

U.S. FOODLINK

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GLUTEN-FREE AND MEATLESS DIETS Are Making the Food Industry Evolve How it Uses Ingredients

Dietary restrictions are playing a massive role in how food is produced in the U.S., and with good reason: 40% of Americans follow some kind of dietary rule or restriction, according to data from Statista.

However, the days of dry gluten-free breads and vegan cheese that bear little resemblance to actual cheddar are over. Manufacturers have found a number of ways to improve upon substitutes and alternatives, and now every consumer has access to great food options no matter what they eat.

Low- and no-carb diets are by far the most common dietary restriction, at 19% of U.S. consumers, according to Statista. The food industry's own development reflects the size of this potential market, and the global gluten-free products market is predicted to increase by approximately two-thirds between 2019 and 2026, according to a report by Facts & Factors.

The keto diet is a major driver of this trend – the share of food and drink launches with 'keto' in the product description nearly doubled to 2.3% in the twelve months leading up to June 2021, according to *Food Navigator*. The global keto market was valued at \$9.7 billion in 2018 and is expected to reach \$15.6 billion by 2027, according to The Insight Partners.

Keto-friendly snacks have been undergoing interesting developments, too. The high-fat, low-carb and low-sugar diet shuns traditional treats like cookies in favor of animal-based products like cheese and jerky; nuts and seeds; and low-carb fruits and vegetables like berries, kale and spinach. Standing out among keto-focused consumers means adding a nutrient kick to products through ingredients like avocado, coconut and olive oils which add a fatty but healthful kick.

The push for low-gluten flour has also led to innovation from what is normally considered waste: spent grain for breweries.

(Continued on page 2)



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Gluten-Free and Meatless Diets *Continued*

Texas-based Grain4Grain has developed a process that upcycles spent grain into low-calorie flour by drying it in a process that takes under 20 minutes, down from the 6 hours conventional processes use for the same purposes.

The end result is flour with three net carbs, 18 grams of protein and 25 grams of fiber per half cup that is also used in the company's pancake and waffle mixes. And big grocers are clearly paying attention to this development: Grain4Grain has received \$100,000 in seed funding from Kroger's Zero Hunger | Zero Waste Foundation and its flour is used in a product line sold at H-E-B stores.

“Brands should also recognize that while we all want healthier and more sustainable options ... the key really is to create options that don't feel like a trade-off, so you don't feel like you are choosing something less satisfying. If it's not satisfying, it is not sustainable.”

AHMAD YEHYA, CEO OF NABATI FOODS

Many consumers are also looking to cut meat out of their diets, whether by reducing the amount they consume, switching to fish as a pescatarian or going full vegetarian or vegan. This, combined with greater interest in sustainability, has led to the rise of plant-based substitutes for both meat and dairy products. As of May 2021, 9.9% of American adults were buying more meatless products, foods and meals, according to Forbes.

One of the major developments in recent years is a greater emphasis on creating plant-based substitutes that aren't just close enough, but near-indistinguishable to traditional products. Plant-based food manufacturer Nabati Foods has made this its signifier by offering plant-based cheeses, eggs and other products that offer the same experience as using the real thing. This is particularly important for the brand's cheeses, which are sold in both restaurants and supermarkets – venues that serve dishes like pizza and Mexican food want a plant-based option that is just as meltable as the real thing.

“Brands should also recognize that while we all want healthier and more sustainable options,” said Ahmad Yehya, CEO of Nabati Foods. “The truth is that if the taste and experience aren't on par with the traditional animal-based alternatives, people aren't going to choose the plant-based options. The key really is to create options that don't feel like a trade-off, so you don't feel like you are choosing something less satisfying. If it's not satisfying, it is not sustainable.”

Food allergies also are a major source of dietary restrictions. Ninety percent of food allergies are caused by the common allergens in peanuts, tree nuts, milk, eggs, wheat, soy, shellfish and fish, but the impact food allergies have had on shopper habits have affected a wide range of foods. This has led to substitutes for these ingredients, but the industry also is exploring other ways to reduce the impact of food allergies.

While GMOs are currently unpopular, they present an opportunity to allow people with food allergies to enjoy foods they otherwise couldn't. One common allergy is wheat, which has led to the creation of many gluten-free items, but in 2012 scientists created a strain of GMO wheat with a 76.4% reduction of gluten in its seeds by suppressing the enzyme responsible for making gluten. There's much more to the process of creating an allergen-free food, but careful use of GMO technology could lead to new breakthroughs in ingredient usage.

