WISCONSIN ECONOMIC DEVELOPMENT CORPORATION

WISCONSIN PROVIDES.

FROM FIRST SEED TO LAST BITE.

COMPANY DIRECTORY

IFT15

Where Science Feeds Innovation

WISCONSIN ECONOMIC DEVELOPMENT CORPORATION

As a quick reference guide to the subsectors represented within the In Wisconsin® exhibit, we've included the icons below. Companies participating in the exhibit are listed on the following pages, along with the icons that apply to the products or services each company provides. In the case of economic development or university-based partners, the icons specified may indicate the types of companies with which the partner organization works, instead of or in addition to the work of the partner organization itself.

Don't forget to pick up your card to enter the BelGioioso American Grana cheese GIVEAWAY!

The BelGioioso website has this to say about this Wisconsin-made cheese: "This premium Parmesan cheese is allowed to mature a minimum of 18 months on wooden shelves in our special caves. During this process, each wheel is hand-turned to ensure proper aging and develop its deep, nutty flavor and granular texture."

Look for the "Enter to Win" panels (with the In Wisconsin® logo) on the trade show floor, within the booths of companies that are based in Wisconsin or have a presence there.

To enter, collect one sticker each from at least five categories, then bring your completed card to the In Wisconsin Exhibit (booth #4956) for a booth staff member to scan. If you want to collect additional stickers, you'll get an extra entry for each one—as long as you already have stickers from at least five categories!

Thanks for your participation in our booth and this contest.
Good luck, and have fun learning more about the food and beverage sector in Wisconsin!

Visit InWisconsin.com or follow WEDC on Twitter @_InWisconsin to learn more.

WELCOME

Wisconsin has a rich agricultural history, and is leading the way into the future of agriculture, food processing and food science. The state's varied strengths come together to constitute a crucial pillar of our state's economy. As you look through this list of companies and partners, I am certain you will agree that the breadth and depth of Wisconsin's food and beverage sector is impressive. All in all, the sector is responsible for $88.3 billion in economic activity and more than 89,000 jobs in Wisconsin—a 58 percent greater employment concentration in this sector than the national average.

Wisconsin is well known for dairy, and the statistics back up this reputation: our state ranks first in the nation for cheese production and also ranks first in organic dairy farms. In addition, our state is the #1 U.S. producer of cranberries, ginseng and snap peas; #2 for production of carrots, milk, dairy cows and hay acreage; #3 for potatoes, peas, oats, sweet corn and cucumbers; and #4 for maple syrup and tart cherries.

But the state also has many strengths that are less widely recognized. Our state is a leader in the organic, gluten-free and non-GMO food products that are becoming more and more popular with consumers. Wisconsin ranks first in the nation for organic beef farms and organic dairy farms, and fully one-quarter of the nation's organic dairy cows live in Wisconsin.

Much more goes into food products besides raising animals and growing crops. Wisconsin is #1 in the nation for food product machinery manufacturing and the #1 flexible packaging supplier to the food industry. We are #2 in the nation for meat processing plants, with 2.3 billion pounds of beef processed in Wisconsin each year. We rank fourth in the nation in terms of employment in the seasonings and dressings subsector, and have twice the national growth rate in employment in ingredients and additives. Our state offers a strong supply chain at every step of the process—research and development, raw materials, equipment, ingredients, manufacturing and packaging.

Food and beverage production and processing are water-intensive industries, and Wisconsin has the resources to support this. Wisconsin companies have ample access to fresh water, with the state bordered on three sides by the Great Lakes and the mighty Mississippi River. Milwaukee is a hub of water technology, home to 160 companies in the sector, with another 150 spread across the state. The water technology sector contributes $10.5 billion in economic activity. These companies work every day on innovative techniques to maximize efficiency of water usage, and Wisconsin companies in the food and beverage sector are close to the action. Our companies also operate in close proximity to the research and innovation taking place at our state's universities, which conduct world-class research in food science, helping developing more nutritious products and helping companies increase their profits while protecting the environment.

