

Idaho

Food Ingredients





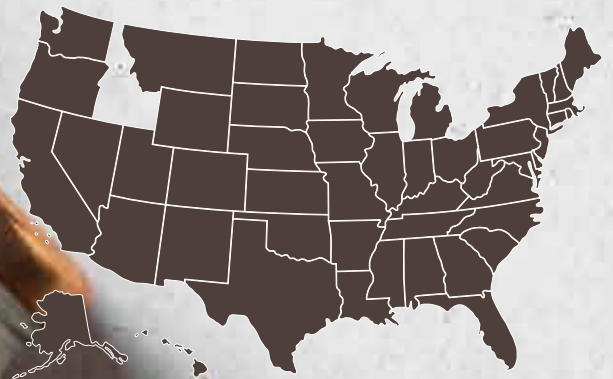
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When You Think Of Your Ingredient Needs

THINK OF IDAHO



Introduction to Idaho

Idaho is a state located in the north western part of the United States. Idaho is known for its agriculture industry, which includes a diverse variety of products and more than 185 different commodities.

Idaho ranks among the top states for production of potatoes, barley, hay, wheat, hops, sugar beets, milk, cheese and onions. The state's climate varies from east to west and north to south, with forest, deserts, mountains, valleys and plains. Soil type, water availability and ideal climate are what makes Idaho products thrive.

Idaho products offer consistency, quality and reliability.



1,000 Springs Mill

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1,000 Springs Mill, located in Buhl, Idaho, is a locally owned and operated organic and non-GMO food producer. As a vertically integrated company, they are committed to providing high-quality, nutritious products while promoting sustainable farming practices and supporting their local community. Their mission is to enhance the well-being of their community and the environment by offering foods grown and processed with care, ensuring both sustainability and nourishment. They strive to be a leader in promoting eco-friendly practices and delivering products that customers can trust for their taste and health benefits. Their motto, "Healthy People, Healthy Future™," reflects this dedication.

Driven by a vision to revolutionize the food production industry, 1,000 Springs Mill focuses on regenerative and organic farming practices that maintain healthy soil and promote biodiversity. These practices ensure that their products benefit not only their customers but also the environment. Transparency, quality, and sustainability are the cornerstones of their operations.

Their facilities, spanning multiple buildings totaling 218,800 square feet, are governed by Safe Quality Food (SQF) and Food and Drug Administration (FDA) processes to ensure food safety and high-quality production. Equipped with state-of-the-art machinery, offering a range of products, including USDA Certified Organic and Non-GMO grains, beans, flours, and specialty items like BARLEYmax™. Additionally providing custom warehousing, packaging solutions, and gluten-free milling services, meeting the unique needs of their customers and supporting a healthy and sustainable future.

1,000 Springs Mill, offers a diverse range of USDA Certified Organic and Non-GMO products, known for their exceptional quality and health benefits. Their top-selling items include nutrient-rich grains, beans, and flours.



AWARDS

1,000 Springs Mill prides themselves on their commitment to quality and sustainability, as evidenced by their numerous certifications and awards.

They are Regenerative Organic Certified (ROC) through the Regenerative Organic Alliance (ROA), a prestigious designation that highlights their dedication to using regenerative agricultural practices that improve soil health, enhance biodiversity, and support fair labor practices. Additionally, their products are USDA Certified Organic and Non-GMO, ensuring they are free from synthetic pesticides and genetically modified organisms.

Their Safe Quality Food (SQF) certification further underscores their rigorous adherence to food safety and quality standards.

They also hold a private label license, allowing them to offer high-quality, branded products to a broader market.

These certifications and recognitions reflect their unwavering focus on providing the highest quality products while promoting environmental sustainability and social responsibility.

Founded in 1938, Agropur is a top 20 global dairy producer. Agropur is one of North America's largest whey protein manufacturers and produce more than 1 billion pounds of quality, award-winning cheese each year. Vertically integrated by design, Agropur's US Operations include seven SQF Certified plants that partner with some of the world's most prominent names in food, beverage and nutrition.

Agropur dairy ingredients provide innovative, future-forward solutions to a variety of food product and nutritional applications, while their cheeses are manufactured for international retail brands and restaurants. Agropur's employees work together in pursuit of their vision: "Better Dairy. Better World."

