownies, Blondies,
Lemon Bars

6:00 - 8:00 PM

Bar Service Available

*Cash & Credit Cards
accepted*

1:00 - 4:00 PM

EDUCATIONAL PROGRAM

PANEL DISCUSSION: “Food Policy at a Crossroads: Science, Safety and the Future of Regulations”

Panel 1: Science, Risk, and Misinformation: How Food Policy Is Actually Being Made in 2026

1:00 – 1:40 PM | Presentation

1:40 – 2:15 PM | Discussion & Q&A

Public perception about food additive safety and risk is increasingly being shaped by misinformation spread through social media, advocacy campaigns, wellness influencers and politicians. Much of this misinformation is not based on any credible science and is creating unwarranted concerns about the safety of well-established food additives and GRAS substances among many consumers. As a direct result, numerous state and federal proposals targeting well-established food additives and GRAS substances are emerging. While often presented as consumer protection measures, many of these initiatives will not meaningfully improve public health outcomes and could create unintended consequences, such as higher food costs, reduced product availability, and greater food supply chain complexity. This panel brings together experts in regulatory science, nutrition, toxicology, and public policy to examine how food safety debates are unfolding in 2026. Panelists will discuss what is happening, why it's happening and how the spread of misinformation will have a negative impact on the availability of high-quality, safe food products that many Americans love at a reasonable cost.

MODERATOR



Dave Schoneker

President, Black Diamond Regulatory Consulting

David R. Schoneker is President of Black Diamond Regulatory Consulting, LLC, a firm specializing in regulatory and quality consulting for the pharmaceutical, dietary supplement, and food industries. With over 48 years of experience, he brings deep expertise in excipient, food, and color additive regulations. He also serves as an Adjunct Professor at Temple University's School of Pharmacy. Previously, he spent over 40 years at Colorcon, Inc. as Global Regulatory Director, and served as President of the International Association of Color Manufacturers (IACM) in 2019.

SPEAKERS



Berit Dockter, MPP, RD, LD

Vice President, Kellen

Berit Dockter MPP, RD, LD is a Vice President in the food and nutrition vertical and has been with Kellen in the Washington D.C. office since 2018. Her area of focus is leading associations in regulatory and legislative initiatives. In this role, Berit monitors state and federal legislation, recommends client strategy, and leads communication efforts with state legislators and members of Congress. Her regulatory engagement includes meetings with U.S. agency and administration officials and responding to comment opportunities nationally and internationally on behalf of the trade associations.



Robert C. Post, PhD, MEd, MSc.

Principal, FoodTriton Solutions, LLC

Robert C. Post, PhD, MEd, MSc, is a nationally recognized leader in food, nutrition, and regulatory policy with more than 30 years of experience across government, industry, academia, and nonprofit sectors. As Principal of FoodTriton Solutions, he advises food companies, trade, and health organizations on regulatory strategy, regulatory science, and product innovation from concept through commercialization. He currently serves as Senior Policy Advisor to Dairy Management Inc., and Senior Regulatory Advisor to the Infant Nutrition Council of America. Dr. Post previously held senior leadership roles at Chobani and the U.S. Department of Agriculture — including White House Science Policy Advisor, Director of the Center for Nutrition Policy and Promotion (CNPP), and senior executive at the Food Safety and Inspection Service (FSIS) — where he led national nutrition policy, the Dietary Guidelines for Americans, and public health regulatory programs in collaboration with FDA; he is also an adjunct faculty member in food science and food laws at Rutgers University and a longtime instructor, author, and speaker.



Kris Sollid, RDN

Senior Director, Research & Consumer Insights, International Food Information Council (IFIC)

Kris Sollid, RDN is a nationally recognized dietitian and thought leader in consumer nutrition research, with deep expertise in translating complex science into actionable insights. Kris joined the International Food Information Council (IFIC) in 2009, and currently spearheads the organization's consumer research and insights initiatives, including the flagship IFIC Food & Health Survey, a widely cited annual benchmark on Americans' attitudes and behaviors surrounding food and health.

Panel 2: The State Patchwork Problem: When Local Food Laws Collide with National & Global Supply Chains

2:20 – 3:00 PM | Presentation

3:00 – 3:35 PM | Discussion & Q&A

In recent years, US food regulation has begun shifting away from a largely uniform federal system toward an increasingly fragmented landscape of state-level laws addressing food additives, labeling, packaging materials, and chemical safety. While States have historically played an important role in consumer protection, the growing number of divergent requirements is creating new challenges for companies operating in national and global supply chains. For example, smaller companies without a national presence simply cannot comply with conflicting regulatory requirements across multiple jurisdictions. This panel will examine the emerging "state patchwork" phenomenon from multiple perspectives, including industry, legal, and policy viewpoints. These developments raise important questions about regulatory consistency, enforcement feasibility, supply chain impacts, and consumer outcomes. Panelists will discuss recent legislative developments, the operational challenges they create for manufacturers and suppliers, and potential pathways toward maintaining both consumer protection and regulatory coherence in the US food system.

MODERATOR



Kevin C. Kenny, J.D., LL.M.
Invenimus Training Institute

Kevin C. Kenny is a regulatory attorney with 30+ years of experience in the food and consumer products industries, specialized in global regulatory compliance. He has built governmental cooperations/done capacity building trainings for governments in almost 60 countries, including FDA, EU EFSA/DG Sante, China CFSA and India FSSAI. Kevin co-founded Decernis LLC in 2003 (gComply, gComply Plus, etc.), was SVP at FoodChain ID for 5 years, then founded Invenimus Training Institute in April 2024. Invenimus offers both customized in-person and online training courses on all matters of food regulatory compliance and safety, including food additives/labelling, food contact/packaging sustainability, food safety, chemical product safety and management, with courses in EN, ES, FR, IT and PT languages.

SPEAKERS



Dan Colegrove
Partner, Novel Strategies & Executive Director, Food Ingredient Safety Coalition

Dan Colegrove's extensive background spans all levels of government entities, corporate environments, and business groups. As a corporate executive, he has built and directed comprehensive public affairs programs for some of the world's largest companies and trade associations. He has worked extensively on matters related to global food and agriculture policy, consumer products, retail and marketing, issues management and social responsibility. He is an internationally respected expert in U.S. state government relations. Prior to joining Novel Strategies, Dan held senior executive roles in government affairs and public policy across major food, consumer products, and trade association organizations, and began his career as a Chief of Staff in the California State Assembly.



