



## **FOR IMMEDIATE RELEASE**

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# **Wixon Adds Renee Santy, Food Scientist**

**ST. FRANCIS, Wis.** – Renee Santy has joined Wixon, a manufacturer of seasonings, flavors and technologies for the food and beverage industry, as Food Scientist in the company's Consumer Products Lab.

Santy is responsible for the creation of private label customers' requested new products, including dry packaged mixes and seasoning blends, and ensuring that specialty products meet claims that consumers are seeking, such as gluten-free, non-GMO, and clean label. She also brainstorms and develops new product concepts for customers.

Santy has more than seven years of experience specializing in research and development and product applications for a wide range of food categories. Prior to joining Wixon, she served as a Color Scientist at Chr. Hansen in Milwaukee and an Associate Food Scientist at Newly Weds Foods in Chicago.

“We are excited to have Renee's technical expertise and enthusiasm as she works with our consumer products clients, developing innovative, on-trend solutions that exceed their customers' expectations,” says Leda Strand, Wixon Vice President of Research & Development.

Santy earned a master of science degree in food chemistry and a bachelor of science degree in food science, both from the University of Wisconsin–Madison. She is currently a member of the Institute of Food Technologists (IFT) and resides in Menomonee Falls, Wisconsin.

For more than 100 years, Wixon has been a trusted provider of flavors, seasonings, and technologies for food and beverage manufacturers. With its scientific and culinary capabilities combined with a passion for service, Wixon drives innovation and solutions for its customers. Wixon focuses on its core areas of expertise: Industrial Ingredients, including Foodservice; Consumer Products; and Protein. Customers are encouraged to tap into a portfolio of services, including R&D, custom formulation development, turnkey solutions, and menu ideation. Wixon

ingredients are globally-sourced and go beyond FDA standards to ensure quality and cleanliness. The company also offers spice grinding, blending, and a complete line of package engineering options. Located in St. Francis, Wis., a suburb of Milwaukee, Wixon is GFSI Certified to FSSC 22000, ISO9001 Certified, and QAI Organic Certified. More information on Wixon or any of its products may be obtained at [www.wixon.com](http://www.wixon.com) or by calling (414) 769-3000.

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