“People are concerned about the potential of GMO food to cause allergies,” said Charles Xu, a Postdoctoral Fellow at Rockefeller University. “However, the technology used for making GMO crops does not necessarily make us more vulnerable than conventional breeding. Comprehensive evaluation for market approval, food safety surveillance, and adequate labeling could minimize the health risks of food allergies. Moreover, further development of technology might even enable us to remove the common allergens in our food.”



Looking beyond dietary restrictions alone, manufacturers need to keep an eye on how changing government regulations will affect these formulations. FDA is expected to change the official definition of “healthy,”

which could have an impact on new product development as well as reformulations, according to law firm Alston & Bird. The label currently requires certain levels of total fat, saturated fat, cholesterol and sodium, and changes to the definition could modify limitations for certain nutrients including saturated fat, sodium and added sugar.

Manufacturers Addressing Health Trends in Innovative Ways



Consumers are on the lookout for healthier food, and manufacturers have been just as eager to find new ways to meet this need. The specific health trends of 2022 aren't much different than what has been seen in the past, but there are plenty of new ingredients being used.

One of the top health trends is the search for ingredients that can serve as a substitute for sugar. Options like stevia have been popular for some time, but companies are seeking even more alternatives. Manufacturers have been experimenting with several different sweeteners, including grain-free puffs sweetened with cinnamon, ginger, nutmeg, and clove from Serenity Kids and allulose-sweetened chocolate from SkinnyDipped.



Consumer demand for fish-based omega-3s like EPA and DHA have been commonplace, but their plant-based relative ALA may soon get its time in the spotlight. This chemical is found in walnuts, as well as in smaller amounts in almonds and hazelnuts, and has been found by the American Heart Association to reduce risk of death in people with a high risk of a heart attack when included in a high-fish diet.

A wider category of ingredients expected to see greater popularity this year is functional foods. These products have been steadily gaining popularity for some time, but "increasing awareness of health is anticipated to propel the demand," according to a report by The Business Research Company. Beverages will be the major beneficiary, but a number of products can benefit from probiotic ingredients that improve gut health, herbs that help relieve stress and antioxidants that boost immunity.



Sunflower seeds are also expected to gain favor as an ingredient due to their combination of protein and unsaturated fats, according to Whole Foods Market. These traditional snacks are appearing in everything from crackers to ice cream to cheese, and many double as allergy-free foods due to sunflower seeds playing roles that have been traditionally filled by nut-based ingredients.

Last but not least is one of the biggest trends of the past few years: plant-based foods. Consumers are cutting meat out of their diets for reasons of both health and sustainability, and the continuing evolution of plant-based dishes and substitutes mean they will remain a staple in health-conscious shoppers' plans for years to come.

"Plant-forward products will continue to be on trend – not only for their known health benefits but also because of their relationship with sustainability," said Keri Gans, a nutritionist and author of *The Small Change Diet*. "More and more consumers are becoming concerned with where their food comes from and how it affects the environment. Those companies that share a positive environmental story will be sought after."

Featured U.S. Midwest & Northeast State Profiles

VERMONT
— Est. 1791 —

6,808 FARMS **TOP AG EXPORTS**

1.2 mil ACRES

645,570 POPULATION

45 TOTAL EXPORTS RANK AMONG STATES

GREEN MOUNTAIN STATE

Other Plant Products
Dairy
Beef and Veal

ILLINOIS
— Est. 1818 —

72,651 FARMS **TOP AG EXPORTS**

27 mil ACRES

12.7 mil POPULATION

3 TOTAL EXPORTS RANK AMONG STATES

PRAIRIE STATE

Soybeans
Corn
Leeds/Other Grains

RHODE ISLAND
— Est. 1790 —

1,043 FARMS **TOP AG EXPORTS**

56,864 ACRES

1 mil POPULATION

49 TOTAL EXPORTS RANK AMONG STATES

OCEAN STATE

Other Plant Products
Other Livestock Products
Other Poultry Products

NEBRASKA
— Est. 1867 —

46,332 FARMS **TOP AG EXPORTS**

45 mil ACRES

2 mil POPULATION

5 TOTAL EXPORTS RANK AMONG STATES

CORNHUSKER STATE

Cattle and Calves
Corn
Soybeans



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news briefs

Consumers are generally dining out less because of inflation. However, about one-third are choosing to trade down rather than trade out, according to a report from Acosta.

