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Our **Capstone™ brand products** offer a wide range of ingredients for the food industry; including whole and skim milk alternatives, anti-caking agents, shredded cheeses, as well as ingredients for frozen desserts.

Main Street Ingredients offers manufacturers the state-of-the-art ingredient technologies they need to assure product integrity and quality, while containing costs and assuring optimized profitability. Relying on Capstone functional blends also helps food processors mitigate the high cost and price variability of key ingredients such as dairy and eggs.

Our Capstone ingredients are customized and formulated to meet specific applications. We work closely with our customers in designing cost- and performance-optimized ingredients to meet their needs. Supported by an energetic and talented technical group, our food scientists can assist our customers in almost all food processing formulation. Whether it is problem solving or product optimization using our R&D lab and pilot plant, we can be your essential ingredient.

The Capstone line is numbered by application, as follows:

- 1000 series – Dairy blends**
- 2000 series – Meat application blends (Binders)**
- 3000 series – Soups, sauces, and gravy applications**
- 4000 series – Anti-caking agents**
- 5000 series – Dessert solids blends**
- 6000 series – Export blends**
- 8000 series – Non-dairy creamers and cream powders**
- 9000 series – Complete mixes**

Capstone dairy-based ingredients will ensure manufacturers optimum, cost efficient and high quality formulations. For more information on our products, contact Sales and Customer Support at 800-359-2345, or visit our website at mainstreetingredients.com.