

Fall 2022 | \$5 U.S.D.

THE natural food EXPORTER

www.TheExporterMagazine.com

Q & A with
Five Star Jerky

California Rice
Impacted By a
Long Drought

Are Wild Blueberries
Good for Your Brain?

Wild
Blueberries®

www.wildblueberries.com

*A Semi-Annual Food Magazine
Volume 7, Issue 2*

SINCE 1989
STASERO
THE FINE ART OF FLAVOR

PREMIUM HONEY SYRUP

NATURALLY FLAVORED

AN **ALL NATURAL, HEALTHIER ALTERNATIVE** TO PURE SUGAR
ENJOY THE FLAVOR AND BENEFITS OF **PURE HONEY**

5 **GREAT** FLAVORS:

Chocolate

Ginger

Pistachio

Toffee

Strawberry

**100% ALL
NATURAL
FLAVORS
& COLORS**



1% of every
sale to the
Save the Bee
Foundation.

for more information email:
sales@eagle-beverage.com
www.stasero.com



NEW! SWEET SOUTHERN™



Based on our award-winning family recipe, our Bone Suckin'® Sweet Southern™ is guaranteed to please with its sweetness, flavor & just the right amount of spices. Great for grilling & using in the oven. Use amply for that Bone Suckin' Flavor®!



NON GMO • GLUTEN FREE • KOSHER • NO HFCS
ORDER AT SALES@BONESUCKIN.COM

Table of Contents

8

Q & A With
Five Star Jerky



18

Are Wild Blueberries
Good for Your Brain?



14

California Rice
Impacted By a
Long Drought



Departments

6

From The Publisher

34

Advertisers' Index

Highlights

11

Five Star Jerky

12

Hazelnut Growers of Oregon

16

Ash Creek

22

Bone Suckin' Sauce

26

Cintrafor

28

Ag Alumni Seed

32

Stahlbush Island Farms

Cover image courtesy of Stahlbush Island Farms.



Naturally simple, simply delicious.

IQF FRUITS & VEGETABLES

- Blueberries
- Spinach
- Butternut Squash
- Marion Blackberries
- Super Sweet Corn
- Sweet Potato
- Beets
- Legumes
- Kale
- Inquire for more!

FROZEN + ASEPTIC PUREES

- Apple
- Beet
- Blueberry
- Butternut Squash
- Carrot
- Cauliflower
- Dickinson Pumpkin
- Golden Delicious Pumpkin
- Marion Blackberry
- Red Raspberry
- Super Sweet Corn
- Sweet Potato
- Inquire for more!

PACKAGING OPTIONS



HPT 41 Totes



IQF Case
30 lb. & 50 lb.
13.61 kg & 22.6 kg



Aseptic Case
40 lbs. bag in box
Pallet
50 cases 2,000 lbs.



Aseptic Tote
2,300 lbs. / 1,000 kg



Frozen Pail
30 lbs. / 13.6 kg



Fiber Aseptic Drum
474 lbs. / 215 kg

**STAHLBUSH ISLAND FARMS IS A FAMILY FARM + FOOD
PROCESSOR, PASSIONATE ABOUT SUSTAINABILITY,
TRACEABILITY, + GOOD FOOD.**

Grown in the U.S.A.
Certified Sustainable
Certified Organic
Conventional

Non-GMO
Gluten Free
No Additives
Kof-K Certified

Growing Green Energy
Growing Green Jobs
Family Farm
97 - SQF 2000 Level 3

From the Publisher



California's Drought is Back, or is it?

During my September trip to the central Valley of California, I was presented with an old sight I had not seen since 2014. North of Sacramento, crops were sun scorched with not a green blade of grass visible as far as the eye can see. The Summer has been unusually hot this year but that's nothing new. But as soon as you went south of Sacramento, green crops became abound! In past articles I've done on California droughts, the main cause of water shortages can be attributed to the lack of snowfall in the Sierras. However, the snowpack in the Sierras was fair but the snowpack in the Mt Shasta area was on the lower end. Let's put it this way...it's been a lot worse! One of my suppliers told me about water rights and the use of water is not evenly distributed. Again, this was news to me. Does that mean certain parts of California have access to as much water as they need, and other areas are left to dry up? My curiosity into the California's water rights needed to be better understood.

So, what exactly are the stipulations of California's water rights? According to Aquaoso**, *Unlike land rights, which have clearly defined boundaries, California water rights are based on a unique hybrid system of rights. Surface water rights can be riparian or appropriative, based on the seniority of the rights, and allocated for a particular type of use. They can also be subject to curtailment in drier times. Groundwater rights, generally referred to as "overlying rights," are now seeing restrictions for the first time due to SGMA (Sustainable Groundwater Management Act).* This is important to know since this has an impact on the value of the land it's attached to and determines whether or not a grower can sustain their crops without buying additional water.

If you look at the ordinances on paper, they seem to be innocuous and straight to the point. As you dig deeper into regulations, you realize that this gives politicians a tremendous amount of power. The complexity of California water rights makes it difficult to assess a water right at face value without doing some additional research. That's because California uses a system in which the type of right, the seniority of the right, and the intended use of the water all play a role in determining how much water is allocated to a grower each year. Water rights aren't the only thing to consider when determining the water risk of a piece of agricultural land. It's worth looking into whether or not the grower will have access to additional water resources at an affordable rate through a smart water market.

***Some states, including California, have systems in place for buying and selling water rights, either on a temporary or permanent basis. Between 2009 and 2018, water rights holders in California leased an average of over 1 million acre-feet of water per year, a total of \$295 million dollars annually. While the price of groundwater resources can vary widely between regions and states, water markets like these can go a long way toward mitigating the impact of droughts and water shortages.*

As with government run programs, it can be incredibly tedious to find various water rights and doing so consumes time and money. You could visibly see the ration of water to certain areas versus other areas that had no visible sign of a drought. Seniority rights and intended use of water is ripe for abuse and corruption. If you want to rise through the ranks on the seniority list, money and votes never fail. I had a chance to talk with many growers and shippers during my trip.

There is a drought...but the impact is different from county to county. That's because the water rights treat everyone fair...it's just that some area get treated a little fairer than others. This is a complex issue so I will do my next article on this subject. And with that, I'll see you at Gulfood Expo in Dubai.

THE
naturalfood
EXPORTER

Fall 2022

PUBLISHER:

James P. Molzen
+1-816-415-3815

SENIOR EDITOR:

Lisa Mooney

DESIGN & PRODUCTION:

Alan Design Co.

NATIONAL ACCOUNTS MANAGER:

Courtney Ferris
+1-530-237-6459

INTERNATIONAL STAFF WRITER-ASIA

Chersy Lee

ADVERTISING SALES:

Lindsey Molzen

PUBLISHING POLICY:

Articles printed in The Natural Food Exporter express the opinions of the individual authors and do not necessarily represent the formal position of the publisher. Acceptance of advertising does not constitute endorsement.

TO SUBSCRIBE:

Visit us online at
www.theexportermagazine.com



Magazine Publishers of America

The Natural Food Exporter is published semi-annually by JPM International Consulting, LLC and is distributed internationally. For advertising information or to direct questions or comments regarding the magazine, contact JPM International Consulting, LLC at 816-415-3815 or exportermagazine@aol.com.

© Copyright 2022 JPM International Consulting, LLC. All rights reserved. The contents of this publication cannot be reproduced in whole or in part without the written consent of the publisher.

Printed in
the USA



www.facebook.com/TheAmExporterMag
Skype Name: James Molzen
WeChat ID: TheAmericanExporter



Raised On SUNSHINE

North America's favorite Medjool Dates for Ramadan



CERTIFICATIONS



Product of USA

Scan the QR
code to connect
with the sales
team today



www.naturaldelights.com

Q & A With Five Star Jerky

By Lisa Mooney



Quality Sunflower, For Your Advanced Needs

- Roasting/Private or Custom Packaging
- Kosher Certified and Non-GMO Project verified



See Us at Natural Products
Expo West 2023;
N1914 (Booth 370)

740 2nd Street SW
Huron, SD 57350
+1605.554.1301

Jarrid@advancedsunflower.com
Danny@advancedsunflower.com
cesar@advancedsunflower.com

advancedsunflower.com



Five Star Jerky produces premium beef and bacon jerky. Their products are made 100% in the USA with only the finest meats and ingredients for a delicious and easy snack on the go.

Michael Hocklander, CEO, Caribe Producers, explains how this jerky sets itself apart from the competition and why you should add it to your product line up.

