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Bone Suckin' Sauce

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From the Publisher



Middle East Continues to be a Solid Market

Back in 2019, I discussed the observations of healthy food trends in the Middle East has not changed. The expansion and acceptance of “healthy food” products have taken on a new popularity across Europe and Asia. In mainland China for example, the natural food and beverage establishments are everywhere. As I have stated last year, countries that once couldn’t afford healthy food products (which we have enjoyed here in the United States for years) can afford it today. But as we know in America, just because you have healthy food products everywhere does not mean you’re not going to make the right choices. It still comes down to one’s discretion.

As 2026 approaches, is this trend catching on in the Middle East? Let’s examine this...the growth in the consumption of fast food and packaged food is a demographic shift situation. Young Middle Eastern adults are getting married later and living with their parents well into their late twenties and even early thirties. And women a generation ago got married before twenty are today delaying having kids and choosing careers. That means the Middle Eastern Millennials have more disposable income to go to restaurants or consume convenient food for expediency. Sound familiar? The cultural phenomenon I’m referring to has been going on here in the United States for years. And you are seeing the acceleration of this demographic shift more and more in China and other Asian countries.

So, it shouldn’t surprise anyone that the United States has captured a 50 billion plus export market of prepared and processed food products in the region. Middle Easterners are prospering in regions like the United Arab Emirates and with that comes fast paced lives. The demand for U.S. processed food products has a growing appeal and demand. However, as one finds out with fast foods and processed foods comes calories and carbohydrates! Obesity and diabetes are on the rise in the region. It wasn’t hard to find plenty of stories regarding Middle Eastern diets and the rise of these ailments due to the consumption of processed foods and sugary beverages.

Since 2019, we’ve seen a dramatic increase of U.S. natural and organic food products being exported into the U.A.E., Saudi Arabia, and Turkey along with a handful of other Middle Eastern countries. The demand for processed and prepared foods isn’t declining anytime soon. The demographic shift situation is not exclusive to North America and Europe. It’s happening in the Middle East and Asia. What is fascinating to me is that the Middle East is facing the same food consumption problems that Asia and Europe are now experiencing. And like the United States... what soon follows in each region is the popularity of healthy foods. I like fast food as much as the next person. But I realized long ago that these foods should be enjoyed on a limited basis. Eating healthy takes dedication, discipline, and proper choice. It’s a learning curve everyone experiences...no matter where you live. And with that, I’ll see you in Dubai.

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American BBQ's Global Diversity

by Lisa Mooney

American barbecue is known for its diversity in proteins, seasonings, woods and sauces, which can help manufacturers bring authenticity to their offerings. Whether you're serving classic meats or plant-based options, slathered in sauce or simply dry-rubbed to perfection, one thing is certain—the bold, robust flavors of barbecue deliver universal appeal.

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Summer may be over but BBQ has become a mainstay year around. And grilling isn't just for dinner anymore. In recent years, 12% grilled for brunch and 7% for breakfast, showing that consumers expanded their grilling expertise while being at home during the pandemic.

A desire for healthier proteins in the indoor kitchen has moved into the outdoor kitchen as grillers will continue to sizzle up shrimp, salmon, scallops and other foods from the sea. Protein staples including beef, pork and chicken are being joined by other center of the plate items including meat free alternatives. Inflation will continue to put the squeeze on all our food purchases in the year ahead. But rather than give up the grill, home cooks will purchase more affordable grilling options, such as veggies – particularly bulky meal extenders like potatoes, onions and mushrooms.

Whether they're rubbed, marinated, basted or glazed, BBQ dishes have one thing in common—it's all about the flavor! To put your signature spin on an old favorite, or to create a new recipe, visit the website of an innovative BBQ leader in the industry: Rufus Teague.

According to Brad Jungles of Rufus Teague "all of our Sauces and Dry Rubs are made with only natural ingredients and are Non-GMO verified. However, they are not registered as organic. Our snacks are also natural, but not all Non-GMO verified. Our best sellers within the US and abroad are similar. The majority of sales are comprised of Honey Sweet BBQ Sauce, Touch O' Heat BBQ Sauce and Whiskey Maple BBQ Sauce."

Jungles explains their collaborations with meat alternative companies.

"We have in fact worked with a plant

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based company and feel that our thick, bold sauces are a great way to add big flavor to plant based offerings. While our sauces are not technically “vegan” we have re-worked a couple product formulas to be vegan specifically for this partnership.”

