Carolina Fine Foods

North Carolina Food & Beverage Exporters Catalog

got to be NC AG EXPORTS™
Dear Food and Beverage Importer,

The North Carolina Department of Agriculture and Consumer Services thanks you for your interest in products from our state. I am proud of what we have to offer because N.C. food and beverages are of the highest standards and quality.

North Carolina is a diverse state with several distinct geographical areas, including a wide Atlantic Ocean coastline and the Blue Ridge mountain range. The varied climate and geographic characteristics of our state mean we can extend our growing season for many crops. It also means our producers offer a diverse selection of food and beverage products. I encourage you to try products from our different regions and taste the difference for yourself.

In 2014, we exported $4.1 billion in agricultural products to more than 150 countries around the world. Agriculture is the largest industry in North Carolina, generating more than $84 billion for the state’s economy. We are excited to offer high-quality products grown, raised, caught or made in North Carolina to an international market.

As a department we have the expertise to help source products for your clients. We can help ensure smooth shipments and our friendly staff is available to help with your questions.

We hope you find what you are looking for in this directory and remember, if you want the best, “It’s Got To Be NC”.

Sincerely,

Steven W. Troxler
NC Commissioner of Agriculture

E-mail: Steve.Troxler@ncagr.gov
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**BEER**

North Carolina boasts the largest number of craft breweries in the American South, with more than 190 breweries and brewpubs. No matter the style of beer you are looking for - whether an IPA, pale ale, stout, porter, seasonal or sour - North Carolina’s craft brewers have the beer for you. The mission is to advance the interests of the craft breweries of North Carolina and to promote North Carolina craft beer. This is the State of Southern Beer.

**WINE**

North Carolina is home to more than 180 wineries with a focus on muscadine and European-style vinifera grapes. Scuppernong, a type of muscadine grape, is the first grape cultivated in the United States and is the official fruit of North Carolina. The Mothervine in Manteo on Roanoke Island, a 400-year-old scuppernong vine, is the oldest known cultivated grapevine in the nation. More than 500 individually owned grape vineyards are spread across the state, ranking NC 10th in the nation for grape production.

**SPIRITS**

North Carolina’s heritage product, moonshine, was founded in retaliation of prohibition in the United States in the 1920s. North Carolinians continued to distill and sell distilled spirits in an underground industry that began in the foothills of the Appalachian Mountains of North Carolina. Today, legal distilleries are creating a variety of quality products based on that North Carolina tradition.
Aviator Brewing Company is one of the largest breweries in North Carolina, the brewing capital on the East Coast of the United States. We brew our core beers (HogWild, WideOpen Red, MadBeach and Devils Tramping Ground Tripel) as well as seasonal (Saison, Double Ugly Rye, PumpkinBeast, OktoberBeast and FrostNipper), and a special Hangar Series that is continuously changing and growing. We package all of our beer in 12 oz or 16 oz cans for better beer quality and transportation. The Aviator Brewery exports to Europe, South America and Asia.

Address: 209 Technology Park - Fuquay-Varina, NC 27526
Phone: +1 919-567-2337
Email: info@aviatorbrew.com
Web: www.aviatorbrew.com

Foothills Brewing has evolved into one of the top craft brewing operations in the southeast United States. Ranked among ratebeer.com’s 100 Best Breweries in the World, Foothills has garnered numerous awards for their beers, including seven Great American Beer Festival medals and three World Cup Beer medals, more than any other North Carolina-based brewery. Foothills brews more than 20 year-round and seasonal offerings, including best sellers Hoppyum IPA, Jade IPA and Carolina Blonde. Year-round brands also include People’s Porter and Torch Pilsner; seasonals include Cottonwood Pumpkin and the highly anticipated Sexual Chocolate Imperial Stout.

Address: 3800 Kimwell Dr - Winston-Salem, NC 27103
Phone: +1 336-354-4030
Email: hello@foothillsbrewing.com
Web: www.foothillsbrewing.com

Fortnight Brewing Company is an award-winning brewery specializing in the following ranges of beer:
- Authentic UK beers, typically lower in alcohol and commonly called session beers
- UK-inspired beers with a unique American twist
- An imperial high alcohol range designed to be drunk fresh or aged for tasting years ahead
- Traditional real or cask ales

Our products are available in 12 oz or 16 oz cans alongside kegs.

Address: 1006 SW Maynard Rd - Cary, NC 27511
Phone: +1 919-434-0742
Email: stuart@fortnightbrewing.com
Web: www.fortnightbrewing.com
Highland Brewing Company has crafted the highest quality beer with North Carolina mountain water since 1994. Family-owned and Asheville’s first legal brewery since Prohibition, it is a local favorite for beer fans, music fans and families. Highland’s name honors the Scots Irish who settled in the Appalachian Mountains in the 18th and 19th centuries. Adding to the tradition of honor, Highland’s seasonal beers are named after protected features of the North Carolina and Tennessee landscapes. The flagship beer, Gaelic Ale, and other styles of Highland beer are available in nine states and Washington, DC.

Lonerider opened its doors in Raleigh, NC, on January 23, 2009 with a beer and a dream. Today, Lonerider is distributed in six states and is counted amongst the top 150 breweries in the USA. A repeat Inc. 5000 "Fastest Growing Company" and Council for Entrepreneurial Development (CED) Top 25 winner, Lonerider crafts each of its beers with the highest quality ingredients. As a result Lonerider has a portfolio of award-winning beers, including medals from the Great American Beer Festival.

Natty Greene’s Brewing Co. opened in 2004 in downtown Greensboro, NC. Natty Greene’s is known for brewing sessionable style ales including our flagship ale, Buckshot Amber Ale and Southern Pale Ale. Our motto is Taste the South because, as a Southern brand, we believe in taking the time to do and enjoy the things you love - for us, “it’s drinking beer, more than one!”

