

Hawkins Inc.

Our Growth Helps You Grow

Headquartered in Minneapolis MN and established in 1938, Hawkins, Inc. is a large, independent distributor, manufacturer and re-packager of commodity and specialty chemicals. Since 1994, Hawkins has been meeting the needs of the food industry with its manufactured liquid food ingredients. In 1995 Hawkins was granted a patent for a liquid sodium phosphate system used in the production of process cheese. As the business grew, new capacity was needed. In late 1997 Hawkins finished construction of a 44,000 square foot facility to meet expanding business. In 2005, an additional 17,000 square feet of warehouse space was added to meet our ever-growing demand. Hawkins, Inc. continues to make investments in people and facilities. Most recently, we have completed construction of our Centralia IL facility which boasts 80,000 square feet of manufacturing and distribution space. The majority of our manufacturing consists of performing acid base reactions to produce liquid salts. Solubilizing and blending also play a large part in our sales efforts. Now you can rely on one of the leading ingredient manufacturers to deliver the products you want in the quantities you need.

Our liquid food ingredients are used in the meat and dairy industries to help protect meat from microbial growth, aid in sausage production, emulsify process



cheese and dairy creamers. One of the keys to the company's success has been its ability to adapt quickly to the changing needs of its customers.

A History of Innovation and Commitment

Today Hawkins is one of the largest stocking chemical distributors in the upper midwest. Some of the industries we service include:

- Food
- Pharmaceutical
- Agricultural
- Industrial
- Water

Hawkins is also known for its ample offering of specialty chemicals and quality customer service. Our staff of experienced and technically knowledgeable sales people will actively produce resolutions to your questions. Here are some of the reasons customers are converting from dry to liquid:

- Liquids can be easily automated helping to ensure accuracy
- Liquids offer better mixing than dry products
- Automation means the elimination of repetitive injuries

- Liquids are generally less expensive than their dry counterparts

Contact the Food Ingredients Group

For more information on the Liquid Food Ingredients Group, please contact:

Company Name

Fritz J. Wagner
 Business Manager
 Manufactured Products &
 Specialty Chemicals
 Phone: (612) 617-8572
 Fax: (612) 331-5304
 Email: fritz.wagner@hawkinsinc.com