1. What products are currently your best sellers and what makes them so popular?

Our Five Star Signature Wagyu Grilled Mesquite Beef Jerky is our best seller. It is the taste of a grilled steak in a bag with just enough



From our family to the world.

From our frozen food lines to popcorn, dry beans and desserts, Pacific Valley Foods has a great product menu. We also take pride in our line of healthy and natural products that offer variety along with quality. Whether your preference is natural, organic, non-GMO or gluten free...we'll find the Right food with the Right quality at the Right price. Every Time. We proudly connect farm fresh with families around the world for 45 years!

Innovative. Flexible. Personal.

- Quality frozen and shelf stable foods
- Retail, Foodservice, and Bulk packing
- Marketing and sales support

- Product Development
- Private label programs
- Consolidated shipments
- Flexible financing



Website: <http://www.pacificvalleyfoods.com> • Email: sales@pacificvalleyfoods.com

Pacific Valley Foods
- China
Mr. Tony Wang

Pacific Valley Foods
- Australia

Headquarter Office
2700 Richards Road
Bellevue, WA 98005 U.S.A.
PH: +1(425) 643-1805
FAX: +1(425) 747-4221
Email: sales@pacificvalleyfoods.com

Pacific Valley Foods
- Japan
Mr. Shizuo Nakagawa

Pacific Valley Foods
- New Zealand

Looking for qualified distributors in all markets



smokey seasoning to not distract from the natural flavor of the Wagyu beef. Our Wagyu beef is measured at an A4 and best known for its tenderness and marbling that gives the beef jerky a fantastic, savory finish.

2. Which countries are you currently exporting your products to?

Five Star Halal Beef Jerky exports to Dhaka, Bangladesh. This is the only country at this time.

3. Which export markets will you be focusing your marketing efforts on next?

Five Star Halal Beef Jerky will focus on the Middle East specifically Saudi Arabia and United Arab Emirates. In addition, we will focus on other countries that require Halal beef like Bangladesh. We have identified export markets where Halal beef jerky has not been introduced as a portable protein snack, in fact, many retailers do not have allocated space for it. We go into a retailer and find the nut

section and discuss with them how to add SKUs and market beef jerky. Most buyers are interested in the product, have knowledge of beef jerky, but also keep in mind that this is a new product for their customer. There is a level of educating the customer that we have developed. We adjusted packaging to read "Ready to Eat" since the word "jerky" is not common or translated in some countries. We offer free products for demos and we changed the packaging to clear so customers can see that the beef is already cooked.

4. What sets your products apart from the competition?

Our products are 100% Made in America. The competitors make their products in other countries other than the USA, then ship to a second country for packaging, then ship to the third country for distribution. The preservatives the competitors add can dilute the product ingredients since it takes much longer for them to create beef jerky and get it to retail. Longer shelf life is necessary in their process with all the stops in countries to get the product to retail thus the addition of preservatives. We are using every resource internally to naturally produce a product in the USA and then ship directly to the country. Our lead times are reduced, less paperwork for countries, distributors have direct access to our USA team, and that translates into better results for the customers.

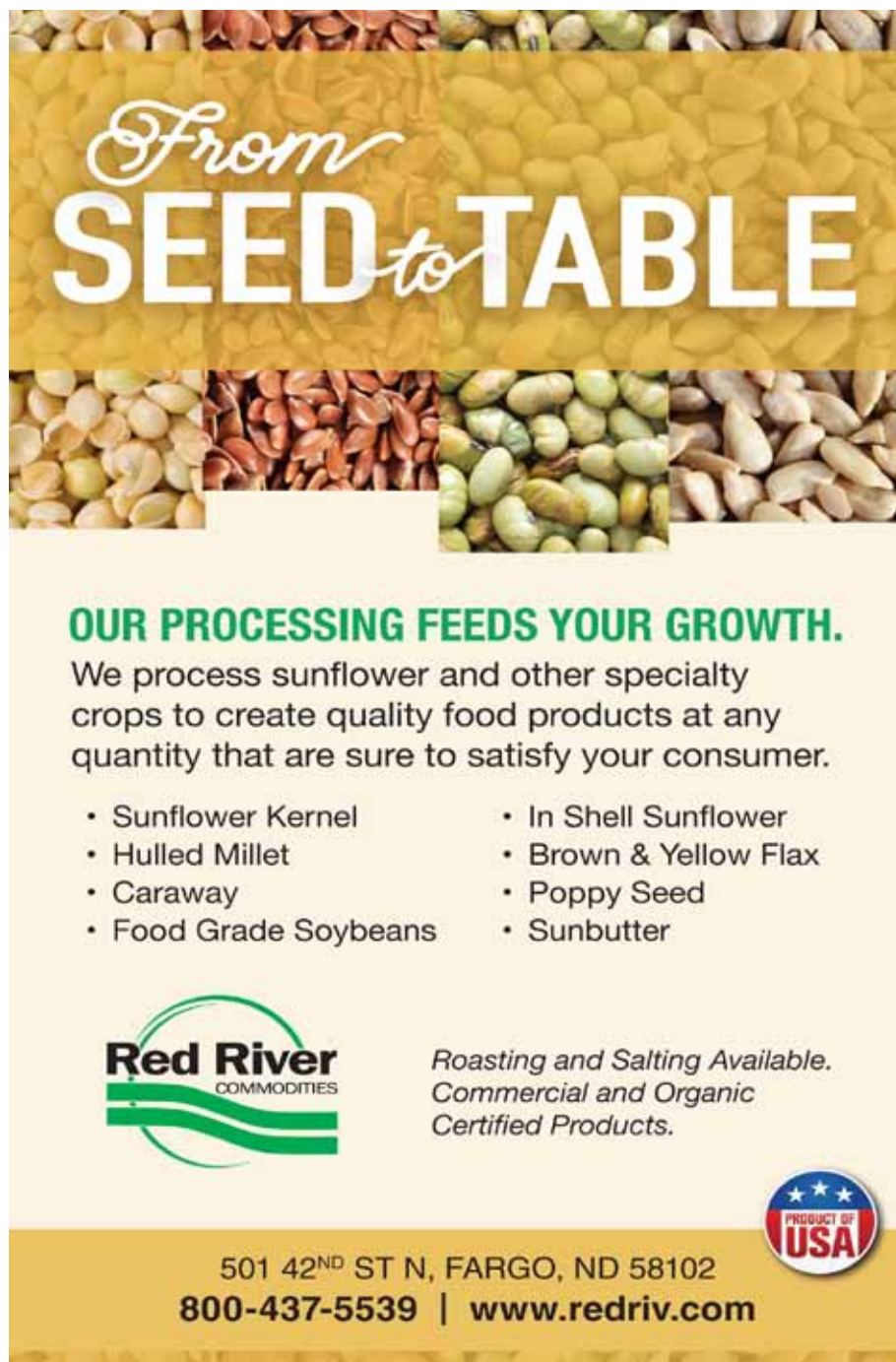
5. Will you be participating in any trade shows in 2023?

We will attend the Gulfood Expo in Dubai in February 2023 and a new food trade show in Saudi Arabia in June 2023.

6. Is there any other exciting information you would like to share?

The Five Star Jerky slogan is "Made

Continued on page 30



From
SEED to TABLE

OUR PROCESSING FEEDS YOUR GROWTH.

We process sunflower and other specialty crops to create quality food products at any quantity that are sure to satisfy your consumer.

- Sunflower Kernel
- Hulled Millet
- Caraway
- Food Grade Soybeans
- In Shell Sunflower
- Brown & Yellow Flax
- Poppy Seed
- Sunbutter

Red River
COMMODITIES

*Roasting and Salting Available.
Commercial and Organic
Certified Products.*

501 42ND ST N, FARGO, ND 58102
800-437-5539 | www.redriv.com

PRODUCT OF USA

Five Star Jerky®

Snacks For The Fast Lifestyle

We were asked at a tradeshow in Chicago if we exported our jerky. That question was amazing and set Five Star on a journey to included the world with our high-protein snack that powers the body in a dynamic way. This tasty and high quality snack is quick way to satisfy that hunger, and go wherever you go. Five Star Jerky is the engine driving all of your snacking needs. From Signature Wagyu Beef to our Halal Beef Jerky, Five Star provides nothing but the best beef protein snacks for world.



