



PTX FOOD CORP

FOOD INGREDIENT SPECIALISTS

About PTX Food Corp

Snapshot

PTX is a privately held corporation, established in 1972. Its initial focus was primarily:

- Dairy Protein Technology
- Trading
- Agents for several European Dairy Coops as well as Austral Asian Dairy Coops

During the past fifteen years, PTX evolved to be a manufacturer of cultured ingredients:

- Dairy Fermentations
- Dextrose or Corn Syrup Fermentations
- Vegetable Extract Fermentations
- Custom Fermentations

The fermentations are based on Non GM Organisms. In addition cultured ingredients, PTX has provided R&D to customers and continues to offer R&D programs for developing a wide variety of custom ingredient systems.

Contact Customer Service:
tel: 914-737-3565
fax: 914-737-3568
e-mail: ptxNY@ptxfood.com

For more information, specifications, sample requests, ordering and contact information, please visit our web site:
www.ptxfoodcorp.com

SPECIALIZING IN
NATURAL SOLUTIONS IN
THE AREAS OF FLAVOR,
FUNCTIONALITY,
NUTRITION & FOOD
PRESERVATION

PTX Food Corporation is a food ingredient company specializing in natural, clean-label products with a major focus on savory flavorings, shelf life extension and product applications.



The market sectors covered are wide ranging and include flavor companies, seasoning and spice blending, dairy, meat, poultry, fish, ethnic foods, baked goods and soups, sauces and salad dressings.

The customer list of PTX includes some of the top names in the flavor and food

processing industries as well as a solid base of small to medium sized companies. Sales and marketing are handled by a combination of direct sales staff as well as agents and brokers.

The products are primarily dry ingredients although there are some liquid and semi-dry items. Manufacturing involves both in-house production and contract manufacturing at various toll-manufacturing sites. The manufacturing processes involve aerobic/anaerobic fermentations, encapsulation, spray drying and dry blending operations. All of the microorganisms used in PTX operations are certified to be GMO free.

PTX has an ongoing program of product development focusing on new products with clean labels for new applications, as well as cost reduction. The current programs, along with the recent construction and the commission of a new "state-of-the-art" fermentation and processing facility, has positioned the company to dramatically expand its sales for the next 5 years.

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2127 Crompond Road, Suite 205, Cortlandt Manor, NY 10567
Phone: (914) 737-3565 Fax: (914) 737-3568 Web Site: www.ptxfoodcorp.com