



WHAT WE DO!

OUR PRODUCTS &
SERVICES



The Honeyville Story

In the late 1930's, Lowell Sherratt, Sr, worked in the food industry as a salesman in Southern California. Lowell had a knack for innovation and successfully modified milling equipment to meet the need of his growing customer base. Lowell was also influential in his community, always willing to lend a hand to those in need.

After the attacks on Pearl Harbor in December 1941, Earl Warren (California Attorney General and future US Supreme Court Justice) asked Lowell to sponsor the move inland of several Japanese American families. Lowell immediately agreed and arranged to help these families move to Utah, saving them from the severity of the camps in California.

On one of these trips to Utah, Lowell discovered an old grain mill for sale. He purchased the mill and moved his young family to Honeyville, Utah where he fine-tuned his craft as a miller and a processor of Specialty grains. In 1951, Lowell founded Honeyville Grain, Inc and the site of the original Honeyville mill is still active today, along with our dedication to innovation and our community.



Honeyville

Historical Milestones



1951
Milling
Operations



1960-1970's
Wholesale
Ingredients



1970-1980
Latin
Products



1990's
Blending
Operations



2000-Present
Co-Manufacturing
Private Label



Company Highlights

70

years in business
Founded in 1951

400+

employees

3

Plants/DCs
Full U.S. Coverage

500K+

Square Feet
Manufacturing/ Warehousing

33

Production Lines
Across 3 Plants



Honeyville, UT - Mill



Ogden, UT - Plant



Rancho Cucamonga, CA - Plant



Chandler, AZ - Distribution Center

31

Dedicated Fleet of
Tractor/ Trailers

450+

Million Pounds
Processed Per Year

500+

Million Units
Manufactured Per Year

7

Technical
Certifications

50+

Commercializations
in the past 12 months



Specialty Grain Mill
Extensive Wholesale Ingredient & Commodity Business
Rail Access in CA & UT

Company Locations



Rancho Cucamonga, CA - Plant



Chandler, AZ - Distribution Center



Expanding East by 2024



Honeyville, UT - Mill



Ogden, UT - Plant



Honeyville's Culture

Purpose Statement

From conception to consumption, bringing great food to life, for generations to enjoy.

Mission Statement

To provide safe, quality food products and innovative solutions through empowered team members, creating value for our customers.

Our Values

Integrity – We maintain the highest ethical standards, honoring our commitments and being honest in all we do.

Empowerment – We recognize that our people are the source for our success. We seek to enable every team member to make a positive personal impact, while being accountable for their behaviors and the results they deliver to our communities, customers, and shareholders.



Learning – We desire knowledge and understanding that can be used to continuously improve each individual, the team and the business.

Collaboration – We build inclusive teams that leverage our collective experience and expertise to find better solutions for our customers.

Service-Oriented – We recognize our opportunity and responsibility to give back to our customers, team members and our community. We strive to be proactive in finding ways to continually serve.

Respect – We acknowledge and respect differences in each other. We provide a supportive environment in which all individuals are valued. We encourage engagement and open communication.



Honeyville



Distribution

Honeyville provides customers a reliable and trusted source as they seek out ingredients and other products.

1 Specialty Grain Milling

Cleaning, Sorting, Whole Grain
Flour, Multi-Grain Blends,
& More



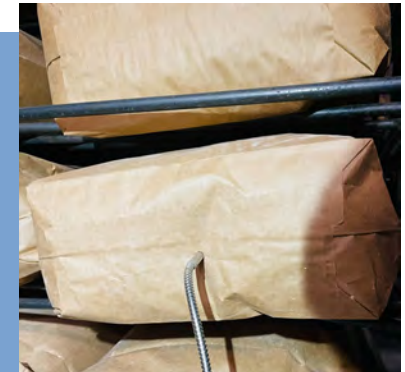
2 Wholesale Products

Flour, Mixes, Bakery
Ingredients,
Tortilla Ingredients, &
Packaging



3 Heat Treatment

5-Log Pathogen Reduction



Specialty Grain Milling

For decades our whole-grain mill located in Honeyville, UT has been servicing the food industry with pride and passion for our work. Our company philosophy took root in a picturesque valley in northern Utah. Every milling technology and service we offer originated with a customer who had a specific need. Our ability to be flexible and provide specialty grains has proven to be a value-added solution to our customers.

