

**ATTACHMENT-11**



**International Media And Cultures**

PIONEERS IN DAIRY & FOOD TECHNOLOGY



## **Company History**

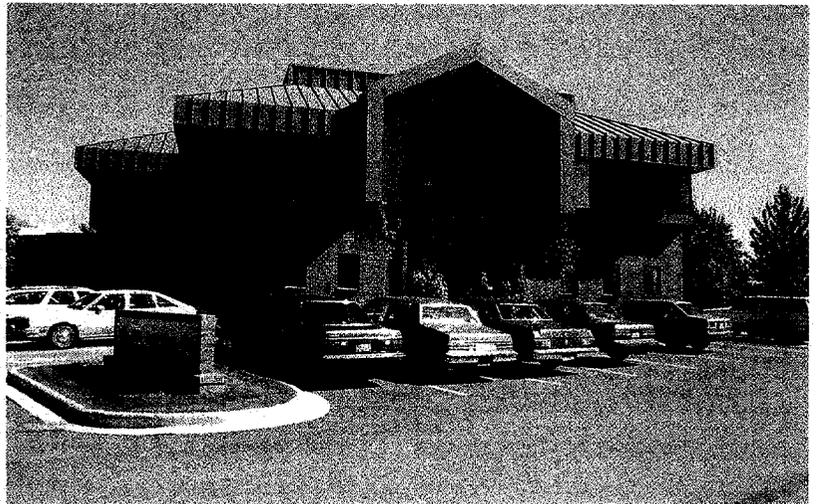
International Media and Cultures Inc. was founded in 1982 by Mali Reddy, Ph. D. Dr. Reddy holds advanced degrees in Food Technology, Microbiology, and Veterinary Medicine, and is the recipient of many honors, including the prestigious Richard M. Hoyt Memorial Award from the American Dairy Science Association, Sigma-Xi Research Award, and the Outstanding Young Alumnus Recognition Award from Iowa State University.

IMAC's having been awarded more than one hundred fifty patents for its products and manufacturing processes reflects Dr. Reddy's vision to create a research driven, highly technical company dedicated to producing quality custom tailored products for use in the dairy and food industries. That concept is maintained to this day and indeed, has flourished.

From its modest start in Denver, Colorado, IMAC has grown to ten manufacturing plants in seven states with more than two hundred fifty employees. The company has affiliate operations in India, Europe and most recently is gaining a strategic foothold in the emerging Latin American markets.

IMAC's creativity is reflected by its innovative products and in the energy and scientific strength of its employees. Our organization strives to have the finest technical service staff in the food ingredient industry. Customer inquiries are promptly answered by our staff microbiologists, food technologists, cheese makers, and plant managers. Customer service is always a priority. Questions are never trivialized.

Although many of IMAC's products have been developed for the cheese industry, we are also exploring new and innovative uses for soy by creating unique dairy and soy blends. We are actively researching bio-fertilizers and bio-animal feeds for the dairy and beef cattle industries. The company's probiotic research is also extending into the pharmaceutical arena in addition to poultry feeds and aquaculture.



*IMAC World Headquarters in Denver, Colorado*

*IMAC's future is exciting as we are  
at the beginning of a great journey  
that extends into the 22nd century.*

## Accomplishments

IMAC was the first company in the food industry to research, develop and patent several breakthrough products. These items include:

- ⊗ Starch, flour, and cellulose based anticaking agents for shredded, grated and cubed cheese
- ⊗ Spray dried starter media to reduce phosphate salt levels in cheese
- ⊗ One-step neutralization procedures to increase cheese starter culture activity
- ⊗ Nutritional fiber-based fermentation products and procedures
- ⊗ SiloGuard™ culture and enzyme systems to protect raw milk from spoilage
- ⊗ Secondary starter systems to improve the quality and functionality of cheeses
- ⊗ Cheese flavor extenders using all natural systems
- ⊗ Numerous custom-tailored cultures to naturally increase shelf life of dairy products, decrease browning of pizza cheeses, improve tenderness in delivery-type pizza cheeses, safeguard nutritional value and quality of cheese for long hold storage
- ⊗ Cultures and biochemical systems to reduce pollution in lakes and in closed mariculture systems
- ⊗ Culture systems for incorporation into pharmaceuticals to treat the human, livestock and companion animal diseases
- ⊗ Using IMAC's anticaking agents, media, and cultures, several *billion* pounds of cheese have been manufactured and processed in the U.S. and throughout the world

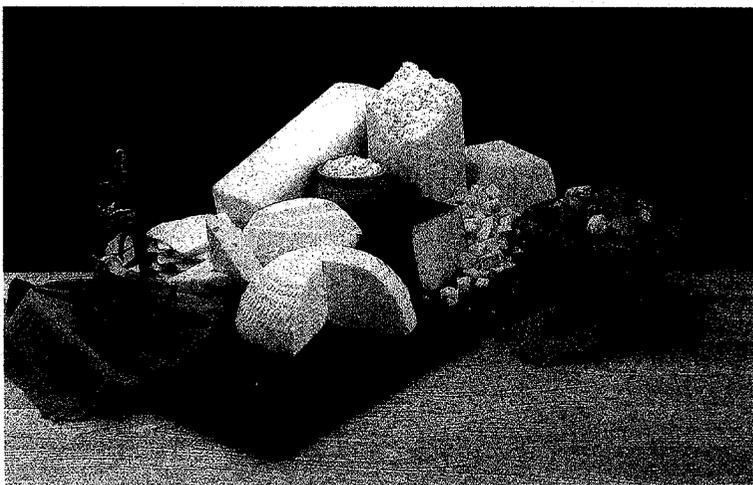


*IMAC's creativity is reflected in the energy and scientific strength of its employees.*

## Branded Products

IMAC markets and sells more than seventy-five branded products, to include the following:

- ⊗ "No Dust"™ Anticaking Agents – White, colored, flavored and unflavored, in corn, potato, rice, and cellulose bases
- ⊗ Enhance™, Eradicate™ and Eliminate™ – Cheese starter media
- ⊗ Silo Guard™ and Fresh Milk Guard™ Systems – Dairy performance enhancing cultures
- ⊗ Cultured Cheese Extenders™ – Parmesan, Romano, Parm-Romano, Cotija, Queso and other blends
- ⊗ Bacterial Cultures including BrineGuard™, Meso-Lac™, IVS™ (Instant Vat Set) and Temp-Lac™
- ⊗ IMAC Low Heat Non-fat Dry Milk, reduced calcium milk
- ⊗ IMAC Flavor Starter Powders



