



Dogwood Section
Institute of Food Technologists



THURSDAY, SEPTEMBER 11, 2025

**SHERATON GREENSBORO Hotel at Four Seasons
3121 W. Gate City Blvd, Greensboro, NC 27407**

schedule at a glance

Educational Program	1:30 – 3:30 pm
<i>Auditorium II</i>	
Exhibitors Set-Up	12:00 – 3:15 pm
<i>Guilford Ballroom</i>	
Expo and Reception.....	3:30 – 6:30 pm
<i>Guilford Ballroom</i>	



Dogwood Section
Institute of Food Technologists

Dogwood IFT Educational Program & Suppliers Night

Thursday, September 11, 2025

Sheraton Greensboro at the Four Seasons, Greensboro, NC

Educational Program: 1:30 - 3:30 PM - Room: Auditorium II

Tabletop Displays & Reception: 3:30 - 6:30 PM

North Carolina:

Hot Spot for Drivers of Innovation

MODERATOR: Erika Hinsdale – Glanbia Nutritionals

1:30 PM **WELCOME** – Dogwood IFT President Roberta Claro da Silva
– North Carolina A&T University

1:40 PM 2025 Dogwood IFT Food Olympics Awards – *Sponsored by PepsiCo*



2:00 – 2:15 PM
Max Hagaman, Industry and Alumni Liaison
Industry Partners Advisory Council (NCSU)



Fernanda Santos, Ph.D., Assistant Teaching Professor
Industry Partners Advisory Council (NCSU)



2:20 – 2:35 PM
Tawanda Muzhingi, MS, PhD. Founder & Executive Director
Global Forum for Plant Based & Alternative Proteins



2:40 – 2:55 PM
Said Toro-Urbe
R&D Director
Team Foods USA Inc. (Alianza)



3:05 - 3:20 PM
Rohan A. Shirwaiker, Ph.D.
Co-Director & Chief Scientific Officer
Bezos Center for Sustainable Protein at NCSU

3:25 – 3:40 PM – Questions & Answers | Closing Remarks

EXHIBITOR LISTING

Almendra #747

Rob Hastings - robert.h@almendra.com

Almendra intends to be the leader in nature-based taste and sugar reduction ingredients. Building upon expertise in stevia, our success relies upon our ability to deliver consistently superior and innovative products. Experienced team; Proprietary taste technology; Manufacturing excellence; Innovative agricultural approach with its patented photobiology process; Headquartered in Singapore, Almendra manufactures its products in a modern, purpose-designed factory in a free trade zone in Thailand. Our innovation is global in scope and facilitated by scientists and laboratories in the US and Thailand.

Batory Foods #728

Dylan Turner - dyturner@batoryfoods.com - info@batoryfoods.com

Tel: 847-299-1999

It all began with sugar—Batory Foods' primary ingredient when we were founded in 1979. Through mergers and partnerships, Batory transformed itself into the broad-line national distributor it is today. Although we're still known for our impressive selection of sweeteners, we've expanded to carry everything from dairy powders and proteins to fibers, oils and shortenings, starches and grains to fruit concentrates and savory sauces. We offer organic and non-GMO ingredients in various categories for clients catering to those market segments. Whether you're manufacturing foods or beverages, co-packing or revitalizing a brand, we offer the ingredient selection you need.

Beaconpoint Labs - *Platinum Sponsor* #751

Sarah Shay - sshay@beaconpointlabs.com - discover@beaconpointlabs.com

Tel: 973-862-2911

We are Beaconpoint Labs—a purpose-built laboratory for food and supplement testing that empowers fearless transparency through rapid, reliable results. Our innovative leadership is transforming laboratory analysis with advanced technology, uncompromising pursuit of scientific excellence, and true collaborative partnerships.

BENEIO Inc #729

Eileen Rajczyk - eileen.rajczyk@beneio.com

The BENEIO product portfolio consists of functional ingredients with nutritional and technical advantages, derived from chicory roots, sugar beet and rice.

Berjé Inc #760

Emily Torres - etorres@berjeinc.com

Biocatalysts Inc. #715

Justin Liles - justin.liles@biocatalysts.com

Biocatalysts is a global leader in enzyme technology, delivering innovative and customized enzyme solutions that help food manufacturers unlock new possibilities in taste, texture, nutrition, and sustainability. With decades of expertise in enzyme development and production, we specialize in creating high-performance enzymes tailored to meet the evolving needs of the food industry.

Our enzymes are used across a wide range of applications—from dairy and protein hydrolysis to flavor enhancement and shelf-life extension—enabling cleaner labels, improved processing efficiency, and unique product differentiation.

