

The Story of Honeyville

Doing business the way it should be. That's the essence of the Honeyville Way.

Rising to the challenge of consistently prioritizing our customers is a responsibility only a select few can manage. At Honeyville, it's a given.

Our founder Lowell Sherratt Sr. understood that taking care of people was paramount, a principle he lived by without compromise. During World War II, he uprooted his life as a citrus salesman and moved his wife and three children from California to Utah to help Japanese American families seek safety and move inland from the internment camps on the West coast. It's here he would purchase a mill to crack grain for a feed company and build the Honeyville legacy.

Decades later, Honeyville remains steadfast in upholding this selfless philosophy.

We've earned a reputation as a leading food manufacturer and ingredient distributor by consistently operating at an extraordinary level. Combining our expansive line of products and services with an unwavering commitment to excellence, we ensure that every task is executed with precision. And we do it with enthusiasm, finding fulfillment by elevating our customers to new heights.

At Honeyville, "we're here to help," isn't just a slogan, it's the guiding principle we live by every day. Going above and beyond to defy expectations is our goal. Dependability is our standard. And delivering quality products is our top priority.

When faced with challenges, we roll up our sleeves and get to work. Because our willingness to serve and our idealistic spirit is what fuels the creative solutions and innovation that continually amaze.



Then & Now



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

Dedicated Fleet of Tractor/ Trailers

450+
Million Pounds
Processed Per Year

500+

Million Units
Manufactured Per Year

Technical
Certifications

Commercializations in the past 12 months



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





DISTRIBUTION

WHOLEGRAIN SPECIALTY MILLING

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

MANUFACTURING

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

HEAT TREATMENT

5-Log Pathogen Reduction

CO-MAN & PRIVATE LABEL

SOURCING

Material Sourcing, Supply Chain, Logistics, Fulfillment, Supply Planning

FORMULATION

In-House R&D Services, Formulation, & Nutritional Analysis

BLENDING

Dry Ingredient Mixing & Blending

PACKING

Dry Ingredient Packing



Distribution

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

Specialty
Grain Milling

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



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

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Milled Products



Products We Produce:

Oat Products

Wheat Products

Multi-Grain Products

Ancient & Specialty Grain Products

Organic Products

Additional Products





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!

Our Offerings:

- Flour
- Mixes
- Corn

- Preservatives
- Oil Products
- Packaging

Bakery Ingredients

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

- Honeyville Wholesale Customer





Flour Offerings

Hone	yville Branded F	lours	Protein
	XL High Gluten Flour	Bl.	13.8 - 14.2%
50 +	Imperial High Gluten Flour	Bl.	13.3 - 13.7%
ing ea	HGI High Gluten Flour	Unbl.	13.3 - 13.7%
Spring Wheat	Empire Patent Flour	Bl.	13.0 - 13.3%
0) >	Beehive Patent Flour	Unbl.	13.0 - 13.3%
	Challenger Flour*	Unbl.	13.0 - 13.3%
	Summit Artisan Flour	Bl.	12.0 - 12.3%
þ	Alta Artisan Flour	Unbl.	12.0 - 12.3%
	Fantastic Bread Flour	Bl.	11.5 - 11.8%
Hard Red Wheat	Cal-Best Bread Flour	Unbl.	11.5 - 11.8%
ard Nh	Golden Loaf Bread Flour*	Unbl.	11.5 - 11.8%
Ĭ 1	All Purpose Flour	Bl.	11.5 - 11.8%
	All Purpose Flour	Unbl.	11.5 - 11.8%
	La Suprema Tortilla Flour	Bl.	11.5 - 11.8%
Soft Vheat	Swiss Pastry Flour	Bl.	8.5 - 9.5%
	Pie/Cookie Pastry Flour	Unbl.	8.5 - 9.5%
\(\rightarrow\)	Sno-King Cake Flour	Bl.	8.0 - 8.5%
	* No Ascorbic Acid		



Specialty Flours	
Whole Wheat Flours	
Whole Wheat Pastry Flour	
Whole Grain Flours	
Oat Flour	
Rice Flour	
**Ask about Gluten Free & Organic Options	



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 %+











Tortilla Ingredients

Honeyville[®]

Ingredients We Produce:

White & Wheat Flour Options

Corn Flour Options

Oils & Shortenings

Preservatives

Other Needed Ingredients



Tortilla Ingredients



Honeyville[®]

Tortilla Products

White & Wheat Flour Options

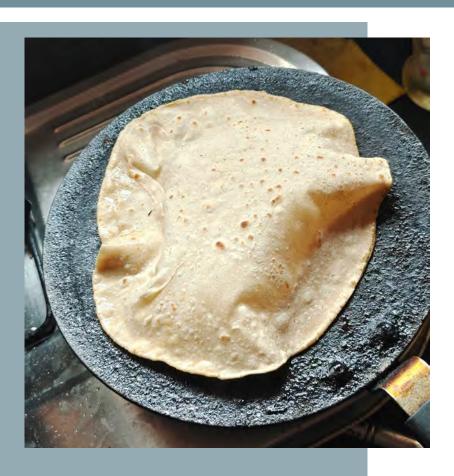
Corn Flour Options

Oils & Shortenings

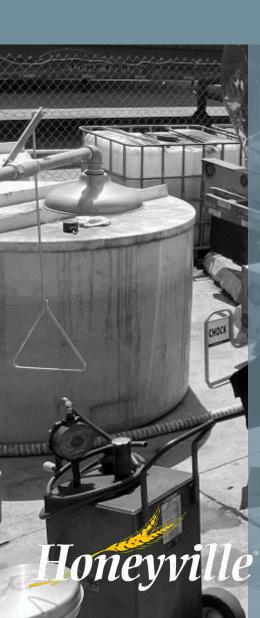
Preservatives

Other Needed Ingredients





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)





Toppings, Sweeteners, & Oil Products

Sugar Items
Granulated Sugar
Granulated Sugar (Extra Fine)
Cane Sugar
Powdered Sugar
Brown Sugar
Corn Syrup

Oil Products	
Soybean Oil (Tote or Jug)	
Canola Oil (Tote or Jug)	
All Purpose Shortening (50 lbs)	
Palm Shortening	
I.E. 0-Trans Fat Shortening (50 lbs)	
Baker's Roll'in Margarine (50 lbs)	
0-Trans Fat Margarine (50 lbs)	
Lard	
**Ask about Organic & Non GMO Oils	



Dessert Toppings & Fillings		
Fruit Fillings	Creme Fillings	
Apple (Cubed, Sliced)	Bavarian Creme	
Strawberry (Sliced, All Purpose)	Cream Cheese	
Cherry (All Purpose)	Chocolate Creme	
Blueberry (All Purpose)	lcings	
Raspberry (All Purpose)	Fudge Icing	
Apricot (All Purpose)	Maple Icing	
Lemon (All Purpose, Twist)	White Icing	
Pineapple (All Purpose)	Donut Glaze	
**Request Complete Product List of Dessert Toppings & Fillings		









Mixes



Premium Baking Mixes
Cake Mixes
Cream Cake
Yellow Cake
White Cake
Devil's Food Cake
Donut Mixes
Old Fashion Donut
Raised Donut Cake
Cake Donut
Bread Mixes
Sourdough Base
13-Grain Bread
Brownie Mix
Danish Mix
Churro Mix







Baking & Packaging Supplies

Bakery Supplies		
Dry Yeast	Coconut	
Dough Conditioners	Macaroon Coconut	
Bakers Salt	Sweet Flake Coconut	
Baking Powder	Fancy Shred	
Baking Soda	Raisins	
Eggs	Candy Bits	
Egg White Powder	Oats	
Whole Dry Eggs	Liquid Colors	
Starches	Corn Meal Items	
Cocoa Powder	Honey	

Food Service Iter	ms & Jan San
Can Liners	Paper Plates
Gloves	Foil
Paper Cups & Lids	To-Go Containers
Portion Cups	Steam Table Pans
Food Trays	Cutlery
Straws	Hinged Containers
Napkins	Paper Goods







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®?