MADE FOR EXPORT

Our team is handling export documents and proper paperwork to ensure ease of delivery. Our marketing plans coordinate with social media and influencers, sponsorship, and promotional planning. We work closely with USDA, FAS, and SUSTA offices as a partnership to export our products to your country and meet the demand for 100% American products.

Contact us today for more information:
fivestarjerky.com
start@caribeproducers.com
+1.866.973.1984

Five Star Jerky is a proud producer of premium beef that is 100% made in the USA. We take our inspiration from the high quality and superiority of luxury super cars. Just like a high-end luxury vehicle, our jerky is made with only the finest meat and ingredients for a delicious and easy snack that is made for go.

GRILLED MESQUITE BEEF JERKY HALAL BEEF JERKY

Grilled Mesquite has a smokey, grilled background with a simple hint of chipotle. Five Star Jerky is tender beef and very chewable. If you are looking for shoe leather to gnaw on, try another jerky. This is just off the grill. Great for snacking, ready to eat, sustainable with protein. Cooked in a USDA controlled kitchen.

ROASTED GARLIC BEEF JERKY HALAL BEEF JERKY

Roasted Garlic has a rich flavor with a savory and sweet garlic finish. Cooked in a USDA controlled kitchen, Five Star Jerky is a tender beef. Its not dry or hard like the others This is roasted to perfection and made for go.



fivestarjerky.com
Sales: +1.866.973.1984

 **100% Made in USA** 

Hazelnut Oil: An Exciting New Opportunity

When someone thinks of cooking oils... olive oil or vegetable oil comes to mind. That mindset has changed with the ever-increasing health advantages of hazelnut oil (see chart). The diverse use of hazelnuts are simply amazing. Oregon hazelnuts are already world renowned for being rich in Omega-6 and 9 fatty acid, boosts energy & reduces inflammation. Hazelnuts excel in high ORAC (Oxygen Radical Absorbent Capacity) measurement as well as a good source of Vitamin B-1 (thiamin) which plays a critical role in energy metabolism.

According to the Oregon Hazelnut Commission... "Chefs, food innovators and hazelnuts processors are all exploring new ways to incorporate that distinct hazelnut flavor. Hazelnuts are renowned for their incredible versatility and the flavor profile can pair with everything from chocolate to coffee to cinnamon sugar to rosemary.

To maximize this broad appeal, hazelnut processors are expanding their value-added product lines and crafting hazelnut formats that go beyond the traditional kernels. One of the newest and perhaps most intriguing is hazelnut oil. Hazelnuts, and all tree nuts, are high in oil content, which makes them an excellent source of healthy fats.

To extract the oil from the kernels, hazelnut oil is cold pressed and unfiltered, which accentuates it's delicious, nutty flavor and aroma. Hazelnut oil is used as an alternative to other cooking oils, or can be incorporated into marinades, vegetable sautés and salad dressings. It is also growing in popularity as a bread dip and drizzle over cheese."

So, what's the best for you?

According to Nutritionists, Hazelnut oil has the best "good fat" polyunsaturated and monounsaturated qualities out of all other types of cooking oils. What determines "good" versus "bad" is how they affect levels of cholesterol. Oils rich in Omega-9 and Omega-3

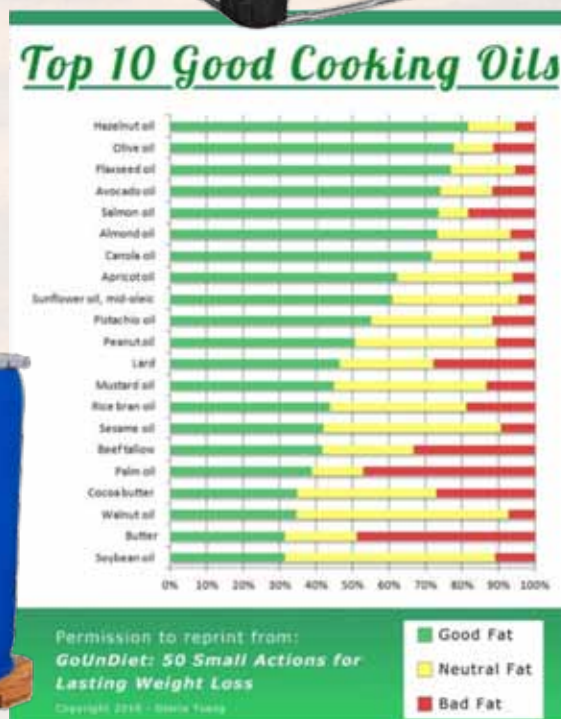
are best to help lower LDL and overall cholesterol to reach healthier levels for the body and heart.

Hazelnut Oil for Retail, Foodservice and Industrial

In the world of export, the most common form of importing U.S. products is volume... big volume! HGO is prepared to meet those needs. In the foodservice category, 128 fl. Oz / 1 Gallon containers are available as well as 35 gallon containers. For the industrial needs, HGO can provide 55 gallon drums and 275 gallon IBC totes.

The retail side of the business includes Extra Virgin Hazelnut Oil (EVHO) and a high-heat Refined Hazelnut Oil. As for the new oils, the Extra Virgin Hazelnut Oil (250 ml) is an excellent alternative to olive oil when making salad dressing vinaigrettes, sauces, baking goods, or as a substitute for clarified butter.

Hazelnut oil is an excellent alternative to olive oil when making salad dressing vinaigrettes, sauces, baking goods, or as a substitute for clarified butter. It also imparts a "nutty" flavor and aroma. For roasting, frying and grilling, it is best to use the odorless Refined Hazelnut Oil (500 ml), which has a higher smoke point of 470 degrees. Hazelnuts are a good source of vitamins B6 and E and are Keto-friendly.





GROWING For the Future



Hazelnut Growers of Oregon | State of the art Hazelnut processing and marketing.
marketing@hazelnut.com **503-648-4176**

California Rice

Impacted By a Long Drought

By Lisa Mooney



**WHERE INTEGRITY AND
INNOVATION ARE INGRAINED**



Post Office Box 8, Dunnigan, California 95937
+1 530-476-3000 | sales@sunvalleyrice.com
WWW.SUNVALLEYRICE.COM



A lack of water has greatly harmed California's agriculture industry, specifically rice farmers. Rice production is a heavy water consumer, being the fourth largest water consuming crop in California, according to the Department of Water Resources.

The California Rice Commission reports rice contributes over \$5 billion to the state's economy a year, and the Sacramento River Valley is one of the top producers of rice. Half of the crop is exported to Japan and Korea and much of the sushi rice eaten in the United States is grown here.

Continued on page 17

Come Export With Us!



Take Your Export Promotion to New Heights with IMEX Management

We select the most reputable food industry events in the world, make them accessible to American exporters, and deliver a seamless, stress-free, and cost-effective USA Pavilion experience. Many of our shows are supported by the U.S. Department of Agriculture. Learn more at www.imexmanagement.com.



For more information
contact **Allison Brittain** at
AllisonB@imexmanagement.com

Upcoming International Food & Beverage Trade Events

- | | | | |
|--|---|---|--|
| FOODEX JAPAN
Tokyo
March 7-10, 2023
March 2024 | IFE LONDON
London
March 20-22, 2023
March 2024 | SIAL AMERICA
Las Vegas
March 28-30, 2023
March 2024 | SIAL INDIA
Mumbai & New Delhi
May 4-6, 2023
December 2023 |
| TUTTOFOOD
Milan
May 8-11, 2023
May 2025 | SIAL CANADA
Toronto & Montreal
May 9-11, 2023
Spring 2024 | SIAL CHINA
Shanghai
May 18-20, 2023
May 2024 | A TASTE OF THE STATES
by NASDA
Chicago: May 20-23, 2023
Miami: Sept. 18-20, 2023 |
| SIAL CHINA SOUTH
Shenzhen
November 1-3, 2023 | FI/HI EUROPE
Frankfurt & Paris
November 28-30, 2023
Winter 2024 | FINE FOOD AUSTRALIA
Sydney & Melbourne
September 11-14, 2023
September 2024 | SIAL PARIS
Paris
October 19-23, 2024
October 2026 |



Know Where the Good Comes From

Hidden in dense thickets composed of Black Walnut and Poplar trees, flows Ash Creek. This bubbling brook has been the life-source of our family farm since the 1800's when original members immigrated to Western Oregon from Scotland. Starting as sheep ranchers, we now have acres full of seed crops, stands of Red Alder, Black Walnut timber and orchards full of delicious Oregon grown Hazelnuts. The sweet, cool water of Ash Creek makes its way into our fields and produces the tenderly cared for products that our local community and people from all over the world cherish.