Laura Rich, J.D.
VP Regulatory & Technical Affairs, Consumer Brands Association (CBA)

Laura Rich is Vice President of Regulatory and Technical Affairs at the Consumer Brands Association. Laura is a seasoned attorney who spent over 17 years at FDA, most recently as a senior policy advisor in the Office of Dietary Supplements Program (which is now in the Office of Food Chemical Safety, Dietary Supplements, and Innovation, within the Human Foods Program). Before going to Consumer Brands, she was of counsel at a DC law firm in the firm's FDA practice. Laura has deep regulatory experience, as well as expertise in policy, communications, and coalition building.



Sarah Codrea
Executive Director, International Association of Color Manufacturers (IACM)

Sarah Codrea, Executive Director for the International Association of Color Manufacturers (IACM), leverages over 15 years of food ingredient and color industry experience to lead and advocate on behalf of the global color industry. As Executive Director, Sarah is responsible for managing all IACM programs and services, including providing expert strategic leadership to the IACM Board of Directors, cultivating key relationships at agencies including the U.S. FDA and USDA and representing the association at the Codex Committee on Food Additives. She provides advocacy and analysis on issues affecting the global color industry as well as representing IACM in issue-based coalitions with association partners in the food and ingredient industries. She joined Verto Solutions, which provides association management services to IACM, in 2009. Along with her role as Executive Director for IACM, she also serves as the Director of Government Relations for the Flavor and Extract Manufacturers Association of the U.S. (FEMA). Previously, she served in Government Relations positions focusing on grassroots and advocacy management in associations representing the chemical and healthcare industries.



Anneke Altieri, J.D.
Senior Associate, Hogan Lovells US LLP

Anneke Altieri is a senior associate in Hogan Lovells' Food & Beverage practice. She helps clients at all levels of the food supply chain navigate the complex state and federal regulatory landscape by providing practical advice for compliance with labeling, advertising, and safety regulations from the U.S. Food and Drug Administration (FDA), U.S. Department of Agriculture (USDA), Consumer Product Safety Commission (CPSC), and the states. As companies seek to bring new products to market, Anneke helps them navigate the regulatory landscape to communicate about the health, nutrition, or environmental benefits of those products. Anneke also has extensive experience helping clients address enforcement challenges such as recalls, FDA 483s, Warning Letters, state inspection observations, consent decrees, and Congressional investigations.

Panel 3: The Future of GRAS

3:40 – 4:20 PM | Presentation

4:20 – 5:00 PM | Discussion & Q&A

Since 1958 the Generally Recognized as Safe (GRAS) framework has been a cornerstone of U.S. food ingredient regulation, allowing companies to rely on scientific consensus among qualified experts to determine the safety of certain substances used in food. However, the GRAS system has increasingly become the focus of policy debates, advocacy campaigns, and proposed legislative reforms. Critics argue that the current system lacks sufficient transparency and oversight, while supporters emphasize its strong scientific foundation and role in enabling innovation and more efficient regulatory review. Recent proposals—from state-level initiatives to potential federal reforms—suggest that the GRAS framework may face significant changes. This panel will bring together perspectives from industry, regulators, public health advocates, and legal experts to explore the future of GRAS. Panelists will discuss how the system currently works, the concerns driving reform proposals, and the potential implications for innovation, safety evaluation, and regulatory oversight of food ingredients in the United States.

MODERATOR



Kevin C. Kenny, J.D., LL.M.
Invenimus Training Institute

Kevin C. Kenny is a regulatory attorney with 30+ years of experience in the food and consumer products industries, specialized in global regulatory compliance. He has built governmental cooperations/done capacity building trainings for governments in almost 60 countries, including FDA, EU EFSA/DG Sante, China CFSA and India FSSAI. Kevin co-founded Decernis LLC in 2003 (gComply, gComply Plus, etc.), was SVP at FoodChain ID for 5 years, then founded Invenimus Training Institute in April 2024. Invenimus offers both customized in-person and online training courses on all matters of food regulatory compliance and safety, including food additives/labelling, food contact/packaging sustainability, food safety, chemical product safety and management, with courses in EN, ES, FR, IT and PT languages.

SPEAKERS



Paul Honigfort, Ph.D.
Vice President, Risk Assessment and Ingredient Safety, Global Scientific and Regulatory Affairs, Coca-Cola

Dr. Paul Honigfort leads scientific and regulatory advocacy for ingredient, product, and packaging safety across The Coca-Cola Company's portfolio. He oversees a multidisciplinary team focused on ensuring the safety of beverage ingredients, packaging, and agricultural technologies. With more than 25 years of experience in food contact materials and food additive safety, Dr. Honigfort previously served at the U.S. Food and Drug Administration, where he directed the Division of Food Contact Substances and managed premarket authorization programs. He also represented the United States at the Codex Committee on Food Additives, contributing to international standards for safe food additive use. Earlier in his career, he worked at GE Plastics developing advanced food packaging materials.



Jensen Jose, J.D.
Regulatory Counsel, Center for Science in the Public Interest (CSPI)

Jensen N. Jose works as Regulatory Counsel for The Center for Science in the Public Interest where he focuses on food additive and dietary supplement safety issues. Previously, Jensen served as regulatory policy specialist for the American Optometric Association. He also worked as an associate counsel for the U.S. Department of Veterans Affairs and a research associate for the National Academies of Sciences, Engineering, and Medicine. Jensen earned his JD from the University of Maryland law school, and a BS in Biology and BA in Political Science from the University of Washington.



Kristi L. Muldoon Jacobs, Ph.D.
Director, Office of Premarket Additive Safety, FDA

Dr. Kristi Muldoon Jacobs is Director of the FDA's Office of Premarket Additive Safety within the Human Foods Program, where she leads multidisciplinary teams evaluating the safety of food additives, color additives, and GRAS substances to support science-based regulatory decisions that protect public health. She holds a Ph.D. in molecular biology and biomedical sciences from Rutgers University and completed postdoctoral research at the NIH's National Cancer Institute. In addition to her FDA service, she held senior scientific and regulatory leadership roles at USP focused on dietary supplements, drugs, and foods. With more than 20 years of experience, Dr. Muldoon Jacobs is an internationally recognized expert in regulatory safety assessment. She has contributed to global food safety efforts through organizations including JECFA, OECD, and ICH, and is known for advancing innovative risk assessment approaches such as TTC, QSAR, and read-across methodologies.