We invite you to stop by the In Wisconsin® Exhibit, booth #4956 on the trade show floor, to learn more about the companies and economic development partners that work together to move the food and beverage sector—and the entire state of Wisconsin—forward.
Sincerely,

Reed E. Hall
Secretary and CEO

AMERICAN FOODS GROUP LLC

Chuck Hartwig

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www.americanfoodsgroup.com

American Foods Group LLC has an experienced leadership team and more than 4,000 employees dedicated to meeting our customers' needs. We provide the foods America loves to eat—beef! We are the fifth-largest beef processing company in the country and ship over 5 million pounds of beef a day. As the largest lean beef supplier in the country, we are the industry leader in ground beef, producing over 8 million pounds of ground beef a week. We have developed our own brands and export to more than 40 countries. A key part of our success has been our ability to adapt to market changes and turn challenges into opportunities. We remain a privately held family business, and through the years one thing has remained the same: we are a tight-knit group of hard-working people who care about our customers, our community and each other.

BEMIS COMPANY, INC.

Pete Bruehl

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Bemis works collaboratively with forward-thinking customers to deliver inspired food and consumer packaging that enables customer success. We spark product breakthroughs through bold thinking, deep customer engagement and consumer insights. We are committed to high quality execution and technical support that provides peace of mind. And we find ways to streamline costs through more efficient operations and better ways of working. Bemis North America is part of Bemis Company, Inc., a global packaging company with 60 facilities and 17,000 employees worldwide. With a presence across the Americas, Europe, and Asia, Bemis offers the unsurpassed scope and expertise that can truly redefine a business. Yet as individual collaborators, our experts focus on helping each customer move ahead, one success at a time. More information is available at www.bemis.com.

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Berenson Consulting LLC, founded in 2003, is a woman-owned business with certifications for federal and state contracts, SAM, SBA, WI-WBE. DUN's 140063285, EIN 82-0581146, Cage 43Y92. Organic Certifications: USDA and MOSA.

Certified organic and natural flax seed is a nationally distributed food and feed ingredient, non GMO, omega 3 oil supplement, in whole seed, flour or meal form. A commercialized product for over a decade, market tested and proven, with traceability from field to consumer. Sold in retail electron shopping, wholesale food and feed marketplace to food manufacturers, grocery stores, organic coops, pet, dairy, poultry producers and feed mills. Sold through buyer contracts. Shipping FOB West/East Coasts or Gulf Coast, CFR, in 50 pound Bags, 2 – US -Ton, MT - Ton Totes or Bulk.

BURKE CANDY & INGREDIENTS INC.

Tim Burke

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www.burkecandy.com

Featuring natural products made with non-GMO ingredients: caramel, (Vanilla) marshmallow cream (frappe), (different whipping agents available) and Burco Coconut Dough (Mounds Type). We also offer fondant, cream center (ready to deposit), peanut butter truffle and Perfecto Invertase. Custom formulations.

All products are kosher and gluten-free. Our manufacturing plant is third-party certified. Since 1929, Burke Candy & Ingredients Inc. has been manufacturing quality products for the food industry. Our manufacturing plant is located in Milwaukee, 100 miles north of Chicago.

Our product line consists of several different types of caramel, marshmallow creams (frappes), Burco Coconut Dough and several ingredients that can be custom manufactured.

CREATE-A-PACK FOODS INC.

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www.create-a-pack.com

Create-A-Pack Foods is an independently owned and operated contract manufacturer of liquid and dry food products. Four facilities, FDA registered, GFSI-SQF Level III certified, kosher, organic, non-GMO certification available. We service retail, food service, fund raising, component and other industries, shipping nationally and internationally. We can process hot (pasteurize) and cold; we can package hot and cold. We package in pouches, cups, bottles, jars, pails, and drums. We offer our clients solutions to their packaging needs.

DAIRY WISCONSIN

Charlie Kruchten

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Dairy Wisconsin, many within the "butter world" know us as Alcam Creamery. We have expanded and we are now churning butter at our new creamery located in Hillsboro, Wisconsin. This new creamery, Hillsboro Riverview Dairy, began commercial operations in 2013. The most notable differences between the product offerings at Hillsboro (as compared to Alcam) include:

- Nationally recognized kosher certification (Circle K)
- USDA shielded butter can be manufactured and marketed
- AMF/butter oil/clarified butter
- Buttermilk

DREX PACK

Lane Pritzl

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A unique supplier for Industrial and food packaging solutions, specializing in tapes, films, anti-corrosives,-metal alloys, adhesives,

Founded in 2002, is a family owned Industrial Food and Packaging distributor located in Neenah, Wisconsin. Drex Pack's business model is designed to save customers time and money with the products they sell or source. desiccants, lubricants or whatever you may require.