The Jerome, Idaho plant is home to about 400 employees and processes about 7 million pounds of milk per day. This facility produces over 20 varieties of all-natural dairy cheeses specializing in mozzarella, colored cheddar, gouda, monterey jack, muenster and provolone.



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AWARDS

Agropur cheeses regularly earn top awards from some of the world's most prestigious contests. Agropur has seven SQF Certified cheese plants across the United States.



Basic American Foods



Founded in 1933, their dehydrated potato flakes, granules, slices, pieces and shreds bring flavor, texture, and functionality to manufacturers producing snacks, frozen or prepared meals, pasta, soups, sauces, baked goods, breading's/coatings, beef, poultry, and seafood around the world.



Basic American Foods has manufacturing locations in Rexburg, Blackfoot, and Shelley, Idaho.

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Commercial Creamery



Founded in 1908, Commercial Creamery Co. is a leading manufacturer of cheese powder, specialty dairy powders and seasonings from their Safe Quality Food (SQF) certified facility in Jerome, Idaho. They serve clients across the United States and the world. Their products are used in snacks, foods, soups and sauces, dressings and dips, entrees and more.

Commercial Creamery Co. products can be found in more than 30 countries. These include Kosher, Organic, Halal and Non-GMO Project Verifiable foods.

Commercial Creamery offers:

- Cheese powder
- Butter powder
- Cream powder
- Sour cream powder
- Yogurt powder
- Cream cheese powder
- Seasoning Blends



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AWARDS

Safe Quality Food (SQF) – certified facilities
Organic Certified
Kosher Certified
Halal Certified
Project Non-GMO Verifiable

Food Dudes®

GREAT TASTE

All-purpose Khorasan flour!




- ✓ Substitute in your regular recipes.
- ✓ A nutty flavor and goes well in sweet and savory recipes
- ✓ Cooks fast and don't need prior preparation
- ✓ Lasts longer on the shelf without going rancid

Food Dudes®

PREMIUM QUALITY

Pure Khorasan Wheat Grain

-  Sustainably and responsibly grown
-  No chemical residue
-  NON-GMO grains
-  Proudly grown in USA
-  No glyphosate used

Food Dudes®

MULTIPLE BENEFITS

Ancient Grain Filled with Benefits

High Nutritional Value
Khorasan wheat is rich in protein and essential minerals like selenium, zinc, and magnesium.

Ancient Grain
As an ancient grain, Khorasan wheat retains its original genetic structure, untouched by modern agricultural practices.

Rich Flavor
This wheat offers a unique, nutty flavor and buttery texture, ideal for specialty breads, pasta, and cereals.

Digestibility
Many find Khorasan wheat easier to digest compared to modern wheat varieties with a simple gluten structure



Jamie & Nathan have been farming together in Idaho, USA since 2003. Nathan grew up farming and really loves taking care of their small family farm. They are sustainable and regenerative farmers who focus on strengthening and enriching the soil in a natural way using compost, crop rotation, and cover crops to create cleaner, healthy soil that is glyphosate-free.

Food Dudes mission is to grow healthy, sustainable food for their family and community and be entirely present for the ones they love while giving back generously to their community.


Food Dudes crop rotation includes several different grains - along with ancient grains, potatoes, vegetables for farmers markets, and hay crops. Food Dudes added Khorasan grain into their crop rotation in 2017 and have loved using it and learning about it more each year.

Top products include whole grain Khorasan and white all-purpose Khorasan flour.



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Glanbia Nutritionals

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Part of Glanbia plc, Glanbia Nutritionals (GN) is a leading innovation, and solutions partner to the global food and nutrition industry, with over 3,000 employees worldwide, and has proudly been based in Idaho for over 30 years. GN is the largest dairy processor in the state with 4 manufacturing sites, 2 innovation centers, a corporate office and retail store in downtown Twin Falls and has grown to employ nearly 900 people across all Idaho locations. As a good neighbor and committed member of the local community, GN has supported the donation of almost \$3 million in recent years to charitable organizations in southern Idaho.