Brenntag - Colony Gums #701

Joanna Barker - joanna.barker@brenntag.com - john.moran@brenntag.com

Tel: 704-607-9674

As the industry's leading distributor and solutions provider for food ingredients, we offer best in class service. This includes comprehensive application technology, technical support, and value-added services. Our Innovation & Application Centers assist customers by developing innovative formulation solutions that help them stay ahead of changing market demands. Now a Brenntag company, Colony Gums is a leading hydrocolloid and stabilizer process manufacturer in the United States. We are FSMA Compliant, SQF, Kosher and Organic Certified. Plus, we have a Non-GMO Project-VERIFIED Product Line. Whether for product development or existing products, we can help lower your cost basis with our competitive prices.

Btsa #704

Brian Gale - b.gale@btsa.com

Experts in Antioxidants and Vitamin E Btsa is a global company with headquarters in Spain and commercial offices in Chicago (Illinois). With over 30 years of experience, we are the leading European company providing Natural Antioxidants and Natural Vitamin E for the food, nutraceutical, cosmetic, health care and animal nutrition industries. Our customers trust our products and services in over 40 countries, developed by our highly qualified team of experts. At Btsa we offer customized products and solutions that meet the needs of each client.

Capitol Food Company #726

Gary Hardgrove - ghardgrove@capitolfoodco.com - Info@CapitolFoodCo.com

Tel: 562-404-4321

Founded in 1883 by Herman Levi and Jacob Loew, Capitol Milling Company began milling flour in Los Angeles. In 1999, we became Capitol Food Company to reflect our broader mission. Today, the Levi and Jensen families continue to serve bakers and food purveyors with the highest-quality ingredients, 141 years later. After 10 years upgrading our facilities, Gary Hardgrove has moved to Charlotte, NC to support East Coast sales. With warehouses nationwide, we supply quality-assured products efficiently. Our facilities are Organic, Non-GMO Project Verified, Kosher, Halal, and SQF II Certified. From simple wheat flours to complex custom blends, all our ingredients offer superior quality and value. Don't see what you need? We'll source and stock it for you.

Capol #748

Brian Imai - bimai@capol-group.com

Building on more than 45 years of expertise in the confectionery industry, CAPOL Group is one of the world's leading suppliers of surface finishing agents for gums, jellies and confections both extruded and panned. The products are known under the brands CAPOL®, CAPOLAN®, CAPOLEX® and FIX GUM®. Under the brand name VIVAPIGMENTS®, CAPOL offers natural color pigments that are produced in a patented manufacturing process. Customized natural flavor compositions round off the portfolio. Manufacturing takes place at the company's own plants in Europe and North America in compliance with stringent quality and food-safety standards, which are regularly confirmed through external certification processes. CAPOL is active all over the world with a network of its own subsidiaries as well as agents and distribution partners.

Capua 1880 USA Inc #753

Adriana Becker - adriana.becker@capua1880.com

Capua 1880 is a 5th generation family owned and operated company based in Reggio Calabria Italy since 1880 producing citrus essential oils and juice that are used as ingredients in the flavor and fragrance industry.

Commercial Creamery Company #733

Susan Tracey - susan@cheesepowder.com

Tel: 208-324-5868

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/sides, 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.

Custom Flavors #725

Robert Sill - robert@customflavors.com

Custom Flavors is a family-owned and operated flavor developer and manufacturer specializing in both liquids and powders. Our team combines extensive flavor and food industry experience, and we partner with individuals and businesses of all sizes to provide them with exceptional organic, natural, or N&A flavors.