Drex Pack will work with any size customer, small or large, bringing them quality products from quality suppliers such as:

Cortec

Technisource Packaging Group

US Oil and US Auto Fource

Desiccare

Ellsworth Adhesives

ESE

Engineering Solutions Experts

ESE INC.

Marie Mansheim

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For innovative plant automation solutions that optimize processes and maximize profits, clients count on ESE, the Engineering Solutions Experts. ESE is a leader in engineering and integration of plant automation systems for the food, dairy and beverage industries. We combine control systems and data mining capabilities with analytical instruments that provide real-time constituent analysis. ESE is 100 percent employee-owned, focused on food, dairy and beverage for over 30 years. We are one of only three exclusively food and beverage solution partners to achieve the highest level of Rockwell Automation certifications in automation, controls and information, and a certified member of CSIA.

FAB WISCONSIN

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Food and Beverage (FaB) Wisconsin is a statewide food, beverage, ingredients, equipment and packaging manufacturing cluster network. Grounded in economic development, FaB is strategically focused on:
1) developing an industry talent pipeline;
2) creating an industry innovation ecosystem;
and 3) building business capacity. FaB and its more than 135 member companies are working collaboratively to establish Wisconsin as the best place to locate, expand, innovate or start a food or beverage manufacturing enterprise.

FIBERSTAR INC.

Jennifer Stephens

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Fiberstar Inc. is a privately held, innovative biotechnology ompany focused on enhancing food performance by manufacturing and marketing value-added food ingredients. Its largest brand, Citri-Fi, is an all-natural, highly functional fiber produced sustainably from orange pulp, rag, core and peel using a patented process. Citri-Fi is GRAS, non-allergenic, neutral in taste and odor and non-GMO. This functional fiber line benefits meat, dairy, bakery, gluten-free, sauce, condiments, frozen food, beverage, and health and wellness food products through textural improvements, nutritional enhancements and/or cost savings. Headquartered in River Falls, Wisconsin, with manufacturing in Florida and Wisconsin, Fiberstar sells products globally in more than 65 countries.
For more information, visit our website.

FIFTH SEASON CO-OPERATIVE

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Fifth Season Co-operative, established in 2010, functions differently than most other local food co-ops in that it does not have a storefront. Fifth Season has six member classes encompassing everyone involved in getting local food from the ground to the table. Member classes include workers, processors, producer groups, buyers and distributors. The co-op functions as a food hub that helps to take down the barriers to market entry for smaller local growers and processors by offering GAP auditing, an insurance umbrella and connection to the distributor member's sales network and logistics. This model works well for moving large volumes of locally produced foods into local establishments that already serve the public, such as restaurants, hospitals and schools. Fifth Season is located in Viroqua, Wisconsin, and aggregates from a 150-mile radius.

FOOD INGREDIENTS INC.

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Food Ingredients Inc. is a leading national distributor of high-quality food ingredients for food and beverage, nutraceutical and confectionery manufacturers throughout the United States.

GRANDE CUSTOM INGREDIENTS GROUP
Innovative Products. Experienced People. Practical Results.

GRANDE CUSTOM INGREDIENTS GROUP

Brad Nielsen
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Grande® will show you THE BEST WHEY to reduce cost, improve nutrition, improve texture and reduce fat in food and beverage formulations! Grande Bravo® whey proteins have unique water binding and textural properties. Grande Primo® Y100 dried low-fat yogurt offers authentic yogurt flavor and creamy textural benefits. Grande WPCrisp® is a patented line of textured whey protein crisps. Grande Ultra® whey protein isolates are made in a patented process, delivering the best combination of clarity and flavor.

Johnsonville®

JOHNSONVILLE SAUSAGE

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Johnsonville strives to be the best company in the world, that just happens to make sausage. Johnsonville uses the principles of sustainable development to create the best products, produced by the best people, while eliminating or reducing waste in our business.

Our company includes the principles of sustainability in the development of new products, increased operational efficiency and overall growth of the company. We continue to enrich people's lives by providing premium products and being a steward of the environment and the communities in which we operate. Further, we help each Johnsonville member develop their God-given talents, which allows us to deliver noticeably better products and services to our customers and consumers.