Glanbia Nutritionals is comprised of two business segments, Nutritional Solutions and U.S. Cheese. GN's Nutritional Solutions delivers a broad range of innovative ingredient solutions that improve product functionality and nutritional profile for a wide range of categories, markets and formats, including mainstream food and beverage, the health and fitness industry and the specialized nutrition sector. Globally, GN is the #1 supplier of whey protein isolate and the #2 provider of customized nutrient premix solutions. GN's US Cheese business is the #1 producer of American style cheddar cheese, used by retail brand owners and food service organizations, with a selection of flavors available in both standard and organic variants. GN cheese is world renowned. Since 1998 GN has received a combined 255 medals with 99 won in the US and 156 won in the World Cheese Championships, and as a competitor in the 2024 World Championship Cheese Contest won 23 medals for products produced by its Twin Falls, MWC (Michigan Whey Company), and Southwest Cheese manufacturing facilities. In addition to cheese, GN also produces a wide range of important milk derivatives such as whey protein concentrate, whey protein isolate, milk protein and lactoferrin.



DELIVERING ON SUSTAINABILITY

GN is committed to achieving measurable sustainability targets through reducing greenhouse gases, water use and waste. As an example, greenhouse gas emissions from Glanbia's Idaho facilities decreased 14% in 2023 vs. 2018. Freshwater use declined 7% in 2023 vs. 2021. And the Gooding and Richfield facilities recently achieved TRUE Waste certification, acknowledging zero waste attainment.



High Desert Milk

High Desert Milk (HDM), founded in 2001 in Burley, Idaho, is a cooperative of six third-generation dairy farmers dedicated to delivering premium dairy products. Their mission began with the goal of creating a stable market for their milk while producing high-quality dairy goods. In 2008, HDM inaugurated their state-of-the-art facility, specializing in Non-Fat Dry Milk and Skim Milk Powder. Their commitment to growth led to the addition of Grade AA butter products and Buttermilk powder in 2013.

In 2020, HDM expanded their capabilities with a second dryer, enabling them to produce MPC70; a high protein milk powder which won 1st place in the US Championship Cheese Contest for 2023. Their Nonfat Dry Milk also won this same contest in 2024.

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HDM latest expansion focuses on manufacturing cream cheese, further diversifying their product line.

At High Desert Milk, they combine tradition with innovation to meet the evolving needs of their global clientele.



HIGH DESERT MILK OFFERS

Buttermilk Powder
Nonfat Dry Milk Powder
Skim Milk Powder
Milk Protein Concentrate Powder
Salted Sweet Cream Butter
Unsalted Sweet Cream Butter
Concentrated Milk Fat Butter
Cream Cheese



AWARDS

As a cooperative, High Desert Milk is dedicated to ensuring exceptional quality and consistency through its vertically integrated operations. HDM oversee every aspect of their supply chain, from feed management and cow care to milking parlors and transportation. HDM commitment extends to their processing plant, where they meticulously manage global marketing and logistics. By maintaining this comprehensive control, HDM deliver the purest and freshest milk available in the market, ensuring that their products move from parlor to the final product within 24 hours.



Idaho Milk Products

Idaho Milk Products (IMP), a privately held, vertically integrated leader in milk processing, seeks to revolutionize the industry by delivering the world's freshest, highest quality, and most consistent dairy ingredients to their customers.

Established in 2009 by forward-thinking dairy farming families in South Central Idaho, they champion a balanced synergy between producers and processors, prioritizing safety, quality, and minimal environmental impact. Through the power of scientific innovation and collaborative partnerships, IMP seeks to improve lives through dairy for generations to come.

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Their milk proteins outperform others on the market, offering superior solubility, texture, hydration, consistency, flavor, and an extended shelf life. These proteins and their permeate enhance the value of formulations, making them ideal for sports nutrition, medical and infant nutrition, weight management, dairy, and general food applications. The expert scientists at their Milk Innovation Center transform customer ideas into tangible products by providing guidance throughout the development process, from the initial conceptual stages to final packaged samples.

Idaho Milk Products is more than a dairy company. They are a team of innovators eager to support manufacturers who seek to make a difference and feed the world.