- 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



PACKAGING FORMATS



BAG-IN-BOX (CARTON)



MOQ: 10,000 Pouches

Line Detail: 4 Production Lines

Capacity: 67 Million Pouches Per Year

Carton Material: Cardboard, Chipboard

Printing Options: Pre-Printed Cartons

Enclosures: Oxygen Pack Insert

Volumes: 4oz~5lb (Product Density

Determines Size)

Length: 3.25~7.5"

Width: 2~3.5"

Depth: 5~11.5"

Honeyville



PACKET (SACHET)

Format: Vertical

MOQ: 10,000 Pouches

Line Detail: 4 Production Lines

Capacity: 67 Million Pouches Per Year

Available Package Styles: Pillow Bag,

Gusseted Bag, & 3-Sided Seal

Film Options: Paper, Poly, Metalized Poly, or

Metalized Films

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Printing Options: Choose from a variety of ink

colors. Can run preprinted and

preprinted registered film.

Enclosures: Oxygen Pack Insert

Volumes: 1.2~8.8oz (35~250g)

Sizes: 3.5 x 5.25" and 4 x 5"



PILLOW BAG

Format: Vertical

MOQ: 10,000 Pouches

Line Detail: 4 Production Lines

Capacity: 100 Million Bags Per Year

Film Options: Paper, Poly, Metalized Poly, or

Metalized Films

Printing Options: Continuous or Registered Film

Enclosures: Oxygen Pack Insert

Volumes: 8oz~5lb

Sizes: In-House Tooling Sets for Multiple Options



HORIZONTAL FILL POUCH

nevville

Format: Horizontal

MOQ: 20,000 Pouches

Line Detail: 3 Production Lines

Capacity: 24 Million Large Pouches Per Year

8 Million Small Packets Per Year

Multidrop Capacity

Film Options: Paper, Poly, Metalized Poly, or Metalized

Films

Printing Options: Pre-Printed Cartons

Enclosures: Oxygen Pack Insert

Volumes: 5oz~5lb

Bag Width: 6~10.5"

Bag Height: 8.5~13"

Bag Gusset: 2.75~4"

Film Width: 20.25~29"



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CUPS

MOQ: Ogden, Utah

Line 4 – 375,000 Cups

Line 5 – 100,000 Cups

Rancho Cucamonga, California – 35,000 Cups

Line Detail: 3 Production Lines (Fully Automated, Pick & Place Robot)

Capacity: 157 Million Cups Per Year (Up to 4 Drops)

Material: Paper or Plastic Cups

Nitrogen Flush Capable

Venting Capability (3/16" gap on the seal head)