The award-winning Pig Pounder Brewery is a small boutique microbrewery which opened in Greensboro, NC, in 2014. They specialize in craft beer, and focus on authentic English style ales. Pig Pounder uses malts from Thomas Fawcett in the UK, a seventh-generation malt producer, and pristine well water from Haw River Farms, in Summerfield, NC. Core brews include Boar Brown (2016 World Beer Cup Gold Medal Winner), Extra Special Pig (ESP), and Snout Stout. Seasonals and bourbon barrel-aged beers are also offered. Beer is sold in various sized growlers and kegs. Canning and bottling available based on customer needs.
The Rural Retreat Winery

Not far off the beaten path that brings the mountains to the sea, sits a small town quieted by the abandoned trades made possible by North Carolina's first railroad. Rose Hill, NC, was founded in 1840. Today, the town, populated by less than 1,500 residents, holds two titles of distinction: home to the World's Largest Frying Pan and better still, the World's Largest Muscadine Winery.

Every member of the Duplin Winery family is well trained, professional and excited to share a guided tour. A leisurely stroll through the largest production facility on the East Coast, boasting a 1.5-million-gallon capacity, is sure to impress. From the crushing pad to the bottling line, each guest will see firsthand the process behind the production of award-winning wines.

Address: 505 N Sycamore St - Rose Hill, NC 28458
Phone: +1 910-289-3888
Email: info@duplinwinery.com
Web: www.duplinwinery.com

Established in 1999, Chatham Hill Winery (CHW) was the first urban winery in North Carolina. CHW ranks among the top dozen of the wineries operating in North Carolina today. The winery is dedicated to the creation of premium North Carolina wines that wed traditional winemaking principles with innovative techniques. CHW currently produces two distinctive lines of wine: dry vinifera wines under the Chatham Hill brand, and semi-sweet dessert wines under the Sweet Carolina™ brand. The lovers of European-style wines will enjoy Chatham Hill premium dry selection which includes Chardonnay, Viognier, Cabernet Sauvignon, Cabernet Franc, Merlot, Syrah, Chenin Blanc, Pinot Noir, Riesling, and Pinot Grigio. CHW's Sweet Carolina™ brand comprises a line of fruit-infused semi-sweet wines. These highly unique blends capture the delightful flavors of natural fruits while avoiding a cloying feel often found in sweet wines. Available in this line are Sweet Carolina Peach, Blackberry, Strawberry, Blueberry, Pomegranate, Mango and Raspberry.

Address: 8245 Chapel Hill Rd - Cary, NC 27513
Phone: +1 919-380-7135
Email: marekw@chathamhillwine.com
Web: www.chathamhillwine.com

In the heart of the Blue Ridge Mountain Range of North Carolina, lies the beautiful Burntshirt Vineyards. Burntshirt showcases a family-owned vineyard and winery which has consistently gained recognition for award-winning wines made from 100% estate-grown fruit. What makes our vineyards unique is that they are among the highest elevations in the state, and the long sunny days, cool nights and well-drained soil allow us to produce some varietals that are challenging in other regions of our state.

We are currently growing the European varietals Grüner Veltliner, Chardonnay, Riesling, Petit Manseng, Merlot, Cabernet Franc, Cabernet Sauvignon, Malbec and Petit Verdot. Our French-American hybrid varietals include Vidal Blanc, Traminette and Chambourcin.

Address: 2695 Sugarloaf Rd - Hendersonville, NC 28792
Phone: +1 828-685-2402
Email: info@burntshirtvineyards.com
Web: www.burntshirtvineyards.com

NASCAR team owner Richard Childress opened the doors to Childress Vineyards, a world-class winery nestled in the Yadkin Valley of North Carolina, in 2004.

Featuring 77 acres of vineyards and 12 varieties of European vitis vinifera cultivars at three vineyard sites, Childress Vineyards produces a broad range of wines to appeal to the introductory palate and the seasoned connoisseur.

Address: 1000 Childress Vineyards Rd - Lexington, NC 27295
Phone: +1 336-236-9463
Email: info@childressvineyards.com
Web: www.childressvineyards.com
ROCK OF AGES WINERY

The Rock of Ages Winery is located in Person County just north of Durham. The winery is situated in a unique wine growing region that currently allows us to produce over 30 award-winning wines for all palates: dry red, dry white, and sweet. Wine lovers find an unforgettable experience in tasting numerous award-winning wines and enjoy a winery designed in an Old English style with hints of Italian and Western Lodge influences. This symphony of natural colors and textures is surrounded by 26 acres of vineyards which gives you that true winery experience.

Address: 1890 Charlie Long Rd - Hurdle Mills, NC 27541
Phone: +1 336-364-7625
Email: rockofageswinery@aol.com
Web: www.rockofageswinery.com

OLD NORTH STATE WINERY INC.

Old North State (ONS) Winery is located in historic downtown Mount Airy. Our vision is making great quality, well crafted wines in the Yadkin Valley AVA, in such a style that our wines will appeal to just about everyone. With over 10 years of business, a true passion and dedication, ONS has also gone “green” with an 11 acre, 1.5 megawatt solar farm. From our NC grown grapes to our eye-catching labels, come enjoy the southern hospitality at our state-of-the-art facility.

Address: 1927 Courtney-Huntsville Rd - Yadkinville, NC 27055
Phone: +1 336-463-2875
Email: hanoverp@hanoverparkwines.com
Web: www.hanoverparkwines.com

Address: 308 N Main St - Mt Airy, NC 27030
Phone: +1 336-789-9463
Email: matt@oldnorthstatewinery.com
Web: www.oldnorthstatewinery.com

HANOVER PARK VINEYARD

Hanover Park Vineyard has a boutique approach to Old World-style wines. We are proud to serve Estate Grown wines from our vineyard. Established in 1996, Hanover Park is one of the older wineries in the state of North Carolina.

Address: 1927 Courtney-Huntsville Rd - Yadkinville, NC 27055
Phone: +1 336-463-2875
Email: hanoverp@hanoverparkwines.com
Web: www.hanoverparkwines.com

Address: 308 N Main St - Mt Airy, NC 27030
Phone: +1 336-789-9463
Email: matt@oldnorthstatewinery.com
Web: www.oldnorthstatewinery.com

SHELTON VINEYARDS INC.

Founded in 1999 by brothers Charlie and Ed Shelton and located in the heart of the Yadkin Valley, Shelton Vineyards is 180 degrees from any winery you will find on the West Coast. The distinctive characteristics of Shelton wine come from the unique soil and climate of the Yadkin Valley. This helps give Shelton wine an inimitable taste that holds its own against any wine from any area in the world.