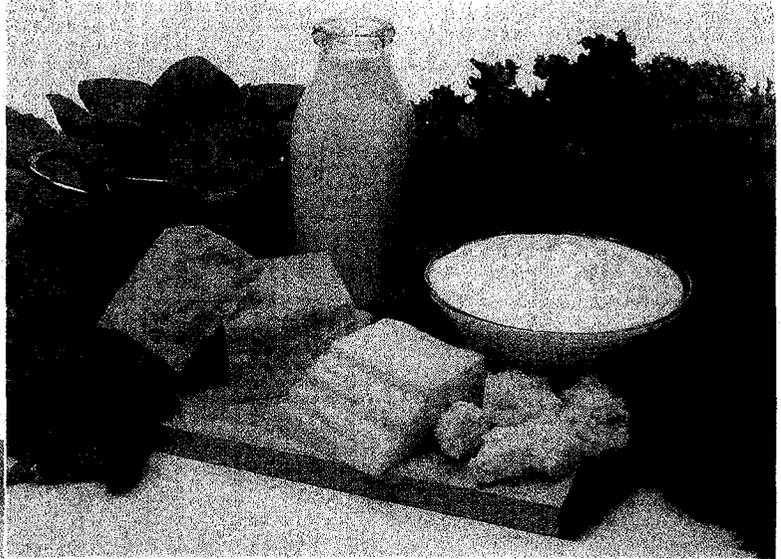
*Spanish Style Cheeses – The company is gaining a strategic foothold in the emerging Latin American markets.*

# Manufacturing Capabilities

IMAC has nearly one million square feet of manufacturing space and state-of-the-art manufacturing equipment. Our highly trained staff can formulate and custom manufacture the simplest of ingredients to the most technically complex. The following is a sampling of our capabilities, but by no means represents a limitation to our expertise:

## Dairy Products:

- ⊗ Milk receiving, spray drying and condensing
- ⊗ Sweetened condensed milk
- ⊗ Cheese powders
- ⊗ Reduced calcium milk for sausage manufacturing
- ⊗ Custom blends for dairy beverages
- ⊗ Whey drying and specialty whey blends
- ⊗ Cultures for the cheese industry, including bulk sets, direct sets, silo cultures, specialty cultures.
- ⊗ Custom dry blending



*IMAC is actively exploring new and unusual applications for soy based products.*

## Food Products:

- ⊗ Soy powders for beverages and dairy supplementation
- ⊗ Cheese analogs
- ⊗ Liquid and condensed soy milk
- ⊗ Soy yogurt bases
- ⊗ Dried soy fiber

## Pharmaceuticals/Supplementation:

- ⊗ Probiotics
- ⊗ Herb and probiotic combinations
- ⊗ Allopathic probiotic combinations



*IMAC is pioneering unique bio-fertilizers.*

## Bio Animal Feeds and Fertilizers:

- ⊗ Various custom applications
- ⊗ Organic soy fertilizers

## Bio Remediation Cultures:

- ⊗ Various custom applications
- ⊗ Industrial cultures for pollution reduction

**Kimball, Nebraska**  
15,000 sq. ft.

**Orchard, Nebraska**  
43,000 sq. ft.

**Superior, Nebraska**  
65,000 sq. ft.

**Bloomer, Wisconsin**  
63,000 sq. ft.

**Sabetha, Kansas**  
60,000 sq. ft.

**Tangipahoa, Louisiana**  
44,000 sq. ft.

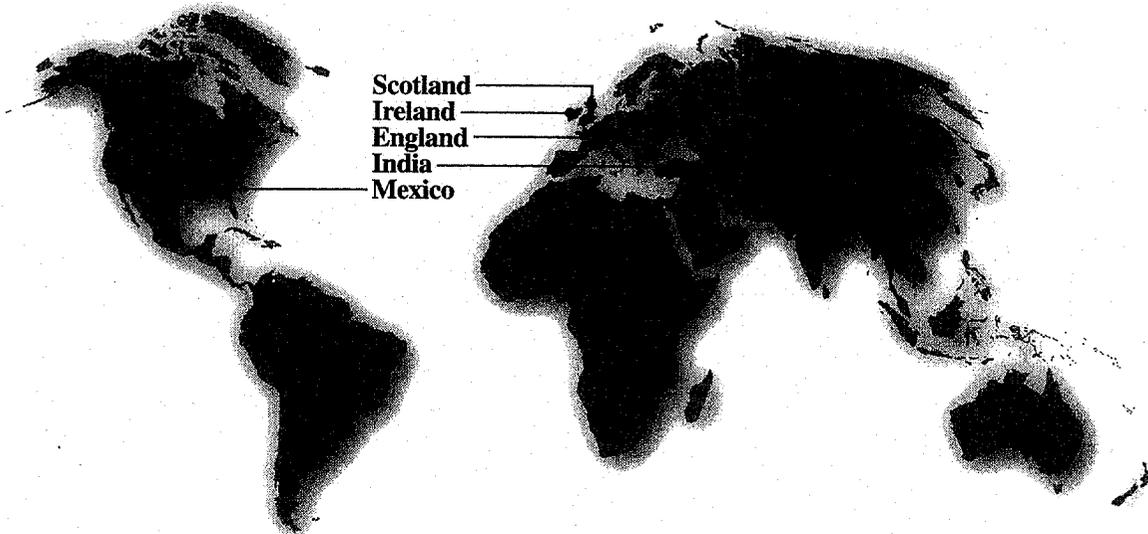
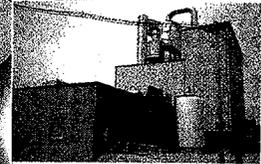
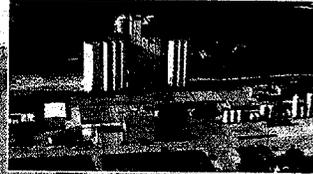
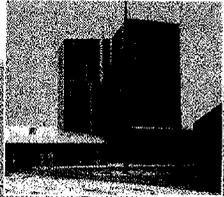
**IMAC World Headquarters**  
Denver, Colorado