Our diversification allows us to offer:

- Whole grains
- (RTE) Flaked grains
- Cracked grains
- Multi-grain mixes
- Whole-grain flours
- Pearled & hulled grains
- Soy meal processing

"The Honeyville team exhibits the highest level of service and professionalism throughout their organization. They are industry leaders across many product categories with exceptional customer service and consistent high-quality ingredients."

- Honeyville Milling Customer



Milled Products

Products We Produce:

Oat Products

Wheat Products

Multi-Grain Products

Ancient & Specialty Grain Products

Organic Products

Possible End Uses:



Wholesale Products

Don't settle for anything less than the best ingredients for your bakery, restaurant, or food manufacturing business. Choose Honeyville and get access to a huge selection of ingredients, from organic and natural to specialty and custom. You'll find everything you need to make your baked goods delicious and unique, such as flour, sugar, baking soda, dough conditioners, and enhancers.

No matter how much you need, we'll deliver it to you fast and at a great price. We work with only the top suppliers in the industry to ensure quality and variety. Honeyville is the ultimate solution for all your baking needs!

"Honeyville has had reliable customer service. I can always depend on them to find what I need."

- Honeyville Wholesale Customer

A Sample of our Offerings:

- **Flour**
- **Mixes**
- **Corn**
- **Preservatives**
- **Oil Products**
- **Bakery Ingredients**
- **Packaging**



Flour

Product Name	Flour Type		Protein
XL High Gluten	Premium High Gluten	Bleached	13.8 - 14.2 %
HGI High Gluten	Medium High Gluten	Bleached	13.3 - 13.7 %
Imperial High Gluten	Medium High Gluten	Unbleached	13.3 - 13.7 %
Empire Patent	Strong Spring Patent	Bleached	13.0 - 13.3 %
Beehive Patent	Strong Spring Patent	Unbleached	13.0 - 13.3 %
Summit	Spring Patent	Bleached	12.3 - 12.9 %
Alta	Spring Patent	Unbleached	12.3 - 12.9 %
Fantastic	Bread	Bleached	11.5 - 12.2 %
California Best	Bread	Unbleached	11.5 - 12.2 %
La Suprema Tortilla	Bread	Bleached	11.5 - 12.2 %
All Purpose	All Purpose	Bleached	10.0 - 11.5 %
All Purpose	All Purpose	Unbleached	10.0 - 11.5 %
Swiss Pastry	Pastry	Bleached	8.5 - 9.5 %
Pie/Cookie	Pastry	Unbleached	8.5 - 9.5 %
Sno-King Cake	Cake	Bleached	7 - 8.5 %
Mtn. Mills Whole Wheat	Whole Wheat	Wheat	14 %+



Possible End Uses:



Tortilla Ingredients

Ingredients We Produce:

White & Wheat Flour Options

Corn Flour Options

Oils & Shortenings

Preservatives

Other Needed Ingredients



Possible End Uses:



Bakery Items

Oil Products

(Soybean, Canola, Shortening, Margarine, & Lard)

Sugar Items

(Granulated, Brown, Powdered, Baker's, Cane, & Corn Sugar Liquid)

Bakery Supplies

(Dry Yeast, Baker's Salt, Dry Eggs, Baking Powder/Soda, Dough Conditioners, & Liquid Colors)

Fillings, Toppers, Icings, & Glazes

(Fruit Fillings, Cream Fillings, Toppers, Icings, Flavors, & Glazes)

Packaging Supplies

(Pan Liners, Pick-Up Tissue, Cake Pads, Cake Circles, Boxes, Cake Boxes, Poly Bags, Portion Cups, Vinyl Gloves, & Deli Containers)



Possible End Uses:



Honeyville



RACKING
SYSTEM

Heat Treatment

Honeyville's TempSURE® Heat Treatment system is a proprietary process that uses closely monitored heat to act as a kill step to reduce or eliminate the level of bacteria for products that carry high levels of pathogens. Our all-natural process is a micro-reduction system that mitigates food safety risks.

