

Inclusion Technologies, LLC

Inclusion Technologies was formed in April of 2014 after the acquisition of the assets of Anacon Foods in Atchison Kansas. Inclusion Technologies has a broad range of specialty inclusions that can be used in a wide variety of dairy applications:



Nadanut™ - This very unique and timely nut analog technology allows formulators to still get the sensory characteristics of real nuts (appearance, texture, flavor, and aroma) without the high cost or issues associated with nut allergenicity. These products are made using a proprietary formula and process based upon stabilized wheat germ. They are available in a wide array of shapes and sizes, as well as flavors such as pecan, walnut, cashew, pistachio, hazelnut, and peanut. Also coming in Q1 2015, a new all-natural and non-GMO version of Nadanut for the Natural Foods sector and for European customers who demand this format.



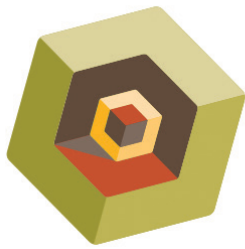
Bits-O-Flavor™ - These sugar-based inclusions are made to simulate sweet and fruit-based ingredients but deliver these sensory characteristics with lower cost, easier handling, and improved incorporation into finished dairy products. These products are available in multiple forms and in a variety of flavors including: apple cinnamon, blueberry, cherry, and raspberry. These products can be used topically or inside dairy products and impart sensory attributes like flavor, appearance, aroma, and texture without the hassles of using real fruit.



Klusters™ - These customized ingredient systems can be made using a variety of ingredients including our Nadanut and Bits-O-Flavor products, but also other adjunct ingredient such as rice syrup, honey, oatmeal or toasted oats, soy or rice crisps, coconut, or other ingredients popular in traditional granolas or clusters. Bring us your ingredient ideas for a custom Kluster and see your ideas come to life in our pilot plant and then ultimately on our production line. 100% nut-free nut Klusters™, a unique ingredient for a new generation of nut-free formulations.

On the Horizon - Given the versatility of our technologies and assets, we are constantly exploring additional ways to develop more value-added inclusions and we have plans to add or enhance our current capabilities for coating, enrobing, panning, sizing, and clustering our products, all in a guaranteed 100% nut-free production environment. We are also actively pursuing additional acquisitions that would complement the current Inclusion Technologies portfolio, so please keep an eye out in the future for even more capabilities.

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