

Discover the Best Local Food & Beverage Brands of 2025

"Handpicked regional brands from Main to Florida - All in one catalog"

WE  LOCAL

A FULL-SERVICE FOOD & BEVERAGE DISTRIBUTOR,
Passionate about brand building



Rainforest
DISTRIBUTION

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Queen Bee - Greenwich, CT 06878

**Raina Jain,
Founder and
Honey Bee
Enthusiast**

Why Queen Bee?

1. We source honey and royal jelly from beekeepers **LOCALLY** by region to help consumers with allergies
2. Are the **ONLY** plastic-free, cold-pressed, shelf-stable wellness shot in the market
3. Cold press ginger and turmeric fresh on site, one week before PO, **GUARANTEEING FRESHNESS** on shelf



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RISE Brewing Co. - Stamford, CT 06902

Grant Gyesky,
Chief Executive
Officer

RISE Brewing Co.

1. Organic, Non-GMO, Dairy Free, Vegan

*Great-tasting beverages with the best organic ingredients
we can source*

2. Nitro Cold Brew Coffee, Lattes, Tea, & Oat Milk

We provide good energy for good people to do good things.



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Fizzie – Arsonia, CT 06401

**Raina S. Jain &
Jason Derulo -
Co-Founders**

Why Fizzie?

4X FASTER HYDRATION, HALF THE PRICE

Sublingual formula absorbs through the mouth for rapid results, no water needed. Just pop in your mouth and go.

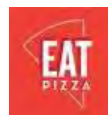
TASTES LIKE CANDY, 2G of SUGAR

Using consciously sourced all natural ingredients



Eat Pizza - Washington, DC 20002

**Andy
Brown,
Founder**



Why Eat Pizza?

1. Real dough, hand-tossed, par-baked
2. Made locally in Washington, DC
3. Best Frozen pizza you will ever have!



Jesse & Ben's - Washington, DC

**Jesse Konig &
Ben Johnson,
Co-Founders**

Why Jesse & Ben's?

Restaurant-Quality Fries By Restaurant Guys

Restaurant-quality fries - fresh from your oven or air fryer!

Better-For-You Oils

Only avocado oil or grass-fed tallow. No seed oils, ever!

Only The Essentials

No preservatives, no additives, no short-cuts.





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Laoban Dumplings, Washington, DC 20002

Patrick Coyne,
Founder &
Chef Tim Ma,
Culinary
Director

Why Laoban Dumplings?

1. Simply the best frozen dumplings you can buy
2. Recipes from Tim Ma, 5x-Michelin awarded chef
3. No preservatives, all-natural, with free-range chicken and Berkshire pork, plus vegan offering and soup dumplings
4. Began as a dumpling shop and still operate inside Union Market, DC's premier food hall

Little Sesame



Little Sesame- Washington, DC

**Nick
Wiseman,
Dave
Wiseman &
Roman Tenne
CO-Founders**

Why Little Sesame?

1. We freshly spin our hummus in small batches in our own facility just outside of Washington, DC
2. Made with organic ingredients - *featuring climate friendly, single origin regeneratively farmed chickpeas*
3. We use no preservatives - *Just freshly squeezed lemon juice and extend our shelf life through high pressure pasteurization for maximum freshness*



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Baked by Sticky - Washington, DC 2012

**Doron
Petersan
Owner
Baked by
Sticky**

Why Baked by Sticky?

1. Vegan (plant-based, egg and dairy free facility), WBENC and Kosher Parve Certified.
2. Peanut and Sesame Free facility.
3. Non-Hydrogenated oils, No artificial colors, flavors or preservatives, Organic/non-GMO soy and corn.



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Mocktail Club - Washington, DC 20002

**Pauline,
Founder &
CEO,
Mocktail
Club LLC.**

Why Mocktail Club?

1. Handcrafted and produced in small batches right here in Washington, DC
2. Non-Alcoholic, Great as mixers too!
3. Women-Owned Corporation
4. Union Kitchen Incubator Brand



Pinsa Love - Washington, DC 20002

**Jordan
Fainberg,
Founder**

Why Pinsa Love?

1. Pinsa- most unique frozen pizza ever
72 hour fermentation, imported Italian ingredients
2. Pizzeria Quality at Home
3. Non GMO, clean label
4. Handcrafted in DC



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We prepare soup the way it was meant to be made. From scratch and cooked slowly with love. Homemade with fresh and seasonal ingredients.

Soupergirls – Washington, DC 20002

Sara Polon &
Marilyn
Polon,
Co-Founders

Why Soupergirls?

1. This mother-daughter duo in the DMV area is putting the plant back in plant-based.
2. Inspired flavors from responsibly sourced ingredients you can pronounce.
3. Vegan, gluten-free, Kosher.



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305 Squeezed - Miami, FL 33122

**Judy
Torres Fiol
President**

Why 305 Squeezed ?

1. We make Juices that are clean and simple, how its supposed to be. Its just fruits or vegetables washed and squeezed
2. No Added Sugar, No Preservatives , No Artificial Ingredients
3. Not from Concentrate , No Artificial Flavors



Old Florida Gourmet – Palm City, FL 34990

Aidan Pepitone
Chief Operating
Officer

Why Old Florida?

- 1. Bold Flavor. Clean Ingredients. Gourmet Quality.**
Our signature seasonings and clean recipes set us apart from every other chip on the shelf.
- 2. Non-GMO, Gluten Free, and Kosher Certified**
No artificial colors, flavors or preservatives. No trans fats or cholesterol.



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WARFACE MARINADES - Clearwater, FL, 33763

Casey Simmons
Owner, 20 Year
Butcher

Why WARFACE MARINADES?

1. All Natural, No Fillers or Preservatives.
2. Rooted in Butchering Expertise.
3. Small-Batch, Peak Freshness
4. Versatile & Easy to Use-Perfect for grilling, roasting, or marinating



Barlow's – Atlanta GA, 30318

**Tiffani Neal,
Founder**

Why Barlow's?

1. Better for you southern staples.
No artificial colors, flavors or preservatives. Aluminum free.
2. 3 in 1 - A pantry staple use Barlow's in recipes for breakfast lunch + dinner.
2. Award winning!



Big Daddy Biscuits - Decatur, GA 30030

**Lauren A.
Janis**

Why Does Lauren Bake?

1. She wants to be able to provide a healthy alternative dog treat.
2. Cage-free eggs, absolutely no additives or preservatives.
3. All of our dog treats are hand-pressed, made with love and baked with all-natural and organic ingredients.



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Blue Durango Iced Tea - Smyrna, GA 30082

**Jonathan
Silver**
Founder/CEO

Why Blue Durango Iced Tea?

1. Handcrafted in Atlanta, Georgia.
2. 100% Real Brewed Tea.
3. Non-GMO

No artificial colors, flavors or preservatives

3. Organic Cane Sugar

Lightly sweetened without artificial sweeteners



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Emily G's – Dunwoody, Georgia 30338

**Jennifer Burns,
CEO,
Owner**

Why Emily G's?

- 1. Artisanal, All Natural, Made in the USA**
No artificial colors, flavors or preservatives
- 2. Unique Flavor Blends to Elevate your Meals**
Crafted from seasonal and locally harvested ingredients
- 3. We Do Everything for the Love of Food**
Spread the Love to your table!



Farmers Jam, Decatur GA 30030

James Carr,
Founder / CEO

Why Farmers Jam?

1. Award winning, all natural flavors

We won a Good Food Award in 2024 due to our flavors, sourcing practices, and clean ingredients

2. Versatile and delicious - *Our fruit forward syrups can be used in a wide range of cocktails and mocktails*

3. Dedicated to family farms - *We've helped family farmers plant over 1,800 fruit trees*



Little Otter - Watkinsville, GA 30677

Anna Smith,
Chief
Executive
Otter

Why Little Otter?

1. 100% plastic-free lip balm

Our paperboard tubes are biodegradable & compostable

2. Handmade with four non-toxic ingredients

Using the highest quality, consciously sourced ingredients



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Papa Mountain - Atlanta, GA 30318

**Solomon
Cohen,
Chief
Executive
Officer**

Why Papa Mountain ?

1. Effortless Convenience

Our fully baked bread rolls are heat-and-eat, ready in minutes.