Anthony Pavel, J.D.
Partner, Keller & Heckman

Anthony (Tony) Pavel is a partner at Keller and Heckman LLP, in Washington, DC. Tony guides clients through a comprehensive array of food and drug regulatory matters with his extensive knowledge of U.S. Food and Drug Administration (FDA) laws and regulations related to food, food additives and ingredients, and dietary supplements. Tony is a globally recognized expert on Food Law, whose advice and perspectives are sought by industry and legislators. Prior to joining Keller and Heckman, Tony was in private practice at a leading international law firm, followed by in-house positions leading Global Food Law at Cargill Incorporated, one of the world's largest food, agricultural, and industrial products producers, and Deputy General Counsel, Global Food Law for Perfect Day, a billion dollar consumer biology startup that was the first company to commercialize a milk whey protein produced through fermentation. Tony's in-house corporate experience helped shape his approach to practical, actionable advice and effective solutions for clients. Tony is frequently invited to speak at domestic and global conferences on food ingredients, food additives, and related policy matters.



COMPANY

TABLE #

A&B Ingredients#654

Yana Viardo - yviardo@abingredients.com

A&B Ingredients is a clean-label manufacturer and supplier of natural ingredients. We are a trusted source of plant-based, functional ingredient solutions, including natural preservatives, proteins, fiber, starches, TVP, flavor enhancers, probiotics, and low-sodium sea salts.

Accurate Ingredients / Ingredients Resources#648

Charles Edward Carlson - ccarlson@acing.net

Accurate Ingredients and Ingredients Resources are a Distributor and Partner to over Sixty companies. Accurate Ingredients offers TARGETED INGREDIENT SOLUTIONS for today's Challenges, Needs, and Requirements for the Food Industry. From Sugar and Salt Reduction, Coco Enhancement and Reduction, FLAVOR Enhancement, Natural Stabilizers, Egg Reduction, and many other solutions.

ADM/Matsutani LLC#658

Philip D'Eramo - pderamo@matsutani.com

Fibersol® is supported by the joint venture between Archer Daniels Midland Company, Matsutani Chemical Industry Co., Ltd. and Matsutani America, Inc. With its prebiotic soluble fiber and digestion-resistant characteristics, Fibersol® is a standout dietary fiber ingredient that delivers scientifically proven wellness, Digestive health Prebiotics, After-meal blood sugar and insulin levels, Triglyceride levels Satiety

Amoretti#647

Debra Coletti - debra@amoretti.com

Amoretti is a world-class provider of highly concentrated, natural flavor solutions designed for the professional food and beverage industry. Their extensive portfolio ranging from Artisan Natural Flavors and Compound Pastes to Craft Purée is engineered for consistency, ensuring that every batch delivers a true-to-life taste profile.

In commercial kitchens and craft beverage facilities, Amoretti's water-soluble and heat-stable ingredients offer a streamlined alternative to fresh produce. These TTB-approved extracts integrate seamlessly into everything from delicate pastries and gelato to complex craft beers and botanical sodas. By eliminating the unpredictability of seasonal harvests and reducing processing waste, Amoretti allows creators to achieve sophisticated, shelf-stable results with unparalleled precision.

Angel Yeast & Angest Inc.#605

Bone Zhang - zhanghba@angelyeast.com

Angest Inc. is the branch company of Angel Yeast Co., Ltd. We are one of the biggest yeast extract manufacturers, which offer full series of yeast extracts for savoury base, umami booster, meaty flavour and lingering taste. We are also the pioneer of new alternative protein- Yeast Protein, a brand new microorganism protein source contains more than 80% protein level that can be applied in different fields.



COMPANY

TABLE #

Aromiens International Inc.#655
 Steve Wang - swang@aromiens.com

Aromiens supplies high-quality aromatic ingredients to the flavors/food industries. With a diverse portfolio of over 200 unique products in stock at our Edison, NJ facility, we offer aroma chemicals, amino acids, and sweeteners/taste modifiers. We are committed to exceptional product quality, fast lead times, and outstanding customer service.

ASR Group#660
 David Schindler - david.schindler@asr-group.com

As the world's largest cane sugar refiner and marketer, we sell our branded products and provide quality service to our customers in key channels, including grocery, industrial, foodservice and specialty.

Balchem#635
 Kathy Romine - kromine@balchem.com

Balchem Human Nutrition and Health is your value-added partner, with a broad portfolio, unique capabilities and strong industry expertise. From indulgent and sensory experiences to targeted essential nutrition, our range of functional ingredients address the consumer's needs. Let Balchem inspire your growth and partner with you to meet your goals.

BCFoods#627
 Shannon Wesley - shannon.wesley@bcfoods.com

At BCFoods, we support the innovators advancing the science of food. With 40+ years of global expertise, we supply top-quality dehydrated vegetables, chiles, fruits, spices, herbs, and freeze-dried ingredients that give R&D teams the consistency and flavor precision they need. Our vertically integrated platform also includes custom blending, precision milling, value-added processing, co-manufacturing, and 3PL services to help streamline development and scale.

Berjé Inc.#617
 Thomas Lauzurica - tlauzurica@berjeinc.com

Berjé is a family-owned leader of the flavor and fragrance industries that has been in operation for over 75 years and 3 generations. We maintain the largest domestic inventory of essential oils and aromatic chemicals in the US, providing our customers with sustainable access to over 3000+ unique products.

Bowen Sales, LLC - Silver Sponsor#615
 Steve Bowen - sbowen@bowensales.com

Sales Organization, partnering with premier manufacturers in the food and beverage ingredient and packaging industries.

Briess Malt & Ingredients Co.#636
 Jade See - jade.see@briess.com

The expanding portfolio of natural, specialty ingredients from Briess offers almost unlimited options to help you to put a better label on the table. Briess ingredients are minimally, specially processed to maintain the natural integrity of the raw grain or starch, while developing flavor, color and function. Don't sacrifice flavor, color or function for a clean label.