While traditional ice cream sales have slowed, frozen novelties are coming on strong. Consumers are purchasing innovative new desserts, including nondairy options, and gluten-free and plant-based frozen desserts especially appear to be gaining steam, reported *Food Technology Magazine*.

Grab-and-Go-Home is a rising foodservice occasion for C-stores. Consumers are increasingly interested in take-home meals and family-size portions, reported *Convenience Store News*.

Plant-based food retail sales grew three times faster than total food retail sales last year. Most plant-based

categories outpaced their conventional counterparts, according to recent data provided by the Plant Based Foods Association.

Companies producing trail mix are on the path to higher revenue. In fact, the trail mix market size is set to grow by \$11.2 billion by 2026, according to global market research firm Technavio.

Forty-six percent of shoppers seek out companies that are “environmentally aware.” *The Packer’s* 2020 Fresh Trends Report found that 58% of consumers making more than \$100,000 per year seek out such companies, compared with 39% of those making less than \$25,000 per year.

Berries were a powerhouse throughout the pandemic. The category is continuing to thrive as convenience and nutritional appeal keep consumers coming back for more.

Spirulina, a microalgae, has become a popular ingredient. Consumers are interested in sustainability, superfoods, and natural food and drink, and the algae has been linked to immunity boosts, allergy relief, and heart health, reported *Food Dive*.

Consumption of fried foods increased during the pandemic and remains on an upward trajectory, according to food industry executives and nutritionists.

With that, repairs for restaurants’ deep-fat fryers have doubled due to overuse and nearly half of U.S. households now own an air fryer, reported *The Wall Street Journal*.

Consumers are still sticking with brand labels over cheaper options. This is good news for companies like Kellogg and General Mills, reported *MarketWatch*.



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Photo credit: Chuk Nowak

The Mushroom Angel Co.

Detroit, Michigan

The Mushroom Angel Company is a consumer packaged goods company specializing in producing alternative meats made from mushrooms. Our original product, Cruz Burgers cuts like a real burger, bites like a real burger, but tastes like a veggie burger. We give customers an opportunity to be flexible with healthier food choices without sacrificing taste, nutrition, or convenience.

Vegan friendly | Plant-based | Soy and gluten free | No preservatives

cruzburgers.com | themushroomangelco.com



OTT Enterprises LLC

Saint Louis, Missouri

Big O is a handcrafted, all-natural ginger liqueur made in small batches by its creator/owners. Big O is the most versatile cocktail ingredient for creating easy yet delicious mixed drinks in bars and restaurants – and at home. It is also a perfectly satisfying digestif. Made with fresh, hand-chopped ginger and other whole spices, Big O enhances and adds value to any cocktail, mixing delightfully with every spirit from rum to whiskey, from gin to tequila – even wine and beer – to make traditional and craft cocktails. And chefs use it to create fabulous desserts and savory sauces and glazes for meat and poultry.

Because it is not too spicy, is lower-alcohol, and not too sweet, everyone can enjoy Big O's gentle warmth and refreshing flavor. bigorecipes.com

For more information about these or other Featured Products please email: FoodLink@foodexport.org.



East-West International Group, Inc.

Moreland Hills, Ohio

East-West Development, Inc. (EWD) was established in 1979, specializing in international trade and consultant services, helping western and Asian companies to develop their international business. In 2007, we registered East-West International Group, Inc. (EWIG) dedicated to the food industry, helping U.S. food companies find distributors and organizing promotional activities in the Asia Pacific Rim.

Our popular products include tortilla chips from Arandas Tortilla Co., dried nuts and fruits from Fresh Elements Farms, walnuts from Crazy Go Nuts, popcorn from Indulge International (Uncle Jax), seasonings from Magic Seasoning Blends, almonds from Maisie Jane's California Sunshine Products, microwave popcorns from Preferred Popcorn and Weaver Popcorn Co., pretzels and snack mixes from Perfection Snacks as well as condiments from Woebbers.