Divis Nutraceuticals #708

Kasie Boone - c.boone@divisnutra.com

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

- Elaka** #754
Shafna Shamsuddin - shafna@me.com - za-jinn@elakatreats.com
Tel: 336-860-8836
Elaka is the only dessert brand that offers authentic flavors from around the world using only all-natural ingredients. Sustainably-produced—we are a tribute to mothers and Mother Nature alike.
- Elite Spice, Inc. – Silver Sponsor** #722
Joe Freiert - jfreierr@elitespice.com
Elite Spice is an industry leading spice importer and custom manufacturer offering an extensive line of spices, seasonings and specialty food ingredients. American owned and operated, with six separate state-of-the-art facilities on the East and West coasts, Elite's focus on food safety is uncompromising. With a reputation for exceptional quality, superior R&D capabilities, experienced technical support and outstanding customer service, Elite Spice is prepared to meet the needs of all segments of the commercial food industry.
- Eurofins Scientific Laboratories** #759
Justin Eason - justin.eason@ft.eurofinsus.com
The Eurofins network of food, feed, and supplement testing laboratories in the US has a testing portfolio that includes more than 200,000 analytical methods. We are often first to market with emergent food quality and safety solutions. Industry-leading turnaround time and local, responsive customer service are our hallmarks. All of our laboratories maintain registrations, certifications, and accreditations that meet each unique set of industry standards, and all of our laboratories are accredited to the ISO 17025 or equivalent standard. With a keen focus on analytical methods, our staff collaborates with your teams to develop client-specific scientific testing solutions that exceed quality standards. And, as a leading global independent laboratory group, we have earned an unrivaled reputation for unbiased analysis.
- EVGE** #739
Carol Papaletsos - carol@evge.us
Tel: 803-445-8545
We are the exclusive U.S. importer of EVGE Extra Virgin Olive Oil—a premium, low-acidity, single-estate Koroneiki EVOO from Greece. We distribute to restaurants through Freshlist (Charlotte, NC) and Senn Brothers (Columbia, SC) and sell retail through www.evge.us Gold medal winner: Kotinos International Olive Oil Competition (IOOC) Athens, Greece 2017 Our current 2025 harvest is 0.24 acidity and 320mg/kg polyphenols We provide traceability via QR code to lab reports and harvest EVGE is a WBENC-certified, woman owned business (Ambrosia, LLC dba EVGE) Based in Columbia, South Carolina, we've imported and distributed EVGE since 2016.
- FirstWave Innovations Inc.** #732
Sarah Olson - solson@sinnovatek.com - info@sinnovatek.com
Tel: 919-694-0974
Our precision-scale bag-in-box and hot fill co-manufacturing capabilities allow us to produce high quality, shelf stable liquid food products with low minimum order quantities. Our scale allows for launching, rapid prototyping, and test marketing new food products, allowing for high quality, nutrient-rich shelf stable foods.
- Fleischmann's Vinegar Company** #745
Dennis Gehrke - dennis.gehrke@fvinegar.com
- FlexXray** #750
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.
- Fuchs North America** #717
Ryan Stone - rstone@fuchsna.com
Tel: 414-343-6613
Sharing isn't just for social media - Fuchs creates flavors your customers will love to pass around. We're your partner in developing delicious food products, driven by consumer insights and delivered with the confidence of a 75-year industry leader. At Fuchs North America, our mission is to bring the joy of food to life for consumers around the world. Our innovative seasoning solutions, quick response times and customer-centric process are the perfect blend to bring your next share-worthy creation to life. Learn more at: www.fuchsna.com

- Fuji Vegetable Oil, Inc.**..... #723
 Bob Johnson - Bob.Johnson@Fujioilusa.com - Info@Fujioilusa.com
 Tel: 912-966-5900
Specialty Fats & Oils for plant based products, bakery and confectionery applications. Cocoa butter alternatives, frying oils, palm, palm kernel, coconut and sunflower oils.
- Gillco Ingredients, an Azelis Company**..... #734
 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.
- Glanbia Nutritionals** #706
 Eric Borchardt - eborchardt@glanbia.com
We're your ingredient and formulation innovators, driven to find new ways to deliver better nutrition to your food, beverage, or supplement products. We offer expertise in proteins, cheese, seeds & grains, premix solutions, bioactive ingredients, flavors, edible films, bakery ingredients, and functionally optimized nutrients. Glanbia Nutritionals is the #1 US producer of Whey Protein Isolate, the #2 global producer of premixes, and the #1 producer of American Style Cheddar Cheese. Better nutrition, built around you.
- Grumberg Accounting**..... #721
 Marta Grumberg - info@grumbergaccounting.com
 Tel: 704-298-6144
We specialize exclusively in the food service industry and provide full-cycle bookkeeping, financial management, and consulting for restaurants, bars, and catering businesses. With over 10 years of experience and a hands-on approach, we help owners control costs, improve cash flow, and comply with complex tax requirements like the meal tax. Our goal is simple: give you clear, accurate financials so you can focus on running a successful kitchen.
- Jebsen & Jessen Life Science, Inc.** #720
 Moritz Jonas - m.jonas@jj-lifescience.com - info@jj-lifescience.com
 Tel: 704-999-6626
Jebsen & Jessen Life Science is a family owned global distributor of ingredients and raw materials to the food, and pet food industry.
- Jogue, Inc.**..... #758
 Richard S Girsch - Richard.Girsch@Jogue.com
Jogue, Inc. has served the food, beverage and pharmaceutical industries since 1910. We produce quality flavors, extracts, bases, variegates, fruit preps, fillings and fragrances from 5 state-of-the-art facilities in Michigan, California and Florida. Our leadership is proven through dedication to exceptional cost and lead time, quality, and customer service.
- M.G. Newell Corporation**..... #738
 Mimi Cartee - mimi.cartee@mgnewell.com - sales@mgnewell.com
 Tel: 336-393-0100
M.G. Newell is a full-service provider of hygienic process equipment, automation and controls for food, beverage, pharmaceutical, and personal care companies. We carry a broad range of pumps, valves, tanks, fittings and other manufacturing supply needs. In addition to general supplies and parts, we also work with customers to design and fabricate cost-effective, customized systems to fit their space requirements. Our engineers build sanitary design into every system, from pump carts to valve clusters to batching, mixing or inline blending systems. Our field technicians conduct instrument repair, preventative maintenance, calibration of existing equipment and assist in the start-up of new installments on-site. Since 1885, we have remained a family-owned company. Currently, M.G. Newell has three locations: Greensboro, NC, Louisville, KY and Nashville, TN.