“While the US constitutes the vast majority of our sales, we also have good distribution and sales in Canada. We’re also in Switzerland, Germany, Australia

and New Zealand. From an interest in new areas, we’ve had some discussions about Asia and Mexico, but have not really done much yet,” Jungles adds.

Jungles outlines some of their new and exciting value added items. “While our sauces continue to be the history and core of our brand, we’ve recently (past year or two) been working to expand our brand from just sauces and dry rubs into a more holistic product lifestyle brand. We believe that where

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there’s good barbecue there is fun, so why not introduce the authentic flavors we love into other products and dayparts. Today we have so far expanded into lines of Spittin’ Seeds (sunflower seeds), Crunchin’ Corns (puffed corns), BBQ Nuts and even Smoke-Roasted Coffees.”

“The BBQ Nuts and Crunchin’ Corns are our main focus within our expanded lines and products we feel have great potential. Distribution is still fairly small with our snacks, but we’re picking up momentum especially with our BBQ Peanuts and Mixed Nut offerings. Our nuts are currently in around 250 U.S. retailers and response has so far been very good. We have great distribution in Canada with our sauces and rubs and excited that soon we will be exporting our line of 7 nut varieties into that market.”

Dry rubs, marinades, and sauces have benefits including; affordability, easy storage, versatility, and long shelf life. Healthful claims also have a big

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Ag Alumni Seed

Craig Anderson Named President and CEO of Ag Alumni Seed



The Ag Alumni Seed Improvement Association of Romney, Indiana, has appointed Craig Anderson as its new President and Chief Executive Officer. Anderson succeeds Jay Hulbert, who is retiring after leading the organization through years of growth and innovation.

“We are excited to have Craig joining Ag Alumni Seed,” said Jay Hulbert, outgoing President and CEO. “His extensive experience in the seed industry, strategic leadership, and deep

understanding of growers’ needs will be a tremendous asset as we continue to build on our strong foundation.”

Anderson brings decades of experience in the seed industry, with expertise in business strategy, sales, marketing, and operations. Most recently, he served as Chief Operating Officer at Dryland Genetics, where he designed and implemented a fully integrated seed company model for proso millet, driving market expansion through a streamlined go-to-market approach and strong grower relationships.

Prior to that, Anderson held key leadership roles at AgReliant Genetics, serving as LG Seeds Brand Manager, Vice President of Operations, Vice President of Sales & Marketing, and Chief Operating Officer. He oversaw strategic acquisitions, drove market share growth, and implemented capital investments that improved operational efficiency.

“I’m excited to join Ag Alumni Seed and look forward to working with the team, our partners at Purdue University, and our business collaborators,” said Anderson. “Ag Alumni Seed has a strong legacy of innovation in the seed industry, and I’m eager to explore new opportunities that will drive future growth and success.”

The Ag Alumni Seed Improvement Association was

established in 1938 as a not-for-profit foundation seed association with the mission of taking seed varieties developed at Purdue University, building up inventories, and making advanced genetics available to farmers. Today, Ag Alumni Seed focuses on the research, development, and marketing of popcorn seed for domestic and international markets, as well as contract seed production, conditioning, and a private label licensing program. In addition to popcorn seed, the company works on advanced trait development with researchers at Purdue University.

Anderson’s leadership marks the beginning of a new chapter for Ag Alumni Seed as the organization continues its commitment to innovation and service to the agricultural community.

