

#### **Custom Solutions**

Our Custom Solutions team offers expertise, ingredients, and services tailormade to address unique production and nutritional needs.

Whether the objective is to streamline operational processes with a turnkey contract manufacturer or improve product texture, shelf life, nutrition output, or cost — we have a solution for you. We are Quality Certified: SQF level 2, USDA – Grade A, Kosher, Organic, Certified GMP facility.

#### **Technical Innovation:**

- Specification management
- Commercialization support
- Prototypes & samples
- Rapid product development

- Tasting panels
- Small production runs
- Food and beverage & nutrition innovation groups

## **Branded Ingredients**

Our branded functional ingredients are recognized and respected throughout the industry. We offer brands designed for the food, beverage and nutritional sectors.







Cornerstone® protein products



**Bakigen**° bakery ingredients



PZ<sup>\*\*</sup>
dough conditioners



Capstone anti-caking agents



Darigen° select specialty powders



Reddi-Sponge dough developers



# Contract Manufacturing

SQF and NSF Certified Facility





Our La Crosse, WI plant is an NSF and SQF Certified, dry powder facility equipped with formulation, agglomeration, blending, and custom packaging capabilities.

Agropur Ingredients offers efficient, effective blending services. Every component of our equipment has been hand-designed to deliver a finished product that is accurately sized, sifted and blended. You can work with our blending operations team in 3 seamless ways to get your product to market.

#### Vertically Integrated Services

- Ingredient manufacturing & sourcing
- Supply chain support
- Toll agglomeration, spray drying & wet mixing
- On-trend formulation
- On site pilot facilities
- Private label stock bases
- Retail packaging & order fulfillment
- Turnkey



# Customized Packaging



- Multi-functional canisters
- Preformed bags
- Single & multi-serve pouches
- Shrink sleeve capabilities
- Stock formulas

### Turnkey Solutions



Our food technologists pinpoint the exact flavor, function, appearance, and shelf stability. Your private label concept will fully develop utilizing our progressive in-house testing facilities and skilled staff.

- Innovative new concepts
- Flavor development
- Least-cost formulation
- Product matches
- Analytical trouble-shooting
- Fast turn-arounds