

Discover U.S. Dairy at IFT 2020



Food companies today face a challenging task of creating products that are healthy, taste great, offer unique and exciting flavor experiences and are earth-friendly. By selecting U.S. Dairy for your innovation needs, formulators can confidently source nutritionally and functionally advantageous ingredients made with wholesome milk from U.S. dairy farms which have an unwavering commitment to the environment. Discover U.S. Dairy's broad network of suppliers—some of whom are exhibiting virtually at IFT 2020 and highlighted here—to support your growth ambitions with a versatile, diverse and sustainably-produced product portfolio that fits evolving global flavors and usage applications.

USDEC Members



AGRI-MARK, INC. | agrimarkwheyproteins.com

Agri-Mark, Inc. is the Northeast's premier dairy cooperative owned by 800 dairy farm families, with farms located throughout New England and upstate New York. It operates four manufacturing plants and produces a variety of premier award-winning cheddar cheese, marketed under the Cabot and McCadam brands, butter, cultured dairy products, as well as non-fat dry milk, buttermilk powder and whey powders. The whey generated by our cheese production is processed at our Middlebury plant in Vermont, where we produce award-winning WPC80, Dry Sweet Whey, and Dairy Product Solids (aka Modified Whey or whey permeate). All our plants are SQF2000 level 3 certified.

Dairy Products Offered: cheese, whey proteins & ingredients, whey permeate, butter & milkfat, yogurt, and NFDM.



IDAHO MILK PRODUCTS, INC. | idahomilkproducts.com

Idaho Milk Products has consistently provided the best milk proteins available as evidenced by winning Best of Class for our MP and our MPI at the National and World Championship Cheese Contests the last 2 years. Created using our proprietary process, our IdaPlus 1085, an enhanced 85% milk protein, offers great value in protein-enriched applications such as Greek yogurt, drinking yogurt, high-protein ice cream and RTDs. Solubility, hydration and dispersion are the primary benefits, leading to smoother mouthfeel, longer shelf-life and cleaner labels. On top of superior products, Idaho Milk Products recently opened our Milk Innovation Center where our customers can work alongside our protein experts to improve existing formulations and create new consumer-pleasing products. Our certifications and qualifications include being FDA Grade A, IMS registered, EU registered and compliant, SQF Quality Certified excellent rating, rBST-free, Non-GMO, glyphosate free, Kosher, Super Kosher, and INFANCA Halal. Come see why companies large and small are partnering with Idaho Milk Products on their protein-boosted products.

Dairy products Offered: cream, milk proteins, permeate



MILK SPECIALTIES GLOBAL | milkspecialties.com

Milk Specialties Global is an industry-leading manufacturer of nutritional dairy ingredients for the health and wellness, sports nutrition and functional food industries. We have created a broad portfolio of customizable ingredients with the common goal of providing nutritional solutions to the world.

Dairy Products Offered: Whey Protein Concentrate & Isolate, Milk Protein Concentrate & Isolate, Hydrolysates, Caseinates, Specialty Proteins, Organic Proteins, Lactose, Permeate, Branded Dairy Ingredients Including: PRObev™, BARsoft™, NutriPRO™, ZERLAC™, CasPRO™, MultaPRO™



U.S. DAIRY EXPORT COUNCIL | ThinkUSAdairy.org

The U.S. Dairy Export Council (USDEC) is a non-profit, independent membership organization that represents the global trade interests of the U.S. dairy industry. USDEC's mission is to enhance demand for U.S. dairy products and ingredients by securing access and assisting suppliers to meet market needs.



Looking for more information or additional resources in your search for U.S. Dairy?



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