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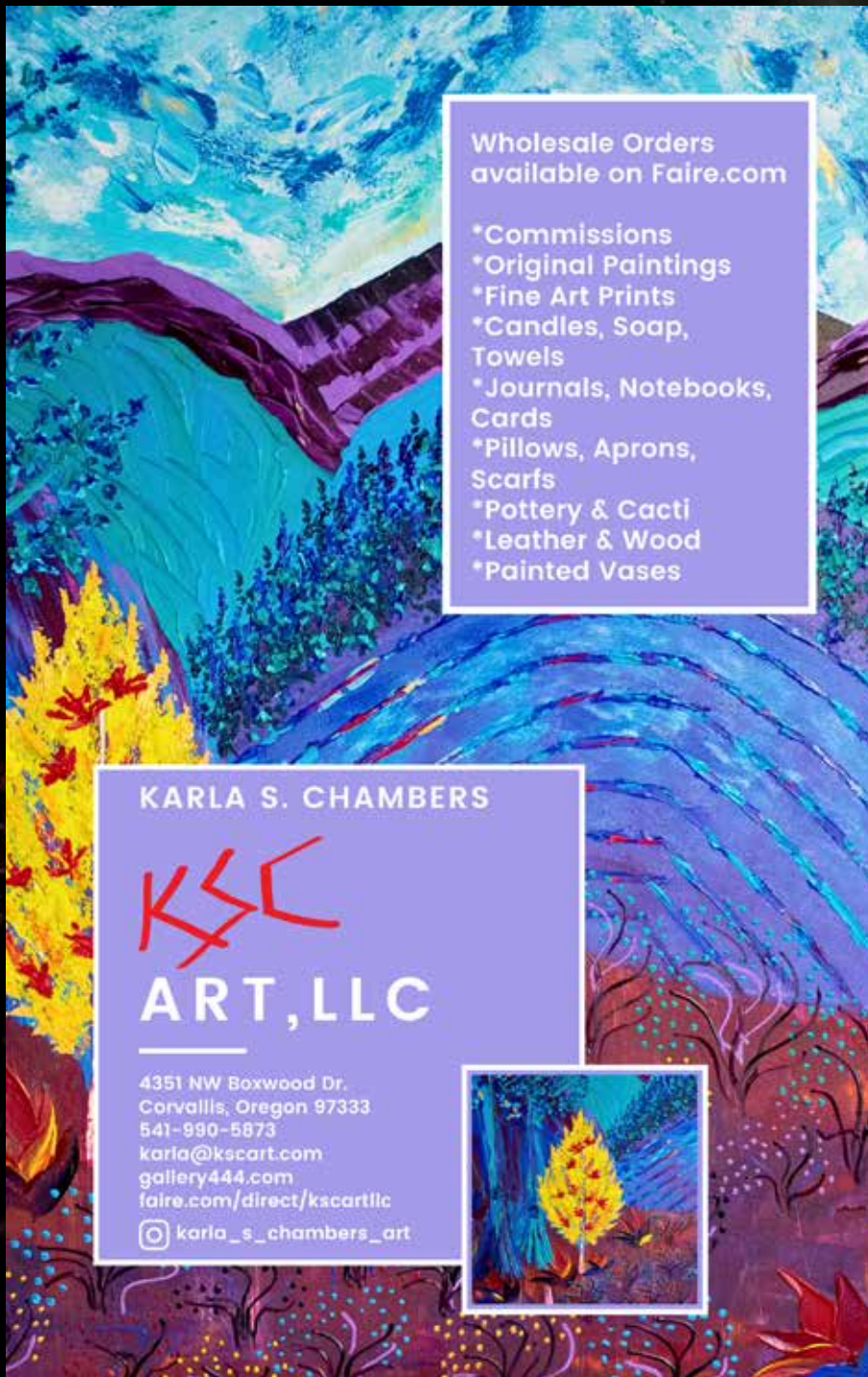
Coffee & Tea Trends in 2026

By Lisa Mooney

More health-conscious consumers are seeking products that have minimal impact on their health and provide nutritional benefits.

The U.S. organic tea and coffee market saw nearly a 16 percent growth through 2026, according to a new report by TechSci Research. Increasing disposable income, rising consumer awareness, environmental concerns and health are all cited as factors driving growth.

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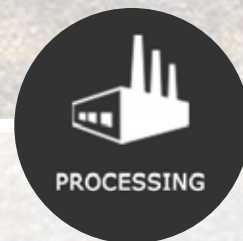
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Polyphenols are compounds we get through certain plant based foods. Research shows polyphenols help prevent cancer and feed our mitochondria, the energy-producing organelles in our cells. Coffee generally contains more polyphenols than tea, but the polyphenol content in coffee varies according to the way it's roasted. The light roast or the medium roast have the most benefits in terms of

polyphenols. Darker roasts, like French roast, virtually eliminates most of the beneficial polyphenols during the dark roasting process.

After coffee, the highest polyphenol concentration is found in green tea, followed by black tea. It's generally healthier if you don't add anything to these drinks. If you can't drink them straight the

healthiest options are either almond milk or coconut milk.

According to data from Statista, 88% of Americans drink between 1 and 5 cups of coffee during their day. In 2025 these consumers are looking for a cup of "joe on the go" to accommodate busy schedules along with coffee drinks that are fast to prepare, travels well, and in some cases contains ingredients that make it a meal replacement.