2. Premium Quality for Every Lifestyle

Natural, preservative-free and freshly grated cheese, we offer dairy-free, vegan, and Certified Gluten-Free products.



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Green Bee - Brunswick, ME 04011

**Chris & Lori
Kinkade,
Co-Founders**

Why Green Bee?

- 1. Sweetened Exclusively With Honey**
Nothing but all-natural sweetness
- 2. Clean Label, Light Formulations**
Short and real ingredient lists you can understand!
- 3. Proudly Handcrafted in Brunswick, ME**



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Parlor Ice Cream Co. - Biddeford, ME 04005

**Jacqueline
Dole, Founder**

Why Parlor Ice Cream Co.?

- 1. Chef Crafted Recipes**
- 2. Made with locally sourced dairy and ingredients**
- 3. 100% Woman Owned**



Sauce and Destroy - Portland, ME 04103

Alana Reali,
Owner

Why Sauce and Destroy?

1. Minimal and quality ingredients

Extra Virgin Olive oil, Tomatoes from California, No added sugars

2. Perfect right out of the jar

Pop the top, heat up and serve. Perfectly balanced and full of flavor. No need for additional salt and or seasonings.



Tootie's Tempeh – Biddeford, ME 04005

**Sarah Speare,
CoFounder/CEO
& worker-owner**

Why Tootie's Tempeh?

- 1. Next level tempeh – no bitter aftertaste!**
New fermentation process eliminates plastic bags & improves taste.
- 2. Better taste opens door for much larger market**
- 3. Packaged in recycled paperboard box, not plastic**
Every purchase saves a bag from going to the landfills



A Friendly Bread – Baltimore, MD 21212

Lane Levine,
Founder /
Owner

Why A Friendly Bread?

1. We make our own sourdough bread by hand – using unbleached, unbromated flour. Sourdough has prebiotics and is friendly to people with diabetes or gluten sensitivity.
2. Sourdough Grilled Cheese is the only restaurant-quality, heat-and-eat grilled cheese on the market.
4. We are a proudly LGBT-owned company.



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Always Ice Cream Company - Edgewater, MD 21037

**Mark &
Adam Cohen,
Owners**

Why Always Ice Cream

Locally homemade, family-owned business, award winning, Ultra-premium ice cream using wholesome ingredients



Ceremony Coffee, Baltimore MD 21227

**Ronnie Haas,
Co-Founder,
Ceremony
Coffee**

Why Ceremony Coffee?

1. Delicious, small-batch Nitro coffee
2. Responsibly-Sourced
3. Roasted locally in Baltimore, MD
4. Chain of coffee shops are well-known in DMV



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HEX Ferments – Baltimore, MD 21212

**Meaghan &
Shane
Carpenter -
Chief Food
Alchemists**

Why HEX Ferments?

1. B-Corporation & Organic Certified

Heath of food, health of people, health of planet

2. Traditional Fermentation

Unpasteurized – no heat or vinegar added

Alive and Raw with beneficial bacteria, acids, & enzymes



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Icaro Yerba Mate, Kensington MD 20895

Sid Sharma,
**Co-Founder/
CEO**
Wild Kombucha

Why Icaro?

1. Small-Batch Yerba Mate
2. Local
3. Non-GMO Verified
4. Fresh Taste



MeatCrafters - Landover, MD 20785

Debra Moser,
President
Mitch Berliner,
Chief Sampling
Officer

Why MeatCrafters Chicken Sausages?

1. Fresh sausages made with all-natural chicken raised with no antibiotics or hormones added
No artificial colors, fillers, flavors or preservatives
2. Fresh herbs and spices ground fresh before each batch



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Mt Royal Soaps, Baltimore MD 21227

**Matthew, Pat
& Sam: Co-
Founders, Mt.
Royal Soaps**



Why Mt. Royal?

1. Handcrafted and produced in small batches in Baltimore, Maryland
2. Vegan, Plant-Based, Palm Free
3. Cruelty-Free
4. Pump Sanitizer for store entrance available



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Mouth Party Caramel - Timonium, MD 21093

**BG Purcell,
Founder &
Captain**

Why Mouth Party Caramel?

- 1. Nut Free, Gluten Free, & Soy Free** - *No artificial colors, flavors or preservatives*
- 2. Not invented. Just perfected** - *A 4-generation old family recipe using 5 simple ingredients.*
- 3. We Give** - *A portion of our net profits are donated to cancer research & support yearly.*



My Dad's Chips – Gaithersburg, MD 20878

**Brian and
Gary Edell,
Father/Son
Team**

Why My Dad's Chips?

1. 22% less salt than competitors
2. Thin-sliced and kettle-cooked
3. Russet potatoes make for larger chips
4. Proprietary oil blend complements unique potato flavor
5. Portion of all sales supports community-based initiatives



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Simpli – Baltimore, MD 21202

**Sarela
Herrada &
Matt Cohen,
Co-Founders**

Why SIMPLi?

1. SIMPLi's fully integrated food supply chain drives competitive prices and fully traceable single-origin ingredients of integrity.
2. Regenerative Organic Certified® by the Regenerative Organic Alliance, prioritizing building soil health as a way to fight climate change.



South Mountain Creamery - Middletown, MD 21769

Tony Brusco,
Owner & CEO

Why South Mountain Creamer?

1. Non-GMO, Grass-Fed, Farmer-Owned

It's important to us that our cow friends are comfortable, healthy, and happy. Happier cows mean a healthier you!

2. All products are prepared and packaged on our farm in Middletown, Maryland

It doesn't get fresher than that!



South Mountain Creamery - Middletown, MD 21769

**Tony Brusco,
Owner & CEO**

Why South Mountain Creamery?

1. Grass-Fed, Farmer-Owned, Super Premium Ice Cream
2. Available in packaging for both retail and food service.
3. Official Ice Cream of the Washington Nationals



Thread Coffee Roasters - Baltimore, MD 21202

**Holly Kent-
Payne
Head Roaster**

Why Thread Coffee?

- 1. Fair-Trade Certified & Organically Grown**
Best terms of trade in the industry, transparently traded
- 2. Small-batch roasted to order**
Highest quality coffees roasted with precision
- 3. Women-Owned and B Corp**
WBENC certified, upholding the highest standards of business



Trickling Springs Organic - Middletown, MD 21769

**Tony Brusco,
Owner & CEO**

Trickling Springs Organic

1. USDA Organic, Non-GMO, Grass-Fed, and Farmer-Owned

It's important to us that our cow friends are comfortable, healthy, and happy. Happier cows mean a healthier you!

2. We work in partnership with local Pennsylvania organic farmers to make farm-fresh organic milk

It doesn't get fresher than that!



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Tsiona Foods - Rockville MD 20852

Tsiona
Bellele,
CEO/Founde



Why Tsiona Foods?

1. tasty and unique. once you start, you can't stop
2. the first on the market
3. made in small batches
4. it is the new snack
5. Vegan, gluten free and high in protein



Annie's Pure & Simple - Weymouth, MA 02190

Anne Joyce
Founder
CEO
MOM

Why Annie's Pure & Simple?

1. Annie

She believes if you Change the way you clean, you can change the way you live & you can change the World.

2. Plant Powered ingredients you can trust

Personal and environmental health is our #1 priority

3. Proudly made with love in Massachusetts



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Bisousweet– Leominster, MA 01453

**Karen Collins,
Pastry Chef &
CEO**

Why Bisousweet?

1. Clean Ingredients

No artificial colors, flavors or preservatives

2. Handcrafted

Everything we manufacture is made by hand. Locally by Bisousweet

3. Woman-Owned

Woman owned and operated

4. Three (3) Innovative product lines

Unique Doughnut Muffins & Classic lines with a twist



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Cindy's Kitchen - Brockton, MA 02301

Edward &
Cindy Byers
Founders

Why Cindy's Kitchen?

1. Non-GMO verified

No artificial colors, flavors or preservatives

2. Small Batch – Made with premium ingredients

We source the finest ingredients



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Crescent Ridge Dairy - Sharon, MA 02067

**Mark Parrish,
3rd Generation
Owner
Operator**

Why Crescent Ridge Dairy?