Why choose TempSURE® ?

HEAT TREATMENT

- Certified to handle Organic Products
- Product remains in its original packaging*
- Ideal for Ready-to-Eat (RTE) ingredients
- Tolling Services available

"Honeyville's TempSURE heat-treatment process is helping our consumers stay healthy and safe from the risk of high-micro products. I highly recommend this method to any producer searching for a way to reduce unsafe levels of bacteria in dry food ingredients."

- Honeyville TempSURE Customer



What is the Heat Treatment Process?

PLACED ON RACKS



The product to be Heat Treated are placed on racks.

The product is kept in a sealed bag and remains in the bag throughout the entire process.

Bags with glue seals are taped prior to heat-treatment (heat treatment process re-activates the glue and bags open).

HEAT PENETRATION



Heat penetration is monitored using thermal temperature probes. This verifies even heat distribution in the product.

Assures achievement of target temperature & dwell time.

SAMPLES PULLED



A 100g composite sample is collected and sent to an accredited 3rd Party Lab for the Micro-CoA.

Once product has been sampled the bags are pulled off the heat-treatment racks and re-palletized by hand.

*ask us about custom sampling plans

LABELED & SEALED



Every bag is labeled with a sticker indicating that the product has been heat-treated.

The Q.A. Sample label is also placed over the opening where we extract the heat-treated product for testing.

These bags should not be considered damaged or compromised, nor returned.

HELD IN QUARANTINE



All heat-treated Lots are placed on hold or quarantined until the micro CoA is published by the lab.

The heat-treated product is released by our Q.A. team once we've received the lab results. A Honeyville CoA is created with the micro information.

Heat Treatment

What can you heat treat?



GRAINS



FLOUR



SPICES



POWDERS

Mix & Co-Manufacturing



Co-manufacturing services we offer:

- Dry Ingredient Mixing, Blending, & Packing
- Dry Ingredient Packing
- Custom Grain Milling
- Heat Treatment
- Material Sourcing
- Outsourced Supply Chain (Logistics, Fulfillment, Supply Planning)
- In-House R&D Services (including formulation & nutritional analysis)

"It has been an absolute pleasure to work with the entire Honeyville team. From our first interaction and steps through their door, the Honeyville team was so warm, welcoming, and knowledgeable."

- Honeyville Mix/ Co-Man Customer



Mixes & Ingredients



DRINKS

Cappuccinos, Blended Coffees, Teas, Smoothies, Hot Cocoa, Sugar Free, Lemonade, Iced Tea, Cider, Powder, Milk, Health Drinks, Ethnic Drinks, & Protein Shakes



SIDE DISHES

Dinner Meals (Dry Blend w/USDA certified FD Meats), Dry Soups (Dry Blend), & Side Dishes (Dry Blend)



BAKING

Pizza Crust, Corn Breads, Quick Breads, Ethnic Breads, Fish Fry Coating, Chicken Bake Coating, Pie Crusts, & Rolls



BREAKFAST

Pancakes, Buttermilk Biscuit, Scone, Cinnamon Bun, Granola, Oatmeal, Farina, Grits, & Multi-Grain Hot Cereal



DESSERT

Raised Donut, Cake Donut, Churro, Cookies, Waffle Cone Mix, Cake Mixes, Muffin Mixes, Brownies, Macaroon Cookie, Bars, Oatmeal Crisp Topping, Ice Cream Machine Mix, Ethnic Pastries, Gelatin, Puddings, & Toppings