IdaPro® MPI-85: IdaPro Milk Protein Isolate (MPI-85) is used as an emulsifier/stabilizer in dairy products such as yogurt and ice cream. It is also valuable in protein-enrichment applications such as ready to drink beverages and bars for adult nutrition, sport nutrition and weight management. The use of their IdaPro MPI-85 brings a nutritional boost of protein, calcium, magnesium and phosphorus for better health. Their unique, vertically integrated business model facilitates the creation of the freshest and cleanest flavored proteins, with superior stability for snack manufacturers. The clean, bland flavor profile of their MPIs helps your flavors stand out and will please your consumers with cleaner label.



AWARDS

Their products are food grade, Grade A and are manufactured under FDA and USDA requirements, Kosher, IFANCA Halal, and EU Registered.

IMP shares common sustainability goals with the following organizations: U.S. Dairy Stewardship Commitment, UN Sustainable Development Goals, EcoVadis, IDA, Dairy West, FARM, and their dairy owners are Validus Animal Welfare Certified.

Intrinsic Organics



Intrinsic Organics, is the global leader for 100% Organic Inulin and Prebiotic Fiber ingredients produced from Jerusalem Artichoke. With their proprietary prebiotic product, Intrinsic Organics mission is to improve human health and provide 100% organic prebiotic fibers and functional ingredients that are all natural and minimally processed for use in foods, bakery, beverages, animal feed and dietary supplements.

Intrinsic Organics Products

SyvJA™ – Organic Jerusalem Artichoke Fiber (Syrup Form)

IJArix™ – Organic Jerusalem Artichoke Fiber (Powder Form)

FibrJA™ – Organic Jerusalem Artichoke Fiber (Animal Feed Milled)



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AWARDS

Intrinsic Organics is certified Organic, Vegan, Halal, Kosher, NON-GMO, Gluten Free, and SQF

Jones & Co Vanillas Inc



Leading supplier to the brewing industry and of the top 25 breweries in the world, supplying almost 75% of them with vanillas.

Jones & Co Vanillas Inc supports thousands of vanilla growers throughout the world with ongoing training, counselling and expert support.

Jones & Co Vanillas Inc sources the finest vanilla beans from small growers/curers throughout the world. Featuring over 50 different origins and seven different varieties of vanilla beans, from unique growing regions all at affordable prices. They also manufacture pure vanilla extracts and distribute natural flavorings. Additionally, they offer a number of vanilla beans and pure vanilla extracts that are USDA certified organic. Vanillas of the World is dedicated to serving you and supporting thousands of vanilla growers scattered throughout the world.


Gourmet vanilla beans from over 50 origins around the world.

Over a dozen different pure vanilla extracts made in house using their premium vanilla beans.



Ground vanilla and vanilla caviar available.



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Mill 95



Mill 95 is an independent, progressive service provider to craft brewers and hop growers. The Mill was inspired by southwest Idaho's vibrant hop cultivation and culture along Route 95.

Mill 95 offers great hops originating from Idaho, the Pacific Northwest and beyond supported by expertise, scale and agility directed toward delivering distinctly favorable customer experiences.



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Mountain Malt



MISSION

Mountain Malt transforms unique and quality grains into food and beverage key ingredients by utilizing new and innovative technology.

Mountain Malt produces malted barley and has the capacity to malt any grain. Within Mountain Malt's services there is a wide array of customized services that a client can design along with their team to fill specific needs and desires.

Mountain Malt also has malted barley flour designed for wheat milling facilities. Mountain Malt also has rye for milling facilities and distillers.

Mountain Malt, founded in 2013, is a Micro Malt Plant located in Ucon, Idaho. Mountain Malt's unique plant design and process allows the company to produce quality malt for the beer, whiskey, and food industries.


Mountain Malt believes that there is always a better way to do things and aims to collaborate to bring dignity and progress to the farming industry.

