

SQF 2000^{CM} CERTIFICATION

SensoryEffects[®] has been named a **Safe Quality Food (SQF) code 2000** supplier by the SQF Institute, a division of the Food Marketing Institute. The SQF Institute's food safety and quality audits provide customers assurance that their ingredients have been handled at the highest standards throughout the supply chain.



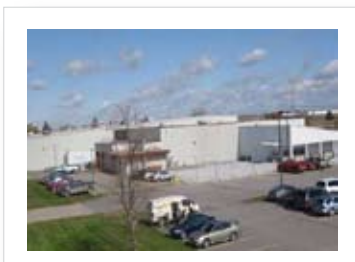
SensoryEffects[®] Flavor Systems, Bridgeton, MO "Level 2 Certified"

Offers customized ingredient solutions for both wet and dry-based forms including flavor bases, variegates, flavor concentrates, vitamin emulsions, and cocoa-based systems.



SensoryEffects[®] Powder Systems, Defiance, OH "Level 2 Certified"

Offers customized flavor and ingredient systems for bakery inclusions, creaming agents, powdered fats, whip topping and dessert bases, and emulsified powders.



SensoryEffects[®] Cereal Systems, Lincoln, NE

A leading supplier of cereal systems including multi-grain flakes, crisp rice, whole grain flakes, direct expanded RTE cereal (rings, puffs, crisps, snacks, twigs, etc.), including natural, organic or gluten-free products.

"Level 3 Certified"



We are dedicated to our customers, delivering the highest quality products that meet high safety standards. With our experienced staff and years of quality ingredient, processing, and formulation know-how, we work personally with our customers to help them innovate their offerings, making us easy and convenient supply partners.

Flavor Systems | Powder Systems | Cereal Systems