Fat Boy Natural BBQ

Lincoln, Nebraska

Fat Boy Natural BBQ is a line of products created to enhance every meal and barbecuing experience. Born from competitive grilling and incorporated in 2002, Fat Boy BBQ was created to market rubs used in competition. The skills mastered in these competitions and the knowledge obtained from other barbeque experts led to the development of our all-natural barbeque products. As people became acquainted with our grilled and smoked meats, the request to purchase the rub became more frequent, and the company was formed to market it.

Over time, we evolved our current line of fifteen rubs, several of which have won national awards. Each is distinctive in taste, heat level, and texture. Our rubs seal the meat surface to offer a juicy and flavorful meat product. We expanded to barbecue sauces, including a variety of nine Kansas City, Southern, and Southwest-style sauces, thick with seasonings and a fullness of flavor that delights the taste buds. The line also includes an apple cider honey mustard sauce. bestnaturalbbq.com



Just the Cheese

Reeseville, Wisconsin

Baked to perfection, these crunchy, delicious, low carb snacks are made from 100% Wisconsin Cheese and nothing else. A great source of calcium and protein, Just the Cheese doesn't require refrigeration and makes the perfect snack for kids' lunchboxes or while socializing with friends. The authentic cheddar flavor, crunch after crunch, makes it hard to stop reaching for more! Just the Cheese Wisconsin Cheddar minis won first place at the World Championship Cheese Contest.

justthecheese.com



Cooper Street Cookies, LLC

Birmingham, Michigan

The brainchild of Midwestern mother of three, Elaine Sumow, Cooper Street Cookies integrates everything people are seeking into one cookie: flavor, taste, crunchy-soft texture, health, sensitivity to allergies, and an origin story that touches at the root of family, resilience, and togetherness. Based off Elaine's grandmother's "Mandelbrot" recipe – a biscotti-like cookie – but adapted to safely feed her children with allergies and allow them plenty of cookie splurges, Elaine launched Cooper Street Cookies in 2011.

Their deliciously crisp twice-baked cookies are bursting with fruit and flavor but are low in calories and have very low sodium. Their new Chewy Granola Cookie Bakes are loaded with fruits and ancient grains. Both are perfect for the health-conscious consumer and are designed for moms with families who read labels and demand that their snack choices are both healthy and (most importantly!) delicious. Sold online and increasingly available at finer retailers across the country.

Nut, Dairy, Trans Fat and Soy Free | No GMO, Preservative or Artificial Ingredients
cooperstreet.com

For more information about these or other Featured Products please email: FoodLink@foodexport.org.



Koval Distillery

Chicago, Illinois

Koval Distillery creates an extraordinary line of whiskey, gin, and specialty spirits using unique grains, signature techniques, and the absolute best quality distillate. The grains are sourced from organic Midwestern farms, and only the "heart cut" is used, for a cleaner, brighter take on spirits.

The KOVAL gin line is also immediately recognizable for its innovative beauty, both inside and out. Made with a unique variety of woodland spices, KOVAL's signature 13 botanicals bring clean and inviting citrus-floral notes – nuanced by emerald grasses, golden citrus, and white pepper – to both classic and contemporary cocktails.

KOVAL's spirits have been awarded over 100 times internationally for delighting in both taste and design. It has grown into one of the largest independent and woman-owned craft distilleries in all of the U.S., with presence throughout Europe, Asia, North America, and Australia. Through their consulting arm, they have also helped set up 190 distilleries around the world and have educated over 3,500 people on the art and science of distilling. koyal-distillery.com



Bonne et Filou

Brooklyn, New York

Bonne et Filou is a distinctive French-inspired brand for those who live for luxury and love to indulge their dogs in style. At Bonne et Filou, we believe every day should be extraordinaire for you and your pet(s), thanks to a full range of locally sourced, tasteful products.

Our flagship products are unique innovative French dog macarons (dog treats), all-natural and handmade from the highest quality and human-grade ingredients in the U.S. These Royal treats are made of human-grade, corn-free, wheat-free ingredients, with no preservatives or anything artificial. Ingredients include oat flour, honey, coconut oil and an all-natural yogurt filling. They have a shelf life of 12+ months and do not need to be refrigerated. They are also endorsed by veterinarians. And unlike human macarons, they're actually healthy! BonneEtFilou.com



Black Swan Inc.