Our Hazelnuts

The hazelnuts we use to create our delicious products are of the Jefferson Variety. The Jefferson Hazelnut tree produces nut that are large in size and possess a very unique flavor profile.

The Jefferson tree produces a nut that is buttery and strong in flavor. Due to it's size and diverse physical properties, this tree produces a bold and full embodied flavor that represents the true essence of a hazelnut.

Our Soil

The Willamette Valley of Oregon is home to some of the world's most fertile soil. The dark, earth scented humus provides a soft bed for some of the best producing crops and produce around. All of our hazelnut orchards are planted in Willamette and Woodburn soil. This world class soil contains all of the nutrients and amendments that our delicious tasting hazelnuts require.

Our Practices

We believe in caring for our land and

leaving it better than we found it. Our hazelnut orchards help us put in practice this belief. The soil stays undisturbed which reduces erosion and sequesters carbon. The trees also naturally produce oxygen and are hosts to a variety of wildlife. We have buffers of natural and native plants along our beloved Ash Creek which help protect our cherished fresh water source. We help our orchards eco-system flourish which regenerates the land and keeps our trees happy. In order to produce the finest farm products, you must first start with the land. Being stewards of the land, means that it will be sustainable and provide for many future generations to come. That is our number one goal at Ash Creek Oregon. For more information, please visit us at www.ashcreekoregon.com



We started by growing the best Hazelnuts. Then we found the best chocolate. It isn't any more complicated than that. Pure, natural, simple and delicious. We love our simple and natural way of life at Ash Creek, and we believe our products should be a direct image of the life we so love.

info@ashcreekoregon.com
Monmouth, OR

Business Line: 800-478-5791
Sales Department Direct: (503) 302-6639

www.ashcreekoregon.com

ASH CREEK OREGON

Continued from page 14

This is the third consecutive year California has been in a drought crisis, and according to the USDA over half the state's rice fields this year are unplanted. The latest drought report from UC Davis estimates the Sacramento River Valley region will lose \$1.3 billion in economic impact, with California's rice industry facing more than \$703 million in impacts and 14,300 agricultural workers out of a job.

California's continued drought crisis is also likely to have far reaching consequences for the environment as millions of migratory water birds traveling the Pacific Flyway begin to descend on the Sacramento Valley. This translates to a significant loss for the 230 wildlife species that rely on rice fields for food, a place to rest and raise their young. During the fall and winter, rice fields are a major food source for migrating ducks and geese, providing 60% of their diet during those months.

"Drought has dried up what was once a reliable source of wildlife habitat here in the Sacramento Valley. The lack of water now threatens 7-10 million wetland dependent birds and has the potential to impact the entire 4,000 mile long Pacific Flyway," said President & CEO of the California Rice Commission Tim Johnson.

"While the long-term damage drought has caused to wildlife is unknown, the CRC and rice farmers have been working together with State and Federal Agencies as well as conservation organizations to not only provide as much vital habitat as possible this year, but to also assist in tracking the impacts this historic drought will have on water birds, with the goal of using that science to better help the Pacific Flyway in the years ahead," said Johnson.

For months now the California Rice Commission, Sacramento Valley rice farmers, wildlife biologists and conservation groups including; Audubon California, California Waterfowl

Association, Point Blue Conservation Science, The Nature Conservancy, Ducks Unlimited, California Trout, Northern California Water Association, Natural Resources Conservation Service, Department of Fish and Wildlife, United States Geological Survey, and the Department of Water Resources have been working together with the CRC to develop and implement several wildlife conservation programs to be carried out in rice fields, aimed at maximizing essential habitat in the Sacramento Valley for waterfowl traveling the Pacific Flyway.

After including funding into his May budget proposal, Governor Newsom has signed a groundbreaking bill that will provide much needed relief for small agricultural businesses during this historic drought crisis.

"With drought threatening California's agricultural economy, businesses and jobs within our rural ag communities, this landmark \$75 million program will help

Continued on page 30



RIO DEL MAR
FOODS, INC.

**BY THE CONTAINER LOAD, OR BY THE PALLET,
YOUR RELIABLE SOURCE FOR CALIFORNIA'S BEST
DRIED FRUITS AND NUTS...**

TEL 559-438-2980 • FAX 559-438-2085
E-mail: richard@riodelmarfoods.com

Clovis, California 93619

PRODUCT OF THE USA

ARE WILD BLUEBERRIES GOOD FOR YOUR BRAIN?

What you eat matters when it comes to brain health. If you're looking to add specific foods to your diet to support your cognitive abilities and help stave off brain disorders, eating plenty of fruits and vegetables—especially berries—is a good place to start. Primary among the berries featured in many cognition and brain health studies are wild blueberries and regular blueberries.

A top-down view of a white ceramic bowl with a blue rim, filled with pink yogurt. The yogurt is topped with a generous amount of fresh blueberries and several pieces of walnuts. The bowl sits on a light-colored, textured surface. In the background, a glass of orange juice and a banana are partially visible. A silver spoon with a blueberry on it is in the bottom left corner.

YOU HAVE A CHOICE
IN BLUEBERRIES.
BETTER
YOUR MENU,
GO *wild*.

Wild Blueberries tell a story of taste, of health, of real food born from craggy hills that roll through some of the most beautiful and unforgiving landscape. In all types of menu items, research shows Wild Blueberries raise the desire to buy and increase taste, health, and sustainability appeal when compared to ordinary blueberries. It's why when you pick your blueberry ingredient, you have every reason to pick wild.

See the research at wildblueberries.com/eatwild.



Product of the USA

Food Export-Northeast prohibits discrimination in employment and services. For persons with disabilities who require alternative means of communication or those interested in our full non-discrimination policy, please contact us at www.foodexport.org

Wild
Blueberries®

WHAT IS BRAIN HEALTH?

When you hear the phrase “brain health,” what you’re likely thinking is actually cognitive function. Cognitive function is the ability to think, learn and remember.

However, brain health is more than cognitive function.¹ Brain health generally includes Cognitive function, Motor function, Emotional function, Tactile function. Brain health can be affected by lifestyle choices, including

diet, physical activity, lack of sleep, alcohol use and smoking. Other influences include level of education, social engagement, and depression. As we age, the brain is even more significantly affected by normal age-related stresses, the lasting effects of injuries and diseases like Alzheimer’s disease. While some of these changes are out of our control, we can impact those related to our behavior and lifestyle. For example, research indicates that eating a

healthy diet, including foods such as wild blueberries, may boost brain health.

STUDYING WILD BLUEBERRIES & THE BRAIN

A variety of types of scientific approaches, including analysis of human population-based food and health data, as well as human clinical trials, have shown that consuming wild blueberries can benefit the brain and cognitive health.