Lid Options: Roll Stock Membrane or Over Cap Lid

Overwrap Options: 2 or 4

Case Pack Options: 4, 8, 12, or 24-Pack

Small Size: 3.5" Width x 2.39" Height

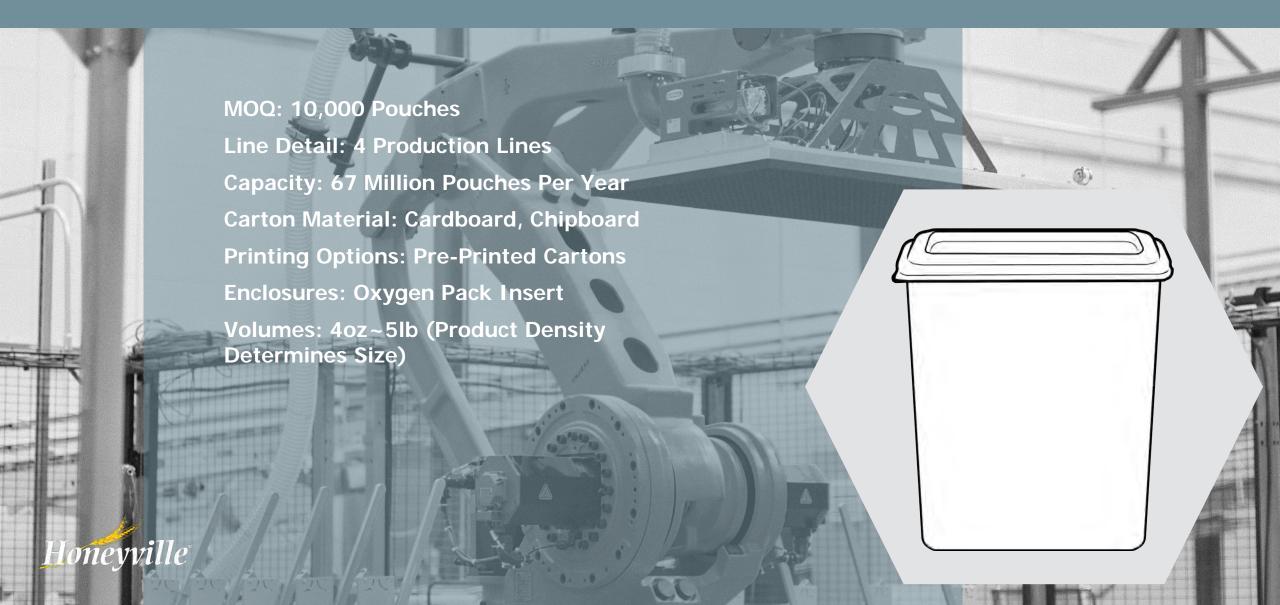
Medium Size: 3.5" Width x 3.25" Height

Large Size: 4" Width x 3" Height





RIGID CONTAINER



BULK FORMATS



Honeyville

PRODUCT OFFERINGS



BREAKFAST ESSENTIALS

Pancakes, Waffles, Buttermilk Biscuit, Scone, Cinnamon Bun



HOT CEREALS

Granola, Oatmeal, Farina, Grits, & Multi-Grain Hot Cereal



FOR BAKING

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



SIDE DISHES & SAUCE MIXES

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



DESSERTS

Raised Donut, Cake Donut, Churros, Cookies, Cakes, Muffins, Brownies, Macaroon Cookie, Bars, Oatmeal Crisp Topping, Ice Cream Mix, Pastries, Puddings, & Toppings



DRINK MIXES

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



SPECIALTY INGREDIENTS

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



PROTEIN ENRICHED

Protein Pancakes Protein Oatmeal Protein Pastas Breakfast Mixes Baking Mixes Protein Shakes Protein

BREAKFAST ESSENTIALS



HOT CEREALS



FOR BAKING

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

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SIDE DISHES & SAUCE MIXES



DESSERTS

• Donuts (Cake, Raised)

Churros

Cookies (Macaroon)

Cakes

Muffins

Brownies

Oatmeal Crisp Topping

Ice Cream Mix

Pastries

Puddings

Toppings

Bars



Honeyville

DRINK MIXES



SPECIALTY INGREDIENTS



PROTEIN ENRICHED



Honeyville*



























Hyvee. Orgain























































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

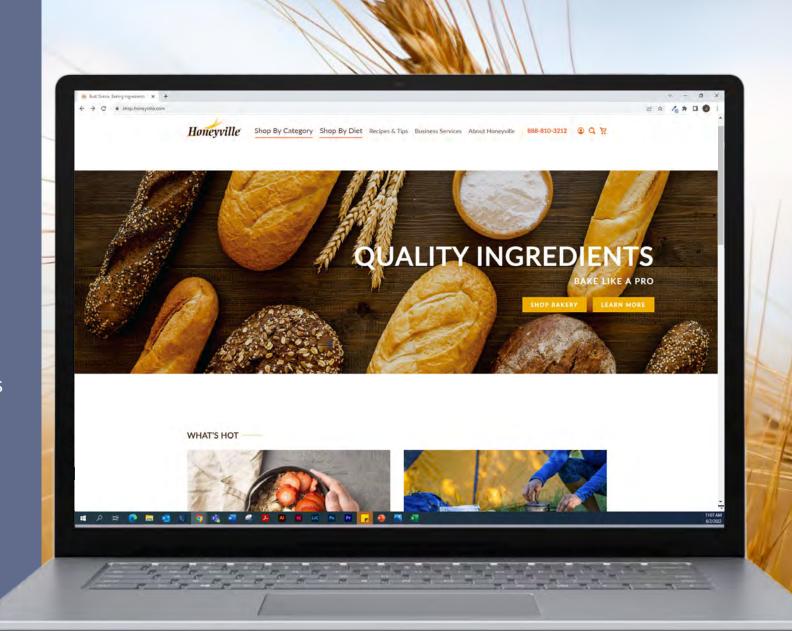
- Pesticide
- pH
- Ro-Tap Granulation
- Salt
- Sensory/Organoleptic
- Thickness
- Total Moisture
- Vacuum Chamber Seal Check



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.



THANK YOU!