Address: 286 Cabernet Ln - Dobson, NC 27017
Phone: +1 336-366-4724
Email: sales@sheltonvineyards.com
Web: www.sheltonvineyards.com

Address: 308 N Main St - Mt Airy, NC 27030
Phone: +1 336-789-9463
Email: matt@oldnorthstatewinery.com
Web: www.oldnorthstatewinery.com
BROTHERS VILGALYS SPIRITS

The Brothers Vilgalys Spirits Company produces a spiced honey liqueur called Krupnikas, a traditional Lithuanian recipe. Made in Durham, NC, Brothers Vilgalys uses only whole spices, local North Carolina wildflower honey and grain neutral spirits in their recipe. The result is an 80-proof spirit that is delicious, surprisingly smooth and sippable on its own, and very flexible as a mixed drink ingredient. Brothers Vilgalys is the only producer of Krupnikas in the US, and the only spirits producer to use wildflower honey as its main flavor. This gives our drink more complexity and depth than any other honey-flavored spirits on the market.

Address: 803-D Ramseur St - Durham, NC 27701
Phone: +1 919-452-8924
Email: vilgalys@gmail.com
Web: www.brothersvilgalys.com

CALL FAMILY DISTILLERS

Call Family Distillers is a craft distillery located in Wilkesboro, NC, on the banks of the Yadkin River. Descendants of moonshiners and distillers that will live on through history, the Call Family today are producing spirits that carry unsurpassed flavor & smoothness made using a one-of-a-kind direct steam injection distillation technique. From moonshine to real fruit brandy, Call Family Distillers is doing it the right way in Wilkes County, NC.

Address: 1611 Industrial Dr - Wilkesboro, NC 28697
Phone: +1 336-990-0708
Email: callfamilydistillers@gmail.com
Web: www.callfamilydistillers.com

ASHEVILLE DISTILLING COMPANY

Asheville Distilling Company (ADC) produces fine award-winning Craft Whiskies made with locally grown heirloom grains. Troy & Sons Platinum Whiskey was awarded a gold medal by the Beverage Tasting Institute and can be found on menus at all Disney Resorts in North America. ADC is the first whiskey distillery in America founded by a woman, Troy Ball, in modern times.

Address: 12 Old Charlotte Hwy, Suite 140 - Asheville, NC 28803
Phone: +1 828-373-2000
Email: info@ashevilledistilling.com
Web: www.ashevilledistilling.com

BROADSLAB DISTILLERY LLC

Broadslab Distillery is located in the southeastern part of Johnston County, NC, an area known to the locals as “Broadslab”. Our distillery represents the true heritage of a craft passed down through five generations of master distillers and is a true “our farm to your spirit” distillery. We grow our own corn to use in the mash for our spirits. All of our products are gluten free, are handcrafted using all natural ingredients, and bottled in small batches using American made packaging and materials.

Address: 4834 NC Hwy 50 S - Benson, NC 27504
Phone: +1 919-291-0691
Email: broadslabdistillery@gmail.com
Web: www.broadslabdistillery.com
COVINGTON SPIRITS LLC

COVINGTON® gourmet vodka is handmade in Eastern North Carolina from seedling to bottling. It’s expertly crafted in small batches using a combination of traditional and modern distilling practices. Our unhurried approach and varietal selection of locally grown COVINGTON® sweet potatoes costs us a little more, however, it does create truly outstanding vodka.

Tasting notes: Remarkably smooth and rich with subtle creamy undertones — with not even the slightest hint of heat on the long and level finish.

Address: 310 Kingold Blvd - Snow Hill, NC 28580
Email: info@covingtonvodka.com
Web: www.covingtonvodka.com

DEFIANT WHISKY

Hand crafted from the finest ingredients, Defiant™ Whisky is a pure, single-malt whisky. Defiant™ is distilled from 100% malted barley, pure mountain spring water and specially cultured yeast. Aged with the finest American white oak, Defiant whisky will surprise you with its complexity and incredible smoothness.

The crew, comprised of international emergency response heavy-ship salvors, has concentrated their extreme passion for life into a world-class whisky that develops on your palate with a complex character and a smooth finish. Experience the passion of Blue Ridge Distilling and depart with a piece of the lifestyle that is Defiant Whisky.

Address: 228 Redbud Ln - Bostic, NC 28018
Phone: +1 828-245-2041
Email: info@blueridgedistilling.com
Web: www.defiantwhisky.com
Durham Distillery, the No.2 Craft Gin Distillery in the US, combines time-honored, gin-making traditions with techniques borrowed from modern chemistry. With over 20 international tasting awards, Conniption gins start their journey in the 230-liter copper pot still from Germany to establish their botanical flavors using traditional vapor infusion. And then, we blend in more delicate botanicals such as cucumbers and honeysuckle flowers that are individually distilled under vacuum and without heat in our 20-liter rotary evaporator. Conniption gins come in two varieties: Conniption American Dry 44% ABV is a contemporary gin; Conniption Navy Strength 57% ABV is savory and currently the highest rated Navy Strength gin in the world. The South's Gin Renaissance has arrived. Go ahead. Have a Conniption.

Fainting Goat Spirits is a line of distilled spirits produced in Greensboro, NC, at the city's first legal distillery. We are a family owned business crafting our small-batch spirits from NC grain. We are a full production distillery. Currently we have Tiny Cat Vodka and Emulsion Gin available for purchase. We are barreling and aging bourbon, rye whiskey and single malt whiskey. We are capable of accommodating large orders for international distribution.

A native of County Kildare, Ireland, Ollie hails from a long history of whiskey makers all with a passion for distilling small-batch spirits. Ollie opened The Great Wagon Road Distilling Company to continue the tradition of distilling in Charlotte, NC. Taste the handcrafted spirits and you can tell that the whiskey business is Ollie's calling.
MAYBERRY SPIRITS DISTILLERY

Trickling out of the Appalachian Mountains of North Carolina is a Heritage Whiskey tradition that lifts the spirit and brings joy to any celebration. Mayberry Spirits Distillery brings you premium American handcrafted whiskeys made from 100% sorghum (milo) grain - exceptionally smooth and superior to corn, rye and barley whiskeys. Examples are: Crystal Moon - white whiskey and top-shelf alternative for rum & tequila; Toasted Oak - traditional whiskey with smooth oak finish; and Toasted Vanilla - unique rich vanilla finish. Our Master Distiller, a contemplative monk for 25 years, brings his dedication to excellence to every bottle. Taste the Spirit of Mayberry! It's a Really Fine Drink!