Johnsonville Sausage is committed to reducing its overall impact on the environment through the use of technology, learning and implementation of a comprehensive sustainability process and program.

MADISON REGION
ECONOMIC PARTNERSHIP

MADISON REGION ECONOMIC PARTNERSHIP

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Madison Region Economic Partnership (MadREP) is the economic development agency for the eight-county Madison region, located in the state's breadbasket in south central Wisconsin. The Madison region is endowed with many food-related assets, including a large concentration of agriculture, food and beverage sector companies; high levels of sector talent and a skilled workforce; physical infrastructure that concentrates on food quality, safety and security; world-class food and beverage research and development partners; and unique natural resources (e.g., fertile land, climate and water). The Madison region is home to 20 percent of Wisconsin's total agricultural employment, with nearly 60,000 jobs directly related to agriculture, produce growing and production. At IFT15, MadREP will be helping companies connect with supply chain partners and potential customers. MadREP is also lookingto connect powerful University of Wisconsin-Madison research and development assets with national and global entities and attract existing and startup entities to its many specialized sites and facilities.

MARSHFIELD Wisconsin

MARSHFIELD AREA CHAMBER OF COMMERCE AND INDUSTRY

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Marshfield is centrally located in the heart of Wisconsin dairy and food producers. Our area has many supporting industry businesses, including food safety labs; food, dairy and beverage plant suppliers; and food processing equipment and automation systems manufacturers, plus many dairies and cheese plants. Whether seeking a job in this sector or needing services or equipment for your food-related business, you will want to check out our community. Combining small-town flavor with big-town tastes, we are "ripe" for your next venture.

Mepaco®

RELIABLE BY DESIGN

MEPACO, PART OF APACHE STAINLESS EQUIPMENT CORPORATION

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Since 1932, MEPACO has been a pioneer in grind/blend, cooking and material handling solutions. Our comprehensive product and service offerings incorporate many pieces of standard machinery, integrated systems along with enhanced sanitary finishing and custom fabrication. All our product offerings are engineered and produced in-house, in a clean environment, which prevents cross-contamination between stainless and carbon steel to ensure maximum quality and performance. In addition, in-house pickle-passivating and electro-polishing services ensure optimal sanitary and corrosion-resistant finishing. All of MEPACO's products adhere to the NAMI's "principles of sanitary design" and deliver optimal performance and reliability for the life of the product. Our mission is to address our customers' food safety, productivity, ergonomic and automation concerns with the products and services we offer.

New Composite Partners

NEW COMPOSITE PARTNERS

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New Composite Partners is an environmental technology company built on the assumption that there is intrinsic value in producing tangible environmental products and services for industry. New Composite Partners maintains a solid core of business in proprietary products and technologies, which are marketed and sold directly to industry under license or private label.

north of what you expect new north

NEW NORTH INC.

Connie Loden

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Regional economic development organization covering 18 counties, organizing supply chains to meet new market and industry needs. In addition, New North assists businesses with site location and access to resources for business development projects.

oskri Gluten Free

OSKRI CORPORATION

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Wisconsin snack manufacturer Oskri has been creating healthy snacks since 1999. Oskri makes snacks without any artificial chemicals, preservatives or additives. None of the products contains refined sugar, and the majority are gluten-free. Oskri's product line includes sesame bars, fruit bars, almond bars, protein bars and coconut bars—one of its most popular products. The coconut bar is available in a variety of flavors including mango, pineapple and chocolate.

Red Arrow®
Natural flavor, pure and simple.™

RED ARROWPRODUCTS COMPANY LLC

Jodi Schwalbe

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Natural flavor, pure and simple. It's not just what we make, it's everything we believe in. Red Arrow has been producing Condensed Natural Smoke™ for more than 50 years. Headquartered in Manitowoc, Wisconsin, Red Arrow stands as the world leader in smoke flavor and application. The passion for creating better-tasting and healthier products developed into Cooking Method Flavors™. Cooking Method Flavors replicate the experiences of grill, roast, char, fry and caramelization; flavors often lacking in today's modern manufacturing processes.

From standard offerings to custom development of proprietary flavors, Red Arrow is dedicated to providing savory, authentic flavor solutions. Technical capabilities and state-of-the-art manufacturing expertise enables products to be delivered in formats suitable for your specific application.