Here are 4 projected trends for this year that you may want to consider integrating into your menu or product line up if you haven't already.

1. Iced Coffee Drinks - Aside from the US, where iced coffee is often consumed all-year round, most of the European and French consumers stop drinking iced coffee by September. Just 55% and 57% of UK and French consumers respectively indicate they consumed iced or cold coffee over the last 12 months, compared to 82% in the US. However, in Saudi Arabia and the UAE, where temperatures regularly exceed 35 degrees C, iced coffee is gaining



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momentum.
Ninety-two
percent and 90% of
Saudi and UAE consumers
surveyed respectively indicate they have

purchased an iced beverage in
the last year.

2. Cold Foam - With the
rise of cold coffee drinks, cold
foam is becoming a big seller.
Cold foam is cold, frothed
milk created to accompany
cold coffee beverages. Hot foam
dissipates when added to cold
drinks, but cold foam holds a
creamy, meringue-like form.

3. Coffee Concentrate - Coffee
concentrate is concentrated coffee that
allows you to prepare high-quality
beverages without fancy equipment
or lengthy brew times. Cold brew
concentrate is the most popular form.
Simply dilute by adding water or stir
in your favorite creamer or milk for a
richer beverage. Cold milk or water
creates an iced coffee version.

4. Protein Coffee - Proffee, or
“protein coffee”, emerged as a trend on
TikTok to convert morning coffee into
a meal replacement of sorts. Businesses
will adopt this trend and promote
protein coffee menu items to customers
who don’t want to order breakfast food
items first thing in the morning. Proffee
is simply coffee stirred into a pre-made
protein shake.

Tea & Tea Products

Tea is an ancient beverage loved by
people around the world. Green tea is
popular in Asian countries while black
tea is the brew of choice in the US and
Western Europe. Green tea, which once
was difficult to find in conventional US
supermarkets, is now widely available.
Whether enjoyed hot or iced, tea’s
popularity continues to grow.

Here are 3 types of tea that will lead
menu introductions and be on shopper’s

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grocery list.

Matcha is developing as a trend this winter gaining popularity. Created from the leaves of specifically grown green tea, Matcha powder can be added to a variety of drinks, pastries and dishes like pasta, with the flavor varying to include bitterness, sweetness, umami and grassiness. Coffee shops and restaurants have already used Matcha to add flavor and color to items such as ice cream, lattes and smoothies.

Another consumer favorite, Kombucha is an effervescent, probiotic tea-based drink enhanced with nourishing herbal additives, fruits, and spices. Usually made from green tea, Kombucha is an energizing drink that promotes gut health, provides antioxidants, kills harmful bacteria, and may even reduce the chances of heart disease, cancer, and diabetes.

Moringa tea is an herbal tea made from the leaves of the *Moringa oleifera* plant. The moringa tree is commonly referred to as “the miracle tree” thanks to its many health benefits. Southeast Asian cultures have relied on their native moringa tree leaves to treat diseases and heal wounds for centuries. The USDA reports that raw moringa leaves offer many vitamins and minerals, including vitamins A, C, and B6, and nutrients like beta-carotene and amino acids. Moringa tea offers a similar, earthy flavor to green tea without its harshness or acidity.

Sources:

The Tea Association of the USA

USDA

Webstaurant Store Blog



The American Exporter Magazine and The Natural Food Exporter Magazine: Upcoming Events



The upcoming events schedule slated for *The American Exporter Magazine* and *The Natural Food Exporter Magazine* will examine the first quarter of the 2026 calendar year. We kick off with one of the highest profile food expos in the world... **Gulfood 2026 January 26th through the 30th.** It's the world's biggest food show and now even bigger in 2026. For the first time ever, Gulfood spans Dubai World Trade Centre and Dubai Exhibition Centre at Expo City Dubai a monumental expansion redefining food trade. Experience 100% more floor space, dual access hubs and seamless connectivity between the city's most iconic venues. Visit www.gulfood.com

Sweets and snacks | ISM Cologne-www.ism-cologne.com. Next comes the **ISM 2026 in Cologne February 1st-4th.** It's the world's leading trade fair for sweets and snacks. Secure your ticket today to discover the latest trends, connect with key industry players, and take your business to the next level. Experience the industries in all their variety: from timeless classics to innovative products with real added value. Use the trade fair to make your product range future-proof, to connect with international manufacturers - and discover the trends that will shape the market tomorrow, today.