**IMAC R&D Center**  
Denver, Colorado  
13,000 sq. ft.

**Tulsa, Oklahoma**  
49,000 sq. ft.

**Muenster, Texas**  
51,500 sq. ft.

**Oklahoma City, Oklahoma**  
51,000 sq. ft.



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**Customer Service:** (303) 337-4028 ext. 101; Email: [peggyr@askIMAC.com](mailto:peggyr@askIMAC.com)  
**Website:** [www.askIMAC.com](http://www.askIMAC.com)

**IMAC, Inc.**

1250 S. Parker Rd., Suite 203 ☉ Denver, Colorado 80231-2178 ☉ Tel: 303.337.4028 ☉ Fax: 303.337.5140 ☉ [www.askIMAC.com](http://www.askIMAC.com)

## **UN MUNDO DE PRODUCTOS INNOVADORES PARA LOS FABRICANTES DE PRODUCTOS LACETOS HISPANOS Y DE ALIMENTOS**

**!!!Atencion!!!!**

**Tiene usted las siguientes preocupaciones acerca de los productos que usted manufactura?**

1. Se le esta acidificando su leche en los silos de almacenamiento, especialmente en los fines de semana o en temporadas de abundancia?
  - Se encuentra con el hecho que los rendimientos de su queso varian dia con dia?
2. Su queso fresco desprende suero o se pone aguado en el empaque? O durante la vida de anaquel?
3. Se baja el pH de su queso fresco durante la vida de anaquel?
4. Tiene problemas de formacion de ojos por gases en sus quesos frescos?
5. Sus cremas frescas o acidas pierden su frescura en menos de una semana?
6. Tiene usted Buenos rendimientos en su queso durante el proceso de elaboracion?
7. Tiene dificultades en su proceso con el desarrollo de pH, consistencia y sabor con los cultivos de adiccion directa que esta usted utilizando actualmente para sus quesos Cotija, Chihuahua, Asadero, Oaxaca y Quesadilla?
8. Se esta enfrentando con problemas de poca duracion en sus productos porque se le descomponen por la accion de bacterias y/o hongos y levaduras?, especialmente durante su vida de anaquel?

No busque mas, **IMAC** tiene la solucion para todas estas preocupaciones. De hecho nuestros productos estan actualmente siendo utilizados en bastantes Millones de libras de quesos hispanos que estan siendo actualmente producidos, en ambos lados los estados unidos y paises hispanos como Mexico y Centroamerica. Nuestros clientes por todas partes del mundo han estado utilizando nuestros productos y servicios tecnicos durante varios anos y gozando de los beneficios de los productos de **IMAC**. Y como beneficio, **IMAC** esta disfrutando de el exito de sus productos mediante el incremento en ventas cada ano, con cero defectos y unas mediadas de control de calidad muy estrictas. Ahora es tiempo de que usted tome ventaja de estos productos probados con el tiempo y de exito comprobado. si usted nos pide referencias de acuerdo a sus requerimeintos se las proporcionaremos, ademas les regresamos su dinero como garantia en todos nuestros porductos si usted no esta satisfecho. Un cliente satisfecho y una base de productos con un fuerte departamento se investigacion y desarrollo son la llave de el exito de **IMAC**. La tecnologia de punta de **IMAC** y el diseno unico adaptado a las necesidades de nuestros clientes son constantemente patentados por la Oficina De Patentes De Los Estados

Unidos de Norteamérica y otras oficinas de patentes internacionales. Los siguientes productos aquí enlistados son solamente algunos de los que IMAC ha diseñado especialmente para los Quesos Y Productos Hispanos.

## CLUTIVOS LACTICOS

Nuestros microbiólogos son conocidos en todo el mundo por sus conocimientos técnicos. Tenemos una línea completa de cultivos probados y de línea, como quiera nosotros podemos crear fácilmente mezclas especiales y cultivos hechos a las necesidades del cliente para alguna aplicación particular. IMAC es un proveedor internacional, incluyendo la Comunidad Económica Europea y el Reino Unido. Todos nuestros cultivos son certificados Kosher y somos una planta inspeccionada por el FDA (Food and Drugs Administration).

**100-101, SILO GUARD (Frozen Cans)** – Cultivos mixtos patentados, mezclados con enzimas para proteger la leche cruda en silos de almacenamiento. Estudios hechos han mostrado que la leche cruda tratada permanece fresca y sin alteraciones por más de 72 horas si se compara con leche sin el cultivo. Este producto previene el crecimiento de organismos psicotrópicos y de descomposición de la leche cruda y por consiguiente, protege los componentes más valiosos de la misma, proteínas y grasa. Incluso si la leche no es conservada en los silos por más de 24hrs, Silo Guard protege cantidades significantes de caseína y grasa, los cuales contribuyen directamente a el rendimiento del queso como producto terminado. El Silo Guard ha estado siendo utilizado sobre ya ocho años con gran éxito. El silo Guard trabaja inmediatamente por medio de la activación de el sistema natural de protección de la leche cruda la lacto-peroxidasa nativa.

**900-100, AP CULTURE** – Cultivos lácticos suaves de baja actividad, mezclados con enzimas, usados primordialmente en quesos tipo hispanos, como queso fresco. Previene la pérdida de textura del queso (textura masuda) en el empaque que es provocada por el exceso en la desnaturalización de las proteínas. También previene el desuerado o acumulación de suero entre el queso y el material de empaque. Como es un cultivo láctico, y si es utilizado de manera adecuada, nos ayuda a proteger el producto de bacterias patógenas y bacterias de descomposición del producto. En términos de declaración para razón de etiquetado el cultivo AP es considerado como Starte Culture.

**900-102, CAC** – Para cremas ácidas o agrias tipo hispano. Contiene una bacteria acidófila que ha sido atenuada en su producción de ácido, la cual preserva la frescura de la crema, a su vez dándole a el producto una vida de naquel extendida.

**900-106, IVS – Instant Vat Set Cultures (Cultivos de adición directa)**

**900-106A, IVS Termofilos** – Mezcla de estreptococos y bacilos en forma concentrada. Es utilizada para la elaboración de queso tipo Cotija. Proporciona un pH consistente y le da un sabor excelente al queso todo el tiempo.