1. Glass Bottles are returnable, environmentally friendly
2. Milk sourced from a single farm less than 70 miles from where it is bottled
3. Milk is bottled, homogenized, pasteurized in Sharon, MA facility



Dumpling Daughter – Boston, MA and Clifton, NJ

**Nadia Liu
Spellman,
Founder &
CEO**

Why Dumpling Daughter?

1. Clean and simple ingredients without sacrificing taste
Made with no artificial colors, flavors or preservatives
2. Made fresh, frozen raw to preserve flavor
Just the way Grandma made them! Dumplings are not pre-cooked
3. Cook restaurant-quality, authentic family recipes at home



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El Nacho - Waltham, MA 02453

**Joseph
Cassinelli, CEO
Alpine Tortilla
Company (El
Nacho)**

Why El Nacho?

1. 100% Avocado Oil (No Seed Oils) & AGC Certified Regeneratively Grown Corn
Properly Nixtamalized In-House
2. Flavor forward tortilla chips developed by chefs
Firm chips, flavor forward and also great for dipping



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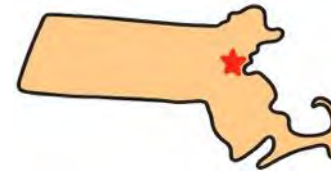


Goldthread Tonics – White Plains, NY, 10605

**William Siff,
Founder and
Formulator
Edith Siff –
CEO and
CoFounder**

Why Goldthread Tonics

1. Optimize core functions of the body
2. Expertly formulated by a licensed acupuncturist, clinical herbalist, and life-long ethnobotanical adventurer
3. Craft Brewed with whole herbs, spices and adaptogens



Just Us Foods - Medford, MA 02155

Colin Daly,
Chickpea
Executive
Officer



Why Just Us Foods?

1. All products are made from scratch - the authentic way. Fresh lemons, kettle cooked chickpeas, the best ingredients. No cutting corners.
2. Our falafel uses farmer grown chickpeas, fresh parsley, cilantro, onions & garlic. Its Gluten Free and Vegan.



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Nantucket Crisps – Nantucket MA

**Sara Jemison &
Hayden Arnot
Founders**

Why Nantucket Crisps?

1. Non-GMO, Gluten Free, Dairy Free and Kosher Certified.
2. Slow fried at a lower temperature to achieve a unique texture and crunch.
3. A portion of sales goes to preserving the North Atlantic Right Whale, tying back to the islands whaling history.



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New City Microcreamery - Hudson, MA 01749

**Jason
Kleinerman,
Michael
Kasseris, &
Karim El-
Gamal
Co-Founders**

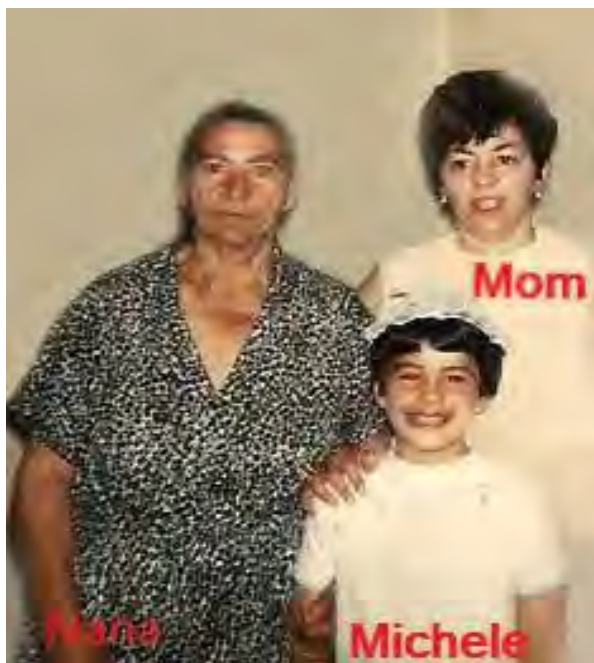
Why New City Microcreamery?

1. We use A2 New England Milk
2. No artificial flavorings or colorings
3. All our ice cream is spun by hand using liquid nitrogen
4. Everything is made right here in our Massachusetts Shop
5. Each ice cream base is crafted and steeped with real ingredients in house.



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Ozioli's Italian Cookie Co. – Falmouth, MA 02536

**Michele
Ozioli
CEO**

Why Ozioli's Cookies?

1. Kosher Certified
2. Traditional authentic family recipes handed down three generations.
3. Women owned.
4. Locally baked
5. 100% recyclable



Waku - Boston, MA 02130

Juan Giraldo,
CEO.
Nico Estrella,
COO

Why Waku Tea?

1. All natural delicious, sweet, and fruity prebiotic iced tea.
2. No added sugar
3. Supports gut-health.
3. Minority owned.
4. Ethically sourced ingredients.
5. Caffeine Free, Plant-Based, Gluten Free and Vegan.



WE  LOCAL



Yasso Inc, Founded in Boston, MA

**Founders
Amanda and
Drew;
kindergarten
best friends
turned
entrepreneurs.**

Why Yasso?

1. Audaciously delicious w the creamy goodness of Greek Yogurt
2. No artificial sweeteners
3. Live and active cultures
4. Lower in calories and sugar, packed with 5-6g of protein



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Barcode, Edison, NJ 08820

**Mubarak
Malik,
Founder |
CEO**

Why Barcode?

1. All natural, plant-based sports/fitness beverage.
2. No artificial sugars or dyes.
3. Only 30 calories, 0g added sugar, & 12 vitamins & minerals to enhance everyday performance and recovery.
4. Tested on and loved by professional athletes.



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CLEVELAND

Kitchen



Cleveland Kitchen Single Serve Pickles – NJ, 07470

Drew
Anderson and
Luke Visnic at
the farmer's
market in
2014

Why Cleveland Kitchen?

Cleveland Kitchen is the nation's leading producer of fresh fermented foods, specializing in world class sauerkraut, pickles and kimchi.

Our single serve pickles are a delicious and nutritious snack, and are an easy addition to grab and go coolers.



Rainforest
DISTRIBUTION

WE  LOCAL



Elements – Union City, NJ 07087

**Alak Vasa &
Kushal Choksi,
Co-Founders**

Why Elements?

1. Sweetened with Honey & infused with superfoods
NO dairy, gluten, refined sugar, soy, preservatives, GMO's, palm oil or shortcuts
2. Ayurveda powered functional Chocolates & Elixirs
Deliciously crafted products with clean & ethically sourced ingredients
3. Cacao Tested Safe for Heavy Metals



Holi – Rahway, NJ 07065

David Kovacs,
Founder and
Owner

Why HOLI?

1. Single Ingredient freeze dried food and treats
2. 100% All Natural
3. All proteins USA Sourced from local farms
4. No additives or preservatives
5. Unfiltered to provide twice the amount of antioxidants



Rainforest
DISTRIBUTION

WE  LOCAL



IWON Organics – Piscataway, NJ, 08854

**Mark Samuel,
Founder**

Why IWON Organics?

1. USDA Organic Certified
2. Made with Organic Coconut Oil
3. Grown in sunny California
4. Non-GMO, Gluten-Free, & Kosher
5. Vegan Options



Ludas Dumplings – Roselle, NJ 07203

Eugene
Tulman,
Dumplings
snob,
Founder.

Why Ludas Dumplings?

1. 100% Certified Organic
2. Only 5 clean and simple ingredients
3. Ready in just 10 minutes—simply boil and serve.



Rainforest
DISTRIBUTION

WE  LOCAL



Monte's Fine Foods - Bronx, NY 10464

PJ Monte Founder/CEO

Why Monte's Fine Foods?

- 1. 120+ Years Behind our Family Recipe** - *Monte's has used the same tomatoes, and recipe since 1906*
- 2. Food and Wine's Best Jarred Sauce** - *Monte's was named Food and Wine's Best Jarred Sauce in the world last year*
- 3. Made with the Highest Quality, Domestic Ingredients** - *Domestic tomatoes are far superior, and much more traceable than the imported counterparts. Only 7% of San Marzano Tomatoes actually come from there.*



Rainforest
DISTRIBUTION

WE  LOCAL



Naturalvert



Naturalvert LLC - Hawthorne, NJ 07506

Minority Own Business

Why Naturalvert?