COMPANY

TABLE #

Butter Buds Inc#659

Natalie Buhler - nbuhler@bbuds.com

Butter Buds Inc. provides many of the world's top food manufacturers, specialty food companies, and foodservice institutions with on-trend, better for you concentrated dairy flavors and specialty flavor ingredients by perfecting the art and science of concentrated flavor technology. In partnership with our customers, Butter Buds Inc. continues to push the boundaries of flavor technology. We do so with innovative flavor products and customized flavor solutions that respond to market trends including clean label, organic, dairy alternative and more.

Capol#649

Brian Imai - bimai@capol-group.com

Manufacturer of Surface Treatments, Encapsulated Acids, Natural Colors, Natural Flavors and Coco butter Dispersions. Manufactures in Canada/Germany. Warehouse in Illinois.

Citrus and Allied Essences#641

Skye Trotter - strotter@candaserviceinc.com

Established in 1933, Citrus and Allied (C&A) is committed to sourcing and delivering the finest flavor ingredients and fragrance materials. We fold, redistill, and rectify essential oils as well as manufacture aroma chemicals and botanical extracts in the USA. These ingredients are the building blocks of flavors and fragrances found in your everyday consumer products. C&A has a proud team of skilled and dedicated individuals who bring a courteous, knowledgeable, and enthusiastic spirit to every facet of our organization.

CoDeveloper, Powered by IFT#630

Gretchen Roughgarden - grouhgarden@ift.org

Powering community, networking, learning, and connections since 1939. This past year, IFT launched CoDeveloper, the first AI-Powered R&D platform built by food scientists for food scientists. Powered by 85+ years of scientific excellence. Come see what the platform can do for you!

Commercial Creamery#638

Susan Tracey - susan@cheesepowder.com

Founded in 1908, Commercial Creamery is a leading manufacturer of cheese powders, specialty dairy powders, and seasonings. From our production facility in Jerome, Idaho, we serve thousands of clients in the United States and throughout the world, and export our products to more than 30 countries. Our products are used in a wide range of applications such as snack foods, soups and sauces, dressings and dips, pet foods, beverages, baking, nutraceuticals, entrees, and flavor applications. Our customers are our partners and we have built our business on our ability to react quickly to their needs while keeping quality and safety as our highest priority. We differentiate ourselves by offering remarkable service. Our people make the difference and they deliver superior service.



COMPANY

TABLE #

Custom Flavors - Tote Bag Sponsor#624

Kaitlin Lammers - kaitlin@customflavors.com

Custom Flavors is a family-owned and operated flavor developer and manufacturer specializing in both liquid and powder flavors. We provide formulation support and high-quality ingredients for food, beverage, and supplement applications. With a strong focus on the better-for-you, health, and wellness space, our team designs flavor systems that address the challenges of today's functional ingredients, including fibers, plant proteins, stimulants, supplements, and vitamins. These compounds often present off-notes and formulation constraints, and we work closely with customers to mask and modulate them while optimizing flavor performance and meeting regulatory requirements. Backed by extensive industry experience, a nationwide manufacturing footprint, and a collaborative, people-first culture, we partner with businesses of all sizes to develop organic, natural, and N&A flavor solutions consumers love and products can rely on.

Del-Val Food Ingredients#644

Kristin Shapiro - kshapiro@dvfi.com

Del-Val Food Ingredients Company is your one stop shop for a broad spectrum of food ingredients and technical expertise. From complete application development to added technical expertise, Del-Val can deliver the results that your business seeks. At Del-Val we strive to provide the ingredients, technical support, and exceptional service you need to grow your business and achieve your goals. That is the Del-Val difference.

Dempsey Food#656

Tom Becht - tom@dempseycorporation.com

Dempsey Food is a full-service distributor of high-quality, specialty ingredients. We do what the big guys won't and the small guys can't.

Divi's Nutraceuticals#610

Brendan Flaherty - b.flaherty@divisnutra.com

Divi's Nutraceuticals is a global leader & technology-driven manufacturer of high-quality carotenoid and vitamin ingredients used in the food, beverage, dietary supplement, pet food and feed industries.

Edlong Flavors & Dairy Solutions - Bronze Sponsor#652

Vikrant Lal - vlal@edlong.com

Edlong's exclusive focus on dairy-free and dairy flavor solutions unlocks the complexities of the taste of dairy. Our experience spans decades, with applications, culinary, sensory, and flavor expertise that provides unparalleled signature taste creations for food and beverage industry innovators. Trusted by the top food and beverage brands around the world, it's when others say "we can't" that our expertise shines brightest.

We are Edlong. And we can't wait to show you Everything Dairy Can Be.



COMPANY

TABLE #

Essence Kraft Inc.....#626

Bright Thomas - bright@essencekraft.com

Essence Kraft is a US distribution partner of STAY NATURALS, a manufacturer of Spice essential oils and extracts made in Sri Lanka. STAY Naturals focuses on Organic as well as Conventional Essential Oils ranging from: Nutmeg Essential Oil, Black Pepper Essential Oil, Clove Bud Essential Oil, Clove Leaf Essential Oil, Cinnamon Bark Essential Oil, Cinnamon Leaf Essential Oil, Health and Wellness Products etc. Our processing facility located in Matale, Sri Lanka provides our customers access to extractives of most exotic spices and botanicals grown in the Asian region.

Eurofins Microbiology.....#614

Tina Shaffer - tina.shaffer@ft.eurofinsus.com

Eurofins is the global leader in food, environment, and pharmaceutical product testing. Established in 1987, Eurofins started with one laboratory, ten employees, and one method. Today, Eurofins has ca. 63,000 staff in 60 countries and operates over 950 laboratories. Eurofins offers a portfolio of over 200,000 analytical methods for evaluating the safety, identity, composition, authenticity, origin, and purity of biological substances and products and innovative clinical diagnostics.

Eurovanille Inc.....#645

Mireya Perez - mperez@eurovanille.com

Natural vanilla specialists for over 30 years. We deliver full-spectrum vanilla solutions for food and beverage applications—supporting the entire development process with premium vanilla extracts and pastes, flavor enhancement, masking solutions, and application expertise.

FlexXray.....#651

Dani Westmoreland - dani@flexxray.com

FlexXray is the leader in external foreign material inspection services - helping quickly inspect impacted product and provide you with the data you need to salvage as much product as possible and safely send it on to commerce.