900-106B, **IVS lactico** – Contiene una bacteria formadora de acido lactico del tipo termofilo en forma concentrada. Es utilizado en la elaboracion de quesos tipo Chihuahua y quesadilla. Hace quesos de muy Buena calidad sin perdida de tiempo por maduraciones lentas en la tina.

900-106C, **IVS Yogurt** – Produce yogurt de sabor suave sin mucha formacion de acidez. Contiene estreptococos y bacilos en forma concentrada elaborandose con este cultivo yogurt de Buena calidad a tiempo. A su vez ayuda a una vida de anaquel mas prolongada.

900-500, **Realzador de sabor** – Esta compuesto por cultivos y enzimas que producen sabor. Mejora el sabor del queso Cotija, Quesadilla y Chihuahua en un corto tiempo.

### **Medios De Cultivo**

Los medios de cultivos para queso de **IMAC** han Ganado bastante reputacion por su alta calidad, confiabilidad y valor en su precio. Nosotros manufacturamos el medio de cultivo de acuerdo a las ordenes, en vez de acumular inventarios grandes. Esto asegura que su empresa reciba el producto lo mas fresco posible. Todos nuestros medios son certificados por **KOSHER**.

600-100, **Eliminador Interno** – Este medio de cultivo esta especialmente disenado para desarrollar cultivos como lactocococs o lactococos y lactobacilos juntos, sin necesidad de neutralizacion para ser utilizados en los quesos hispanos tales como el Cotija. Esta especialmente disenado para retener humedad y mejorar el rendimiento y sabor del queso. Usted no tiene que utilizar neutralizantes externos, los cuales pueden danar la salud de sus empleados.

400-102, **Erradicador Interno** – Medios de cultivo para cultivos generadores de acido lactico, que se puede utilizar para desarrollar cultivos utilizados en la fabricacion de Quesos Chihuahua y Quesadilla. Este medio es simple de usar y no necesita neutralizacion externa y incrementa maravillosamente la humedad y la capacidad de retencion de grasa y a su vez mejora los rendimientos y el desempeno del queso.

500-100, **Enaltecedor (Medio Secundario)** – Formulado para mejorar la eficiencia del sabor y las ganancias del queso hispano principalmente del queso Fresco. Este sistema actualmente es utilizado a gran escala en el Mercado con gran exito. La funcionalidad del queso es grandemente mejorada atravez del uso de este medio de cultivo.

**Extendedores para queso- para servicio industrial.**

Los extendedores de queso con cultivo de **IMAC** estan hechos con queso real, cultivos lacticos vivos, crema lipolizada y otros ingredients completos. Los extendedores para

queso de **IMAC** se mezclan <sup>en</sup> con las características de los quesos con los cuales se mezclan. Mejoran la calidad y el sabor.

**300-200, Extendedor para cotija con cultivos**-Puede ser mezclado con cotija durante el proceso de molido, o durante algún paso de manufacturación para mejorar la calidad y el sabor.

**300-400, Extendedor con cultivos para QUESO fresco**- Puede ser mezclado con sus quesos frescos durante la fabricación para mejorar la calidad y el sabor.



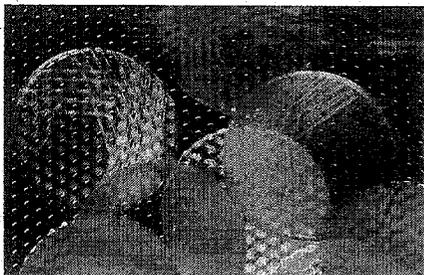
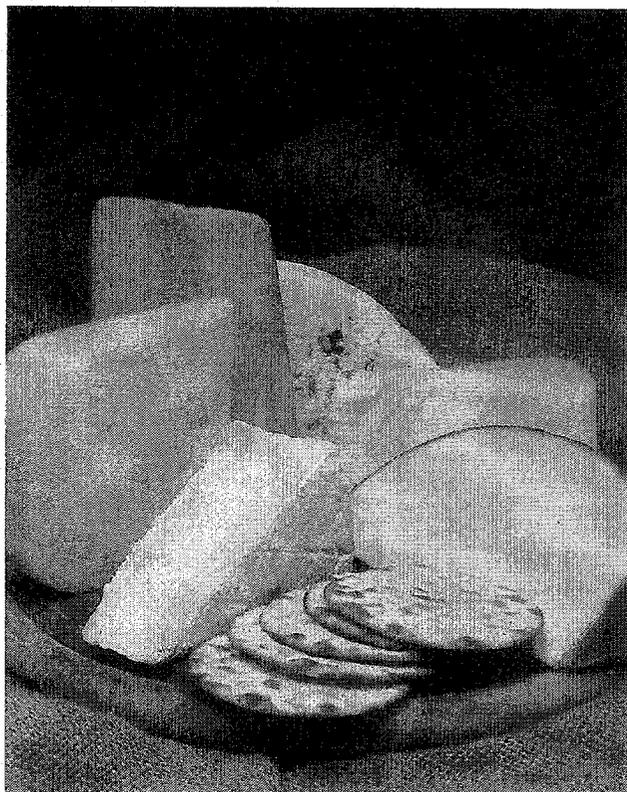
### IMAC, Inc.

*A World of Innovative Products for Dairy and Food Manufacturers, Food Service Operations and Retail*

#### Bacterial Cultures

Our microbiologists are known worldwide for their technical expertise. We have a full line of proven and tested stock cultures, however we can easily create customized cultures for a particular requirement. In addition to our work with cheese, we are also strong in all cultured dairy and soy products. IMAC is an international supplier including the European Economic countries and the United Kingdom. All cultures are Kosher certified and FDA inspected.