- 1.Organic, Gluten free, Vegan, Nut free
- 2.Soy free
- 3.Diary free
- 4.Lightly sweetened with real fruit
- 5.Small batches Handmade in Hawthorne NJ
- 6.Wholesome ingredients sourced locally



Rainforest
DISTRIBUTION

WE  LOCAL



No Whey Foods- Lakewood, NJ 08701



**Dedicated
Allergy
Friendly &
Gluten Free**

Why No Whey Foods?

- 1. Allergy Friendly & Gluten Free**
Free From the Top 8 Common Food Allergens & Gluten free
- 2. 100% Plant Based & Vegan**
No Animal Based Ingredients or Derivatives
- 3. No Artificial Colors or Flavors**



Ol' Stiles - Fords, NJ 07013

**Grant Stiles,
Owner**

Why Ol' Stiles?

1. **All natural ingredient s-** 100% Pure Raw Honey blended with high quality spices
2. **SQF Certified Facility and Kosher Certified**
3. **Expertly crafted to elevate any dish, while bringing a harmonious balance of flavors to your kitchen experience.** - *Using consciously sourced all natural ingredients*



Rainforest
DISTRIBUTION

WE  LOCAL



Paper Plane Coffee Co. - Montclair, NJ

**Jonathan
Echeverry
Owner/
Founder**

Why Paper Plane Coffee Co?

1. Generational coffee history

The family has been growing coffee in Colombia for over 150yrs

2. Specialty/Third Wave Coffee Roaster

With an emphasis on equitable and ethical sourcing of high quality coffee beans.



Rainforest
DISTRIBUTION

WE  LOCAL



SAUZ - Swedesboro, NJ 08085

Troy Bonde,
Co-Founder &
CEO
Winston
Alfieri,
Co-Founder &
CMO

Why SAUZ?

- 1. No artificial colors, flavors, or preservatives**
- 2. Bold and unique flavors made with high quality ingredients**
Hot Honey Marinara, Creamy Calabrian Vodka, Summer Lemon Marinara, Wild Rosemary Marinara, Miso Garlic Marinara, Cracked Pepper & Parmesan Pink Sauce, Brown Butter & Sage Alfredo



hi!

I was a kid who (really) loved baking. Back then, it was impossible to make colorful treats without iffy ingredients like artificial dyes. When I grew up, nothing had changed. So I started Supernatural, using colors from plants, and vegan, allergy-friendly ingredients to make kitchen creativity a little healthier for everyone.

Carmel, Founder & CEO



Supernatural - Cranbury, NJ 08512

Carmel Hagen,
Chief Baking
Officer

Why Supernatural?

1. School-safe, Plant Based & Top-9 Free

No chemical dyes, corn, soy, preservatives, or artificial anything.

2. "Healthier Indulgence" trend creates major shift in purchasing

Customers expect better-for-you choices in every single category



Rainforest
DISTRIBUTION

WE  LOCAL



Bear's Fruit - Brooklyn, NY 11231

**Amy Driscoll
and Chris Hill,
Founders**

Why Bear's Fruit?

- 1. 100% Real Fruit & Fresh Herbs**
No sugary juices, flavors, concentrates or any weird stuff
- 2. Bubbles, but Better**
Sparkling water + probiotics (3B+ CFUs) | no sugar added
- 3. Refreshingly Tasty Kombucha**
Fermented tea + probiotics | nootropics | organic & fair trade



Candid Chocolate Production – Rochester, NY

Chris Kajander,
Founder &
CEO

Why Candid?

1. Ethically sourced and regeneratively grown cacao
2. Unique and fun snackable formats.
3. Simple, clean ingredients, no artificial colors, flavors or preservatives



Rainforest
DISTRIBUTION

WE  LOCAL



Cocojune – Norwich, NY 13815

**Klaus
Ravnholt,
Founder &
Product
developer**

Why Cocojune?

1. Dreamily delicious

Developed for the restaurants of NYC, Cocojune is the best tasting vegan yogurt out there

2. Earth-friendly

Made with only certified organic, plant-based ingredients

3. Microbiome-loving

Fermented with 3 of the world's most potent probiotics



daRosario Organic - LIC, NY 11101

Rosario Safina,
President and
Truffle KING

Why daRosario Organics ?

1. Only USDA Organic truffles for 16 years—real truffles, never fake flavoring. Backed by 40 years of fresh truffle expertise.
2. All production is under my supervision and each run is tested and approved by me.
3. Wide assortment to replace any truffle item on your shelves today. Your customers want real truffle products.



Rainforest
DISTRIBUTION

WE  LOCAL

EARLY BIRD 



Early Bird Foods & Co. - Brooklyn, NY 11231

**Nekisia
Davis, Owner**

Why Early Bird Foods & Co.?

1. We dish out wholesome goodness in small batches
2. Certified GFCO and Kosher
3. Woman-owned and queer-owned business
4. The most delicious granola on the market (Martha Stewart's favorite)
5. Made with EVOO and kosher salt



Rainforest
DISTRIBUTION

WE  LOCAL



Family Farmstead Dairy - Worcester, NY 12197

Tom McGrath,
CEO, Founder,
Farmer

Why Family Farmstead?

1. **Certified Regenerative & Organic**— restoring our soils, water systems and farmland.
2. **100% GRASS-FED** – No corn, no grain, just grass.
3. **Minimally processed** – Low temp vat pasteurized, non homogenized
4. **100% A2 PROTEIN** – Easier to digest dairy!



Rainforest
DISTRIBUTION

WE  **LOCAL**



Farm Table Gluten Free - Chester, NY 10918

**Greg Paninos,
Founder &
Creator**

Why Farm Table Gluten Free?

- 1. GFCO, Non-GMO Kosher Certified**
Vegan, Allergen Free, and Free of Xanthan and Other Gums
- 2. Simple Clean Ingredients**
Moist and Hearty with Exceptional Homemade Taste and Texture, they Complement Any Meal



Grady's Cold Brew - Bronx, NY 10474

Grady Laird, Founder/CEO

Why Grady's Cold Brew?

1. Best selling cold brew concentrate in NYC

Founded in Brooklyn (2011), now brewed in The Bronx.

2. Unique New Orleans–Style flavor

Brewed with 100% Arabic beans, imported French chicory, and a special blend of spices for a bold, but velvety-smooth taste.



WE ♥ LOCAL

**International Harvest - Mt. Vernon, NY 10550**

**Karesse
Grenier,
CEO**

Why International Harvest?

- 1. Leading Purveyors of Super-Food Snacks**
Super nutrient dense from simple ingredients!
- 2. Organic, Non-GMO, Gluten Free, Plant Based, largely Raw and Kosher, and Woman/Family-owned for +30 years!**
Highest quality products from consciously sourced farmers



Rainforest
DISTRIBUTION

WE  LOCAL



Issa's - Buffalo, NY 14206

**Andrew &
James Issa,
Co-Owners**

Why they baked pita chips?

1. Authentic Baked Pita Chips-We make pita chips the way we grew up eating them!
2. Thin & Crispy- Using Lebanese style bread and a flame lit oven creates the unique appearance, texture, and taste.
3. NYS Grow & Certified- We source local grains that are grown and milled only hours from our facility.



Jack Bakes - Bronx, NY 14074

**Jack Hazan,
Chief Baking
Officer**

Why Jack Bakes?

- 1. Non-GMO Cage Free Eggs and Kosher Certified**
No artificial colors, flavors or preservatives
- 2. Traditional Bread with a twist baked by hand**
Using consciously sourced all natural ingredients



Rainforest
DISTRIBUTION

WE  LOCAL



Breakout by Jailhouse - Queens, NY 11106

Robert Flam

Why Breakout by Jailhouse Coffee?

1. Breakout Jailhouse Coffee an all organic brand of fair trade blends and single origin coffees.
2. 100% Arabica specialty coffee
3. Low acidity, rich and smooth taste



Rainforest
DISTRIBUTION

WE  LOCAL



Just Water - Glens Falls, NY 12801

Dan Ashby,
VP of Sales

Why JUST WATER?