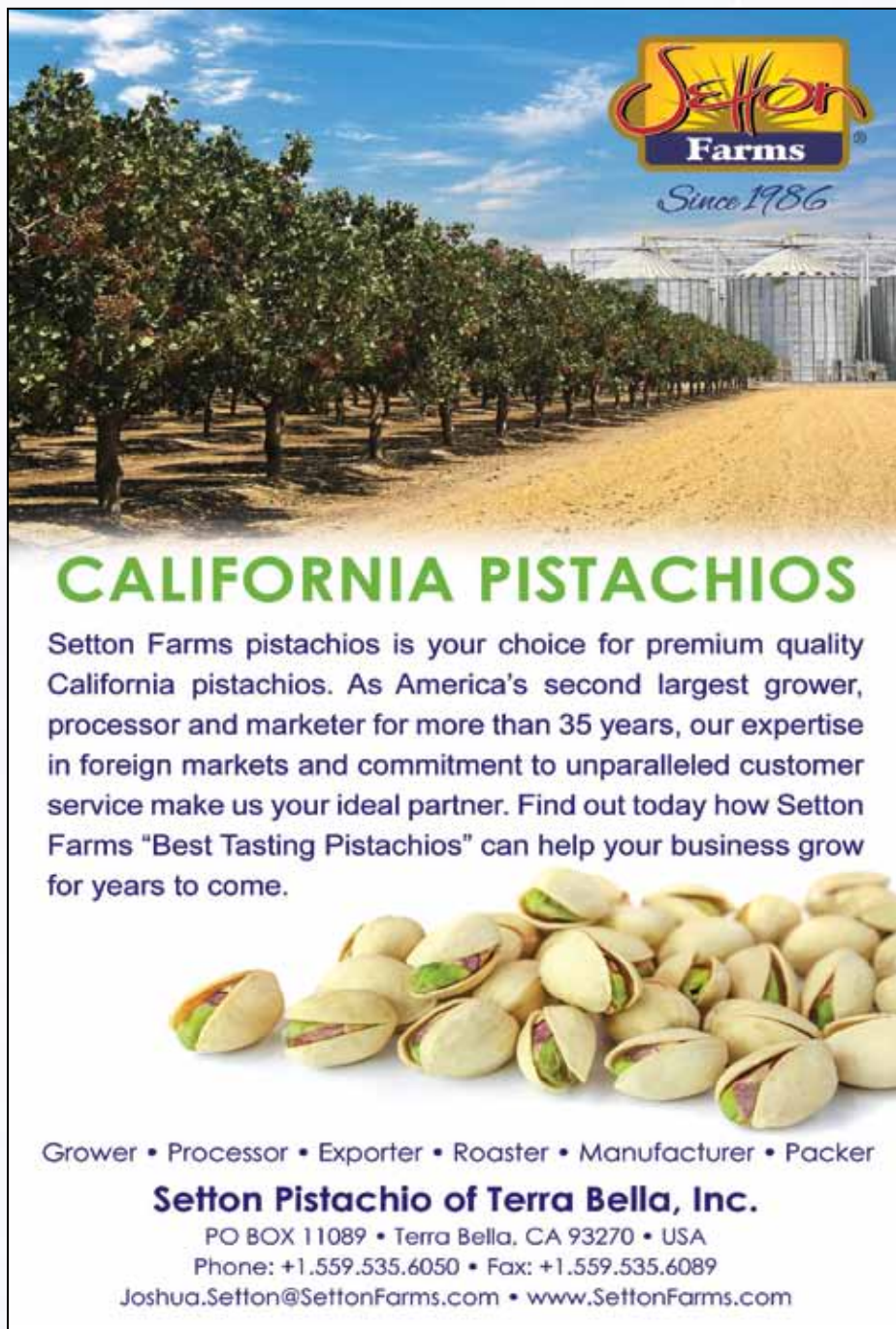
In general, cognitive improvements in a research situation can only be detected under closely controlled conditions and within a well-defined population. It’s also important to realize that clinical brain function studies are often conducted with people who are already experiencing some degree of cognitive impairment. This helps make any improvements easier to detect than they would be if the participants had good cognitive health.

There are also studies on healthy people, spanning all age groups, that show beneficial effects on the brain and cognition from eating wild blueberries. Read *Wild Blueberries and Kids’ Brains* to learn about how wild blueberries are beneficial for kids’ and teens’ brains.

WILD BLUEBERRIES AND KIDS’ BRAINS

Scientific evidence published over the last 20+ years suggests that eating wild blueberries regularly may be an effective way to enhance some aspects of brain function and maintain others. Significantly, benefits have been documented in both long-term (3-4 months) and short-term (less than 6-hour) research scenarios. In general, clinical studies to date indicate that the consumption of blueberries and wild blueberries can improve brain performance in the areas of memory and executive function in adults.

More specifically, the fruit appears to impact adult cognitive function in the following ways:



CALIFORNIA PISTACHIOS

Setton Farms pistachios is your choice for premium quality California pistachios. As America's second largest grower, processor and marketer for more than 35 years, our expertise in foreign markets and commitment to unparalleled customer service make us your ideal partner. Find out today how Setton Farms "Best Tasting Pistachios" can help your business grow for years to come.

Grower • Processor • Exporter • Roaster • Manufacturer • Packer

Setton Pistachio of Terra Bella, Inc.

PO BOX 11089 • Terra Bella, CA 93270 • USA
Phone: +1.559.535.6050 • Fax: +1.559.535.6089
Joshua.Setton@SettonFarms.com • www.SettonFarms.com

WILD BLUEBERRIES IMPROVE EXECUTIVE FUNCTION

Executive function refers to the brain's ability to make decisions, organize thoughts, keep focus and attention, and manage emotions. Executive function is fundamental to managing daily life tasks.

One study, designed to investigate executive function (as well as memory) in older adults with subjective cognitive complaints found that supplementing the diet with a powdered wild blueberry/regular blueberry blend, in an amount equivalent to 1 cup of berries per day, resulted in participants reporting less "cognitive inefficiency in activities of everyday life." Interestingly, the participants also reported this benefit well after the 24-week study concluded.

The first clinical study of cognitive effects of Wild Blueberry consumption specifically in middle-aged people was published in 2020. The volunteers, aged 40-65, were challenged with a variety of cognitive tests after a single dose of either a placebo or a wild blueberry beverage. Within an 8-hour timeframe, the wild blueberry group not only performed better on certain more difficult cognitive tasks (which tested aspects of memory and attention), they had better lower blood glucose levels, too.

WILD BLUEBERRIES ENHANCE MEMORY

Memory tests typically investigate several types of memory, and researchers employ a variety of standardized tests to assess changes. A preliminary study found a significant improvement in two different standardized memory tests after participants consumed wild blueberry juice daily for 12 weeks.

These encouraging results prompted additional studies looking further into the link between blueberries and memory: Performance on both memory and executive function tasks were found to improve in people aged 60-75 when blueberry powder was added to the daily



diet for 90 days (equal to approximately 1 cup of berries per day).

Another study demonstrated modest beneficial impacts on memory in elderly men and women when blueberry powder was added to the diet for 24 weeks. And one study in healthy adults, which used functional MRI (magnetic resonance imaging) brain scanning to detect activity during cognitive challenges, found greater brain activity among those who consumed a blueberry supplement powder daily for 16 weeks compared to those who received the placebo.

WILD BLUEBERRIES MAY SLOW DOWN AGE-RELATED COGNITIVE DECLINE

A population analysis published in 2020 reported on the risk of Alzheimer's disease and related dementias in relation to fruit and vegetable flavonoid intake, in approximately 2,800 people over the span of about 20 years. Among five categories of food flavonoids for which daily intake was examined, the intake of anthocyanins showed the greatest positive impact on reducing the risk of Alzheimer's disease and related dementias. Wild blueberries are very rich in the colorful flavonoid called anthocyanins. An analysis of data from 16,000 women in the well-known Nurses' Health Study revealed that greater consumption of blueberries and strawberries was associated with slower rates of cognitive decline in older participants, with an estimated delay in decline of about 2.5 years.

IMPROVE METABOLIC HEALTH, WHICH BENEFITS BRAIN HEALTH

The health of your body and the health of your brain are connected. That means that maintaining good physical health, and especially good cardiovascular health and blood sugar control, can help keep your brain sharp as you age. Midlife is when our lifestyles (including our eating patterns) start to be negatively reflected in our physical bodies, and that's also when neurodegeneration begins, too.

A number of physical characteristics including things like waist circumference, blood lipid levels, blood pressure and fasting glucose levels, help scientists and physicians to get an idea of the state of our metabolic health. These characteristics help to diagnose metabolic syndrome. Metabolic syndrome can be considered the nexus of cardiovascular disease and Type 2 diabetes. All of these conditions tend to appear during middle age.

Research has documented that wild blueberry have benefits for all these conditions—a fact that's made even more relevant because a growing body of research shows links between these conditions and increased risk for dementia and Alzheimer's disease. This adds further support for the berries' diverse and far-reaching effects to support brain health—and the importance of paying attention to—and supporting—brain health before symptoms appear.

Bone Suckin' Sauce

NEW! Sweet Southern™ by Bone Suckin' Sauce®

Ford's Gourmet Foods is introducing a new twist on their flagship Bone Suckin' Sauce®. Ford's Gourmet Foods is the Master Distributor for Bone Suckin' Sauce®. Bone Suckin' Sauce® Sweet Southern™, available in both original and hot, brings all of the flavor that BSS fans expect with the unique addition of pure cane sugar. This creates a savory sweetness that will be an exciting addition to your Holiday grilling pantry. “

Although most customers consider BSS their favorite barbeque sauce, Sweet Southern is probably the closest we have come to a traditional barbecue sauce,” said Patrick Ford, Vice President of Ford's Gourmet Foods. “Using cane sugar versus molasses and honey adds to the depth of caramelization and creates this incredibly unique flavor that still lets you know it's Bone Suckin' Sauce, but has a personality all its own.

