



1899

Earl Whitley Stewart establishes the first of his Stewart-named food companies, which remain in business to this day. This represented the Stewart family's introduction to the baking and ingredient-supply manufacturing business.

1942

Sugar being the first food rationed during WWII, E.W. saw an opportunity and responded with a Sugar-Free French salad dressing marketed to grocers.

1945

Keith F. Stewart Sr. joined the company following his service in the War.

The World in 1943: Chicago style deep-dish pizza invented

The World in 1945: WWII ends

The World in 1946: Microwave oven is invented

The World in 1952: Duncan Hines brand cake mixes introduced

1954

Keith Sr. establishes Keith Stewart Fruit Products, Inc. The Depression-era difficulties endured by his father still fresh in his mind, Keith Sr. set out to provide ingredients to wholesale and industrial bakeries rather than retail.

1956

KSFP introduces a full line of fruit-based bakery fillings and toppings utilizing cross-linked modified starch, providing for superior sheer and bake-stability.

The World in 1957: Soviet Union launch Sputnik 1, the first satellite to orbit Earth.

1958

KSFP develops Mrs. Stewart's Jelly Base, the first retail market product for the company.



COMPANY HISTORY TIMELINE

The World in 1959: The Twilight Zone premieres on CBS
The World in 1963: First Beatles song aired in United States

1967

KSFP develops and copyrights Iso Honey.

The World in 1969: Neil Armstrong walks on the moon
The World in 1970's: Introduction of HFCS to the U.S.
The World in 1972: Watergate scandal

1973

Keith F. Stewart Jr. joins KSFP.

1975

The evolution of in-store baking into a distributor-based business compelled a redefining of the customer base.

1976

Manufacturing moves from Lake Street to Fulton Street where it remains to this day.
The World in 1977: Star Wars Episode IV: A New Hope released

1978

Co-developed Low Water Activity (aW) fillings for spotted cookie manufacturing and began development of yogurt-based fillings.

The world in 1981: MTV signs on

1980

Developed very effective Starch-Gum technologies for frozen, thaw-and-serve applications.

1982

Developed and produced first fillings for ready-to-eat cereal – Shredded Wheat co-extrusion.

1985

Formulated European-style fillings in collaboration with First Cabin to service Airline Industry.

The World in 1986: Space Shuttle Challenger accident occurs, grounding the nation's space program for 2.5 years



COMPANY HISTORY TIMELINE

1986

Developed and produced Orange, Carrot Cake and Cherry Cake concentrates.

1987

Developed varieties for swirl in hot cereals project, and William J. Braun, the eventual VP Operations, joined the company.

1988

Began development projects in non-fruit products including Cheese, Chocolate, Caramel as well as savory applications, including Low aW offerings. Also began micro-ingredient Dry Blending and Dry Blend packaging.

The World in 1988: Wrigley Field adds lights for night games

1989

Keith F. Stewart, Jr. purchased the balance of stock in the company, focusing on production, development and in-plant services for the highest functional product development. Also began Dry Blending as a co-packer for the largest cookie company in the world's number one SKU.

1990

Formulated breakfast syrups and dipping sauces for the largest fast food company in the world and the largest domestic food marketer.

1991

Began development and implementation of a comprehensive HACCP plan. Also developed and produced next generation Low aW fillings for ready-to-eat cereals and formulated a filling base for co-extruded pet food.

The World in 1991: Gulf War is waged in the Middle East

1992

Began pioneering aW-controlled fillings for longer shelf-life danish, pastries and donuts in both fresh and freeze, thaw and serve applications. Also blended hummus for retail in Salsa, Cajun and Lemon Garlic varieties.

1993

First fully-integrated HACCP program was completed. With the emergence of premium, specialty "Natural" grocery companies, KSFP formulated Sugar-Free All-Natural pie fillings and fruit-based fat replacements.

1994

Produced Orange and other Concentrates for salad dressings and developed co-branded offerings in cookie and cracker applications for nationally-recognized retail brands using industrial ingredients.

The World in 1994: North American Free Trade Agreement goes into effect

1995

First innovative work in Natural fillings for Bar Cookies using Unmodified, Natural Starches, partially-refined Sugars and other Natural ingredients. Also produced Sugar-Free Grape jelly for a major national brand to address the meager range of product offerings for Diabetic consumers.

1996

Began producing fortified bar cookie fillings.

1997

Formulated and produced Margarine inclusions with fruit for Spread applications.

The World in 1997: The Hale-Bopp comet swings past the sun for the first time in 4,200 years and is visible to the naked eye

1998

Began supplying infant and toddler ingredient systems to category leader.

1999

Provided Ultra Low aW formulations for confectionery applications as the Stewart family celebrated 100 years in the Food Industry.

2003

Began producing Allergen and Nut-Free varieties, as well as premium variegates and toppings for cheesecakes and other foodservice desert items.

2004

Developed and produced Shelf-Stable, Bloom-Free Ganache products. KSFP celebrates 50 years and Keith F. Stewart III joined the company, eventually transitioning into Quality Control/Quality Assurance.

The World in 2004: The Mars Exploration Rover (MER) Mission successfully reached the surface of Mars and sent detailed data and images of the landscape back to Earth

2005

Developed and produced Bake-Stable Caramel topping.



COMPANY HISTORY TIMELINE

The World in 2005: Hurricane Katrina devastates Louisiana, Mississippi and Alabama coastlines

2006

Developed No Sugar Added products for a major food service dessert manufacturer and began producing fillings for Health and Nutrition bars – Post-Bake application formulas for category leader. Produced cheese and fruit fillings for filled bagel application for the largest domestic food marketer.

2007

Ross C Stewart joined the company, eventually transitioning into Sales.

2008

Present: Continued development services and manufacturing for most category leaders utilizing these services.

2010

SIS rebranding