1. 100% locally & responsibly sourced spring water from the Adirondack Mountains. Naturally occurring pH 8.
2. Plant-based carton is the most sustainable packaging option on the market today. 88% plant-based renewable content, FSC-certified. Refillable & recyclable.
3. Infused is made with USDA organic certified essences, not natural flavors. Cleanest, most authentic flavor.



Rainforest
DISTRIBUTION

WE  LOCAL



Kalustyan's - New York, NY 10016

**Aziz Osmani,
Ashfer Biju
(Owner/Chef)**

Why Kalustyan's?

1. Non-GMO - *No artificial colors, flavors or preservatives*
2. Kalustyan's renowned chef Ashfer Biju created authentic and traditional recipes using all-natural ingredients
3. Established in 1944 as a neighborhood market now has developed into a reliable source for spices, Indian and Middle Eastern specialties



WE  LOCAL



FARMED FOR
FLAVOR!

STONE-MILLED
FOR NUTRITION!

BRONZE CUT FOR
TECTURE!

SLOW DRIED TO
PRESERVE IT ALL!



4G FIBER | 14% DAILY FIBER | 6G PROTEIN PER SERVING!

L'Isolina Pasta – Southampton, NY 11968

**Dylan & Sean
Carroll
Co-Founders**

Why L'Isolina Pasta?

1. Local Wheat Sourced from the East End of Long Island!
2. First Heirloom Varieties of Wheat Selected & Grown for Flavor!
3. Sourced From Regenerative Farms!
4. Whole Grain for Flavor, Nutrition – Rich in Fiber, Vitamins & Minerals!



La Rossi Pizza - Brooklyn, NY 11205

Martina Rossi
Kenworthy
Bianca
Kenworthy
Co-Founders

Why La Rossi Pizza?

- 1. Locally sourced American Farm ingredients**
Fresh ingredients No preservatives Organic stone milled flour
- 2. Authentic Italian expertise**
Hand crafted for an "out of brick oven flavor" crispy, bubbly crust



Lemonday - Brooklyn, NY 11216

Ari Susswein,
Founder/CEO

Why Lemonday?

1. Made with real fruit
2. Essential electrolytes and prebiotics
3. Low Calories



Rainforest
DISTRIBUTION

WE  LOCAL



La Pêche - Hudson, NY 12033

Phoebe Zhou,
Owner and
Founder

Why La Pêche?

1. Gluten and Grain-Free, All Natural ingredients
Made with 100% Almond Flour. Short, simple ingredient list. No artificial colors, flavors or preservatives.
2. Made with Pure Butter - No oils or shortenings. Gives the richest flavor and short texture
3. Small batch, handcrafted cookies in gift-ready packaging - *Premium quality cookies for everyday snacking or gourmet gifting*



Rainforest
DISTRIBUTION

WE  **LOCAL**



Loi Dips - New York, NY 10019

**Chef Maria
Loi
Founder,
Corporate
Executive
Chef**

Why Loi Dips?

1. Made from Fresh Ingredients

Not just dips, they are spreads, sauces, ingredients – whatever you want them to be!

2. Environmentally conscious packaging

Packed in 8 oz. glass jars, because Glass is Class!

3. Proudly made with authentic recipes

Passed down from Chef Loi's family for generations!



Rainforest
DISTRIBUTION

WE  LOCAL



Martin's Handmade Pretzels - Moira, NY 12957

Josiah Martin,
4th
Generation
Owner

Why Martin's Pretzels?

- 1. Better than a bag of chips.**
Simple, clean Ingredients, without cutting corners on quality
- 2. Popular and versatile product**
Place them anywhere and differentiate yourself
- 3. Pretzels are known, yet handmade ones are rare**
Stock these as one of the last in the county to be handmade



Rainforest
DISTRIBUTION

WE  LOCAL



MAST



Mast - Bedford, NY 10506

Richard Mast,
CEO
Michael Mast,
CFO

Why Mast?

1. *Locally made.*
2. *Sustainably and ethically sourced ingredients.*
3. *Organic, vegan, gluten-free, kosher*
4. *Family owned and operated.*
5. *Industry best (safest), lowest levels of lead and cadmium.*



Rainforest
DISTRIBUTION

WE  LOCAL



MOJO Desserts – New York, NY 10029

Executive Chef
Johan
Halsberghe
Owner

Why Mojo?

Mojo” implies energy, charm, and magic — a dessert with *mojo* feels special, uplifting, and indulgent.



Rainforest
DISTRIBUTION

WE  **LOCAL**



Nguyen - Brooklyn, NY 11206

Sahra Nguyen

Why Nguyen?

Nguyen Coffee is on a mission to change the future of coffee culture:

Through celebrating diversity in the coffee community, championing the Vietnamese robusta bean, and amplifying the people behind the world's second largest coffee production.



Rainforest
DISTRIBUTION

WE  LOCAL



Red Jacket Orchards—Geneva, NY 14456

**Brian
Nicholson,
President/Co-
owner**

Why Red Jacket?

1. Third generation, family owned business
2. Cold-pressed, never from concentrate
3. No added water, sugar or preservatives
4. As close to eating the whole fruit as you can get!



WE  LOCAL



ROCKAWAY SODA – Queens, NY 11694

**Bridget C
Firtle,
Founder &
CEO**

Why ROCKAWAY SODA?

1. REAL FRUIT. REAL SUGAR. REAL GOOD.

*All natural ingredients – real fruit juice, organic cane sugar.
No alternative sweeteners. Only 30 calories.*

2. 1% for the Ocean - 1% for the Planet Certified.

3. Proudly Independently Owned + Operated

Women owned. WBENC Certified.



Roberta's Pizza - Brooklyn, NY 11206

**Brandon Hoy
& Carlo
Mirachi,
Co-Founders**

Why Roberta's Pizza?

1. Authentic Wood-fired crust
2. Freshly made mozzarella cheese
3. Cook in less than 5 minutes



Scott's Protein Balls, Plainview, NY 11803

**Lori & Scott
Levine,
Co-founders**

Why Scott's Protein Balls?

- 1. All natural, no preservatives and Kosher Certified**
Real ingredients, nothing fake
- 2. We're on a mission to cure breast cancer**
Inspired by our founder's journey



WE  LOCAL



Small Axe Peppers Hot Sauce - Queens, NY 11101

**Daniel
Fitzgerald,
Chief
Executive
Officer**

Why Small Axe Peppers?

Made with peppers grown in urban farms and community gardens in New York City and cities across America.

Each bottle purchased directly supports the gardens and gardeners who grow peppers for these hot sauces.

B-Corps Certified, Kosher Certified.



Rainforest
DISTRIBUTION

WE  LOCAL



The Lucky Ox – New York, NY 10012

Fane He (big one)
Chief Door to
Door Sales
Officer

Kyle Nguyen
(little one)
Creative Director

Why The Lucky Ox?

1. Culturally authentic, unique flavors in a familiar format

Authentic global recipes consumers can't find anywhere else

2. No Taste Compromises

Bold, unique flavors that stand out from bland functional drinks

3. Versatility for Retailers and Consumers

Our drinks work as a standalone refreshment, meal pairing, or as a mocktail/cocktail

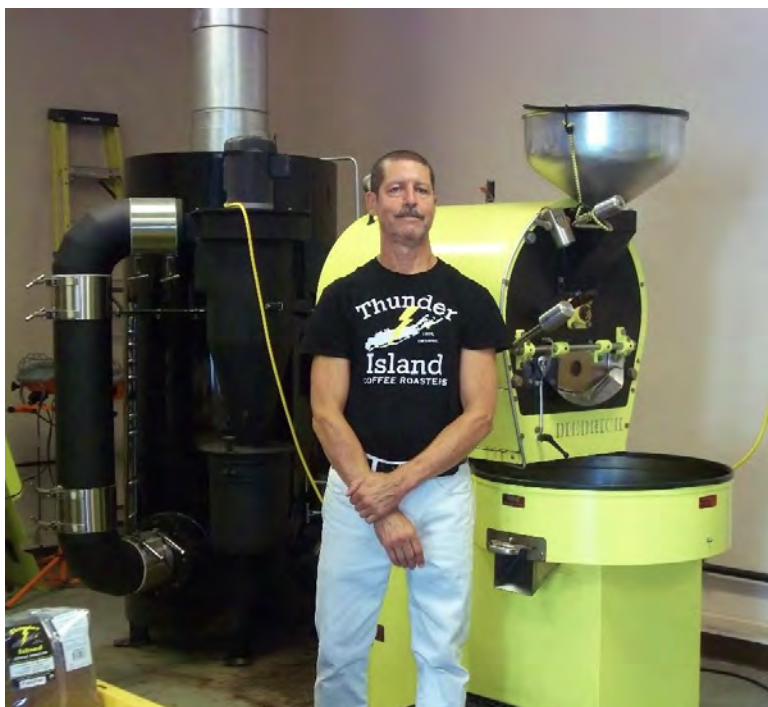
4. Meets Growing Consumer Curiosity

Shoppers actively seek global flavors and new cultural experiences



Rainforest
DISTRIBUTION

WE  LOCAL



Thunder Island Coffee Roasters – Southampton, NY 11968

**Benjamin
Haile
CEO/Master
Coffee
Roaster**

Why Thunder Island Coffee Roasters ?