A knowledgeable culinary department partnered with a skilled research and development team meet customers' challenges daily. Additionally, a stringent quality program run by hard-working employees lead to outstanding customer satisfaction.

Salm Partners, LLC

SALM PARTNERS LLC

James Paskind

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www.salmpartners.com

Salm Partners LLC is a contract manufacturer of fully cooked, premium sausage and hot dog products located in Denmark, Wisconsin. The company was founded in 2004 by four brothers, Joe, Pete, Chris and Mark Salm. They pooled their individual talents together to create an organization that uses the "partnership" concept as the cornerstone for success. The technology Salm operates is based on two processes: co-extrusion and cook-in-package. The end result is sausage that is superior in taste and quality, and superior from a food safety and extended shelf life standpoint as well. The company continues to seek out new technologies in the food industry that have the same market-changing potential.

SCONNIE FOODS LLC

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Sconnie Foods takes pride in bringing innovative food products to the hands of consumers, changing the way people enjoy some of their favorite foods, and specializes in producing food products that cater to unmet customer needs utilizing a combination of novel food ingredients. One such innovative food product launched to market is Sconnie Foods' award-winning squeezable sauerkraut with its less waste, less mess, less hassle qualities. Convenient, portable, sanitary and tasty, Sconnie Foods Squeezable Sauerkraut is perfect for picnics, tailgating, cookouts and more.

SEDA

Natasha Galavotti

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Packaging for some is just a way to protect, preserve, simplify distribution, increase product availability and durability. Packaging for most is also a strategic tool to add value to the product and enrich the brand with emotions, making them both unique. Packaging for all is essential to improve quality of everyday life. For Seda, packaging is more than this. Packaging is art and science. Seda North America is part of a privately owned multinational packaging group. We are a global leader in developing effective solutions for a broad range of packaging applications. By combining innovative manufacturing processes with state-of-the-art printing and converting technologies, we create packaging solutions to drive the market and promote the world's best-known brands.

Food Research Institute
UNIVERSITY OF WISCONSIN–MADISON

UNIVERSITY OF WISCONSIN-MADISON
FOOD RESEARCH INSTITUTE

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The Food Research Institute (FRI) is the portal to food safety at the University of Wisconsin–Madison. Housed within the College of Agricultural and Life Sciences, FRI operates its own laboratories and administers its own research and service programs. FRI's mission is to catalyze multidisciplinary and collaborative research on microbial foodborne pathogens and toxins and to provide training, outreach, and service to enhance the safety of the food supply. FRI is a leader in identifying and resolving food safety issues to meet community, government, and industry needs.

College of
Agricultural & Life Sciences
UNIVERSITY OF WISCONSIN–MADISON

UNIVERSITY OF WISCONSIN-MADISON
MEAT SCIENCE EXTENSION

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The University of Wisconsin-Madison is a land grant university established in 1848, located in Madison, Wisconsin. The Meat Science and Muscle Biology program is integrated in the Department of Animal Sciences, part of the College of Agricultural and Life Sciences. The mission of the Department of Animal Sciences is to generate new knowledge in the humane use of animals for the production of safe food, fiber and recreation.

UNIVERSITY OF WISCONSIN-RIVER FALLS
FOOD SCIENCE

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The University of Wisconsin-River Falls (UWRF) College of Agriculture, Food and Environmental Sciences (CAFES) has earned an outstanding reputation for excellence in education and service to the region, nation and the world since 1912, and is consistently ranked as one of the top undergraduate agricultural programs in the nation. UWRF features the only agricultural engineering technology program in the state, one of the largest dairy science programs in the nation, as well as an agricultural studies program that offers the flexibility to design an individualized program. Facilities include computer labs, food processing plants, a greenhouse complex and two laboratory farms with animal and crop production enterprises. These facilities, as well as CAFES' internship program and student organizations, contribute to our commitment to hands-on and engaging learning experiences inside and outside the classroom.