Dundee, Illinois

Black Swan Gourmet BBQ Sauces are the highest quality available and have a three-year shelf life with no preservatives! Our label art is superb and very attractive. We offer our export clients expertise and attention to detail for their unique markets.

Max Good, owner of Black Swan, knows BBQ! He is Director of Equipment Reviews for AmazingRibs.com, by far the most popular BBQ website in the world. Good always has a dozen various grills and smokers on his deck for testing and has reviewed and rated over 600 models, available online in searchable form. He is widely considered the world's leading authority on BBQ equipment.

Black Swan has exported to Brazil, Belgium, Canada, Costa Rica, Indonesia and Russia.

Unique | All-Natural | GMO and Gluten Free blackswancompany.com



Agri-Dairy Products Inc

Purchase, New York

Our History: Agri-Dairy began selling dairy products to local food manufacturers in 1985 in the New York tri-state area. Soon our customers began recommending us to others and Agri-Dairy began distributing far beyond the local area. Today Agri-Dairy has grown to be one of the largest suppliers of dairy products in the U.S. and exporting several dairy ingredients to more than 25 countries.

Agri-Dairy International is leading the way into markets abroad. Together, with our business partners, we have enjoyed growth and prosperity. We shall always be committed to the simple ethics upon which we were founded: competitive pricing, outstanding service, and the reliability to be there for all of our customers' needs.

Products: Milk Powders, Whey Powders, Whey Protein Concentrates and Isolates, Lactose, Butter and other dairy ingredients. agridairy.com

For more information about these or other Featured Products please email: FoodLink@foodexport.org.



Eniva Health®

Phlymouth, Minnesota

Eniva Health is a USA manufacturer of innovative nutrition and food products. Established in 1998, the company has launched 200+ health products into retail markets worldwide. Led by identical twin brothers Andrew & Dr. Benjamin Baechler, customers around the globe recognize Eniva Health as the producer of the world's best nutrition products.

Market Leaders:

VIBE™ Super-Food Liquid Multi: Over 10 Million Bottles Sold! Vibe is the market leader in anti-aging liquid supplements. It contains over 60 specialized nutrients including a powerful array of phytonutrient ingredients. In published, peer-reviewed research, Vibe provides human DNA protective properties. Vibe is true anti-aging science in a bottle.

Gourmet Apple Cider Vinegar Gummy: A new twist to the exploding gummy trend! A delicious, plant based, prebiotic-infused gummy with the ageless benefits of apple cider vinegar. Discover the market advantages of a true "gourmet gummy!"

World's Healthiest Cooking Oil: With the highest smoke point of any cooking oil in the world (537F/281C), this delicious oil has a light and delicate flavor. Heart healthy and loved by gourmet chefs, this product is both a domestic and international favorite.

eniva.com



Fulfill Food & Beverages dba Karviva Wellness

Saint Louis, Missouri

Karviva, formally Karuna, is an award-winning innovator in organic, great-tasting juices and smoothies with natural ingredients offering health benefits backed by science, with benefits ranging from restoration of digestive and immune health to delivering clean protein and providing sustained energy. Our innovative production facility is home to an on-site hydroponic farm for fresh bean sprouts, as well as juicing, cooking and bottling equipment specifically designed to reduce waste and seal peak freshness. The less waste produced, the more nutrients Karviva can deliver, and the lower our carbon footprint. karivisa.com



GF Cooperative Inc. dba Graceland Fruit, Inc.

Frankfort, Michigan

The distinctive sweet-tart flavor of our dried tart cherries wakes up the palate and pairs well with both sweet and savory foods. In addition, these deeply hued treasures are packed with natural antioxidants and bioactive compounds that aid in post-workout recovery, support heart health, and promote better sleep.

We offer both conventional and organic infused dried cherries, available in whole and precision diced form, each with outstanding piece integrity, moisture, and texture. Our exceptional infused dried cherries flow easily through your mixing equipment and perform well in a wide variety of applications.

Graceland Fruit is a leading producer and global distributor of premium quality dried fruit ingredients for the food industry, adding distinctive taste, texture, visual, and nutritional appeal to a wide variety of delicious foods. Our premium quality dried fruits, service excellence, reliable supply, and collaborative innovation make it easy for our customers to surprise and delight their consumers.