1. USDA certified organic
2. Fair Trade USA certified
3. Native American owned
4. (SHB) Strictly Hard Bean coffees

*Grown at elevations above 4,000 ft.
Nutrient dense & Packed with flavor*



Rainforest
DISTRIBUTION

WE  LOCAL



 **veggie confetti**



Veggie*Confetti – Rochester, NY 14606

**Kelsey
Tressler,
Founder**

Why Veggie*Confetti?

1. BOLD COLOR + BIG FLAVOR

*Veggie*Confetti's pickled vegetables add bold color and big flavor to your salad, toast, tacos and everything in between!*

2. Modern Pickle

We are not your grandmother's pickle. We've ditched the jar and cucumber, putting a modern spin on the timeless classic pickled veggies.



Rainforest
DISTRIBUTION

WE  LOCAL



Vista Hermosa – Brooklyn, NY

Started inside
the walls of
Tacombi,
NYC.

Why Vista Hermosa

1. Tortillas made fresh daily in our fabric de tortillas in Piscataway, NJ
2. Organic, non GMO corn tortillas made the authentic Mexican way called Nixtamalization
3. Flour tortillas made with avocado oil
4. Authentic totopos cut from real nixtamal tortillas
5. Taqueria inspired meal size burritos



Rainforest
DISTRIBUTION

WE  LOCAL



Yolélé - Brooklyn, NY 11215

**Pierre Thiam,
Co-Founder +
President**

Why Yolélé?

1. Bold, craveable, West African flavors!

Experience West African ingredients fonio, baobab, & moringa

2. Climate-Smart & People first

Fonio creates incomes, supports regenerative and climate-change resilient agriculture, promotes biodiversity, and increases food sovereignty

3. Founded by foremost Senegalese Chef Pierre Thiam



Rainforest
DISTRIBUTION

WE  LOCAL



You Love Fruit – Inwood, NY 10034



Why You Love Fruit?

1. Based in Inwood NY, we've been serving the local NY market since 2015
2. Our Organic fruit snacks are made better! We use fresh, tree-ripened fruits from our own orchards.
3. Our simple process helps to preserve all the goodness and nutrition of fresh fruit. Our products are great sources of vitamin C, fiber and energy!



Zucker's Bagels – New York, NY 10017

**Matt
Pomerantz,
Founder**

Why Zucker's Bagels?

1. **Authentic ready to bake NYC bagels with ingredients you can pronounce** - *From NYC's favorite bagel shop to your kitchen, enjoy hot and fresh bagels right out of the oven*
2. **Convenient Par Baking at home delivers fresh bagel experience** - *Zucker's kettle boils and partially bakes their traditional bagels; you finish baking in 9-14 minutes in a toaster, oven or air fryer*



Rainforest
DISTRIBUTION

WE  LOCAL



Antonio Carlo – Wilmington, NC 28405

**Anthony
Costella
Chief Gravy
Officer**

Why Antonio Carlo?

1. Small batch vegan marinara with regionally sourced fresh tomatoes
2. Simple fresh ingredients with no added sugar
3. Whole30 approved & keto friendly
4. Woman Owned



Asheville Tea Company – Asheville, NC 28806

**Jessie Dean,
Founder/CE
O**

Why Asheville Tea Company?

1. Asheville Tea Company crafts farm to teacup blends for a vibrant taste of their region
2. Certified Woman Owned
3. They are on a mission to refine how teas are sourced and enjoyed by partnering with local and regional farmers who utilize regenerative agricultural practices for their ingredients



Rainforest
DISTRIBUTION

WE  LOCAL



Barbecue – Cornelius, NC 28031

**Better comfort
foods crafted
from plants**

Why Barbecue?

Nutritious + delicious

Whole soybeans, sweet potato, organic apple cider vinegar, expeller-press canola oil, spices. That's it.

Authentically wood-smoked

At Barbecue's Carolina Smokehouse



Bruce Julian Heritage Foods – Charlotte, NC 28209

**Bruce Julian
Chief
Haberdasher**

Why Bruce Julian Heritage Foods

1. No junk, No preservatives, additives, or added colors
2. Branded for strong presence in conventional or specialty
3. Fun, kitschy naming conventions to stand out
4. Products stand strong on the shelf by themselves while cross-selling amongst the line as too



Rainforest
DISTRIBUTION

WE  LOCAL



CACKALACKY - Pittsboro, NC 27312

**Caroline
Skelton,
Co-Founder &
CEO**

Why CACKALACKY?

- 1. Funny Name – Seriously Amazing Peanuts**
*High protein, Low Sugar, Low Sodium, Kosher certified,
Gluten Free, US Farm Grown – Made in NC*
- 2. Famously Original Sauces**
*Traditional Carolina Styled BBQ and Pepper Sauces with unique
Cackalacky spices and special ingredients – Made in NC*



WE  LOCAL



Cannizzaro Sauces Charlotte, NC 28214

**Andy &
Melanie
Tritten
Owners &
Makers**

Why Cannizzaro Sauces?

- 1. Made with Fresh Tomatoes, Vegetables and Herbs**
Locally sourced when in season
- 2. Naturally Gluten Free & Vegetarian**
Using consciously sourced all natural ingredients
- 3. No Added Sugar**



Carolina Kettle Chips- Henderson NC 27537

Josh Monahan
owner

Why Carolina Kettle?

1. We donate from each bag sold to the food bank!
2. Gluten Free & Kosher
3. Unique flavors in a variety of sizes!



Rainforest
DISTRIBUTION

WE  LOCAL



Darë Vegan Cheese - Asheville, NC 28787

**Gwendolyn
Dare Hageman,
Chief Cheese
Officer**

Why Darë Vegan Cheese?

- 1. Dairy-free products indistinguishable from dairy**
The alternative you WANT to choose
- 2. Traditional cheesemaking plus culinary wizardry**
Using consciously sourced Non-GMO ingredients and zero preservatives



Rainforest
DISTRIBUTION

WE  **LOCAL**



Jabin Beverage Co – Raleigh, NC 27606

**Homayoon
Ershadi,
Founder**

Why Jabin?

1. Ancient Wisdom, Family Recipe - *Based on a traditional Persian drink that my mom would make for us growing up*
2. Made with only real fruits, herbs, and Unfiltered Organic Apple Cider Vinegar - *No Synthetic flavors, colors, or preservatives*
3. Low Sugar + Sustainable Packaging - *40% less sugar than leading Sports Drinks*



WE  LOCAL



Piedmont Pennies - Matthews, NC 28105

Becca Wright
Founder, CEO

Why Piedmont Pennies?

1. Made with 100% REAL Cheese, local non-GMO Flour - *No added sugars or powdered cheese*
2. Same family-recipe since inception
Made in a nut-free facility that follows GMP
2. Woman-owned business (WBENC certified)
Baked and packed locally by an all-female baking team



Rainforest
DISTRIBUTION

WE  LOCAL



Poppy Handcrafted Popcorn– Asheville, NC 28803

**Ginger Frank,
Founder, CEO**

Why Poppy ?

- 1. Non-GMO & Gluten Free**
No artificial colors, flavors or preservatives
- 2. Made Simple to Taste Extraordinary**
Real ingredients, craft unique flavors, and make it enjoyable.
- 3. Woman Founded, Owned, & Operated**
Using locally sourced ingredients where available.