The Natural Products Expo West, Anaheim, California...March 3-6, 2026 | Exhibit Halls: March 4-6, 2026. For 45 years, Expo West has been where the natural and organic industry comes to grow. This is your moment to discover what's next. Connect with thousands who share your passion and uncover innovations that will transform your business. Every conversation opens new possibilities.

For more information on these and other food expos coming up through the entire year, please visit www.

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each and which magazine or magazines will be distributed at the schedule food expos.



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influence on shoppers: 42 percent of surveyed consumers say they'll choose products claiming low/no sodium over others, 31 percent say the same for low/no calorie claims, and more than a quarter say low/no sugar claims influence their selection.

Heat is king. More than half of Mintel's survey respondents say

they prefer spicy or hot flavors, more than any other type of flavor. Some 46 percent say they prefer a sweet flavor profile, while four in 10 prefer international or ethnic flavors.

When asked where he thinks the future of BBQ is headed in 2024 and beyond? Jungles says, "that's a tough question, but I believe that the future of BBQ in the near term will be strong.



There is continually excitement about the traditional flavors and cooking techniques, but within the last few years there has been a surge of unique new sauces in the US market such as Japanese and Korean BBQ. I see this expansion of international flavors continuing and trending for the next few years."

Sources:

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Stahlbush Island Farms

Celebrating 40 years of Sustainability and Innovation



In the heart of Oregon's lush Willamette Valley, Stahlbush Island Farms has grown from a small family farm to a leader in sustainable agriculture and food innovation. Known for its rich volcanic soil, the Willamette Valley is one of the most fertile agricultural regions in the world, providing Stahlbush with an ideal environment to produce the highest quality frozen fruits and vegetables.

Honoring 40 Years of Sustainable Innovation and Expansion

In 2025, Stahlbush Island Farms celebrated **40 years** of doing business and sustainable farming—a milestone that reflects its ongoing commitment to innovation and sustainability. The brand also launched five new SKUs in 2025, expanding its lineup of USA-grown frozen fruits, vegetables, and purees.

Sister brands within the Stahlbush family also reached exciting milestones in 2025:

- **Farmer's Market Foods** relaunched its Organic Cranberry Sauce, a seasonal favorite among consumers.
- **Nummy Tum-Tum** completed a full label revamp, debuting a bright, modern look for its line of organic pumpkin and sweet potato purees for pets.

Together, these updates mark an exciting chapter of growth and innovation across

all three brands.

Sustainability has been at the heart of Stahlbush since the beginning. In fact, the farm became the first in the United States to become certified sustainable by the Food Alliance in 1997, setting a national standard for environmentally responsible farming. Today, Stahlbush remains a leader in sustainability, holding a Level 3 SQF certification and offering products that are top-9 allergen-free.

Why Choose Stahlbush Island Farms?

1. SQF Level 3 Certification:

Rigorous food safety and quality assurance standards meet the needs of industrial clients worldwide.

2. Sustainability: Environmentally responsible practices make Stahlbush a leader in sustainable farming.

3. Top-9 Allergen-Free: Safe, allergen-free ingredients ensure versatility across a wide range of food applications.

4. Premium American-Grown Quality: Every product is grown, harvested, and processed in the U.S., delivering unmatched freshness, safety, and quality.

Biogas Facility: Turning Waste into Power

As part of its commitment to sustainability, Stahlbush operates an on-site biogas facility that transforms all fruit and vegetable waste into renewable energy. This system provides electricity to power the processing plant, steam for boilers, hot water for sanitation, hot air to dry pumpkin seeds, and natural fertilizer that nourishes the soil for future crops. Stahlbush's biogas facility exemplifies its innovative approach to waste reduction and energy efficiency.

Art That Celebrates Agriculture

Karla Chambers, Stahlbush's Co-Founder, captures the spirit of the farm through her vibrant artwork, which often features the fields and fruits that define the Willamette Valley. Her art, frequently showcased on Stahlbush packaging, brings the beauty of the farm to life, celebrating the bounty and cycles of sustainable agriculture. For Karla, each piece is a tribute to the land, expressing the joy and abundance that comes from farming with care and respect.

