

MANUFACTURING

EFFICIENCY & DIFFERENTIATION



MANUFACTURING CAPABILITIES

- A complete ingredient and flavor systems supplier with flexible assets and broad-based capabilities:
 - Cocoa powder milling, blending and alkalization
 - Liquid processing with broad capabilities including high and low shear mixing and homogenization
 - Powder blending including ribbon and paddle mixing
 - Spray drying
 - Highly customizable products
 - Lower minimums
 - SQF Level III Certified
- Dedicated production rooms help to eliminate cross-contamination
- Manufacturing configuration allows for highly customizable products in variable batch and packaging sizes
- Stringent quality control and testing practices ensure that products consistently meet customer specifications
- Pilot plant dedicated to product scale-up and formula process validation



PROCESSING & PACKAGING

FLEXIBLE & DIVERSE



PROCESSING CAPABILITIES

- **Liquid Processing**
 - 17 vessels ranging from 20 gallon to 2,000 gallon capacity
 - Capability to homogenize, steam inject and liquefy various ingredients
- **Cocoa Alkalization, Milling & Blending**
 - Cocoa alkalization: the ability to change the flavors and colors of natural cocoas
 - Ability to mill cocoa cakes and blend cocoa powders with other ingredients to make functional chocolate systems
- **Custom Powder Blending**
 - Custom blend room with 2 large blenders capable of holding up to 4,000 lbs. at a time
 - Kosher Pareve capabilities
- **Spray Drying**
 - Dry powders made from liquid solutions containing various flavors and ingredients



PACKAGING CAPABILITIES

- **Dry**
 - Variable pack sizes from 20 lb. bags to one ton supersacks
- **Liquid**
 - Six filling systems can accommodate drums, totes, pails, bag-in-a-box, jerricans, 1/2 or 1-gallon jugs and #10 cans