Address: 461 N South St - Mount Airy, NC 27030
Phone: +1 336-719-6860
Email: info@mayberryspirits.com
Web: www.mayberryspirits.com

MUDDY RIVER DISTILLERY

Muddy River Distillery's small-batch, craft rums are made in a one-of-a-kind still designed and built by the founder and head distiller. Silver Carolina Rum is smooth and slightly sweet with hints of molasses. Queen Charlotte's Reserve is barrel aged one year in virgin American white oak barrels to create a smooth, oaky finish with caramel and vanilla notes. New: Coconut Carolina Rum and Spiced Carolina Rum! These premium rums can be enjoyed straight, on the rocks, or in your favorite cocktail. Muddy River Distillery is located in an old textile mill on the banks of the “muddy” Catawba River in Belmont, NC.

Address: 1500 River Dr, Suite 100 - Belmont, NC 28012
Phone: +1 704-860-8389
Email: muddyriverdistillery@gmail.com
Web: www.muddyriverdistillery.com

OLD NICK WILLIAMS COMPANY

The Old Nick Williams Company, first established in 1768, was once known as one of the most-revered brands of whiskey distillers in the United States. The Eighteenth Amendment in 1919 and subsequent prohibition forced the distillery to temporarily close. As heirs to this amazing legacy, we have brought back the legend of “Old Nick” and decided ourselves to live up to the quality and craftsmanship that once made our family’s whiskey famous around the world. We proudly offer our Carolina Whiskey made from our family’s timeless recipe and 100% NC grains! Our Carolina Bourbon is coming in early 2017!

Address: 2675 Williams Rd - Lewisville NC 27023
Phone: +1 336-945-1190
Email: ashlee@oldnickwhiskey.com
Web: www.oldnickwhiskey.com

HOWLING MOON DISTILLERY

At Howling Moon we carry on the art of making traditional moonshine with family recipes. We use all-natural ingredients in every step of the process.

The only way to make true moonshine is to use fresh and natural ingredients, but it’s not moonshine if it’s not made in a moonshine still like the ones we use, which are handcrafted, not store bought. Part of our still can be traced back 150 years to my great-great-grandfather who passed down his still and recipe. We are as authentic as it gets. We use oak barrels, a real moonshine still, local corn stone ground at a local mill, and we recycle our spent mash by using it as hog feed like moonshiners have done for generations. If you want to know what moonshine really tasted like in these mountains 150 years ago, try Howling Moon.

Address: 42 Old Elk Mountain Rd - Asheville, NC 28804
Phone: +1 828-298-1469
Email: cody@howlingmoonshine.com
Web: www.howlingmoonshine.com
Southern Artisan Spirits is a family-owned distillery. We produce award-winning Cardinal Gin, Barrel Rusted Cardinal Gin, Turning Point Carolina Rye and Butcher Whiskey. Cardinal Gin is our flagship product and won double gold at the San Francisco World Spirits Competition and a 93 at the Beverage Tasting Institute in Chicago in 2012. Cardinal has also won bronze the last two years at the International Wine and Spirits competition in London. Cardinal is one of the highest-rated American gins on the market today.

Petzold Distilleries is located in Marshall, NC, in the mountains of Shelton Laurel distilling with the only steam-jacketed (wood fired kettle & boiler) still in the US.

Carl’s Carolina brings the highest-quality beverage spirits, each one handcrafted with care. Carl’s Carolina brings unique quality in every step of the processing of the all-natural ingredients, directly from their source, through fermentation right down to their distillation methods. These products are smooth and pleasurable to taste and smell.

TOPO Organic Distillery is the only certified organic and locally sourced distillery in the Deep South. Named one of “The South’s Best Distilleries” by Southern Living, our TOPO Organic Eight Oak Whiskey, TOPO Organic Vodka, TOPO Organic Piedmont Gin and TOPO Organic Moonshine are handcrafted, world-class, award-winning spirits that celebrate distilling great spirits from the finest ingredients available right here in North Carolina.

Seventy Eight °C Spirits Inc. is a micro distillery headquartered in Raleigh, NC, producing delicious spirits that are pleasing to the senses, using only the highest-quality ingredients. The limoncello delivers a slightly sweet, fresh lemony taste. Jalapeño limoncello introduces a unique flavor by incorporating a sweet lemony liquor with a dose of savory heat on the finish. The Blood Orangecello conveys a sweet orange flavor. Pecan Pie Vodka (The Barn) incorporates a pecan flavor with a hint of brown sugar. Red Apple Vodka (AGG) has a slightly sweet apple flavor and a seductive apple fragrance.
Poultry is North Carolina’s number one agricultural industry with over 5,700 farm families that produce poultry and eggs. NC is ranked second nationally for poultry production.

North Carolina ranks second in the nation for pork production with an industry that strives to be environmentally sustainable, to provide advanced safety, and to be an asset to research in a variety of other fields.

The North Carolina Department of Agriculture prides itself in the quality of meat and poultry products that are in production in the state. The Meat and Poultry Inspection Division aims to ensure that meat and poultry plants produce safe, wholesome and properly labeled meat and poultry products.
Providing the world’s most complete line of poultry products is made possible by House of Raeford Farms’ unique combination of operations, which now encompasses facilities in North Carolina, South Carolina and Louisiana.

Our fully integrated facilities cover every aspect of the industry from specialized breeding to the production of raw, processed and fully cooked chickens and turkeys for exports, retail and food service customers.
JOHNSTON COUNTY HAMS

Address: 204 N Bright Leaf Blvd - Smithfield, NC 27577
Phone: +1 919-934-8054
Email: rufus@countrycuredhams.com
Web: www.countrycuredhams.com

We are a producer of specialty cured meats. We produce dried-cured hams from 3 months to 2 years old. We produce dried-cured bacon along with cooked country hams, spiral sliced hams and smoked turkeys. We are a USDA-inspected plant that can export. We also produce cured picnics for export to the Caribbean region.