Located on the shores of Lake Michigan, Graceland Fruit is one of the world's largest infused dried fruit producers and serves innovative food manufacturers and providers across the U.S. and in over 60 countries around the globe.

gracelandfruit.com



Wild Ohio Brewing Company

Columbus, Ohio

Wild Tea is brewed using a unique method of fermentation distinctive to Wild Ohio Brewing. Green and black tea are fermented with natural fruit juice, water, pure cane sugar, and beer yeast to brew a flavorful craft beer alternative. Wild Tea is gluten-free due to the absence of gluten in the raw materials and the brewing process. From start to finish, the entire fermentation process takes 10 to 12 days, much faster than beer or cider. Our Wild Tea is a truly unique alcoholic beverage that stands strong in flavor, alcohol content and refreshment. wildohiobrewing.com



Healing Bottoms Corporation

Chicago, Illinois

Healing Bottoms is an all-natural first-aid anti-inflammatory treatment that targets inflammation to help restore total health to your body and mind. We provide faster healing time, in home treatment without the prescription side effects.

Anti-Inflammatory Grade A Turmeric Blend Suppositories eliminate anal fissures (rectal cuts, tears), inflammation of the rectum and restores cell and colon wall tissue reduce swelling within 48 hours.

Max Turmeric Anti-Inflammatory formula is medicine grade quality and lowers inflammation while regulating the digestive tract.

Our potent Turmeric Spice Tea Blend is sure to make you feel good all over and give you a quick fix to get well soon! This delicious pure blend has a lemon infusion and notes of fresh cloves. HealingBottoms.com



Shankar Distillers LLC

Bloomfield Hills, Michigan

Varchas Shankar founded and led his software company for decades, but he always wanted to pursue his passion of making great-tasting, premium American whiskey. Originally from the historic city of Mysore in South India. His success as an immigrant came from amazing opportunities found in America and from fighting his own wars in business. The intriguing and sexy packaging of Varchas Whiskeys includes the unique logo, the double headed eagle, a winning symbol of the Mysore Kingdom, along with a collectible metallic American Eagle stopper, symbolizing the success Varchas has had in America.

Our long-term distillery is being built in Michigan. Once complete, our full capabilities will include an event and tasting room, multiple other spirits including vodka and gin. And of course, the Varchas brand will continue to release a series of aged bourbon and rye whiskeys, including varieties of finishes that will make our brand unique.

Varchas Whiskeys are a product of Shankar Distillers, LLC, which is a certified Minority Owned Business. mibourbon.com



Mosul Kubba, Inc.

Troy, Michigan

Golden Star Wholesale is one of the largest importers of Mediterranean foods in the U.S. Working with wholesalers, distributors, and retailers to drive growth through distributing exclusive products from Alreef, Mosul Kubba, and Red Kitchen.

Mosul Kubba manufactures hand-crafted frozen Mediterranean entrees and meals that can be served on the go. Using traditional recipes, we harness authentic Mediterranean flavors. Alreef specializes in importing premium Mediterranean foods, handpicked and sourced from all around the world especially throughout the Middle East and distributed through a wide network of stores and chains in the U.S.

Natural ingredients | No chemicals | No preservatives mosulkubba.com



SCD Probiotics

Kansas City, Missouri

SCD Probiotics makes essential probiotics that are traditionally fermented and scientifically designed with nature – so they're most recognizable by your body. As pioneers in microbiome science, we've been studying and manufacturing our probiotics for 22+ years. We combine traditional fermentation methods with scientific precision to design a probiotic that's as close to nature as possible, most aligned with your body's natural systems, and carefully controlled for real health results. Meet Teem™ Defense: a whole biotic tonic, powered by a synchronized team of probiotics, with pre- and postbiotics. These clinically-studied ingredients help balance your gut and immune health* and help nurture gut-immune communication, response, and recovery.*

Microbiologist Formulated | Plant and Probiotic Based | Made with Clinically Studied Ingredients | Bio-Fermented Liquid Probiotic with Pre- and Postbiotics Shelf Stable | Free from Common Allergens | Zero Calories | Zero Sugar Nothing Artificial | Vegetarian | Made in the U.S.

**These statements have not been evaluated by the Food and Drug Administration. This product is not intended to diagnose, treat, cure, or prevent any disease.*



Eastern Fisheries, Inc.

