

# Short n' Sweet



Newsletter  
October 2020

## Vacuum Belt Drying Capabilities



As part of a \$15 million investment in a state-of-the-art drying plant in Dayton, OH, MPC incorporated a 58-foot-long, high-tech vacuum belt dryer.

MPC chose a belt dryer over a spray dryer because of its superior ability to produce free-flowing particulates of viscous sugar syrups, as well as retain flavor, aroma and color. Since belt drying operates by reducing the pressure in its chamber, moisture is evaporated from the product at far lower temperatures. This eliminates oxidation and prevents damage to critical functionalities of the original syrup.

Belt drying utilizes a gentler process that protects unique-to-product characteristics not found in other sweeteners, including antioxidants, essential amino acids, minerals and vitamins. It also helps avoid burnt notes or other off-flavors and aromas typical with spray drying, and better controls the maillard reaction for a more consistent product color.

It produces a powder that is highly soluble in cold liquids, making it preferable for malt beverages. The enhanced technology allows MPC to manufacture products such as honey, agave and molasses that are difficult or impossible to dry on a spray dryer without additives.

## Our Story



Did you know... Malt Products is a family-owned business founded in 1957 and located in Saddle Brook, NJ. Ron Targan started processing barley from local farmers into malt extract to supply local bagel shops and mom-and-pop bakeries.

In the decades since then, MPC has grown into an international company offering a full line of natural, nutritious sweeteners.

Ron's daughter, Amy, assumed the company presidency in 2004 and built upon her dad's legacy. MPC has flourished under her leadership and now has over 200 employees split between its HQ in NJ and its state-of-the-art production facility in OH.

Our success is built on sustained relationships and impeccable quality. We apply a people-first philosophy to benefit customers with tailored product offerings and the ability to move nimbly to achieve business objectives.

When it comes to suppliers, bigger isn't always better.

## MPC Sweetener Solutions



### Conventional, Non-GMO, Organic Sweeteners

Custom Solutions for Food, Beverage, Nutritional, and Bio Fermentation Applications Custom Blends, Largest Domestic Syrup Manufacturing & World Class Customer & Technical Services

## Sweeteners with Substance



There's a smarter way to sweeten your baked goods and confectionery products this holiday. Ask about our recipes for oatmeal cookies, sourdough bread, non-GMO marshmallow crème and nut butter. We can help with formulations!

Whatever the application, our highly skilled food technologists and sensory experts can help create the best natural sweetener solution for your specific product needs.

## Company News



Malt Products Corporation reveals increased demand for vegan ice cream sweeteners – [confectioneryproduction.com](#)

[Click Here](#)



International Molasses says quarantine, at-home meals increased sales of CaneRite™ molasses – [Nutritional Outlook](#)

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