About Us

Stahlbush Island Farms is a family owned and operated farm that grows and processes frozen fruits, vegetables, grains, and legumes along with frozen and aseptic purees. Stahlbush believes in keeping the land fertile for future generations through sustainable practices. We harness the power of plants by converting agricultural by-product into clean energy for our processing plants and natural fertilizer for crops. Our product line is non-GMO, gluten-free, vegan, and Kosher. For more information and a complete list of products, please visit www.stahlbush.com to learn more.



Artwork by founder and co-owner, Karla Chambers



Elmhurst® 1925:

The Dairy That Gave Up Dairy

For nearly a decade, Elmhurst 1925 has completely redefined what plant-based alternatives can be, bringing consumers the cleanest, creamiest, and most nutritious recipes on the market. By eliminating unnecessary additives and focusing on pure, simple ingredients, Elmhurst has set a new gold standard for plant-based dairy. Today, their commitment to quality continues to reshape consumer expectations, proving that dairy-free can be just as satisfying—if not more—than traditional dairy. From plant milks and barista editions to lattes and sour cream, Elmhurst has created a plant-based portfolio that prioritizes taste, texture, and nutrition without compromise.

This year marks a major milestone for Elmhurst. 100 years ago, the company was originally founded as a family-run dairy in New York City. Elmhurst spent nearly a century as one of the largest dairy producers in the region. But as consumer preferences began shifting toward plant-based nutrition, the company recognized an opportunity for transformation. So in 2017, Elmhurst made a bold and unprecedented move, making the change to focus entirely on plant-based products. This visionary change cemented Elmhurst's place as a leader in clean-label, dairy-free alternatives, setting the stage for a new era in plant-based innovation. Today, that same pioneering spirit fuels Elmhurst's continued success, offering consumers a variety of innovative plant-based alternatives.

Consumers today are increasingly seeking cleaner, more nutritious plant-based options, driven by a desire for products free from artificial additives



and unnecessary fillers. The demand for transparency in food production has never been higher, with shoppers scrutinizing labels for unnecessary ingredients like added seed oils, gums, and emulsifiers. Elmhurst has always met this demand head-on, crafting its products with just a few simple ingredients that deliver more protein and fiber in every glass. While many plant-based brands rely on stabilizers and artificial thickeners, Elmhurst prioritizes whole food ingredients to deliver outstanding taste and nutrition.

Elmhurst's commitment to simplicity is made possible through the company's patented HydroRelease™ method, a revolutionary process that sets its products apart. Using just water, this method separates the nutritional components of a nut, grain, or seed before reassembling them into a creamy plant-based beverage. Unlike conventional methods that strip away

essential nutrients or require additives for texture, HydroRelease™ maintains the full nutrition of the source ingredient, delivering a rich and authentic plant-based experience without the need for gums, emulsifiers, or added oils. Additionally, this zero-waste process upcycles any byproducts into renewable energy, ensuring that nothing goes to waste. The entire production process is powered by 100% renewable hydroelectric energy, underscoring Elmhurst's deep commitment to sustainability at every level.

At the heart of Elmhurst's shelf-stable portfolio is their collection of Unsweetened Plant Milks. Crafted with as few as 2 simple ingredients—nuts and water—Elmhurst Milks do not contain any of the gums, seed oils, or emulsifiers that are used by other leading brands. Instead, Elmhurst packs up to 4x more nuts in every carton to deliver a naturally creamy texture with up to 5g natural

plant protein per serving. Available in 6 unique shelf-stable varieties including Almond, Oat, Cashew, Hazelnut, Walnut, and Coconut Cashew, the Unsweetened Line is versatile, with a variety of uses beyond smoothies and cereal. Their new Unsweetened Coconut Cashew Milk, for instance, performs to barista standards in coffee and offers unmatched stability for cooking and baking.

For coffee enthusiasts, Elmhurst offers a full lineup of Plant-Based Barista Editions and Creamers that perform beautifully in hot or iced coffee. Designed with the help of professional baristas, the Barista Editions are a 1:1 replacement for whole milk, steaming and foaming flawlessly and delivering the perfect contrast for latte art. These specially formulated plant milks have been embraced by coffee shops and home baristas alike, proving that plant-based beverages can deliver the same rich

experience as traditional dairy. The Plant-Based Creamers, available in Oat and Cashew varieties, provide a rich, velvety finish to any cup of coffee with no more than 1g sugar and 15 calories per serving.