- Malt Products** #719
Domenic Puntasecca - domenic@maltproducts.com
Tel: 201-835-8533
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. We source our extracts from whole grains, such as malted barley, oats, and rice, and we offer a full range of other sweeteners, such as molasses, tapioca syrup, invert syrups, agave nectar, and honey. Our ingredients are available with non-GMO and organic certification. Fundamental to our success is our personal touch—customer service built on sustained relationships, impeccable quality, and limitless customization.
- Milne Fruit Products** #730
Cristi Occek - coczek@milnefruit.com
Since 1956, Milne has been producing industry-leading fruit and vegetable juices and purees with no added sugar, color, or preservatives. We process both conventional and organic material.
- Mother Murphy's Flavors** #757
Michael Oden – Moden@ MotherMurphys.com
Mother Murphy's has been bringing flavor innovation to the food & beverage industry for over 75 years. With over 60,000 flavors, we continue to maintain the highest quality standards in the flavor industry. Our chemists spend years learning about flavor qualities that go beyond taste and aroma. If you are looking to mask off notes, Mother Murphy's Bittermask and Bitter Blocker can help eliminate this common problem. Reach out to us and Experience the Flavors.
- Navada Imports** #702
Rick Verga - Rick@navadaimports.com
Navada Imports is a leading Ingredient Import/Export company specializing in high-quality food and nutraceutical ingredients. With a global network of trusted suppliers and a commitment to excellence, we provide our clients with the finest ingredients to support their formulations and product innovations.
- Neogen** #755
Craig Howard - choward@neogen.com
- North Carolina A&T University** #707
Roberta Claro da Silva, Ph.D. - rcsilva@ncat.edu
Feeding a hungry planet while protecting our shared environment depends on creating safe, nutritious, and sustainable foods. At North Carolina A&T's Food Science & Nutritional Sciences programs in the College of Agriculture and Environmental Sciences (CAES), you'll learn to design better foods—from ingredient chemistry and microbiology to processing, packaging, and sensory science—preparing you for impact in R&D, product development, quality, and food safety across a global industry.
- Nutra Food Ingredients, LLC** #727
Richard Bernard - rich.bernard@nutrafoodingredients.com
Nutra Food Ingredients, LLC is a professional ingredient supplier for the Nutrition, Pharmaceutical and Food & Beverage industries since 2004. Our goal is to always supply the highest-quality ingredients to our customers, and to satisfy the end user's needs to a quality healthy life.
- Omya Specialty Materials** #712
Juliana Rumbaugh - juliana.rumbaugh@omya.com
- PepsiCo** *Product Development Competition Sponsor* #705
- PB Leiner** #710
Josh Leatherman - Joshua.leatherman@pbLeiner.com
Tel: 563-386-8040 x380
Worldwide leader manufacturer of high quality gelatins and collagen peptides solutions.

Prosur Inc..... #740

Tami Greco - tgreco@prosurinc.com - info@prosurinc.com
Tel: 888-497-4791

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.

Sethness Roquette #724

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.

SGS #716

Michelle Lee - michelle.lee@sgs.com - food.nam@sgs.com
Tel: 201-508-3000

As the world's leading testing, inspection and certification company, SGS leads the way in food safety, successfully delivering innovative, tailored solutions including product testing, research & development, auditing & certification and training. Our solutions help organizations mitigate risk, improve quality and build consumer trust and confidence. Our highly qualified analysts and industry experts will ensure your products meet client expectations and the requirements set by accreditation bodies and governments. With our global reach and local touch, we translate global standards into local solutions, helping to improve food standards around the world.