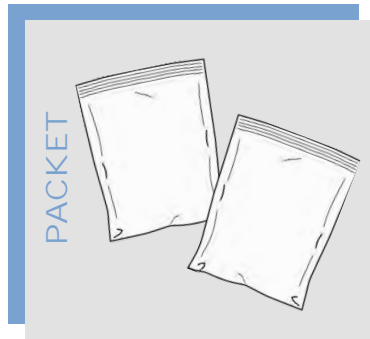
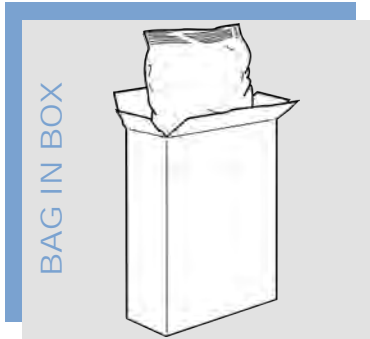
INGREDIENTS

Flours, Meals, Whole Grains, Processed Grains, Flavors, Sweeteners, Starches, Spices, Protein, etc.

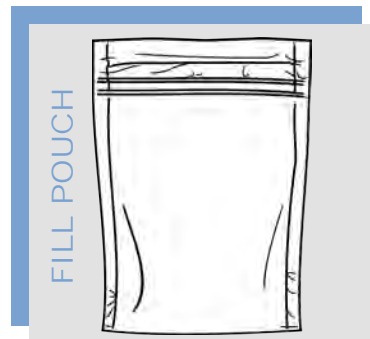
Packaging Formats

Primary Formats

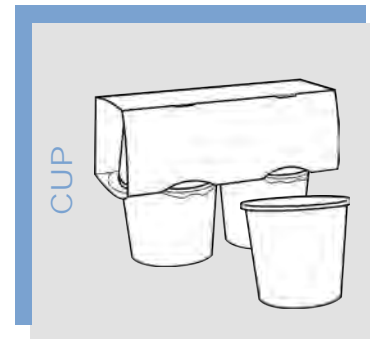
1. Vertical



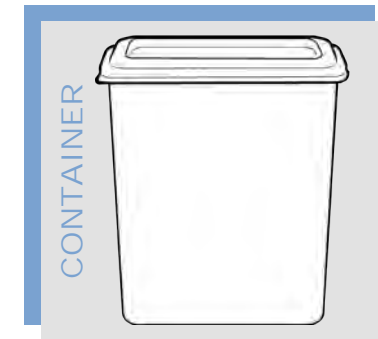
2. Horizontal



3. Cupping



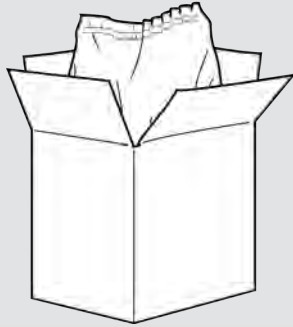
4. Rigid Containers



Packaging Formats

Bulk Formats

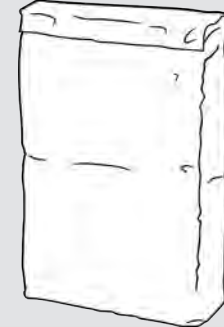
BULK BIB



SUPER SACK



PINCH BOTTOM



Customer Base



Quality Certifications & Testing

At Honeyville, we adhere to the highest standards of quality and safety in both products and operations. Everything we make meets or exceeds industry standards. Nothing happens at our SQF certified Facilities without quality oversight and testing. We check products at every stage of the manufacturing and packaging process to ensure they meet your brand standards in every way. We utilize both our in-house and 3rd party to guarantee your product's quality.

CERTIFICATIONS:



In-house testing capabilities include:

- Bake/Prep
- Bostwick
- Brix
- Color
- Draw Streak
- Gluten
- Jet Sieve
- Other Allergen
- Pesticide
- pH
- Ro-Tap Granulation
- Salt
- Sensory/Organoleptic
- Thickness
- Total Moisture
- Vacuum Chamber Seal Check