We're excited for our customers to try it.” Like all of the Bone Suckin' Sauce products,

Sweet Southern is Non GMO, gluten free, contains no high fructose corn syrup and is Kosher certified.

Ford's will present Sweet Southern and their full product line as part of Expo East in Booth #5282.

ABOUT FORD'S GOURMET FOODS

Ford's Gourmet Foods is a fourth generation, Raleigh, North Carolina-based family business that creates and distributes some of the world's greatest tasting Non GMO, gluten free, Kosher Certified foods including Wine Nuts and Fire Dancer Jalapeño Peanuts and the internationally acclaimed Bone Suckin' Sauces – the ONLY barbecue sauces rated #1 by Newsweek, Food & Wine and many others. For more mouth-watering recipes and information, visit Ford's Gourmet Foods online at www.BoneSuckin.com

Bone Suckin'® Meatloaf

The best meatloaf recipe ever!
YIELD: 4-6 servings

Ingredients

- Bone Suckin' Sauce® Sweet Southern™, 1/2 cup
- Ground Beef, 1 1/2 lbs.
- Onion, 1 Medium, Diced
- Bread Crumbs, 1 cup toasted
- Egg, 1 Beaten



A+ Health

World Champion

- Salt, 1 1/2 tsp.
- Pepper, 1.2 tsp.

Instructions

1. Preheat the oven to 350°F.
2. Combine all ingredients in a loaf pan.
3. Place the loaf pan in the oven for 1 hour at 350°F.
4. Baste with additional Bone Suckin' Sauce® Sweet Southern™ during cooking time.
5. Enjoy!

Bone Suckin'® Chicken

Super easy and Bone Suckin'® Good!
YIELD: 4-6 servings

Ingredients

- Bone Suckin' Sauce® Sweet Southern™, 1 jar (18 oz.)
- Whole Chicken, 1

Instructions

1. Preheat oven to 350°F (set oven rack to middle position).
2. Pat chicken dry with paper towels and place on baking pan lined with aluminum foil.
3. Season both sides of chicken with salt and black pepper.
4. Bake chicken for 45 minutes.
5. Pour Bone Suckin' Sauce® Sweet Southern™ over the chicken, turning the pieces over with tongs to coat both sides.
6. Bake for about 15 minutes more or until the internal temperature reaches 165°F.
7. Enjoy!

Check out BoneSuckin.com to get all the info about the best gluten free barbecue sauce and award-winning products.

TO ORDER & FOR MORE INFORMATION VISIT BONESUCKIN.COM OR CALL US AT 1-919-833-7647.





THE PEOPLE'S PISTACHIO.

Premium pistachios, hand grown with love in the heart of California

Touchstone Pistachio is a family-owned growing and processing operation with over 30 years of experience in sustainable farming practices. We're dedicated to cultivating the best-tasting, highest-quality pistachios in the world.

Try all 6 NEW flavors!



**Roasted Salted
In Shell**



**Salt & Pepper
In Shell**



**Organic
Roasted Salted
In Shell**



**Roasted No Salt
In Shell**



**Roasted Salted
No Shell - Kernels**



**Chile Limón
No Shell - Kernels**

Export & Domestic

We're heading into the future and bringing our pistachios with us.

For over three decades we have been a leading agricultural operation with a concentration in pistachios. Our move into pistachio processing was a logical progression. Today, we're coming up on our fourth season using the most technologically advanced processes in the world, all designed from the ground up—an opportunity not many processors have.

We have a chance to change the pistachio industry—to make good on our promise to growers, buyers and pistachio eaters, to do things right and be stewards of the land—and we look forward to seeing it through.

PRODUCT	PACKING	UNIT NET WEIGHT
		LBS
Inshell	Cartons	22
		25
	Bags	50
	Super Sacks	2,200

PRODUCT	PACKING	UNIT NET WEIGHT
		LBS
Whole Kernels Halves & Pieces	Cartons	30
	Super Sacks	2,200

Visit us at booth #4967 at Natural Products Expo West or contact us at touchstonepistachio.com/contact



@touchstonepistachio



@touchstonepistachiocompany



company/touchstone-pistachio-company

touchstonepistachio.com | 5260 N. Palm, Suite 421 Mail Stop T, Fresno, CA 93704

Are you using a sugar alternative and looking for something that tastes better?

100% Natural | Non-GMO | Sugar replacement

1200x Sweeter than Sugar

No Aftertaste | Soluble | Zero Glycemic Impact

APPLICATIONS

**Beverages | Dressings
Syrups | Sauces | Confectionary**

INTERESTED?

Sample Titan Sweet
in person at Expo West at

Booth #482

at the foodguys booth

To request samples, nutritional
information, and spec sheets,
please send an email to

Michelle@foodguys.com



Say hi to foodguys

At Natural Products Expo West 2023

Booth #482



March 8th-11th, 2023 | Anaheim, California



foodguys

Supplying and Exporting Bulk Ingredients Since 91'

Partner with foodguys

Services

Ingredient Sourcing
Warehouse Programs
Logistical Support
FSVP/FSMA

Ingredients

Frozen Fruits & Vegetables
Purees
Juices, & Concentrates
Grains, Nuts & Seeds

www.foodguys.com

Michelle@foodguys.com | +1-561-935-3815

Pure Maple Syrup...

The Natural and Delicious Sweetener

Pure Maple Syrup is a natural and delicious sweetener that is fast becoming a popular choice of gourmet chefs, mixologists, and consumers who want healthier, more natural ingredients for their cuisine.

Pure Maple Syrup delivers more nutrition than all other common sweeteners and has one of the lowest-calorie levels. It is 100% natural, retaining the sap's mineral nutrients and vitamins that flow through the maple tree to help it grow healthy and strong.

Pure Maple Syrup is Mother Nature's sweetener. It is simply maple tree sap with most of the water removed. No refined sugars. Nothing added, only water removed. Natural sap is around 2% sugar concentration and becomes syrup when it reaches 66-67% concentration.

Native Americans made Pure Maple Syrup for hundreds of years and introduced the practice to early European settlers in North America. Now, the United States produces over 15 million liters annually. It is one of the fastest growing agricultural crops in the USA.

Like the terroir of wines, the flavor profile of pure maple syrup can vary

depending on the soil, terrain, weather, year and time of year. While all maple syrup is produced through boiling sap down to syrup, the different technologies and processes by which this is accomplished also create a wide range of flavors. This amazing diversity attributable to different regions and individual producers is a boon to chefs and mixologists who creatively combine the unique flavors, adding a touch of healthy sweetness to an incredible variety of food and beverages.

The assortment of geographical and producer nuances available for this pure and natural sweetener enable restaurants and home chefs alike to add tremendous value with relatively small quantity per serving. Although the cost of Pure Maple Syrup is higher than its artificial competitors, it is a small luxury many end-users indulge for a healthier lifestyle.

Pure maple syrup has moved well beyond a topping for pancakes and waffles, although that remains a popular use with new and artistic twists. Resourceful cooks now replace refined sugars with pure maple products to enhance meats, vegetables, cereals,



Image: Safran7.



Image: Tim Douglas.

saucers, and confections. It is whisked into salad dressings, drizzled on fruit and ice cream, and baked into biscuits, cakes, and pies. Pure maple is increasingly brewed into craft beers, distilled into liquors, and added as an exotic twist to mixed drinks.

Imagine the possibilities: maple butternut puree, baked brie with pumpkin maple sauce, orange maple balsamic salmon, tofu nuggets with maple-mustard dipping sauce, coconut maple coffee, maple cannellini bean salad with baby broccoli... the possibilities are endless and delightful.

For even more choice, you can get pure maple syrup aged in bourbon, rum, and tequila barrels, or infused with ginger, cinnamon, vanilla, cocoa, cardamon, coffee, strawberry, rose, chili, and even bacon flavors. A cornucopia of flavors to enchant the senses!

Interested in learning more? Let us know by taking the survey on the next page. We'll send you a directory of qualified U.S. suppliers who would love to export to you. In addition, early respondents will receive a complimentary sample of one or several pure maple products as long as our donated supplies last!



Image: Ekaterinna Popgeorgieva.



Image: Anna Pyshniuk.



Want to learn more about suppliers of Pure Maple Syrup produced in the United States?

The University of Washington is conducting research about what importers like you want and need to import Pure Maple Syrup made in the USA.

Please scan this QR code to take the short survey, and we'll send you a directory of U.S. providers of Pure Maple Syrup who want to grow their export business supplying you and your customers.

