

PRESS RELEASE



DairiConcepts Announced as a Winner of the 2018 American Society of Baking Innovation Award

Leading ingredient provider, with a history of delivering customization and collaboration, is selected as a winner in the Health, Wellness, and Nutrition category for their ASCENTRA® Sodium-Reducing Flavor Enhancer.

SPRINGFIELD, MO February 20, 2018 – DairiConcepts, L.P, a leading provider of innovative, dairy-based ingredients for the global food industry, announced today that its sodium-reducing flavor enhancer, ASCENTRA®, won an Innovation Award from the American Society of Baking.

“DairiConcepts is committed to creating products to support the health and wellness trend that consumers are driving,” said Steve Arrick, General Manager at DairiConcepts. “Ascentra is a clean label ingredient that naturally amplifies the perception of salt and other savory notes in a broad range of food systems which enables the reduction of sodium.”

According to the American Society of Baking, the Innovation Awards program celebrates industry leaders and companies in the grain-based foods industry for their innovative development and implementation of leading edge products, equipment design, and advancements in ingredient technology. “ASB provides a great base of technical resources to create an environment for educating, communicating and sharing knowledge for the enhancement of our members and the industry we serve,” said Kent Van Amburg, Executive Director of the American Society of Baking.

Visit DairiConcepts at table No. 724 at BakingTech 2018 in Chicago, Illinois from February 25 - February 27, 2018. There DairiConcepts, along with fellow winners, will be showcasing their award-winning product during the MarketPlace. For details on MarketPlace dates and times visit:

<https://www.asbe.org/marketplace2018exhibits/innovation-awardees/>

About DairiConcepts

DairiConcepts, L.P., is a leading U.S. provider of innovative, dairy-based ingredients for the global food industry, producing cheese and dairy powders, seasoning blends, concentrates, flavor enhancers, and hard Italian cheeses. Utilizing proprietary methodologies, DairiConcepts offers unmatched customization

in the formulation and manufacturing of ingredients, as well as expert support. DairyConcepts is a preferred provider for icon-brand food companies, food service providers, restaurant chains, and industrial ingredient and private label food manufacturers. The company also provides contract manufacturing services requiring a high level of technical, quality, and food safety expertise.

DairyConcepts is a wholly-owned subsidiary of Dairy Farmers of America, Inc., a national dairy marketing cooperative owned by more than 14,000 members. With Headquarters in Springfield, Missouri, USA, DairyConcepts has eight manufacturing plants located throughout the United States in Iowa, Minnesota, Missouri, Pennsylvania, South Dakota, and Wisconsin, offering a variety of capabilities, including halal, organic, and kosher certifications. All eight facilities are SQF 2000, Level 3-certified, the highest attainable food safety assurance level within the global SQF code. Development and sensory laboratories, as well as a pilot test plant, are available in several locations.

For more information, visit www.dairiconcepts.com.