Rainforest
DISTRIBUTION

WE  LOCAL



Sweet Girl Cookies – Charlotte, NC 28211

Alec Felder,
The Doughboy
& Co-founder
Nancy Felder,
Cookie Maven
& Co-founder

Why Sweet Girl Cookies?

- 1. Premium gourmet cookies**
Made using King Arthur flour, Ghirardelli & Valrhona chocolate, pure butter, pure vanilla
- 2. Made by hand in small batches**
No artificial colors, flavors or preservatives
- 3. BIG cookies weigh in at 4.4-ounces**
Thick, rich and chock full of chips



Aura Bora - Reading, PA 14074

**Paul & Maddie
Voge, Co-
Founders**

Why Aura Bora?

- 1. Non-GMO Verified and Kosher Certified**
No artificial flavors, all plant-based ingredients
- 2. No Calories, No Sugars, No Sweeteners**
0 sugars, made from real herbal extracts



Rainforest
DISTRIBUTION

WE  LOCAL



Doughy - Arlington, VA 22207

**Kelly
Ramey,
Founder**

Why Doughy?

- 1. Vegan, Gluten-Free/Grain-Free & Kosher Certified**
Better for you cookie dough that actually tastes good
- 2. Made with 6-7 simple ingredients**
Using sustainably sourced whole food ingredients
- 3. Giving back to our community**
We've donated a weeks worth of groceries to 7,500 families



Rainforest
DISTRIBUTION



WE  **LOCAL**



LUHV Foods – Philadelphia, PA 19019

**The Lucci
Family
Founders &
Owners**

Why LUHV Foods?

1. Vegan, Gluten-Free & Organic Ingredients
Women-Owned Company and the first ever Vegan Deli to open in Philly!
2. Wholesome, Fresh Ingredients
3. Non-GMO ingredients, wholesome and nutritious



**WOMEN
OWNED**





Rainforest
DISTRIBUTION

WE  LOCAL



This is our lovely merchandiser
Patti Baker, who you will see in
the field ☺



Norr Organic – New York, NY 11101

Daniyar Chukin,
CEO (middle);
Pierre Forien,
COO (not
pictured);
Mandy Geisler,
Head of Sales &
Marketing (right)

Why Norr Organic?

1. Clean organic ingredients

Free from any pesticides, starches, artificial sweeteners as well as added natural flavors

2. Milk from grass-fed cows

We source our milk from small local family farms

3. Naturally low in lactose

4. Using BB-12® science-backed probiotics



Rainforest
DISTRIBUTION

WE  LOCAL



Painterland Sisters – Westfield, PA 17543

**Stephanie &
Hayley Painter,
Co-Founders &
Co-CEOs**

Why Painterland Sisters?

1. Our Icelandic-style skyr yogurt is extra creamy (6% milkfat) and lactose-free!
2. Our yogurt is one of the most nutrient-dense yogurts on the market. *It contains billions of probiotics, is high in protein (up to 21g), is lower in real sugar and contains 13 essential nutrients!*
3. We're farmer-owned, women-owned & family-owned!



Rainforest
DISTRIBUTION

WE  **LOCAL**



Evie's Snacks - West Chester PA 19382

Eve Ackerley,
CEO

Why Evie's Snacks?

- 1. Non-GMO Project Verified and Gluten Free**
No fake sweeteners. 1/3 less total sugar than the leading brands
- 2. A modern Spin on beloved Pecan recipes**
Pecans sourced from the family farm



Pequea Valley Yogurt – Ronks, PA



Why Pequea Valley?

The Abner King family own and operate the Pequea Valley Farm in Ronks, PA. The Amish family have a herd of grass-fed Jersey cows. Their milk is turned into yogurt. Pequea Valley Yogurt has become a popular brand all around the east coast. Giv'em a try...you be glad you did!



Rainforest
DISTRIBUTION

WE  LOCAL



Sofresco – Malvern PA, 19355

**Douglas
Gilman
CEO**

Why Sofresco?

1. Non-GMO, Vegan, Gluten Free and Kosher Certified
2. 100% Juice Never from Concentrate, Cold Pressed, No added Water or Sugar
3. Locally Sourced, we use imperfect Fruits that can't be sold at retail
4. Sustainable Packaging



Soom Foods - Philadelphia, PA 19134

**Jackie, Amy,
& Shelby
Zitelman
Co-Founders**

Why Soom Foods?

- 1. High quality, silky-smooth tahini**
Made only from premium sesame seeds that are roasted and ground to perfection.
- 2. Snacks made with real, simple ingredients**
Sweet, soft, and chewy bites packed with 1g of plant-based protein in each bite.



Rainforest
DISTRIBUTION

WE  LOCAL



Trimona – Union County, PA

**Pavel Kolarov
And
Atanas Valev**

Why Trimona Yogurt?

1. A2A2 Tested Milk
2. Organic Whole Milk from Grass-Fed Cows
3. Keto Project Verified (for our Plain varieties)
4. Very Low in Sugar (5-6g per serving for our Plain varieties)





Uncle Jerry's Pretzels - Lancaster, PA 17608

**Jerry
Skolnick,
Founder**

Why Uncle Jerry's?

1. A true sourdough pretzel, handmade and 100% natural
2. No oils, shortenings, preservatives or sweeteners
3. Baked in the heart of Pennsylvania Dutch country in Lancaster county



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DISTRIBUTION

WE  LOCAL



Granny Squibb's Organic Iced Tea – RI 02908

**Family-
Owned,
Woman-
Owned**

Why Granny Squibb's?

1. Only New England Style Iced Tea on the market
1. Certified Organic, Kosher, gluten-free, non-gmo, vegan
3. Partners with non-profits throughout New England
4. Preservative-free, no added sodium
5. Outstanding product in classic flavorways



Rainforest
DISTRIBUTION

WE  **LOCAL**



Blue Moon Specialty Foods – Spartanburg, SC 29302

**Molly Cashman
Chris Walker
Co-Owners &
Father/Daughter
Team**

Why Blue Moon Specialty Foods?

1. Small batch artisan comfort food
2. Freezer to oven convenience meals
3. High quality ingredients
4. Family-owned business
5. Women-owned business



Rainforest
DISTRIBUTION

WE  LOCAL



Lowcountry Kettle - Charleston, SC 29412

Clayton Wynne
& Andrew
Trumbull
Owners

Why Lowcountry Kettle Chips?

1. Made with All Natural Ingredients
2. 100% Proprietary Seasonings
3. Innovative Southern-Inspired Flavors
4. Gluten Free
5. Kosher Certified



Rainforest
DISTRIBUTION

WE  LOCAL



Marsh Hen Mill – Edisto Island, SC 29438

Greg Johnsman
Founder &
Owner

Why Marsh Hen Mill?

- 1. Heritage Grains For Stone Ground Goodness**
Single-Ingredient, small-batch grains, meticulously grown in the South.
- 2. Time-Honored Traditional Milling**
Cold milled on antique stone mills to preserve flavor, texture, and nutrition.



Red Clay Provisions – Greer, SC 29650

Geoff Rhyne,
Chef +
Founder

The Red Clay Difference

- 1. Chef Crafted:** *Born in restaurant kitchens by an acclaimed chef, Red Clay makes products that home cooks swear by.*
- 2. Intentional Ingredients:** *We're picky about sourcing and serious about technique with every product.*
- 3. Rooted in the South:** *We celebrate Southern food. Our products are modern twists on classic Southern flavors*



Rainforest
DISTRIBUTION

WE  LOCAL




Remedy
Bone Broth



Remedy Bone Broth - Madison, TN 37115

Justin Buttrey
General
Manager

Why Remedy Bone Broth?

1. High quality ingredients- grass fed, pasture raised, organic, reverse osmosis Kangen water.
2. High protein, high collagen- No shortcuts! 15-20 grams of protein in every cup.
3. Great flavor- we work hard on our recipes and take pride in the delicious taste. Our variety of flavors provide something for everyone.



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DISTRIBUTION

WE  LOCAL



Back Roads Granola- Brattleboro, VT 05301

Peter Vogel,
Head of
Operations &
Virginia Vogel,
Head of Sales
and Marketing

Why Back Roads Granola?