Forbes Chocolate.....#629

Cherish Mathews - cmathews@forbeschocolate.com

Your trusted source for cocoa since 1901. We manufacture cocoa powder and cocoa blends for use in dairy items, plant-based beverages, supplements, and bakery products. We produce stabilized chocolate and flavor powders for dairy milk and plant-based beverages. Sustainably sourced and certified cocoa and chocolate products are also available.

Gillco Ingredients, an Azelis Company.....#637

Tara Dekovic - tdekovic@gillco.com

At Gillco, an Azelis Company, we have redefined the concept of wholesale ingredient distribution. We have partnered with some of the most reputable and innovative ingredient manufacturers in the world to put together an incredible line of healthy, natural, and functional ingredients. The best part is that we know how to use them.



COMPANY

TABLE #

Global Essence, Inc#633

Robert Zak - bzak@globalessence.com

Global Essence, Inc. is a leading global supplier of premium-quality ingredients, serving industries such as flavor, fragrance, personal care, food, beverage, health and wellness, and aromatherapy. Headquartered in Hamilton, New Jersey, the company operates with a robust regulatory department, and an onsite quality control and analytical lab. With additional facilities in the UK and Europe, Global Essence ensures seamless service across North America, Europe and the Far East. Specializing in essential oils, aroma chemicals, citrus products, absolutes, natural custom blends, certified organic and kosher materials, the company leverages over 150 years of combined expertise in the flavor and fragrance sector to deliver innovative, high-quality solutions. Global Essence emphasizes customer satisfaction, supply chain reliability, and long term partnerships.

Howtian USA#611

Shuo Wen - shuo.wen@howtiangroup.com

HOWTIAN is a global leader in high-quality, plant-based ingredients that support better health and nutrition across industries. From food and beverage to supplements and pharmaceuticals, from home and personal care to animal nutrition and agriculture, we deliver functional, sustainable, and science-backed solutions that help brands improve everyday lives around the world. Incorporated in 1999, the company has grown from a small inositol manufacturer into one of the world's most trusted names in natural ingredients. Creators of innovative ingredient brands including SoPure™ Stevia and PureQQ® Pyrroloquinoline Quinone, HOWTIAN is now a leader in naturally extracted stevia products and one of the world's top 7 ingredient businesses in sugar reduction. Today, the business serves more than 80 countries across the globe, supported by over 1,000 associates, a world-class R&D center, and technical teams that partner directly with customers to bring ideas to life.

Ingredient Connections#612

Ronnie Daub - ronnie@ingredientconnections.com

Ingredient Connections is a brokerage company operating in the Mid-Atlantic and New England Markets. We represent a diverse portfolio of premier farmers, manufacturers and importers to the Food, Beverage and Flavor Industry. We serve the industry as both purveyors of trending and functional ingredients, as well as, a resource for finding niche ingredients for culinary and food science professionals. Whether it is natural flavors, dairy flavors, whey protein, natural colors, natural sweeteners, a variety of vegetable items or more - Ingredient Connections can help bring your next formulation to life.



COMPANY

TABLE #

Invenimus#623

Kevin C Kenny - KKENNY@INVENIMUS.NET

Invenimus Training Institute provides a web-based platform to deliver online, on-demand courses, covering every major region in the world. We offer courses in Food Additives, Food Contact, Food Labeling, Food Safety, Food Supplements, Packaging Sustainability, Chemical Product Safety, AI/ML for Compliance, and more. Achieve global compliance in the food and consumer products industry across the supply chain. Understand and stay current on rapidly changing regulatory requirements. Our courses are based on Three Pillars: 1. Individual Courses, on demand 2. Subscriptions, updated every six months 3. Customized Courses, 100% based on your specific training needs. All Invenimus Instructors have extensive industry experience and are chosen for their combination of expertise and didactic skills. Our Founder and CEO, Kevin C. Kenny, J.D., LL.M. is a regulatory attorney who founded two companies while working in Product Safety and Food/Cosmetics Compliance for nearly 30 years.

Kalsec, Inc.#634

Alicia Lay - alay@kalsec.com

Kalsec Inc. provides innovative taste and sensory, natural food protection, natural colors, and advanced hops solutions to the food and beverage industries. We capture the best nature has to offer and utilize over 60 years of experience and industry leading innovation to make food and beverage products look better, taste better, and last longer...naturally®. As a certified B Corp, Kalsec makes ethical and sustainable decisions that serve our customers, employees, communities, and the environment.

LBB Specialties-Food & Nutrition#642

Janet Lozinski - jlozinski@lbbspecialties.com

LBB Specialties Food & Nutrition supports innovators in the food, beverage, dietary supplement, and functional food industries. As a leading specialty ingredients distributor, we collaborate with global companies, emphasizing technical innovation, operational efficiency, and growth. Whether you're in manufacturing, co-packing, or brand revitalization, we offer the ingredient selection you need. As consumer behaviors, preferences, and motivations evolve, so do we. Our comprehensive portfolio adapts to emerging trends while our core product line ensures reliable access to essential ingredients trusted by formulators. Backed by market insights and deep industry expertise, we empower you to create innovative, relevant products that nourish.

Legacy Foods#601

Shellee Nash - shelleenash@legacyfoodsmfg.com

Legacy Foods is a custom sauces manufacturer that specializes in sauces, dressings and soups with precision and passion. We are dedicated to delivering world-class customer service, exceptional quality and flexible packaging solutions that empower our partners to win at market.



COMPANY

TABLE #

M2 Ingredients#607

Meagan McShea - meagan.mcshea@m2ingredients.com

M2 Ingredients is the largest, most experienced U.S.-based supplier of organic functional mushroom ingredients with over 15 years of vertically integrated cultivation in California. We provide high-quality, full-spectrum mushroom powders and extracts for food, beverage, snack, and supplement applications - engineered to perform across formats from coffee and RTDs to gummies, bars, and capsules. Our portfolio spans ten species such as Lion's Mane, Reishi, Cordyceps, Chaga, and Turkey Tail, supported by proprietary technologies that enable bioactive delivery without compromising taste or functionality. Backed by the most robust scientific platform--including clinical, preclinical, and mechanistic research--M2 combines industry-leading R&D with the M2 Center of Innovation to help brands move from concept to commercialization quickly and effectively. Organically cultivated in the U.S. with best-in-class certifications, M2 Ingredients delivers unmatched quality, consistency, and scale.