SpotOn #703

Stephanie Synnestvedt - ssynnestvedt@spoton.com

From seamless point-of-sale systems to integrated restaurant management solutions, SpotOn provides the technology and support that helps local businesses—and the people who run them—to succeed on their own terms. SpotOn builds technology that "works the way you work" and backs it up with a team that makes sure it always does.

Spray-Tek #731

Tracy Sheehan - tracy.sheehan@spray-tek.net - info@spray-tek.net
Tel: 732-469-0050

Spray-Tek, LLC is an industry leading independent provider of specialty spray drying and ingredient processing solutions to the food, beverage, nutritional, pet, pharmaceutical, naturals, colors, organics, nutraceutical, beauty & personal care, household products and soft chemical industries. 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 with the use of 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.

Sunrich Products LLC #736

John Meyers - john.meyers@sunrich.com - info@sunrich.com
Tel: 218-281-2985

Sunrich products is your trusted source for Sunflower kernels, Sunflower protein flour, Sunflower oil and sunflower butter. We are 100% domestically grown and processed. We are Kosher and Halal certified as well as tree nut free.

Sweet New England Company, Inc. *Bronze Sponsor*..... #752

Angus Topfer - atopfer@sweetne.com

Founded in 2011, Sweet New England Company operates two SQF certified sugar packaging and manufacturing plants in Westampton, New Jersey with a third under development. For over a decade, we have invested in processing equipment and efficient logistics systems to deliver free-flowing sugar to food manufacturers, food distributors, and retailers throughout the East Coast. In collaboration with our customers, we have built a robust infrastructure committed to consistently supplying high quality sugar (both conventional & organic) at competitive prices. Our products range from fine granulated sugar in 50 pound bags through to specialty sugars such as organic light brown and organic powdered sugar which we manufacture in-house. Packaging formats include our flagship TrueCane retail brand, 25/50 pound Kraft bags, 2,000/2,204 lb super sacks and dry bulk tankers. Thank you for your interest!

Target Flavors #818

Ryan McNamara - rhmcnamar@gmail.com

Target Flavors is a basic manufacturer of flavors and related specialties serving the Food & Beverage industries. Our laboratories and manufacturing facilities are located in Brookfield, CT & Newport News, VA.

With expertise in custom flavor development as well as food & beverage applications, our technical team offers innovative solutions to the many challenges facing food & beverage manufacturers. Our extensive experience uniquely qualifies us to serve as a critical technical resource to food & beverage manufacturers.

TasteWorks Flavors #756

Marion Brooks - marion@tasteworksflavors.com

Tel: 201-440-3281

At TasteWorks Flavors, science meets creativity. We craft high-quality sweet and savory flavors that help food and beverage brands turn ideas into unforgettable products. From beverages and bakery to dressings and sauces, our flavors are designed to inspire innovation and deliver consistent, reliable performance. Partnering with TasteWorks means gaining a collaborative team that understands both the art of taste and the science behind it, helping you create flavors your customers will love.

Thymly Products #735

Ryan Stiller - ryans@thymlyproducts.com

Thymly Products, Inc. specializes in manufacturing functional food ingredients and provides custom ingredients formulated to meet our customers' needs.

Treatt USA #737

Steven M Catanzaro II - steven.catanzaro@treatt.com - enquiries@treatt.com

Tel: 863-668-9500

Flavor, Tea, & Coffee extract manufacturer with a focus on providing true-to-nature flavor profiles for the beverage, flavor, and fragrance industries.



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



Dogwood IFT - Board of Directors

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Food & Beverage

1:00 – 3:30 pm

In Guilford Ballroom for Exhibitors Set-Up

Soft Pretzels

Coffee, Tea, Decaf

Seasonal Fruit-Infused Water

1:30 – 3:30 pm

in Auditorium II for Seminar

Iced Tea, Sparkling & Non-sparkling Mineral Water

Infused Water, Soft Drinks, Water

Coffee, Tea, & Decaf

4:30 pm – Beverage Bar opens in Guilford Ballroom

4:30 pm – Food Hub Opens

Variety of Appetizers – *Enjoy as you mingle with Exhibitors*

Caprese Skewers

Antipasti Skewers

Mini Beef Wellington

Chicken Tenders with Honey Mustard & BBQ Sauces

Vegan Edamame Dumplings

Spanikopita

Dogwood IFT Expo Floor Plan

Access Exhibitor Details Using QR Code >>>>>



Suppliers Night Expo
September 11, 2025

Sheraton Greensboro Hotel at Four Seasons
3121 West Gate City Boulevard
Greensboro, NC, 27407
Guilford Ballroom D & E



Thank you to our Sponsors

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