- 900-100, **AP Culture** – Mild culture primarily used in Spanish-style cheeses. Will not significantly affect pH.
- 900-101, **Brineguard™** – Unique culture that retards the growth of unwanted bacteria, yeast and molds in brine solutions. Highly useful in Mozzarella and other brine involved cheese operations.
- 900-102, **CAC** – For Spanish-style sour cream
- 900-103, **Citrolac™** – Citric acid fermenting cultures for buttermilk
- 900-104, **Diacetolac™** – Used in the manufacture of sour cream
- 900-105, **Helvolac™** – Strains of Lactobacillus used for Mozzarella, Provolone, Romano and Parmesan to reduce browning and improve melting
- 900-106, **IVS™** – Instant Vat Set Cultures
  - 900-106A, IVS Italian
  - 900-106B, IVS American
  - 900-106C, IVS Yogurt
- 900-107, **Meso-Lac™** (ML 1 – ML 12) – Series of mixed strains for Cheddar, Feta, American, Cottage cheese, and Sour cream
- 900-108, **Meso-Lac – BM™** – Mixed cultures used in the production of buttermilk
- 900-109, **Meso-Lac – SC™** – Mixed cultures used in the manufacture of sour cream
- 900-110, **Probac™** – Propionic acid cultures used for Swiss cheese
- 900-111, **SS** – Secondary starter culture strain for cheese production
- 900-112, **Temp-Lac™** – (TL 201 – TL 215) – Series of mixed strains used in the production of Mozzarella and other Italian varieties
- 900-113, **Yo-Lac™** – Multiple and mixed strains used in the manufacture of yogurt
- 900-700, **Mozzarella Flavor Starter Culture** (Spray dried culture for direct application)
- 900-720, **Ricotta Flavor Starter Culture** (Spray dried culture for direct application)
- 900-750, **Queso Flavor Starter Culture** (Spray dried culture for direct application)
- 900-500, **Specialty** (Custom Cultures)



*The cheesemaker's art must be complemented by the microbiologist's skill. The IMAC commitment to producing the finest cultures for cheesemakers, follows a centuries old tradition for quality and excellence.*

## B. Silo Guard™ System (Dairy Performance Enhancing Cultures)

The protection of raw milk in silos and tankers has become a major concern. Not only is it essential to protect the milk supply, but cheese manufacturers understand that unwanted bacterial contamination prior to pasteurization cuts into their profitability due to degradation of fat and protein. Silo Guard and Fresh Milk Guard are patented, innovative products which have been effectively used in the protection of millions of pounds of raw milk.

- ⊕ 100-101, **Silo Guard™** (Frozen Liquid) – Patented mixed cultures combined with enzymes to protect raw milk in dairy silos. Studies have shown that raw milk treated with Silo Guard remains fresher for up to 72 hours over untreated raw milk
- ⊕ 100-103, **Fresh Milk Guard™** (Powder) – Dried culture packets which are added to either the milk tanker or silo to preserve the freshness of the raw milk

## C. Starter Media

IMAC cheese starter media have gained a reputation for their high quality, dependability and price-value. We make all our media to order, rather than stockpiling it in inventory. This insures that your company receives the freshest possible product. All starters are Kosher certified and are available in either whey or milk base.

- ⊕ 400-100, **Eradicate™ Internal** – Whey Base (*Eradicates Phage!*) – buffered starter ideally suited for the production of mesophilics such as Cheddar, Feta, Monterey Jack, Colby, Gouda, Edam and Cottage cheese varieties
- ⊕ 400-102, **Eradicate Internal** – Milk Base
- ⊕ 400-200, **Eradicate External** – Whey Base – Non-buffered variation
- ⊕ 400-202, **Eradicate External** – Milk Base
- ⊕ 500-100, **Enhance™ Secondary Starter** – Formulated to improve the efficiency and profitability of Mozzarella manufacturing operations
- ⊕ 600-100, **Eliminate™ Internal** – Whey Base (*Eliminates Phage!*) – buffered starter ideally suited for the production of thermophilics such as Mozzarella, Provolone, Romano, Parmesan, Cotija and other hard Spanish cheese varieties
- ⊕ 600-102, **Eliminate Internal** – Milk Base
- ⊕ 600-200, **Eliminate External** – Whey Base – Non-buffered variation
- ⊕ 600-202, **Eliminate External** – Milk Base
- ⊕ 600-203, **Eliminate Super** – Used with higher percent solids such as in traditional non-fat dry milk starter

## D. Anticaking Agents (For Shredded Cheese and Grated Cheese)

IMAC was the first company to receive a patent for utilizing rice, corn or potato to produce superior anticaking agents. We make our own spray dried products and have tight control over quality, price and on-time delivery.

### Cellulose Based Anticaking Agents

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#### Non-flavored

- ⊕ 200-203, “No Dust” White Anticaking Agent
- ⊕ 200-204, “No Dust” Colored Anticaking Agent
- ⊕ 200-103, “Oxy-Out” White Anticaking Agent
- ⊕ 200-104, “Oxy-Out” Colored Anticaking Agent

#### Flavored

- ⊕ 200-301, “No Dust” Cheddar Flavored Anticaking Agent
- ⊕ 200-302, “No Dust” Cheddar Flavored Anticaking Agent, Colored
- ⊕ 200-303, “No Dust” Mozzarella Flavored Anticaking Agent
- ⊕ 200-304, “No Dust” Nacho Flavored Anticaking Agent, Colored
- ⊕ 200-305, “No Dust” Parmesan Flavored Anticaking Agent
- ⊕ 200-306, “No Dust” Romano Flavored Anticaking Agent
- ⊕ 200-307, “No Dust” Smoke Flavored Anticaking Agent

### Rice & Cellulose Combination Anticaking Agents

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#### Non-flavored

- ⊕ 200-102, “No Dust” White Anticaking Agent
- ⊕ 200-202, “No Dust” Colored Anticaking Agent
- ⊕ 200-102A, “Oxy-Out” White Anticaking Agent
- ⊕ 200-202A, “Oxy-Out” Colored Anticaking Agent

## Corn & Cellulose Combination Anticaking Agents

### *Non-flavored*

- ⊗ 200-101, "No Dust" White Anticaking Agent
- ⊗ 200-201, "No Dust" Colored Anticaking Agent
- ⊗ 200-101A, "Oxy-Out" White Anticaking Agent
- ⊗ 200-201A, "Oxy-Out" Colored Anticaking Agent

### *Flavored*

- ⊗ 200-401, "No Dust" Cheddar Flavored Anticaking Agent
- ⊗ 200-402, "No Dust" Cheddar Flavored Anticaking Agent, Colored
- ⊗ 200-403, "No Dust" Mozzarella Flavored Anticaking Agent
- ⊗ 200-404, "No Dust" Nacho Flavored Anticaking Agent, Colored
- ⊗ 200-405, "No Dust" Parmesan Flavored Anticaking Agent
- ⊗ 200-406, "No Dust" Romano Flavored Anticaking Agent
- ⊗ 200-407, "No Dust" Smoke Flavored Anticaking Agent