Malt Products Corporation#604

Domenic Puntasecca - domenic@maltproducts.com

Malt Products is a family business that manufactures and distributes natural, nutritious sweeteners. We have been in business since the 1950s, when we started processing barley from local farmers into malt extract to supply local bagel shops and mom-and-pop bakeries. In the decades since then, we have grown into an international company offering a full line of natural, nutritious grain extracts and sweeteners.

Maryland IFT#600

Avery Bray – iftmaryland@gmail.com

The Maryland Section IFT is one of many regional sections of the Institute of Food Technologists (IFT)- a global organization committed to advancing the science of food. Our section members represent all sectors of the food industry, from packaging to manufacturing, to R&D and food safety, to marketing and sales and beyond. With professionals in industry, academia, and government, we strive to promote all aspects of the global food system. Whether you are a new student or a seasoned professional, you will benefit from being a member of the Maryland Section IFT. Anyone with an interest in advancing the global food system is welcome to join! If you are already a member and interested in getting more involved in our section, please email Carolyn Fisher at cf6976@gmail.com

Metarom USA#616

John Hemmingsen - john.hemmingsen@metaromusa.com

Metarom USA was founded in 2017, yet our direction and employees are not new to the flavor industry or the North American market. "Global reach, with a local focus" is our mantra. As part of the Metarom Group, we enjoy global collaboration, supply chain optimization, and a wealth of market insights from every corner of the world. Our customers are the companies that use our high-quality ingredients to create food and beverages. We regularly welcome customers from all over the country to our state-of-the-art facility in San Diego, California, for tours, tasting sessions, and education. When you work with Metarom USA, you will get nothing less than a collaborative experience that is sweet and fruitful, just like our products. Of course, we are more than just a treat to the tastebuds. Our products are SQF, Kosher, and organic certified. You can rest easy knowing that our flavors and extracts comply consistently with the highest standards of quality.



COMPANY

TABLE #

Mitsubishi International Food Ingredients, Inc#631

Michael McDermott - mmcdermott@mitsubishiingredients.com

Manufacturer and Distributor for all food market segments.

Mosaic Flavors#603

Andy Smith - andy.smith@mosaicflavors.com

At Mosaic Flavors, we bring The Art of Flavor to life by creating custom liquid, powder, and essential oil-based flavor solutions for the food and beverage industry. With facilities in Chino, California and Montreal, Canada, we specialize in fast, flexible development for applications across beverage, dairy, bakery, confectionery, and specialty nutrition. Whether you're launching a new product or reformulating an existing one, our team blends science and creativity to help you deliver great taste — faster. Stop by to explore on-trend flavors, talk through your next project, or request a sample tailored to your needs.

NiuSource Inc.#613

Michael Chan - michael.chan@niusource.com

NiuSource has had over 23 years of Sweetener marketing experience in the US to service global customers covering the North and South American region. NiuSource specializes in the Sweeteners business, like Aspartame, Sucralose, AceK, Stevia, Monk Fruit, Erythritol, Xylitol, Allulose, Sodium Saccharin, Neotame, Inulin, Tatagose, Trihalose, and Crystalline Fructose, etc. to food/beverage, confectionary, nutritional/pharmaceutical industries.

Nutra Food Ingredients, LLC#650

Rich Bernard - rich.bernard@nutrafoodingredients.com

*Premium Ingredients Since 2004 –
Collagen • Bone Broth • Gelatin • Proteins • Fibers • Sweeteners
U.S. Production | Global Supply Chain | Reliable Solutions*

Omya Specialty Materials Inc.#608

Phana Tuon - phana.tuon@omya.com

Omya is a global leader in calcium carbonate and a trusted distributor of innovative, multifunctional ingredients that enhance product performance, improve manufacturing efficiency, and elevate nutritional value. We offer a comprehensive portfolio of trend-driven ingredients such as plant proteins, natural flavors, and dietary fibers, along with our own mineral-based solutions. This integrated approach allows us to deliver complete, technically supported innovations that simplify the supply chain and accelerate product development. Omya's ingredients are found in many leading brands worldwide. Our commitment to excellence, sustainability, and customer success makes us a valued partner in the food and beverage industry. Visit us to discover how our solutions can help bring your next product vision to life.

PanaSource Ingredients, Inc.#609

Samantha Yap - samantha@panasourceusa.com

PanaSource Ingredients Inc. carries high quality ingredients for Food/Beverage, Cosmetic & Pharmaceutical companies. We specialize in the distribution of natural and artificial sweeteners such as sucralose, ace-k, stevia, monk fruit, erythritol, and saccharine. We also carry other ingredients such as Ascorbic Acid, caffeine anhydrous, and more.



COMPANY

TABLE #

Parker Flavors#622

Karen Olson - karen@parkerflavors.com

For more than 125 years, Parker Flavors has been setting the standard for high-quality flavorings for the bakery, beverage, candy, dairy and wellness markets. Our expert flavor specialists are at-the-ready with innovative cost-saving solutions delivered in unrivaled turnaround times. From tight deadlines to new flavor profiles and functional formulations, Parker Flavors produces exceptional flavor solutions that elevate products and boost bottom lines. With a company culture dedicated to customer success, Parker Flavors is driven to keep our customers at the top of their markets.

Parker Food Group#632

Julie Mates - jmates@parkerproducts.com

Transforming Taste, Together. At Parker Food Group, we're not just about ingredients; we're about empowering your culinary success. From ice cream to artisan bakeries, from food service beverage to confectioners and snacks, we've got your industry covered. Our versatile products enhance your offerings, no matter your niche. Discover a world of flavor with our meticulously crafted range. Dive into delightful candy toppings, savor our exquisite baked items, indulge in pralines, or elevate your creations with whole cookies. Quality is our signature ingredient. Collaborating with Parker Food Group means unlocking culinary potential while addressing supply chain concerns. Our dependable sourcing and consistent quality give you peace of mind. Partner with us, and let's create culinary delights that leave a lasting impression. Elevate your brand, innovate fearlessly, and delight your customers every time.

PB Leiner#606

Josh Leatherman - joshua.leatherman@PBLeiner.com

PB Leiner, originating from the fusion of PB Gelatins and Leiner Davis gelatin, is one of the world's leading manufacturers of high quality gelatins and collagen peptides solutions. Our gelatin production and hydrolyzed collagen manufacturing plants are located on four continents, with technical and sales support spanning the globe. We count approximately 1,200 collaborators worldwide.