JOYCE FARMS

Address: 4787 Kinnamon Rd - Winston-Salem, NC 27103
Phone: +1 336-766-9900
Email: ronjoyce@joycefoods.com
Web: www.joyce-farms.com

Grower and processor of Heritage breed poultry, including Poulet Rouge, Poussin, Pintade, Pheasant, Black Turkey and Capons. Manufacturer of chicken sausages and prepared entrées. Grower and finisher of grass-fed and finished beef.

PENDER PACKING COMPANY

Address: 4520 NC Highway 133 - Rocky Point, NC 28457
Phone: +1 910-675-3311
Email: penderpacking@aol.com
Web: www.penderpacking.com

Our philosophy is simple: Offer great products with authentic country flavors. For over 50 years, Pender Packing has been preparing good old-fashioned, country style food using old family recipes. Established in 1950, Pender Packing has been Baker family-owned spanning three generations. The Bakers were farmers who expanded their business by moving into food production and staying with the times. Today, Pender Packing offers a wide variety of food products, but we still keep the North Carolina tradition of old country favorites.

PRESTAGE FOODS

Address: PO Box 9 - St Pauls, NC 28384
Phone: +1 910-863-7721
Email: pfowler@prestagefoods.com
Web: www.prestagefoods.com

For more than 20 years, Prestage Farms has been a major supplier of live hogs and turkeys to some of the largest processors in the country, totaling more than 900 million pounds annually.

Prior to January 2005, the plant processed only whole turkey for the previous management. Since then, Prestage has added two cut-up lines in order to pack whole turkey breast and split breasts.

Prestage Foods’ continuing goal is to produce and market top quality turkey products while it is operating practices ensure that air and water environmental quality is preserved.
Smithfield

Smithfield is the pork brand people ask for by name. Why? Because there’s a commitment to quality and a promise of flavor that comes with our name. From hand-trimmed bacon to slow-smoked holiday hams, we bring artistry and authenticity to everything we make. Does it take a bit more time and effort to live up to those high standards? Sure. But we wouldn’t have it any other way. We make pork and only pork.

Our ever-expanding line of pork products currently includes bacon, pork loins, pork chops, ham steaks, spiral hams, diced ham, ground pork and so much more. All of our products meet the highest quality and safety standards in the industry.

Villari Foods

Villari Foods is a third-generation, family-owned business that was established in 1925. We are a vertically integrated company comprised of a livestock procurement division; a fresh harvesting plant that sources hogs from local independent farmers; a further processing facility that produces value-added proteins, a core focus on premium smoked pork and poultry products; and a trucking company that delivers products from coast-to-coast.

Core Values:
• Continuously strive to produce the safest and highest quality product we can deliver.
• Company-wide commitment to integrity.
• Dedicated passion in every product we produce and service we provide.

Butterball LLC

Joel Coleman of Butterball LLC has taken a North Carolina staple food and put it on dinner tables across the world. As the most recognized name in turkey, Butterball has a commitment to quality and innovation - a dedication grown right out of Garner, NC. Today, its retail, deli and foodservice products are exported to more than 50 countries around the globe.

2013 NCDA&CS Exporter of the Year

Butterball LLC

North Carolina has
Mountain Region
Piedmont Region
Coastal Plain Region
When it comes to freshness, quality and variety, North Carolina horticultural crops can't be beat. We produce 21 major fruit and vegetable crops and countless specialty crops throughout the state, including watermelons, greens, white potatoes, strawberries, blueberries, muscadine grapes and more. North Carolina is the third most agriculturally diverse state in the United States because of our fertile land and long growing season.

North Carolina is number one in sweet potato production in the United States. The state's hot, moist climate and rich, fertile soil are ideal for cultivating sweet potatoes, averaging nearly half of the US supply. NC sweet potatoes are used for fries, chips, pancakes, and even in vodka. The sweet potato is the official vegetable of North Carolina.
Fresh Approach Farms is involved in the farming, packing, sales and marketing of many fresh produce items. We have over 100 years of combined experience in the industry.

The following items are what we offer currently to the retail, foodservice and wholesale trade:

- North Carolina Sweet Potatoes (year round)
- Broccoli (Fall)
- Cabbage (Fall)
- Sweet Pepper (Summer)
- Hard Squash (Summer/Fall)
- Cabbage (Fall/Winter)
- Red & White Potatoes (Summer)

The Boyette Family has a rich history of growing some of the finest conventional and organic sweet potatoes in Eastern North Carolina. As awareness of the health benefits and versatility of sweet potatoes continues to grow, our team works diligently to provide our customers with the best quality and personalized service that anyone can offer. We share a commitment to food safety and GLOBALG.A.P. certification, and are proud to be recognized internationally for consistency and dependability 12 months out of the year.

Established in 1969 to market sweet potatoes grown by Barnes Farming, Farm Pak Products, Inc is one of the largest marketers of sweet potatoes in the United States. Farm Pak utilizes advanced industry technology to provide foodservice reliability with accurately sized, high-quality organic and conventional sweet potatoes. Farm Pak is a GLOBALG.A.P. Certified company and we can ship weekly to any of the main European ports, Canada and the Caribbean. Our packing operation includes 12 lines, and is one of the most modern vegetable packing firms in the US.

Carolina Blueberry Association is the oldest farmer-owned cooperative in North Carolina, founded in 1941. Since that time we have been servicing our customers with quality blueberries. Our harvest season runs from mid-May through mid-June. Our processing plant is PRIMUS GFSI certified and has received a superior rating for the past 10 years. Kosher certification is received annually.

We supply fresh blueberries and straight pack frozen blueberries in 30# boxes. Frozen blueberries are graded based on USDA Food and Drug Administration pursuant to section #305 of the US Public Health Security.
Ham Produce Company is a grower, packer and shipper of fresh produce. Sweet potatoes, cabbage, squash and other commodities are grown in NC, GA and FL to offer longer availability.

Scott Farms, Inc. along with Scott Farms International is a family-owned and operated grower-packer-shipper in North Carolina providing a full line of fresh sweet potatoes to customers around the world. Our offices in the US and UK offer direct, personalized customer service on a domestic and international basis with a year-round supply of sweet potatoes. We carry GLOBALG.A.P. and USDA GAP food safety certifications and every pack features a barcode compliant with PTI case level traceability.