Redzone Plant of the Year Award Winners 2021

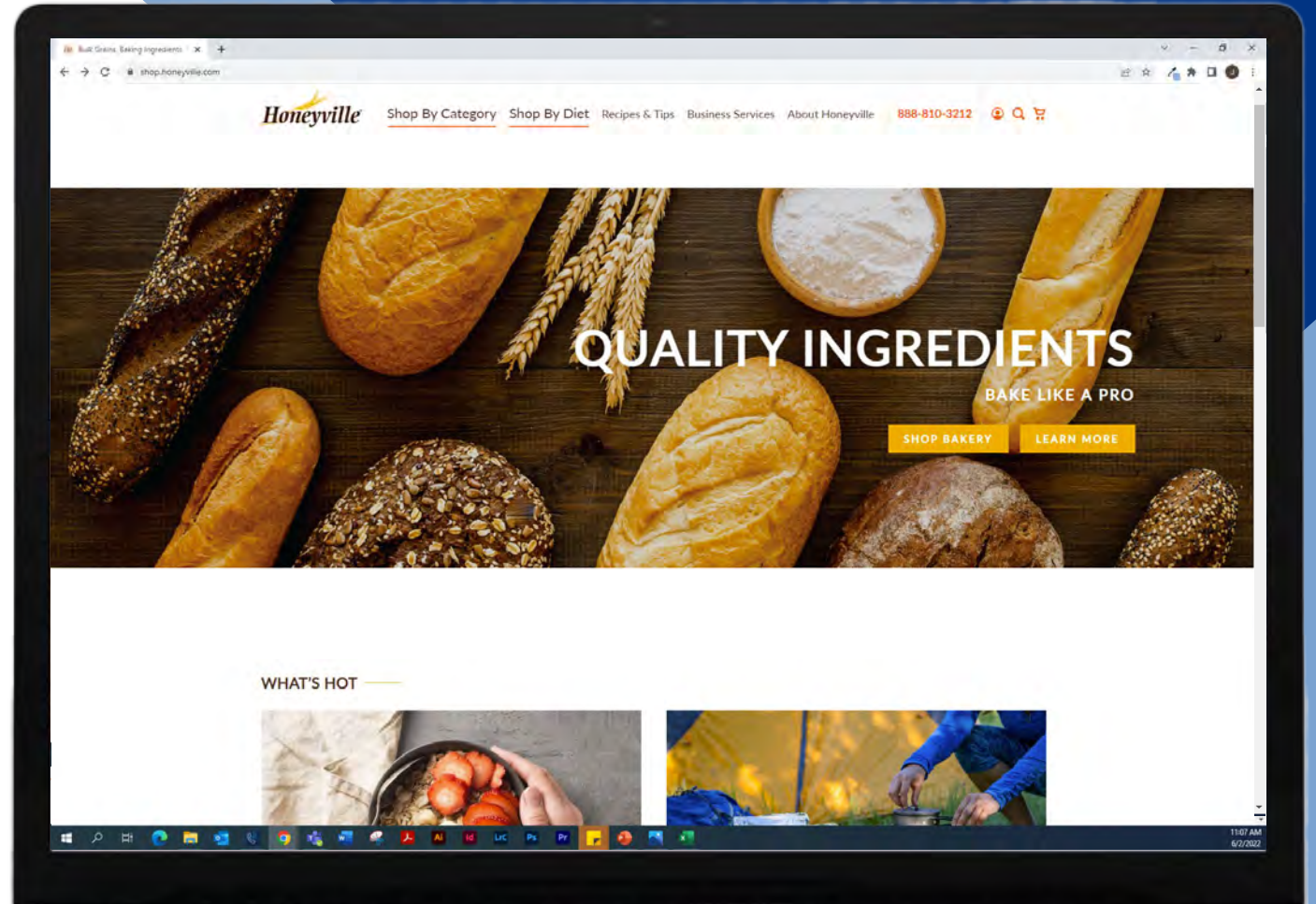




E-Commerce

We strive to offer excellent quality foods at competitive prices to all our customers no matter what your volume requirement is.

Honeyville's diverse line of products includes freeze dried and dehydrated foods, whole grains, flours, baking ingredients, hearty foods, corn products, and much more.



Honeyville[®]

Thank You!

Do you have any
questions?