VISION

Mountain Malt's vision is to be the best profitable mini malt company in the world by disrupting the industry and innovating for a better world, providing benefits to




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Mountain States Oilseeds



Mountain State Oilseeds (MSO) began in 1974, when a 3rd generation farmer, William Meadows, began searching for alternative crops to support soil health and productivity. The search ultimately added oilseeds into the crop rotation and Mountain States Oilseeds was born. Still family owned and operated, MSO has grown to be one of the world's premier specialty crop companies including 3 varieties of mustard, flax, and safflower. MSO's brown, yellow, and oriental mustard is world renowned for spiciness, uniformity, and quality. The flax that MSO produces has high levels of Omega 3 fatty acid; many pet and livestock feed companies use this as a selling point for their customers. MSO is the largest safflower producer in the USA and their bright white quality of seed is unmatched. Mountain States Oilseeds has been exporting products worldwide for 15 years, with a proven track record in navigating individual import requirements. MSO is committed to sustainability, quality, and excellence. Mountain States Oilseeds has carved a niche at the forefront of the agricultural and food industry as a leading player in the production of processing of oilseeds.

MSO offers 3 Varieties of Mustard: All of their Oriental, Yellow, and Brown Mustard Seeds are sourced directly from their network of family farms that use MSO Specialized Sustainable Agronomic Methods for mustard grown in a high desert climate.

FLAX – the Omega 3 Powerhouse!
As largest Safflower supplier in the USA, Mountain States Oilseeds LLC offers an unmatched 'Bright White' Quality of seeds.



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AWARDS

In 2008, William Meadows (owner) received the Idaho Governor's Award for Excellence in Agriculture for Marketing and Innovation.

Primus GFS Food Safety Certified
Idaho Kosher Certified
Sedex Membership Certified



Maskal Teff

Native to Ethiopia and Eritrea, teff is an ancient whole grain used to make a spongy flatbread known as injera. Although its origins are in Africa, it has universally appealing qualities that are fueling interest in U.S.-grown teff. Teff is gluten-free, and contains key nutrients like fiber, protein, and calcium. It even packs as much iron as an entire serving of spinach. Cooking teff grain is as easy as preparing oatmeal, and baking with teff flour imparts a subtle nutty flavor that works wonderfully in baked goods. At Maskal Teff, they're spreading the word about teff as a quick-growing and drought-tolerant crop, working closely with farmers across the western United States to produce the highest quality teff.

After nearly 40 years, their mission remains the same: to preserve the accessibility of teff to Ethiopian and Eritrean communities in the United States and to share its benefits with people of all backgrounds.

Maskal Teff offers both whole teff grain and teff flour for wholesale purchase. Their product catalog includes brown teff & ivory teff and is now available in conventional and Certified Organic.



Maskal Teff Grain: Their non-GMO whole grain teff has high quality complex carbohydrates, protein, minerals and fiber. Popular uses include porridge, oatmeal, snack bars, and more.

Maskal Teff Flour: Their non-GMO teff flour has the same nutritional value as the whole grain and is ground into fresh flour daily. Popular uses include sourdough bread, pancakes, tortillas, and more.

All of their products are Non-GMO Project Verified, GFSI Certified (PrimusGFS), Certified Kosher, and are recognized as 100% whole grain by the Whole Grains Council. Additionally, their organic teff is USDA Certified Organic.

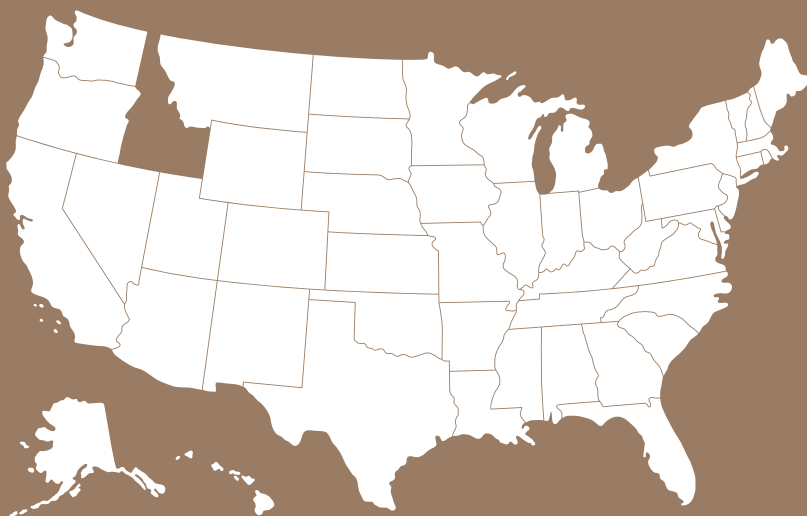


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