## Potato Starch & Cellulose Combination Anticaking Agents

### *Non-flavored*

- ⊗ 200-105, "Oxy-Out" White Anticaking Agent
- ⊗ 200-106, "Oxy-Out" Colored Anticaking Agent
- ⊗ 200-205, "No Dust" White Anticaking Agent
- ⊗ 200-206, "No Dust" Colored Anticaking Agent

### *Flavored*

- ⊗ 200-502, "No Dust," Cheddar Flavored Anticaking Agent
- ⊗ 200-503, "No Dust," Colored, Cheddar Flavored Anticaking Agent
- ⊗ 200-504, "No Dust," Mozzarella Flavored Anticaking Agent
- ⊗ 200-505, "No Dust," Colored, Nacho Flavored Anticaking Agent
- ⊗ 200-506, "No Dust," Parmesan Flavored Anticaking Agent
- ⊗ 200-507, "No Dust," Romano Flavored Anticaking Agent
- ⊗ 200-508, "No Dust," Smoke Flavored Anticaking Agent

IMAC has the capability of adding sorbate and/or propionate and/or natamycin combinations to a customer's specification. "No Dust" and "Oxy-Out" are registered trademarks of IMAC, Inc. Oxy-Out is the IMAC oxygen scavenging system.

## **E. Cheese Analogs – Industrial & Food Service**

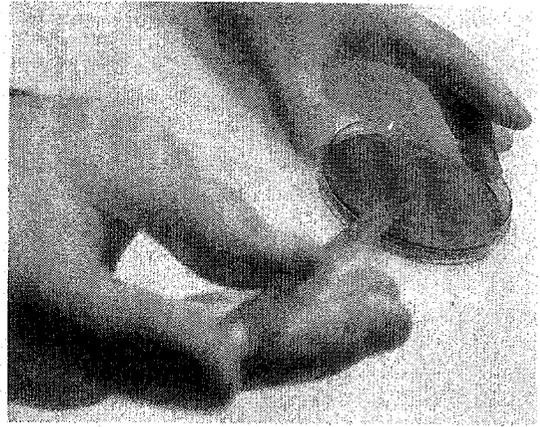
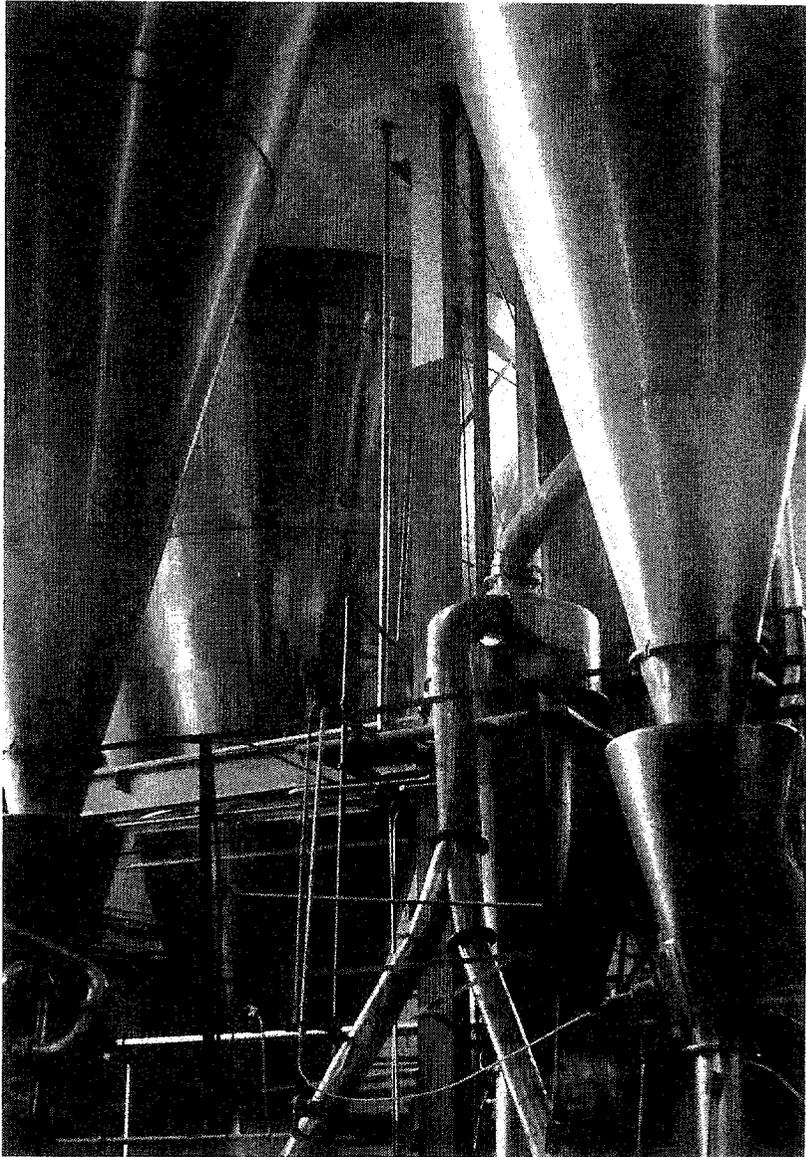
IMAC Cultured Cheese Extenders™ (U.S. Patent Pending) are meant to be blended with grated cheeses. Made with real cheese, live cheese cultures, lipolyzed cream and other wholesome ingredients. IMAC Cultured Extenders look like, smell like, taste like, and take on the characteristics of the cheeses with which they are blended.

