

S&D Food Innovation & Ingredients

(A Division of S&D Coffee, Inc.)

S&D Coffee's Food Innovation & Ingredients Division creates customized extracts and flavors supported by turn-key, personal service. We are vertically integrated from the source to your door, which means uninterrupted access to the broadest selection of raw materials while ensuring price stability. We understand the demands of the Food, Beverage and Dairy industries and offer unique products and services like Cold Brewing (The Toddy® Process), Custom Product Development and Modern, State-of-the-Art facilities. We uphold the standards of ISO 9001:2008 and SQF and our products reflect our commitment to quality.

Products

Extracts (Hot or Cold Extraction)

- Coffee Extracts
- Tea Extracts (All Varieties)
- Botanical Extracts

Flavor Ingredients

- Concentrates
- Flavor Bases
- Variegates
- Toppings / Drizzles
- Syrups

Approach

S&D Coffee has been supplying high quality roast coffee since our founding in 1927. With over 80 years of coffee sourcing and roasting experience, ver-

tical integration has evolved into a core competency. We have used the same practices to develop our tea blending and processing capabilities to become the largest iced tea supplier to the U.S. Food Service industry.

Capabilities

Our coffee roasting and tea blending expertise has been extended to the development of a modern extraction plant allowing us to produce coffee, tea and botanical liquid extracts. We market the extracts as unique product lines as well as utilizing the concentrates to create and blend customer specific flavor ingredients such as flavor bases, syrups and variegates. Due to the unique markets served with liquid extracts, the Food Innovation and Ingredients division was created to focus on our customer's needs with industry specific capabilities such as:

- ISO 9001:2008 Certification
- SQF Certification
- Toddy® Process for "cold" extraction
- Traditional Hot Brew extraction capabilities
- Packaging Flexibility from pails to tankers
- Product Customization of extracts and flavor ingredients
- Internal Logistics resources
- Highest levels of quality assurance maintained throughout process



The Toddy® Process

While Quality Assurance is a science, the art of our quality process is the delicate extraction methods developed to deliver optimal flavor and aroma for our customers. Using the proprietary Toddy® extraction process, S&D produces a consistent, smooth, cold brewed liquid extract for any flavor and aroma application.

We also employ a hot brew process for applications requiring bolder flavor notes in which the subtle flavor and aroma from the Toddy® process are enhanced.

Contact Us

S&D Food Innovation and Ingredients can design a custom flavor system for any Dairy, Food, Beverage or Sweet Good application. Please contact us:

S&D Food Innovation & Ingredients

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