Jackson Farming Company is family owned and was established by Brent and Debbie Jackson in 1981. With three generations on the farm, our oldest son Rodney oversees all the operation. We grow/pack/ship watermelons, cantaloupes, honeydews, sprite melons, specialty melons, strawberries, broccoli, sweet potatoes and pumpkins. Our NC/FL farms are GLOBALG.A.P. Certified, PTI compliant and have a legal work force through the H2-A Guest Worker Program.

L&M is a year-round supplier of fresh fruits and vegetables. L&M offers a full range of services, including farming, packing, logistics and sales, specializing in vegetables, potatoes, onions and melons. L&M is committed to control and expertise across the entire supply chain.
WAYNE E. BAILEY PRODUCE INC.

MG3 FARMS

MG3 Farms is a family-owned commercial hydroponic operation in Maxton, NC. We grow several leafy greens along with different culinary herbs year-round in an environment controlled greenhouse. Our produce is pesticide free and non-GMO. We provide consistent high quality produce to all of our partners from major distribution to local on farm sales.

Address: 496 Missouri Rd – Maxton NC 28364
Phone: +1 910-740-3232
Email: roderick.mcmillan740@gmail.com

NATURE’S WAY FARMS INC.

Nature’s Way Farms is a family-run operation since 1979, specializing in packing beautiful sweet potatoes, russets, reds, whites, Yukon golds, cabbage, onions and turnip roots. We pack dignity, honor, loyalty and commitment to excellence in each pack. We pack year-round to your specifications and specialize in private labels. We pack for major and smaller chain stores throughout the South and Northeast United States. We also pack for food warehouses throughout the US. We are happy to serve you with the finest sweet potatoes on the market along with the best service in town.

Address: 7795 Suttontown Rd – Faison, NC 28341
Phone: +1 910-594-0096
Email: mark@nwfarms.net

WAYNE E. BAILEY PRODUCE INC.

Packer, shipper and grower of sweet potatoes, family owned fourth generation packers and fifth generation farmers, in business since 1935, innovator and leader, servicing the retail and foodservice industry for more than 75 years.

Year-round climate control storage, modern packaging facility, national distribution, one-on-one account managers, private label packaging, electronic sizing.

Two Locations: Chadbourn, NC, and Clinton, NC. Global Food Safety Initiative certified, product traceability in place, GLOBALG.A.P. Certified, USDA Good Agricultural Practices & Good Handling Practices certified.

Ability to ship quality sweet potatoes year-round, diverse sizes, from 4-ounce fingerlings to jumbos, diverse cartons and varieties.

Address: 490 Old US Hwy 74 – Chadbourn, NC 28431
Phone: +1 910-654-5163
Email: sales@sweetpotatoes.com
Web: www.sweetpotatoes.com

2009 NCDA&CS Exporter of the Year
Farm Pak Products LLC

Jose Calderon exports locally grown sweet potatoes for Farm Pak in Spring Hope. Export success in the sweet potato industry has moved a North Carolina agriculture staple from a domestic product to a vegetable commonly found in European supermarkets and restaurants.
What’s in Season?
North Carolina Fruit and Vegetable Availability

You can use this guide to choose the freshest, best tasting produce obtainable!
Insist on buying local NC grown food in grocery stores, restaurants, in the work place and schools, or - buy direct from a local NC grower at a farmers market, pick-your-own or roadside farm market.
# What’s in Season?

North Carolina Fruit and Vegetable Availability

You can use this guide to choose the freshest, best tasting produce obtainable! Insist on buying local NC grown food in grocery stores, restaurants, in the work place and schools, or - buy direct from a local NC grower at a farmers market, pick-your-own or roadside farm market.

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North Carolina harvests some of the finest fish and shellfish available anywhere in the world. From the highest peaks of the Blue Ridge and Great Smoky Mountains to the elegant shores of our Outer Banks, freshness from North Carolina waters is a treasure to be shared. North Carolina’s seafood industry is compiled of over 80 different species, including catfish, oysters and shrimp. We are ranked fifth in the nation for catfish production and are home to one of the few places that raise soft shell crab. North Carolina has the largest and most productive estuarine system of any state on the eastern seaboard. Behind the state’s barrier islands lie shallow sounds that support large populations of fish, shrimp, crabs and shellfish.
3 Fish, Inc. is a full-service wholesale seafood distributor and producer of handcrafted value-added seafood items.

Our goal is to make wonderful seafood available for all.

Captain Neill’s Seafood, Inc. was built in 1986 by Phillip Carawan. Capt. Neill’s is a 15,000-square-foot, state-of-the-art crabmeat processing facility. There are 165 employees currently employed with the company. Capt. Neill’s is GFSI certified for Food Quality and Safety at a Level 3 with a score of Excellence. We produce jumbo, lump, backfin and claw crabmeat as well as steamed crabs, cocktail claws and machine claw meat. Capt Neill’s has been servicing large retail chain stores for 20 years.

Our farms located in eastern North Carolina raise fresh water prawn sizes of 8 to 10 count per pound, head-on with one harvest per year. Our prawns are all-natural, raised in clear, clean ponds; chemical free, no antibiotics, hormones or pesticides, no animal or fish by-products; clean, nutty taste and lobster-like texture; low in fat and sodium, high in protein; live or fresh on ice available mid-September through mid-October – whole or tail meat; IQF whole or tail meat available throughout the year; grades available include U4, U6, U8, U10, U12, U15 and U20; whole animal packaged on trays with claws and legs intact.

Vertically integrated growers of the best catfish in the world. We raise our fish using no antibiotics, no chemicals in or around the ponds, and with no animal by-products in the feed.
Pamlico Packing Co., Inc. is a seafood processor and distributor that specializes in fresh and frozen seafood from North Carolina. We also distribute a full line of seafood from around the world. Our main products include shrimp, oysters, blue crab, and various species of fish, including flounder, sole, whiting, sea trout, tilapia, swai, catfish, mullet roe and many more.

Our artisanal oysters are grown on a family farm in North Carolina’s pristine coastal wilderness, 140 miles east of Raleigh. We use sustainable aquaculture practices that produce attractive, high-quality oysters and positively impact our local estuary. Our oysters are perfect for serving on the half shell.

We hand harvest on-demand year-round and individually inspect every oyster we sell. Our team delivers from “sea to table” using best practices to ensure maximum safety and freshness.