In addition, early survey respondents* will be sent a complimentary sample of pure maple syrup and/or other pure maple products – but only while our supplies last!

Send us your thoughts on importing Pure Maple Syrup for your customers, and we will get you samples of this amazing sweetener.

*To receive samples, respondents must represent a food importing commercial enterprise.

Research sponsored by the USDA AMS Acer Access and Development Program.



www.cintrafor.org



Image: Lucas Guizo.



SCHOOL OF ENVIRONMENTAL
AND FOREST SCIENCES
UNIVERSITY of WASHINGTON
College of the Environment

Ag Alumni Seed

Leaders in Hybrid Popcorn Research, Production and Customer Service



Ag Alumni Seed has worked hard to gain its leadership position in the development and release of high performance popcorn hybrids. With this position comes the responsibility to focus our efforts and resources on the needs of popcorn processors and growers.

From the ground-breaking work of Dr. Bruce Ashman to the advances in performance that have occurred

over the past thirty years under the direction of Dr. Max Robbins, Ag Alumni Seed's Director of Research, to the research underway by Dr. Fernando Enrique Cardenas and Pablo Vergani our Popcorn Breeding team, Ag Alumni Seed has established itself as the world's leading supplier of high performing, high quality popcorn hybrids that provide the different combinations of regional adaptation, maturity, disease resistance, yield, kernel size and popping expansion and other characteristics that the industry demands.

Most of our seed is produced by our own highly experienced professional staff at our 2,600 acre facility near Romney, Indiana in the heart of the US Corn Belt. By producing our own seed, we ensure that we are growing and delivering the highest quality products possible. All of our seed lots are inspected, tested and certified to AOSCA (and as required ISTA) standards by an independent, ISO certified

and USDA accredited agency. All popcorn seed lots have GMO free certification.

Ag Alumni Seed also grows and markets parent seed stocks of Soft Red Winter Wheat and oats as well as providing contract growing and conditioning services to the global seed industry. If you have any questions or if we can help with your seed needs, please don't hesitate to contact us at:

Agricultural Alumni Seed Improvement Association, Inc.
PO Box 158
Romney, Indiana 47981
USA
Voice: 1-800-822-7134 or 765-538-3145
E-mail: agalumni@agalumniseed.com

YOUR FUTURE IS OUR FOUNDATION



**HYBRID POPCORN SEED
OAT VARIETIES
CUSTOM PRODUCTION**

P.O. Box 158 • Romney, IN 47981
Ph 765-538-3145
agalumni@agalumniseed.com

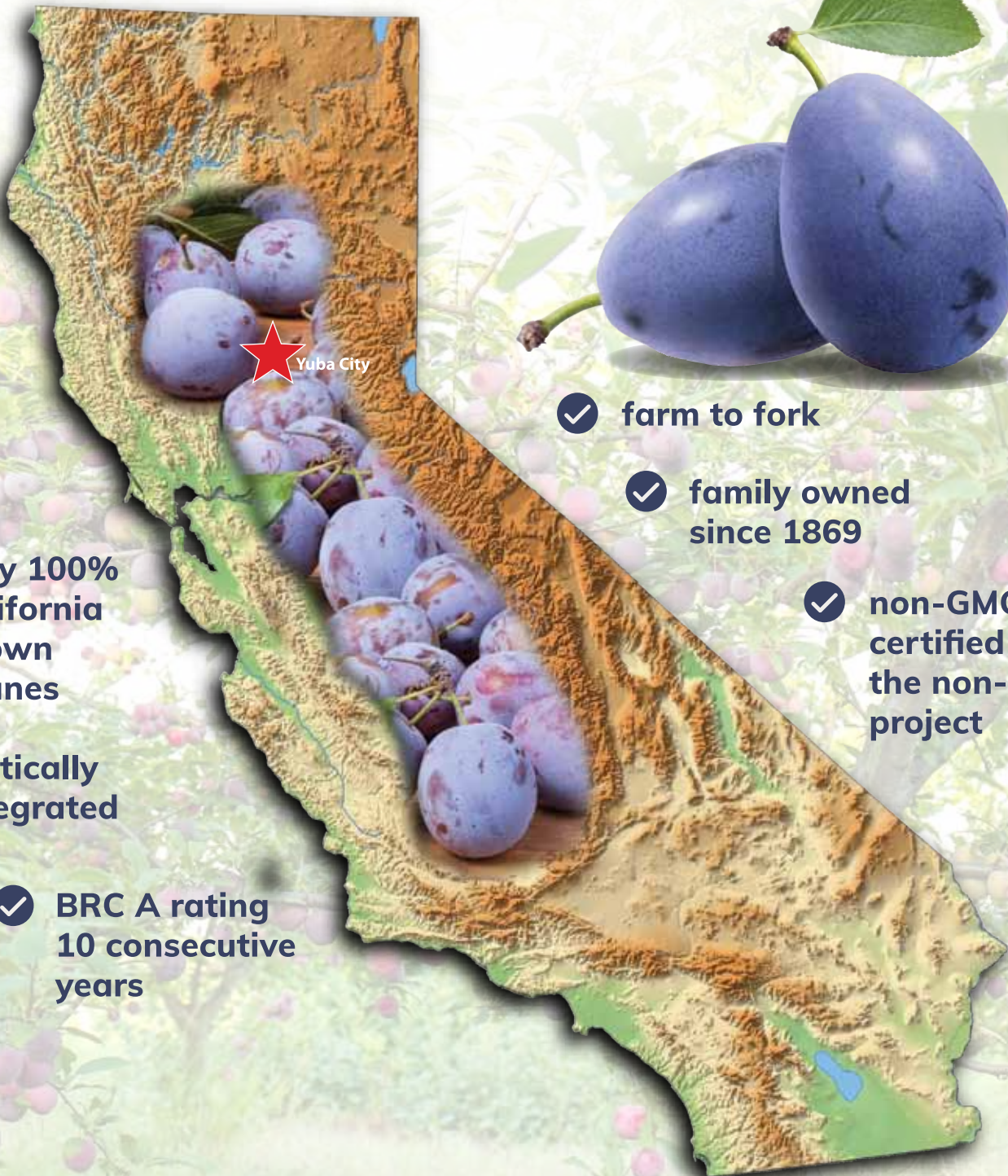


www.agalumniseed.com

WILBUR

PACKING COMPANY

Growing and Packing the finest California Prunes



✓ only 100%
california
grown
prunes

✓ vertically
integrated

✓ BRC A rating
10 consecutive
years

✓ farm to fork

✓ family owned
since 1869

✓ non-GMO
certified by
the non-GMO
project



Q & A Continued from page 10

For Go". We designed a niche market beef jerky for the international customer. Our goal is to increase the exportation of American harvested beef by creating a protein snack with our unique recipes to make a tender beef jerky that is made for go! We have partnered with the Southern United States Trade Association, the Arkansas Small Business and Technology Development Center, the World Trade Center of Arkansas, and Halal Transactions of Omaha. Each of

our partners are critical in our success to export to other countries. Each serves a different aspect of our business model which would not be easily done without them.

I will be traveling to Dhaka, Bangladesh following the Gulfood Show to meet with distributors and retailers in-country. Our policy is to send a company representative to each country in which we export to in order to meet onsite with retail buyers and distributors. This shows our support for the country carrying Five

Star and to build relationships with our buyers and distributors. We want Five Star to be in the hands of customers for a long time and that means we need to be in-country to see the product on the shelves and meet the customers. Global relationships are incredibly important to us.

Caribe Producers is the parent company of Five Star Jerky. Our products include Five Star Signature Wagyu Jerky and Five Star Halal Jerky. Five Star Jerky® and Signature Wagyu® are registered trademarks owned by Caribe Producers.

CHASE PECAN

We're serious about our nuts.

Chase Pecan is a vertically integrated pecan grower and processor. Our pecans come from the same orchards every year. This consistency guarantees high quality pecans at a competitive price.



**Chase Pecan, LP
2803 W. Wallace St.
San Saba, TX 76877**

**www.chasepecan.com
sales@chasepecan.com
Phone: (1) 325-372-5727**

Rice Continued from page 17

provide necessary drought relief to small businesses, that are vital links in keeping the Sacramento Valley's ag supply chain connected," said California Rice Commission President & CEO Tim Johnson.

The program offers \$60,000 – \$100,000 grants to qualified small agricultural businesses, including those that support the California rice industry. The grants will be open to, Ag aircraft businesses, Ag suppliers, Ag service providers, Ag trucking companies, rice dryers, mills as well as small or socially disadvantaged farmers.