UNIVERSITY OF WISCONSIN-STOUT
DISCOVERY CENTER

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The Discovery Center serves to advance the University of Wisconsin-Stout's polytechnic focus through applied research with a commitment to quality and innovation, transformative education, and interdisciplinary collaboration. Working in partnership with the Wisconsin Economic Development Corporation, the Discovery Center provides leadership for innovation-based and knowledge-driven solutions for businesses and economic development. Our food scientists, for example, provide applied research and packaging innovations to improve the performance of Wisconsin companies. Recent applied research projects in the food science area include use of natural preservatives to improve shelf life, recipe refinement to target international markets, and novel packaging designs to reduce oxygen permeation.

UNIVERSITY OF WISCONSIN-MADISON
CENTER FOR DAIRY RESEARCH

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The Center for Dairy Research (CDR), funded by dairy farmer check-off dollars, was established in 1986 to support the dairy industry. CDR is located at Babcock Hall, within a licensed dairy plant on the University of Wisconsin-Madison campus, with more than 30 researchers, cheesemakers and dairy food experts on staff, many with industry experience. CDR offers technical support, scale-up, continuing education and research in five program areas: cheese, dairy ingredients and functionality, cultured products and beverages, quality/safety, and dairy processing. In 2014, thanks to an i6 grant, CDR launched its TURBO program, designed to increase the speed of commercialization in new product and technology development for companies in dairy-related industries. TURBO will also be offering fee-for-service economic development support programs in 2015. CDR staff work together to bring dairy research to life for the dairy industry.

WISCONSIN CHEESE MAKERS ASSOCIATION

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The Wisconsin Cheese Makers Association is the voice of the Wisconsin dairy industry, advocating for and educating member manufacturers, processors and marketers to grow Wisconsin's world-class cheese industry.

WELCOME DAIRY INC.

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Welcome Dairy Inc. is a manufacturer of pasteurized processed cheese and cheese sauces, specializing in custom formulation and high-end branded products.

WISCONSIN DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION

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The Wisconsin Department of Agriculture, Trade and Consumer Protection (DATCP) partners with all the citizens of the state in growing the economy by promoting quality food, healthy plants and animals, sound use of land and water resources and a fair marketplace.

WISCONSIN STATE CRANBERRY GROWERS ASSOCIATION

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The Wisconsin State Cranberry Growers Assocation (WSCGA) represents Wisconsin's cranberry growers, who produce over 60 percent of the nation's cranberry crop each year. A recent economic report estimated the value of the cranberry industry to the state at over $1 billion, providing more than 4,000 jobs for Wisconsin Residents. Cranberries are the state's largest fruit crop. WSCGA serves as an advocate for growers and promotes the sustainable growing of cranberries in Wisconsin. An important part of the association's mission is to communicate the many ways in which consumers can enjoy healthy and tasty cranberry products.

WISCONSIN WHEY PROTEIN

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Wisconsin Whey Protein produces high-quality whey protein concentrate and whey protein isolate powders for domestic and export sales. We own and operate two whey protein facilities, with lactose and cheese manufacturing plants currently under construction. The processing facilities are in Turtle Lake, Wisconsin, and Darlington, Wisconsin. Our facilities are built new by our sister company, Stainless Technologies, which is a design, engineering, fabrication, installation and automation company serving dairy and food companies nationwide. Stainless Technologies is headquartered in Menomonie, Wisconsin, with branch locations in Visalia, California, and Darlington, Wisconsin.

WIXON

Blending innovation
with a passion for service
since 1907

WIXON INC.

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For more than 100 years, Wixon has been a trusted provider of flavors, seasonings and technologies. An FSSC 22000 certified manufacturer, Wixon's formulation expertise, scientific and culinary capabilities, combined with a passion for service, drive innovation and solutions for its customers. Wixon is the industry leader in customized seasoning blends and natural protein technologies that target flavor issues and extend shelf life in fresh and pre-cooked beef, pork, poultry and fish. Wixon's best-in-class flavor systems and seasonings provide an endless variety of options to help create on-trend, distinctive custom blends. The Consumer Products Division offers three core levels of service to ensure gourmet dry mixes and seasonings exceed expectations, from innovative concepts through efficient production to professional packaging. In addition, Wixon's proprietary flavor modifiers naturally enhance the taste of health and wellness products, while the Wixon Foodservice Group uncovers market trends and turns them into menu solutions. Wixon also creates on-trend specialty seasoning blends, including non-GMO, gluten-free, organic, kosher and allergen-free products. Come taste the Wixon difference!

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