IBX Seafood Company (IBX) is a wholesale seafood distribution company located in Plymouth, NC. The location of our facility was strategically selected along the Pamlico Sound. Our facility has become the largest seafood processing facility (58,900 square foot) in North Carolina. Our individual quick freezing (IQF) technology uses liquid nitrogen to freeze product singly, thus keeping their individual form, texture and taste. Cryogenic freezing also allows liquids to be frozen into pellets and coatings to be applied to individual food items. IBX Seafood is a USDC approved, HACCP certified seafood processing facility. It is also in NOAA HACCP Quality Management Program (HACCP QMP). IBX Seafood Company is an approved exporter by FDA and the Certification and Accreditation Administration of the People's Republic of China.

The Fish Connection Cooperative is a seafood wholesaler of farm-raised hybrid striped bass. Hybrid striped bass is recognized by Seafood Watch as a Best Choices selection. We harvest to order four times a week, 52 weeks per year. Our bass are packed whole and stacked belly down on ice. Sizes are available from 1.0 pound up to 3.0 pounds. The Fish Connection Cooperative is dedicated to providing our customers with a fresh, premium quality hybrid striped bass.
North Carolina’s Diverse Seafood

The convergence of the Gulf Stream and the Labrador Current provides North Carolina with diverse fisheries. We also have extensive estuaries — with sounds, bays, rivers and tidal creeks — and a growing marine aquaculture business sector. Examples of our finfish, shellfish and crustaceans include:

- Blue Crab, hard and soft
- Clam
- Oyster
- Croaker
- Flounder
- Mahi-mahi (Dolphinfish)
- Shrimp
- Snapper/Grouper
- Tuna

Species availability may be subject to seasonal abundance, weather and environmental conditions, and regulations. For more information, go online to:
ncseagrant.ncsu.edu/seafood  nc-seafood.org

Illustrations by John Norton

Sea Grant North Carolina
Most of North Carolina's specialty food companies are family owned and operated, and were founded on family recipes that have been passed down from generation to generation. North Carolina is home to hundreds of specialty foods, from sauces to cookies, toffees, candies, truffles, cheese straws, snack foods, seasonings, juices, drinks, and more.

North Carolina is the home of a variety of barbecue sauces ranging from our peppery vinegar-based in the East to our savory tomato-based in the West, of which the recipes date back to the 19th century.

North Carolina has a wide variety of jellies and jams made from the finest and freshest local produce. Discover flavors that have captivated the hearts of North Carolinians for generations.
AMELIORON CORPORATION
DBA: NUM NUM SAUCE COMPANY

Num Num Sauce is a Southern style grilling and
dipping sauce brand that enhances the flavor of all foods.
Both the tomato-based and mustard-based condiments
were derived from a fourth-generation family recipe
dating back to the early 1940s. This backwoods secret
is affectionately known as “The Taste of American
Southern Hospitality.” This old-fashioned sauce is also
relevant to today’s healthy market trends as it boasts
desirable attributes such as all-natural, low sodium, fat
free, gluten free, no fillers or additives, and preserved
with natural antioxidants, turmeric and vitamin C.

Address: 1301 Odyssey Dr, Suite K - Durham, NC 27713
Phone: +1 919-225-8622
Email: getinfo@numnumsauce.com
Web: www.numnumsauce.com

AMERICA’S BEST NUT COMPANY

All natural and gluten free, America’s Best Nut
Company’s gourmet peanuts are hand-picked, super extra-
large kernels from the region’s finest Virginia-type peanut
variety. They are “blister roasted” the old timey Southern
way for extra crunch and flavor, then vacuum sealed in
tins to lock in freshness. Products include: Southern
Homestyle (lightly salted and no salt added), named Best
Snack by the North Carolina Specialty Foods Association;
Wingnuts (smokey, barbecue); Seanuts (sea salted); Bee-
Line Honey Roasted (glazed with pure honey); and for the
home chef Raw Shelled Redskins and Blanched.) Ideal for
personal enjoyment and gifts.

Address: 3041 N Church St - Rocky Mount, NC 27804
Phone: +1 252-454-0900
Email: info@americasbestnutco.com
Web: www.ab-nc.com

APEX FOOD COMPANY

Apex Food
Company is founded
by American women
of Indian origin
in Apex, NC, Anu
and Neha, who felt
inspired to add their
family recipes to the
American eclectic mix. They formed this company to
convert their passion into a business. Their company’s
Slogan “Peak of Goodness,” is their commitment to
make high-quality, yet unique products that have bold
flavors, healthy ingredients and global taste profile.

Introducing the first two condiments: Piaz-
Gourmet Onion Relish, teeming with unique and bold
ingredients, this spread has a rare balance of sweet,
sour and salty flavors. Works great with meats and
cheeses. Zukti- Flavorsome Tamarind Sauce is a sweet
and sour sauce that elevates the flavors of ancient
superfood, tamarind. Both products are all-natural.

Address: 1821 Grande Maison Dr, Apex, NC 27502
Phone: +1 919-600-8011
Email: admin@apexfoodcompany.com
Web: apexfoodcompany.com

ATLANTIC NATURAL FOODS LLC

ANF is the leading US producer of shelf-stable, meat
alternative, vegetable-based protein products under
the Neat®, Caroline’s™ and Loma Linda® brands.
It also markets Kaffree Roma™, which is a line of
caffeine-free roasted grain instant beverage products.
Based in Nashville, NC, the company operates its own
product development kitchen, manufacturing and
distribution facilities. Products are available through
the United States at many natural foods and grocery
retailers as well as through www.amazon.com/
lomalinda-products.

Address: 110 Industry Ct - Nashville, NC 27856
Phone: +1 252-462-0355 or +1 252-212-9000
Email: smorris@atlanticnaturalfoods.com or
rsilver@atlanticnaturalfoods.com
Web: www.atlanticnaturalfoods.com
Situated in North Carolina's historic Halifax County, Aunt Ruby's Peanuts is a family operation with a presence in the local area since 1945. People who are looking for authentic, jumbo salted peanuts can find traditional Country Style Salted Peanuts in convenient tin cans. The crunchy, water-blanched peanuts retain their fresh taste due to the double sealed tins that serve as a natural form of preservation. Available in 20-ounce and 40-ounce tins, the peanuts are delicately roasted in natural corn oil and then lightly salted to bring out the familiar flavor.