New Bedford, Massachusetts

Now is the time to get North Atlantic scallops on your customer's shelves and menus!!!

Eastern Fisheries, Inc., founded in 1978, is a vertically integrated global seafood supplier and the world's largest scallop supplier. Our fleet of scallop vessels, the industry's largest, provides our customers with a consistent supply of Direct from the Source sea and bay scallops. Our global operations and strategic partnerships with the world's richest supply sources allow us to provide a consistent supply of quality seafood to the global marketplace at the very best market price. Fully automated, state of the art production capabilities in the US and China coupled with market insights stemming from more than 40+ years of industry experience, give our customers the advantage of a hassle-free seafood program.

Eastern Fisheries offers wild-caught and farmed raised scallops in a variety of sizes and options to suit any budget and menu application. Available in bulk or private label packaging. easternfisheries.com



Niagara Food Specialties USA

Lyndonville, New York

We are artisan makers of salumi, guided by the Italian Tradition. We respect time-tested methods of processing while employing hand-crafted butchery techniques. The process for our salami or whole muscle meat products uses sea salt only to preserve the meat. No nitrates, no nitrites, celery powder or extracts, sodium erythorbate or chemical preservatives "naturally occurring" or otherwise are ever used. Gluten and lactose free and Keto friendly. niagarafoodspecialties.us



Seven Farms by Federated Foods

Arlington Heights, Illinois

Seven Farms offers a wide variety of quality items, ranging from canned fruits and vegetables to every-day baking items like coconut flour, spices, and chocolate chips. We offer many easy meal solutions such as spaghetti sauces, frozen waffles, and our award-winning granolas.

Certified organic | Non-GMO | Gluten free | Plant-based/vegan | Fair trade
Eco-friendly | Free from ingredients that you want to avoid. sevenfarms.com



Health Enhanced Foods

Rockaway, New Jersey

Health Enhanced Foods' Ketogenic Seed Flour is perfect for those looking for a healthier and keto-friendly flour alternative. It's an easy way to enjoy your favorite breads, muffins, pancakes and more with just a simple swap. Ketogenic Almond Baking Mix and Ketogenic Coconut Baking Mix also available.

Made with high-quality seeds | Gluten-free | Nut-free | Grain-free | Plant-based
Filled with natural vitamins and minerals HealthEnhancedFoods.com



Love Your Health, LLC

Grand Rapids, Michigan

Since 1989, Select Soy, LLC has been the market leader in Dry Roasting Soynuts with Nature's Select®. Our proprietary technique creates the only genuine Dry Roasted Soynut in North America that results in a crunchy, flavorful nut-like quality. Nature's Select® Dry Roasted Soynuts are shelf stable and a perfect, nutritious protein alternative. With smarter eating trends driving world-wide demand for healthier options, our Soynuts are perfect for snacking or as a salad topper.

All Natural | Non-GMO | Great Tasting | Kosher Certified | Gluten Free
Peanut-free | Made in the U.S. loveyourhealthsnacks.com



Ecuadorian Rainforest, LLC

Clifton, New Jersey

In 1997, Ecuadorian Rainforest LLC began supplying all-natural fruit, herb, marine, spice and vegetable ingredients from South America and beyond. Today, we remain one of the industry's most reliable suppliers of all-nutraceutical ingredients. We serve manufacturers, brokers, distributors, and wholesalers.

Kosher Certified Ingredients (Star-K) | Halal Certified by the American Halal Foundation | Conventional and wild harvested ingredients | Bulk & Specialty Ingredients intotherainforest.com



Boyajian Inc.

Canton, Massachusetts

Boyajian Inc. has been providing "essential tools" for the kitchen for over 40 years. Boyajian Inc. offers its customers two lines of products: an Infused Olive oil, Dipping oil and Fine Vinegar line and their Baking Essentials line.

Our Garlic Oil is fresh and crisp, made in small batches with only real garlic, resulting in a balanced aroma and full spectrum of flavor. Pure Citrus Oils are cold-pressed from the rind of fresh lemons and oranges, containing no alcohol or other additives. Pure Raspberry Flavor is packed with a clean, crisp flavor and aroma.

All-Natural | Non-GMO | Gluten Free | Kosher | Vegan and Organic Compliant
boyajianinc.com

For more information about these or other Featured Products please email: FoodLink@foodexport.org.