- ⊗ 300-100, **Cultured Parm Extender** – to be blended with Parmesan cheese
- ⊗ 300-200, **Cultured Cotija Extender** – to be blended with Cotija cheeses
- ⊗ 300-300, **Cultured Romano Extender** – to be blended with Romano cheese
- ⊗ 300-400, **Cultured Queso Extender** – to be blended with Queso type cheeses
- ⊗ 300-500, **Cultured Parm/Romano Extender** – to be blended with Parmesan & Romano cheese combinations

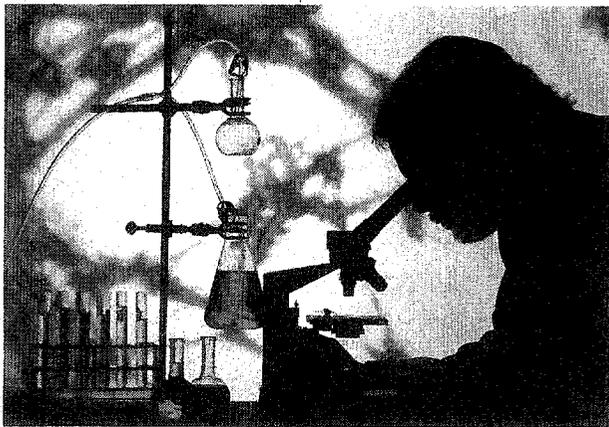
## **F. Co-Pack & Private Label**

IMAC, Inc. owns and operates ten manufacturing centers throughout the United States, with one million square feet of production and warehousing space. Services include spray drying, condensing, and evaporating; re-constitution, custom blending, research and development. We are highly adept at handling any kind of dairy product. We are recognized leaders in the production of soy beverage bases and soy powders.

- ⊗ 700-100 (Series) Dairy based customized manufacturing services
- ⊗ 700-150, IMAC "RCM" (reduced calcium milk)
- ⊗ 700-200, Low Heat, Extra Grade, Non-fat dried milk
- ⊗ 700-500 (Series) Soy based customized manufacturing services



*Detail of dairy processing machinery, IMAC Sabetha, Kansas production plant*



*We are not a company of machines, but of people who are passionate about what they do. Our focus is always on the customer and our pride is in our customer service.*

**Samples and Technical Information:** (800) 783-4615; Email: [mantha@askIMAC.com](mailto:mantha@askIMAC.com)

**Sales Department:** (303) 337-4028 ext. 112; Email: [info@askIMAC.com](mailto:info@askIMAC.com)

**Customer Service:** (303) 337-4028 ext. 101; Email: [peggyr@askIMAC.com](mailto:peggyr@askIMAC.com)

**Website:** [www.askIMAC.com](http://www.askIMAC.com)

**IMAC, Inc.**

1250 S. Parker Rd., Suite 203 • Denver, Colorado 80231-2178 • Tel: 303.337.4028 • Fax: 303.337.5140 • [www.askIMAC.com](http://www.askIMAC.com)

# Parle italiano?

Unfortunately, we can't. But we can speak  
Mozzarella, Parmesan, Ricotta, Provolone, Asiago,  
and a whole lot more.

In fact, for more than 20 years, IMAC has been the leader  
in supplying the world's finest ingredients for Italian cheese.  
Whether you need cultures, primary or secondary starters,  
anti-caking agents, cultured cheese extenders, flavor  
starter powder or technical services, we're here for you.

**We're IMAC.**

*Parliamo la sua lingua.*  
We speak your language.



## **International Media And Cultures**

1250 S. Parker Rd., Suite 203  
Denver, Colorado 80231-2178  
Toll Free: (800) 783-4615  
Email: [info@askIMAC.com](mailto:info@askIMAC.com)  
Website: [www.askIMAC.com](http://www.askIMAC.com)

# ¿Queso? Si!

IMAC is a leading supplier of cultures, media and other fine ingredients for Spanish-style cheeses and Spanish-style cultured dairy products.

We pride ourselves on offering quality solutions to those manufacturers seeking to make the highest quality products.

That's a pretty good strategy no matter what language you speak.

**We're IMAC.**

*Hablamos su Idioma.*

We speak your language.



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# Got Shredding Problems on Your Plate?

## We've Got Your Anticaking (Code) Number!

IMAC was the first company to receive a patent for utilizing rice, corn or potato in conjunction with cellulose to produce superior anticaking agents. We're manufacturers, not distributors or brokers. We make all our own products and can insure the highest quality, best pricing and unmatched customer service.

### Anticaking Agents (For Shredded Cheese and Grated Cheese)

#### Cellulose Based Anticaking Agents *Non-flavored*

- # 200-203, "No Dust" White Anticaking Agent
- # 200-204, "No Dust" Colored Anticaking Agent
- # 200-103, "Oxy-Out" White Anticaking Agent
- # 200-104, "Oxy-Out" Colored Anticaking Agent

#### *Flavored*

- # 200-301, "No Dust" Cheddar Flavored Anticaking Agent
- # 200-302, "No Dust" Cheddar Flavored Anticaking Agent, Colored
- # 200-303, "No Dust" Mozzarella Flavored Anticaking Agent
- # 200-304, "No Dust" Nacho Flavored Anticaking Agent, Colored
- # 200-305, "No Dust" Parmesan Flavored Anticaking Agent
- # 200-306, "No Dust" Romano Flavored Anticaking Agent
- # 200-307, "No Dust" Smoke Flavored Anticaking Agent

#### Corn & Cellulose Combination Anticaking Agents *Non-flavored*

- # 200-101, "No Dust" White Anticaking Agent
- # 200-201, "No Dust" Colored Anticaking Agent
- # 200-101A, "Oxy-Out" White Anticaking Agent
- # 200-201A, "Oxy-Out" Colored Anticaking Agent

#### *Flavored*

- # 200-401, "No Dust" Cheddar Flavored Anticaking Agent
- # 200-402, "No Dust" Cheddar Flavored Anticaking Agent, Colored
- # 200-403, "No Dust" Mozzarella Flavored Anticaking Agent
- # 200-404, "No Dust" Nacho Flavored Anticaking Agent, Colored
- # 200-405, "No Dust" Parmesan Flavored Anticaking Agent
- # 200-406, "No Dust" Romano Flavored Anticaking Agent
- # 200-407, "No Dust" Smoke Flavored Anticaking Agent

#### Potato Starch & Cellulose Combination Anticaking Agents *Non-flavored*

- # 200-105, "Oxy-Out" White Anticaking Agent
- # 200-106, "Oxy-Out" Colored Anticaking Agent
- # 200-205, "No Dust" White Anticaking Agent
- # 200-206, "No Dust" Colored Anticaking Agent