Perimondo LLC#640

Matthias Rebmann - rebmann@perimondo.com

Founded in 2011, Perimondo specializes in natural lecithins and phospholipids aimed at enhancing consumer products such as beverages, vitamins, and medicines. The company offers a comprehensive range of proprietary ingredients designed to improve delivery, bioavailability, and emulsification across various industries including pharmaceuticals, nutrition, and cosmetics.

Prime Ingredients, Inc.#641

John R Fisher - jfisher@primeingredients.com

Prime Ingredients, Inc. is a leading supplier and manufacturer of ingredients for the food, pharmaceutical, cosmetic, industrial and related industries, based in New Jersey.



COMPANY

TABLE #

Prosur Inc#646

Tami Greco - tgreco@prosurinc.com

Over the last fifty years, Prosur has created a powerful balance between experience, expertise and innovation. Our food scientists combine the essence of the Mediterranean lifestyle, nature's best and our know-how in biotechnology to develop natural plant-based ingredient solutions that help you create safe and flavorful foods with a clean and honest label. Our portfolio offers clean label ingredients for meat, poultry, seafood, dressings & sauces and meat alternatives. We provide brands and processors with the most advanced natural solutions for shelf life extension, pathogen control, yield improvement, anti-oxidation management and flavor.

Rx Food Ingredients#643

David Miller - dave@rxfoodingredients.com

RxFI will be showcasing innovative ingredient alternatives, including clean label replacements for maltodextrin and palm oil, a titanium dioxide alternative, and a portfolio of natural colors. Our focus is on delivering functional, label-friendly ingredients that meet today's consumer demands without compromising performance or quality.

Sethness#628

David Humphrey - david.humphrey@sethness-roquette.com

Sethness Roquette is a global manufacture of a variety of Caramel Colors and Burnt Sugars designed for numerous applications, in the beverage category , Confectionery, Baking, Dairy, Savory and Pet Foods with a recent addition of our Caraness specialty caramel sauces, fillings and flakes for the dairy, bakery, and confection industry.

Silesia Flavors, Inc.#653

Sydney Hunter - sydney.hunter@silesia.com

As a medium-sized player in the flavour industry, Silesia always has its finger on the pulse and is known for its speed, reliability and flexibility. Our clear company strategy stands for outstanding product quality and our focus on the food and beverage industries. Our motivation is providing our customers with tailor-made solutions.

Skidmore Sales & Distributing - **Bronze Sponsor#620**

Devon Pence - Devonpence@skidmore-sales.com

Skidmore Sales is your ingredient sourcing partner, offering access to over 5000 ingredients from the industry's most trusted manufacturers. Our team of food scientists helps R&D and procurement professionals find ideal solutions for formulation, clean label goals, regulatory support, and supply chain efficiency. With 30+ warehouses and a consultative approach, we help simplify sourcing and deliver ingredients with precision and speed.



COMPANY

TABLE #

Spray-Tek.....#619

Tracy Sheehan - tracy.sheehan@spray-tek.net

Spray-Tek, LLC is an industry leading independent provider of specialty spray drying and ingredient processing solutions to the food, beverage, dairy, nutritional, pet, pharmaceutical, nutraceutical, beauty & personal care, household products and soft chemical industries. Services include toll spray drying, microencapsulation, agglomeration, liquid and dry blending, flavor masking, and complete supply chain projects. The company was founded in Middlesex, NJ in 1980 and opened its Bethlehem, PA facility in 2002, and Beloit, WI facility in 2014. We achieve a level of process control that is unsurpassed in the industry by utilizing BatchMetrics. This advanced system enables us to centerline our processes, guaranteeing precision and consistency at every stage. Spray-Tek offers research and development, microencapsulation expertise, and a wide breadth of spray drying and related ingredient processing capabilities, serving as an integral supplier and partner to its blue-chip customers.

Target Flavors.....#625

Jonathan Waldron - jonwaldron@targetflavors.com

With expertise in custom flavor development and food & beverage formulation, Target Flavors serves as a critical resource to the food & beverage industries, offering innovative custom solutions to the many product development challenges facing us today. For 40+ years, Target Flavors has helped its customers develop new products, provide creative solutions, reduce costs, and pioneer new markets. We invite you to come by our booth to learn more!

Tastepoint by IFF.....#602

Kennedy Walsh - kennedy.walsh@tastepoint.com

We're the perfect blend of heart and science. Fueled by passion and backed by the power of IFF. Our purpose is to be the spark that advances our customers. We're an agile, energetic partner with a innovative perspective. Together, we'll create a fresh take on taste.

Thymly Products#621

Ryan Stiller - ryans@thymlyproducts.com

Thymly Products Inc. is a 3rd generation family-owned manufacturer of quality food ingredients since 1967. We serve all aspects of the food industry and have the ability to formulate ingredients to your needs. Thymly offers baking powder, dough conditioners, shelf-life systems, grain products, powder milks, flavors, and clean label options. Custom ingredients are also available, allowing you only to scale and stock one item. With safeguards built in, your batter or dough will be more tolerant. Our Ingredients are widely used by the following industries: sweet goods, bread, tortilla, and snack foods.

Trilogy Flavors.....#639

Skye Trotter - strotter@trilogyflavors.com

Founded in 2007, Trilogy Flavors is a flavor company that grew from our deep roots in the citrus, spice and mint ingredient industries to become a leader in flavor and extract manufacturing. Our expertise in flavor ingredients, including essential oils and oleoresins, sets us apart and enables us to produce innovative flavors.



COMPANY

TABLE #

Vidya#657
 Alex Gluck - agluck@vidyaherbsusa.com

With more than two decades of experience, Vidya delivers high-quality biotics, herbal extracts, and innovative solutions for the nutraceutical industry. A comprehensive four-point quality assurance system—built on premium materials and equipment, highly qualified personnel, and state-of-the-art facilities—ensures every ingredient meets rigorous industry standards. Vidya also prioritizes social and environmental responsibility, advancing sustainability for future generations.