And for those who want a premium coffee experience without the prep, Elmhurst's new ready-to-drink Lattes take plant-based convenience to the next level. These lattes blend the brand's signature creamy plant milks with premium Arabica cold brew, creating a smooth, satisfying beverage without artificial flavors, preservatives, or excessive sugars. Whether enjoyed on the go or savored at home, these lattes reflect Elmhurst's commitment to offering the highest quality plant-based alternatives in every category they enter.

Elmhurst has expanded beyond the beverage category with its groundbreaking new Plant-Based Sour Cream. Crafted with only the simplest

ingredients, without sacrificing flavor or texture, Elmhurst's recipe is as smooth and creamy as the traditional sour cream shoppers know and love. This is a 1-to-1 replacement for dairy-based sour cream that performs beautifully when drizzled over nachos, dolloped on baked potatoes, or added to recipes. The mess-free squeeze pouch is a first-of-its-kind innovation for dairy-free options in the space, making sour cream more convenient than ever for plant-based consumers. Unlike other plant-based versions that rely on starches and gums for texture, Elmhurst's formula remains clean and simple, ensuring superior performance in both savory and sweet applications. Elmhurst Sour Cream is already making waves in the U.S. market as the #1 new product launch across the entire plant-based sour cream and cream cheese category in the Conventional Food Channel.¹

As global demand for plant-based, clean-label and nutrient-dense products continues to grow, Elmhurst remains at the forefront, offering consumers the highest quality alternatives made with integrity and transparency. The brand's dedication to crafting the highest quality plant-based products possible has set it apart from others in the market. With a century of heritage and a future built on innovation, Elmhurst isn't just redefining plant-based dairy—it's shaping the future of food. Contact: CS@Elmhurst1925.com

¹SPINS – Total US Food (RF PLANT BASED CREAM CHEESE & SOUR CREAM & OTHER) – P24W Ending 1/28/2024



Elmhurst®
Est. 1925

Bone Suckin' Sauce®

Launches New Eastern Vinegar BBQ Sauce

Get ready to offer your customers an authentic taste of American culinary heritage! Bone Suckin' Sauce®, a name synonymous with irresistible flavor and unmatched quality, is proud to unveil its newest creation: Bone Suckin' Sauce® Eastern Vinegar BBQ Sauce.

This sauce is a bold, tangy, and flavorful journey back to the roots of American barbecue. Vinegar-based sauces are the oldest in American barbecue, with a rich history dating back to the colonial era in the coastal plains of North Carolina. Our Eastern Vinegar BBQ Sauce is a true testament to this legacy, crafted with the same Ford family passion and commitment to quality that has made Bone Suckin' Sauce® a beloved brand worldwide.

We've captured the authentic flavors savored for generations, delivering a sauce that not only tantalizes the taste buds but also naturally tenderizes meats for an exceptionally flavorful, less greasy result.



Why Your Customers Will Crave Bone Suckin' Sauce® Eastern Vinegar BBQ Sauce:

- **Authentic Eastern North Carolina Flavor:** A genuine, bold, and tangy vinegar-based profile that's true to its historic roots.
- **Versatile Culinary Star:** Perfect for traditional pulled pork, ribs, and pig pickings, but also fantastic on BBQ sandwiches, brisket, lamb, potatoes, chicken, seafood, and wild game.
- **Natural Tenderizer:** The prominent vinegar base naturally breaks down fats, making meats incredibly tender and flavorful.
- **Comprehensive Clean Label:** Non-GMO, Gluten-Free, Kosher & Pareve, Dairy-Free, No High Fructose Corn Syrup
- **Trusted Brand Legacy:** From the makers of the award-winning Bone Suckin' Sauce®, a brand celebrated by Health Magazine, Food & Wine, Newsweek, Bon Appétit, and more.
- **Made in the USA:** Proudly crafted in North Carolina, USA.

Why Stock Bone Suckin' Sauce® Eastern Vinegar BBQ Sauce?

- **Meet Surging Consumer Demand:** Capitalize on the growing desire for authentic regional flavors AND clean ingredients. Consumers are actively seeking products with transparent, "kitchen cupboard" ingredient lists.
- **Premium Offering, Premium Appeal:** The high-quality ingredients, rich heritage, and trusted Bone Suckin' Sauce® name justify a premium shelf presence and attract discerning customers.
- **Leverage Existing Brand Loyalty:** Benefit from the strong, established Bone Suckin' Sauce® customer base eagerly awaiting new, authentic offerings.
- **Attractive Packaging:** Presented in classic pint glass jars and convenient half-gallon containers, designed to stand out.