"We especially want to show our appreciation to California Department of Food and Agriculture (CDFA) Secretary Karen Ross for her leadership in creating this new drought relief program and for her continued support for California's agriculture and the farm economy throughout this crisis," said Johnson.

The California Rice Commission and coalition including the Northern California Water Association, California Warehouse Association, California Agricultural Aircraft Association, California Tomato Growers, Ag Council of California and Western Plant Health Association applaud Governor Newsom and the CA Legislature for proactive bipartisan support in this groundbreaking drought relief program.



THE EXPERIENCED SOURCE FOR CALIFORNIA ALMONDS



FAMILY OWNED
AND OPERATED



ESTABLISHED IN THE
EARLY 1980'S



ONE OF THE LARGEST
PRIVATELY OWNED
ALMOND PROCESSORS



EXPORTS TO OVER
70 COUNTRIES



**Hilltop Ranch brings you
high-quality product at a competitive price.**

***BRC Certified**

***Organic Certified By CCOF**

***Food Quality & Safety**

Sales Inquiries Contact:
Raj Samran, Dexter Long or Jennifer Williams
(209) 874-1875
sales@hilltopranch.com
www.hilltopranch.com



Stahlbush Island Farms

Setting a Standard

37 years ago, Bill and Karla Chambers were pioneers in sustainable agriculture - dedicated to a vision of healthy, sustainably grown food manifesting into healthier people, healthier farms, and a healthier planet.

Today, Stahlbush Island Farms celebrates the fruition of Bill and Karla's vision. The main farm has a food-processing facility that produces individually quick-frozen fruits, vegetables, and legumes as well as custom purees for food manufacturers. As the first certified sustainable farm in the United States, Stahlbush is proud to lead and feed the mission for developing a sustainable food system. Their sustainability standards include:

- Protection and enhancement of water and soil resources
- Conservation of nutrients
- Reduction of pesticide use
- Wildlife habitat conservation
- Safe and fair working practices
- Continuous improvement

Farming, Food, and Fine Art

Through fine art, founder and co-owner Karla Chambers captures the true colors of a perfect harvest, creating an abundance of

healthy nutritious food. Chambers uses her two passions of art and food as tools to inspire consumers to make nutritious choices based on natural colors and flavors. Chambers says "It is a blessing to be able to share her memories and love for agriculture through vibrant colors, textures, and landscapes."

Fresh from the Farm

Stahlbush's focus on finished product starts in the field. As the farmers and the processors, Stahlbush has the unique ability to harvest produce at the perfect ripeness. Produce is frozen immediately after harvest, sealing in perfect wholesome flavor. The Willamette Valley is home to all four seasons and one of the most prosperous growing regions in the world. The rich soils, pure water, and mild growing climate provide great land to grow the most pristine fruits and vegetables in the world.

A Sustainable Food Future

In 2012, the Stahlbush team spent 14 months building a state-of-the-art biogas plant to convert fruit and vegetable byproducts into energy. The Chambers family have always

viewed waste as an underutilized resource and felt the biogas plant would close a significant loop in their progress toward a carbon-negative footprint. The biogas plant produces energy to power processing plants, hot water for sanitation, steam for boilers, hot air to dry our pumpkin seeds, and organic fertilizer.

Food Safety

Stahlbush products consistently exceed the food industry's most premier food safety standards. They are committed to transparency in farming practices and traceability throughout their vertically integrated growing and processing. In addition to compliance with state and federal regulations, Stahlbush invites independent third-party inspections of food safety, sanitation, and documentation procedures. Stahlbush is proud to be SQF level III certified and is committed to producing exceptional quality products.

About us

Stahlbush Island Farms is a certified sustainable farm and food processor guided by family roots. Specializing in growing and processing frozen fruits, vegetables, legumes, and grains along with frozen and aseptic purees, Stahlbush believes in keeping the land fertile for future generations through sustainable agricultural practices. As the first farm in the United States to be certified sustainable in 1997, the farm harnesses the power of plants by converting agricultural by-product into clean energy for its processing plant and natural fertilizer for crops. The product line is gluten-free, vegan, kosher, and non-GMO. For more information and a complete list of products, please visit www.stahlbush.com/industrial-ingredients/



Artwork by founder and co-owner, Karla Chambers



THE WORLD'S LARGEST ORGANIC PRUNE GROWER & PROCESSOR



Taste The Taylor Difference

Taylor Brothers Farms is the world's largest organic prune grower and processor as well as a leading producer and global distributor of quality conventional prunes and prune products.

TAYLOR
TAYLOR BROTHERS FARMS
MADE IN CALIFORNIA



USA – CALIFORNIA
Taylor Brothers Farms, Inc.
Barbara Roux
Tel: 530-671-1505
broux@tbfprunes.com
taylorbrothersfarms.com

POLAND
Taylor Prune Sp. z o.o.
Ryszard Cendrowicz
Tel: 48-56-641-1825
taylorprune@hotmail.pl
taylorprune.pl

SOUTH KOREA
Taylor Farms, Inc.
Eugene Lee
Tel: 82-10-2838-2141
eugene@taylorfarms.net
www.taylorprune.co.kr

taylorbrothersfarms.com



Advertisers' Index

Ag Alumni Seed www.agalumniseed.com	p. 28
Advanced Sunflower www.advancedsunflower.com	p. 8
Ash Creek Oregon www.ashcreekoregon.com	p. 16
Bard Valley Natural Delights www.naturaldelights.com	p. 5
Bascom www.maplesource.com	p. 34
Chase Pecan www.chasepecan.com	p. 30
Cintrafor www.cintrafor.org	p. 26, 27
Five Star Jerky www.fivestarjerky.com	p. 11
foodguys www.foodguys.com	p. 24, 25
Ford's Gourmet Foods www.bonesuckin.com	p. 3, 22
Hazelnut Growers of Oregon www.hazelnut.com	p. 12, 13
Hilltop Ranch www.hilltopranch.com	p. 31
IMEX Management www.imexmanagement.com	p. 15

Orient Provision & Trading Co www.optcl.net	p. 36
Pacific Valley Foods www.pacificvalleyfoods.com	p. 9
Red River Commodities www.redriv.com	p. 10
Rio Del Mar Foods, Inc richard@riodelmarfoods.com	p. 17
Sacramento Packing www.sacramentopacking.com	p. 35
Setton International www.settonfarms.com	p. 20
Stahlbush Island Farms www.stahlbush.com	p. 5, 32
Stasero Premium Honey www.stasero.com	p. 2
Sun Valley Rice www.sunvalleyrice.com	p. 14
Taylor Brothers www.taylorbrothersfarms.com	p. 33
Touchstone Pistachio Co. www.touchstonepistachio.com	p. 23
Wilbur Packing www.wilburpacking.com	p. 29
Wild Blueberries www.wildblueberries.com	p. 19

BASCOM
your *maple* source



**America's #1
independent
maple supplier**

**Private Label
Bulk
Food Service**

Contact us today
for best-in-class maple.

+011 802-257-8100

info@maplesource.com • maplesource.com



PRUNES & WALNUTS

from California

**Grower Owned
Companies**



Sacramento Packing, Inc.
833 Tudor Road, Yuba City, CA 95991, USA
P (530) 671-4488 | F (530) 671-7841
www.sacramentopacking.com



Valley View Foods, Inc.
7547 Sawtelle Ave, Yuba City, CA 95991, USA
P (530) 673-7356 | F (530) 673-9432
www.valleyviewfoods.com





شركة تموين الشرق للتجارة
ORIENT PROVISION & TRADING CO.



More Than 3000 Products



■ COMPANY INTRODUCTION:

Orient Provision & Trading Company &(OPTC) is trusted and well-known distributor partner for FMCG brands in Kingdom of Saudi Arabia with more than 50 years of experience. Distribution business was established in 1965 and we represent well known international brands in food and non-food categories. We operate through 7 main distribution centers with dedicated individual offices and warehouses along-with 25 sub-distribution centers spread well across the Kingdom. With strong numeric and weighted distribution coverage across all trade channels, OPTC is considered as prominent and focused distribution company in Saudi Arabia. Our distribution network encompasses all tiers of Retail, Wholesale and Foodservice channels, for Foodservice operations we have 24X7 delivery availability. With strong team of more than 2000 employees, state of warehouse and logistics facilities we assure our partners of delivering distribution goals and ensure that brands reach to target customers/consumers.