#### *Flavored*

- # 200-502, "No Dust," Cheddar Flavored Anticaking Agent
- # 200-503, "No Dust," Colored, Cheddar Flavored Anticaking Agent
- # 200-504, "No Dust," Mozzarella Flavored Anticaking Agent
- # 200-505, "No Dust," Colored, Nacho Flavored Anticaking Agent
- # 200-506, "No Dust," Parmesan Flavored Anticaking Agent
- # 200-507, "No Dust," Romano Flavored Anticaking Agent
- # 200-508, "No Dust," Smoke Flavored Anticaking Agent

#### Rice & Cellulose Combination Anticaking Agents *Non-flavored*

- # 200-102, "No Dust" White Anticaking Agent
- # 200-202, "No Dust" Colored Anticaking Agent
- # 200-102A, "Oxy-Out" White Anticaking Agent
- # 200-202A, "Oxy-Out" Colored Anticaking Agent

IMAC has the capability of adding sorbate and/or propionate and/or natamycin combinations to a customer's specification. "No Dust"™ and "Oxy-Out"™ are registered trademarks of IMAC, Inc. Oxy-Out is the IMAC oxygen scavenging system.

**Want a free sample?  
Have a production  
problem?  
Call us!  
We're IMAC.**

*We speak your language.*

**A World of Innovative Products for Dairy and Food Manufacturers, Food Service Operations and Retail**

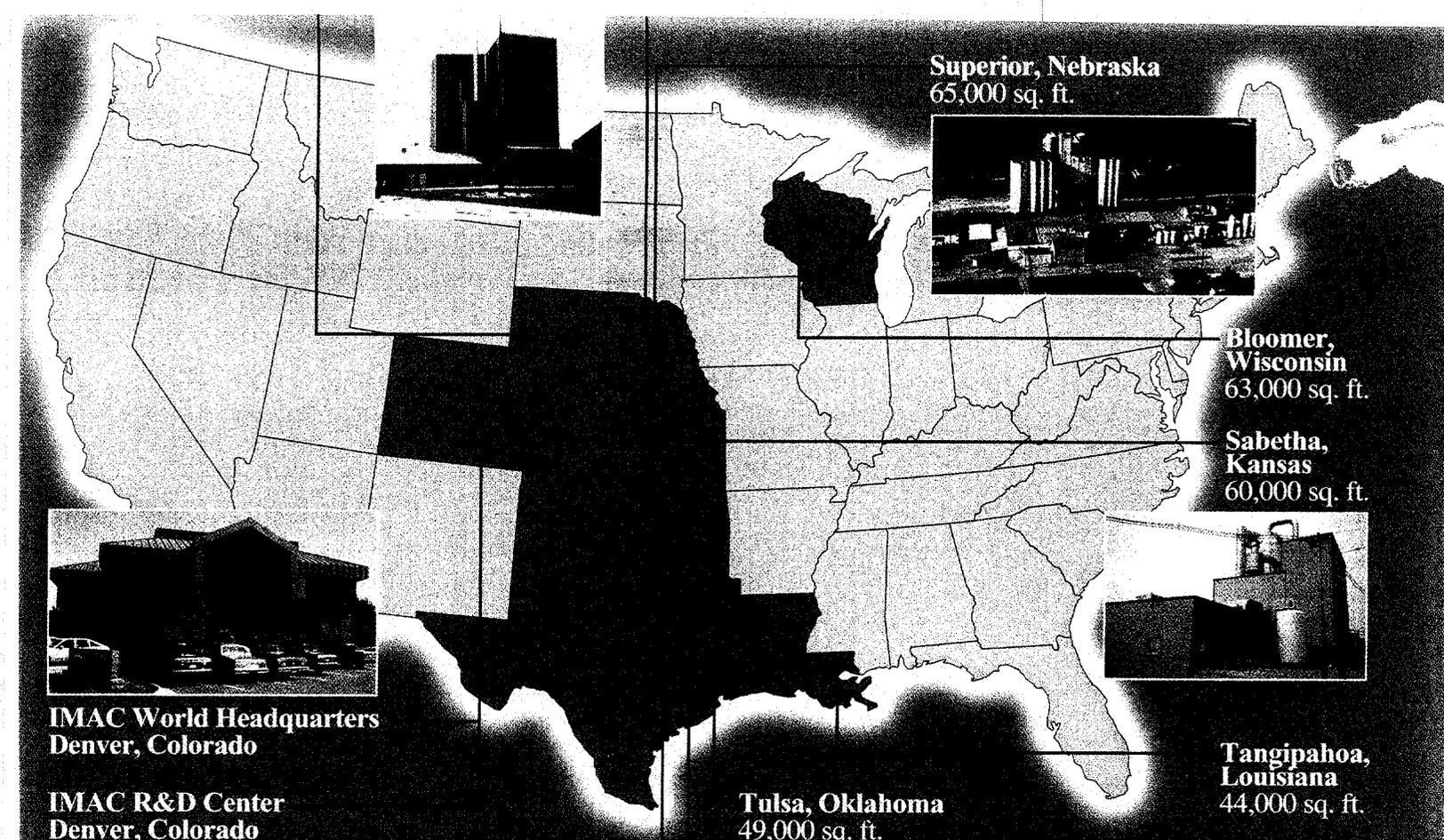


### International Media And Cultures

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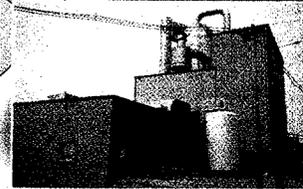


**Superior, Nebraska**  
65,000 sq. ft.



**Bloomer, Wisconsin**  
63,000 sq. ft.

**Sabetha, Kansas**  
60,000 sq. ft.



**IMAC World Headquarters**  
Denver, Colorado

**IMAC R&D Center**  
Denver, Colorado  
13,000 sq. ft.

**Tulsa, Oklahoma**  
49,000 sq. ft.

**Tangipahoa, Louisiana**  
44,000 sq. ft.

**Muenster, Texas**  
51,500 sq. ft.

**Oklahoma City, Oklahoma**  
51,000 sq. ft.



**Scotland**  
**Ireland**  
**England**  
**India**  
**Mexico**

**SALES & CUSTOMER SERVICE**

Toll-free: 866.282.4622  
Email: [info@askIMAC.com](mailto:info@askIMAC.com)

**WORLD HEADQUARTERS**

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**TECHNICAL SERVICES**

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