Vitusa Products, Inc. - Silver Sponsor#618
 Jonathan Stranahan - jstranahan@vitusaproducts.com

Vitusa Products and its sister companies form a diversified marketing and distribution organization, specializing in addressing the needs of its customers while working toward enhancing their business. Vitusa Products is affiliated with and acts as a marketing and distribution company for many major domestic and foreign producers. Our ability to buy and ship products throughout the United States, and world markets, assures our customers of reliable, long-term source of supply at competitive prices. This is achieved with our established warehouses, bulk storage, and drumming facilities, strategically located throughout the United States, and with the added advantage of our own trucking company. We are dedicated to offering high quality raw materials with focused service complimented by extensively shared market information. Since 1981 this has given us the Competitive Advantage.

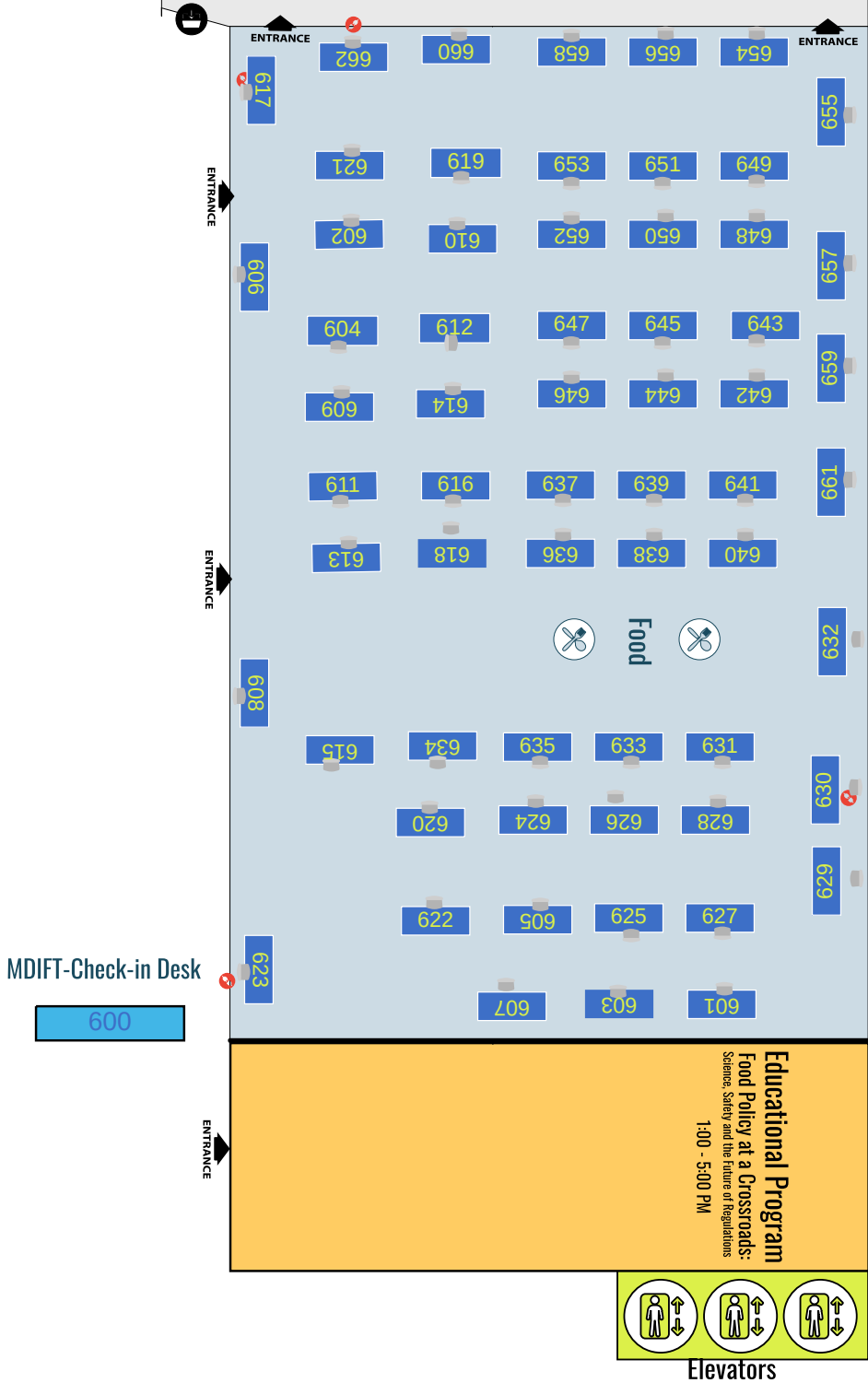
Weber Flavors - Silver Sponsor#662
 Jason Morgan - jasonmorgan@weberflavors.com

Weber Flavors is a manufacturer of flavors in both liquid and powder forms, high quality ice cream waves and bases, and prime extractors of vanilla.

**2025-2026
 Maryland Section IFT Officers**

OFFICE	NAME	COMPANY
<i>President</i>	Avery Bray	Gotham Greens
<i>Past President</i>	Carolyn Fisher	Retired
<i>President-Elect</i>	Joseph Kasnadi	Elite Spice
<i>Secretary</i>	Eda Kirisci	FoodChain ID
<i>Treasurer</i>	Gina Piscopo	Medifast Inc.
<i>Director-at-Large</i>	Chuck Carlson	Accurate Ingredients
<i>Director-at-Large</i>	Grishma Prabhukhot	Elite Spice
<i>Director-at-Large</i>	Rohan Tikekar	University of Maryland
<i>Supplier Event Chair</i>	Chuck Carlson	Accurate Ingredients
<i>Communications Committee Chair</i>	Grishma Prabhukhot	Elite Spice
<i>Communications Committee</i>	Ujjwol Subedi	University of Maryland
<i>Webmaster</i>	Samiksha Bhattarai	University of Maryland
<i>Membership Committee Chair</i>	Leah Ward	Bruker Scientific
<i>Membership Committee</i>	Open Position	Inquire
<i>Student Representative</i>	Emily Morales	University of Maryland

Outdoor Terrace



Suppliers Night
 Wed. April 29, 2026
 Expo Hours: 5:00 - 8:00 PM

Mariott Owings Mills
 Metro Centre
 Magnolia Room



The Maryland IFT Suppliers Night is produced by GC Business Services LLC
 www.gcbusiness.com | Tel: 201-657-1989 | gerri@gcbusiness.com





Maryland Section
Institute of Food Technologists

Please join us in thanking the following companies for their contributions. Your generosity provides scholarship programs for future members of our industry.

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