Bone Suckin' Sauce® is the award-winning Western North Carolina style tomato-based barbecue sauce & marinade based in Raleigh, NC, USA.

Bone Suckin' Sauce® is the serious barbecue, grilling & marinating sauce for land & sea! Use amply for that Bone Suckin' Flavor®! Bone Suckin' Sauce® is Non-GMO, Gluten Free, Kosher, Dairy Free and contains No High Fructose Corn Syrup. Rated #1 for Newsweek and A+ Health Magazine.

Bone Suckin'® Sauce also makes Seasonings, Mustards, Wing Sauces, Hot Honey & Steak Sauce that are: Non GMO, Kosher, Pareve, Dairy Free, Gluten Free & No High Fructose Corn Syrup.

Phil Ford, a Raleigh, NC, USA based real estate appraiser and father of four, created his sauce in 1987 while attempting to replicate his mother's BBQ recipe. In September 1992, Phil's brother, Lynn Ford, and Lynn's wife, Sandi, expressed interest in partnering to bring the sauce to market. Sandi's experience of savoring every drop led to the sauce's name, and it officially debuted in November 1992.

Ford's Gourmet Foods – a fourth generation, Raleigh-based family business – distributes the North Carolina produced product, as well as many other N.C. brands, such as Fire Dancer Jalapeño Peanuts, Southern Yum Pecan Brittle & more.

Ford's was awarded the 2024 North American Agricultural Marketing Officials Marketer of the Year Award. The annual award recognizes an agribusiness company in North America who has demonstrated industry leadership, stand-out creativity and innovation in brand development and marketing.

Ford's Gourmet Foods was also Awarded the Export Achievement Certificate by the United States Department of Commerce.

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Far West Rice is a "Just In Time" mill. The "Just in time" or "mill to order" approach allows us the opportunity to provide our international and domestic customers the freshest rice available.

Therefore, we do not store product. Instead we schedule to receive paddy, mill, pack and ship the finished product promptly, within a short time.

With the help of Japanese milling technology, coupled with traditional hands on experience, we provide the domestic and international market high quality rice with exceptional taste, texture, cleanliness, appearance and cooking quality.



Our process includes industry leading quality testing at all levels of production.



One of today's greatest challenges is balancing the population's need for energy with environmental concerns critical to a sustainable future. Our Four Acre Solar installation is estimated to equate to a reduction in CO2 equivalent to planting 2,000 acres of trees.

Visit our website at Farwestrice.com
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Serve up fresh flavor without the hassle. Citavo Grove Juices are made with real fruit juice, shelf-stable with no refrigeration required, and delivering a true “fresh from the field” taste that your customers will love. With a variety of flavors and packaging options, Citavo Grove is the perfect choice for bars, restaurants, healthcare, hotels and other food-serving establishments. From the first sip to the last toast, the holidays start with Citavo.

Citavo Cranberry Juice

Citavo Grove Cranberry Cocktail Juice is a ready-to-drink beverage that has a crisp, sweet-and-tart flavor that makes a refreshing accompaniment to any meal.

Citavo Lemon & Lime Juice

One splash is all you need to add that extra flavor to your customers' food or drinks! We make it easy for you – just add a splash of lemon or lime juice to your marinades, desserts, juices, cocktails, or any style of dish, without the hassle of slicing and squeezing fresh lemons or limes.



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Flavors: Apple, Cranberry Cocktail, Grape, Grapefruit, Lemon, Lime, Orange, Pineapple, Prune, and Tomato

Sizes: 4 oz, 7.2 oz, 10 oz, 32 oz, 46 oz, 48 oz, 64 oz, 128 oz

Note, not all flavors are available in every size



Bone Suckin'® Chicken

Ingredients:

- Bone Suckin' Sauce®, 1 cup
- Whole Chicken, Quartered or Eighths

Instructions:

- Preheat oven to 350° F. Place chicken on a lined baking sheet and bake for 45 minutes.
- Coat both sides of chicken with Bone Suckin' Sauce®.
- Return to oven and bake 20 more minutes or until chicken internal temperature reaches 165° F. *(Can also be done on the grill.)*



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