Organic, Non-GMO, Kosher, Glyphosate Residue Free, Gluten Free, and Vegan

No artificial colors, flavors, or preservatives



Billy Pie - N. Chesterfield, VA 23225

Billy Fallen,
Owner

Why Billy Pie?

1. All Natural
2. Handmade
3. No Added Sugar
4. No Added Preservatives



Rainforest
DISTRIBUTION

WE  LOCAL



Nightingale Ice Cream - Richmond, VA 23224

Hannah Pollack,
President & Co-
Founder

Xavier Meers,
Co-Founder &
VP of Sales

Why Nightingale Ice Cream?

1. No Artificial Ingredients
2. Smallbatch, 14% butterfat ice cream
3. Fresh baked cookies
4. Woman & Veteran Owned



WE  LOCAL



No Bull Burger- Charlottesville, VA 22901

Elizabeth
Raymond,
Co-Founder

Why NoBull Burger?

1. **100% plants, 0% Bull!** - Real food ingredients, never any additives or preservatives
2. **Lentil & Brown Rice base** - No soy or pea protein isolates or wheat gluten
3. **Bold and Savory Flavors / Nutrient Dense**
Chef-created recipes full of protein, fiber and nutrients
4. **Not a meat-imitator** - Not mimicking meat

**Rupert Pugsley****Olly Dixon**

Something & Nothing - Middlebury, VT 05753

**Rupert Pugsley
and Olly Dixon,
Co-founders**

Why Something & Nothing?

1. Award winning Premium Sodas
Best tasting soda in America!
2. 75% less sugar than traditional sodas, with no added sugar and no sweeteners
3. Produced using the highest quality juices, extracts and, botanicals



WE  LOCAL



Stiller's Soda - Vergennes, VT 05491

**Ben Stiller,
Founder**

Why Stiller's Soda?

- 1. Classic Soda Made Right** - Only 30 calories, no fake stuff, and no-biotics (with added Vitamins B12, C, & D included instead)
- 2. Made for Soda Lovers by Soda Lovers** - Founded by soda lover Ben Stiller, each flavor has the classic soda taste and bubbles of the sodas we love without all the unnecessary sugar or artificial ingredients



Rainforest
DISTRIBUTION

WE  LOCAL



Bitchin' Boucha - Richmond, VA 23228

Jason Smith,
Owner

Why Bitchin' Boucha?

- 1. Organically Sourced**
Made with only 100% Organic Ingredients
- 2. Triple filtered**
Creating the clearest kombucha possible
- 3. Flavor first**
Bold flavors and ultra carbonation makes an unmatched tasting experience



Rainforest
DISTRIBUTION

WE  **LOCAL**



Blue Ridge Bucha - Waynesboro, VA 22980

**The Heyming
Family
Angie, Hank,
Franklin,
Dotty, and
Jasper**

Why Blue Ridge Bucha?

1. 100% Organic, Vegan, Gluten Free, Non-GMO
2. Raw & Unpasteurized with Live Probiotics
3. Sustainably Produced and Packaged
4. Lightly Carbonated for a Crisp and Refreshing Taste
5. Award-Winning Flavors



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DISTRIBUTION

WE  LOCAL



Chaotic Good - Richmond, VA 23224

**Keith Gurgick
Founder and
Fermenter**

Why Chaotic Good Tempeh?

1. Plant-Based without the junk.

No gmo's, binders, fillers, isolates, seed oils. Top-12 allergen free!

2. Tempeh made from Chickpeas!

Same fermentation process, without the soy

3. Crafted by a chef, not created by a scientist.

Heat and serve. Takes the guesswork out of tempeh.



Greenberry's Coffee Roasters - Charlottesville, VA 22974

Roxanne & Sean Simmons, Founders

Why Greenberry's?

1. Sean and Roxanne, entrepreneurs at heart, started their coffee journey under the guidance of Alfred Peet – the original coffee specialist in America
2. We are oldest continuously running coffee roaster and shop in central Virginia
3. Our cold brew is made in-house using our special blend of dark roasted coffee and only 77 calories!



WE  LOCAL



Homestead Creamery – Burnt Chimney, VA 24184

**Donnie
Montgomery &
Dave Bower
Co-Founders**

Why Homestead Creamery?

1. A2A2, All-Natural Milk

Local dairy farms producing high quality, A2A2 milk, bottled in reusable glass half gallons and quarts, experience "The Way Milk Should Taste™"

2. Premium 17% Butterfat Ice Cream

French custard base with premium ingredients, unique and decadent flavors, "The Way Ice Cream Should Taste™"



Rainforest
DISTRIBUTION

WE  LOCAL



Keya's Snacks - Richmond, VA 23228

Keya Wingfield
Founder &
CEO

Why Keya's Snacks?

1. Non-GMO, Gluten free, Kosher Certified, No artificial colors, flavors or preservatives
2. Clean single origin spices from India
3. WOC immigrant minority owned
4. Leveraging heritage on beloved American Snacks
5. Kettle cooked in small batches - Intentionally chef curated snack - Indian American brand



Rainforest
DISTRIBUTION

WE  LOCAL



Nightingale Ice Cream - Richmond, VA 23224

**Hannah Pollack,
President & Co-
Founder**

**Xavier Meers,
Co-Founder &
VP of Sales**

Why Nightingale Ice Cream?

1. No Artificial Ingredients
2. Smallbatch, 14% butterfat ice cream
3. Fresh baked cookies
4. Woman & Veteran Owned



Rainforest
DISTRIBUTION

WE  LOCAL



Rookie's - Lynchburg, VA 24503

**Holly and
Jordan
Nickerson,
Co-Founders**

Why Rookies?

1. 16% butterfat content ice cream sandwich
2. Every cookie is baked by hand and every scoop of ice cream is served by hand.
3. The biggest and most premium ice cream sandwiches on the market.



Rainforest
DISTRIBUTION

WE  LOCAL



Salsas Don Sebastian - Midlothian, VA 23112

**America
DeLoach,
Owner**

Why Salsas Don Sebastian?

1. Unique Flavor Profiles
2. Locally Sourced Ingredients
3. No Preservatives
4. Gluten-Free and Vegan Options
5. Family-Owned and Operated



Scratch Pasta – Lynchburg, VA, 24503

Stephanie Fees,
Owner &
Creator



Why Scratch Pasta?

1. Small batch, artisan pasta

No artificial colors, flavors or preservatives

2. Fun shapes, flavors, and eye-catching packaging make pasta night easy and fun.

Flavors like Lemon Basil Gemelli, Spicy Garlic, and Squid Ink Campanelle add a twist to any pasta night!



Sloppy Mama's BBQ – Arlington, VA 22207

**Joe & Mandy
Neuman,
owners**

Why Sloppy Mama's BBQ?

1. No high fructose corn syrup, no artificial preservatives, gluten free
2. 100% all natural
3. Family owned and operated since 2014



WE  LOCAL



Grit Coffee/Snowing in Space - Charlottesville VA 22902

Founders Brad
Uhl (CEO),
Dan
FitzHenry
(COO),
Brandon
Wooten
(Chief Brand
Officer)

Why they roast and brew coffee?

1. Steadfast dedication to roast and brew the best coffees from the best farms doing their best work to serve the communities around them.
2. Clean ingredients deliver a best in industry taste without all the other stuff.
3. Roasted and brewed locally in Charlottesville, VA



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DISTRIBUTION

WE  **LOCAL**



Sous Casa Frozen Burritos – Richmond, VA 23224

**Jim Hamilton,
Frozen Burrito
Chef to the
Stars**

Why Sous Casa?

- 1. Frozen Burritos Done Right**
Unparalleled Quality
- 2. On The Go Convenience**
Ready for Anything Meal
- 3. Earth-Friendly**
100% Biodegradable Packaging



The Farm at Red Hill, North Garden, VA 22959

**Richard &
Wendy
Harrison
Co-Founders**

Why The Farm at Red Hill?

1. We bring farm fresh flavors to your table
2. Made in our own facility on our farm in Central VA
3. Our products contain no preservatives or added sugar, many use organic ingredients and are non-GMO certified