Bare Foods, Inc. is owned and operated by Bob and Diana Carroll of Fayetteville, NC. Together, they share a passion for great food and clean eating as part of a healthy lifestyle. Their desire to have sauces, dressings, marinades and rubs that are clean, all-natural, made without sugar and contain no fillers or artificial ingredients inspired them to develop Bare Foods, Inc. products. These delicious items can be enjoyed by anyone who enjoys great flavor and the satisfaction that comes from eating clean and healthy.

Our company produces a healthy line of all-natural stone ground yellow and white cornmeal grits, whole wheat flour, as well as a variety of other products. Our products are milled from whole grain with no additives or preservatives added. They are not only packed with flavor but are healthy and nutritious as well. We value the tradition of all natural and wouldn’t dream of chemically treating or altering our products in any way. We know that whole grains provide energy for daily activities and reduce the risk of developing major diseases. With nothing taken out and nothing added, our products are truly unique. White or yellow, whichever kind Carolinian’s eat, they love their grits. In 1952, an article in the Charleston News and Courier concluded “A man full of grits is a man of peace!” Once you have a taste you will know that you are experiencing traditional southern fare and hospitality at its best.

At Big Boss Baking our recipes are simple. We use all-natural ingredients like 100% rolled oats, honey, toasted walnuts, pecans and almonds, dried cherries, blueberries and cranberries, vanilla and cinnamon.

You won’t find fillers or artificial flavors or colors here. What you will find is a wholesome, crunchy granola that will fuel your busy lifestyle and that you will feel good about feeding yourself and your family.
Susan Alexander has been developing the largest commercial truffle orchard in America. The truffiere grows and harvests the French Perigord Truffle, the most sought after truffle in France. Susan uses her culinary talents to create and distribute truffle products to the world with an exquisite fusing of European and American flavors. Susan’s message of this delicacy is being delivered across the world as her passion to bring this fungus to the palate of Americans is featured in USA Today, W Magazine, Fox Business News prime time, Luxury Living, Tobb Report, Wine and Food Radio South Beach and major newspapers.

Bruce is a native son of Chapel Hill, NC, and a second generation haberdasher - that’s his dad, menswear legend Milton Julian (as seen in 1938), on our label. Today, Bruce owns and operates Bruce Julian Clothier in Charlotte, NC, where friends and customers have been stopping by for years to chew the fat, admire his renowned antique toy collection and savor his signature Bloody Mary and other Southern Classics.

Butterfields Candy is a small, old-fashioned candy company that produces big flavor. High quality, bursting-with-flavor packages of candy have been produced by Butterfields since 1924. Butterfields specializes in handmade, hard candy, which we still create in large copper kettles as they did back in the ’20s. We have a variety of delicious flavors for you to choose from including our Classic Peach Bud.

The whole Butterfields family welcomes you to try Butterfields Candy because we know you will enjoy the exceptional flavor of fruit nectar and coconut... as if they were handpicked from nature.

Cackalacky®: Funny name. Serious zest. Born in our family’s cottage kitchen in North Carolina around the turn of the century, our Famously Original™ Cackalacky® brand sauces, seasoned peanuts and more have been featured by Food Network, NPR, Bon Appétit Magazine, Comedy Central, Southern Living Magazine, Fine Living Network, The History Channel, Versus Network, The Washington Post and beyond.
CAROLINA CANDY COMPANY

Carolina Candy Company is a family-owned and operated producer of three flavors of delicious gourmet toffee.

All of our gourmet toffees are handmade in small batches and packaged in our store for guaranteed freshness. You will love these gourmet toffees from the very first bite.

We are proud to offer:
- Tarheel Toffee-Milk Chocolate with Almond
- Dark Chocolate Southern Pecan Toffee
- White Chocolate Macadamia Nut Toffee

Carolina Candy Company has the perfect toffee for you.

Address: 1045-B S Kerr Ave - Wilmington, NC 28403
Phone: +1 910-794-9905
Email: carolinacandy@charter.net
Web: www.carolinacandy.com

CLOISTER HONEY

At Cloister Honey, we’re dedicated to preserving the incredible flavor and healthful benefits of natural honey. We attend to the hives, observe the behavior of the bees, follow a time-sensitive harvesting process and carefully transfer the honey from the hive to the bottle. This labor of love is entirely different from what happens with mass-produced, supermarket honey. And we’re certain you will taste the difference. Why do we care so much? The obvious reason is taste. Raw honey is liquid bliss. Nature has done her job so well, we want to preserve the goodness. Yet our philosophy goes beyond honey. We believe that being connected to nature keeps life grounded and we develop a greater ability to find joy in simple pleasures.

Address: Charlotte, NC 28211
Phone: +1 704-517-6190
Email: info@cloisterhoney.com

COPAK SOLUTIONS INC.

CoPak Solutions is a premier manufacturer of branded, private label and better-for-you tortilla chips. CoPak’s facility is certified gluten free, kosher approved and organic certified, and a British Retail Consortium certified facility. CoPak is the brand owner of Mother’s Farms which is all-natural, made with organic, whole grain, kosher, gluten free and non-GMO tortilla chips.

Address: 103 Somerset Dr NW - Conover, NC 28613
Phone: +1 828-261-0255
Email: customerservice@copaksolutionsinc.net
Web: www.copaksolutions.com

COTTAGE LANE KITCHEN

This is not your ordinary relish. We are the fiery, distinctive Southern pepper relish you have been looking for. Made from fresh chile peppers, with not a cucumber in sight, these pepper relishes have a modern, bold spicy flavor with a firecracker personality to boot. Based on an heirloom family recipe, our names - Get Me A Switch and Cape Fear - embrace our Southern roots and identifies their lingering zippy sweet heat character. People say it bites back, but we prefer to say it nibbles. Use it as you would any hot sauce, salsa or relish - eggs, hot dogs, sandwiches, etc and just like we do - Relish...Every Day!®

Address: PO Box 592 – Chapel Hill, NC 27514
Phone: +1 919-360-4041
Email: info@cottagelanekitchen.com
Web: www.cottagelanekitchen.com
Crouch’s Gourmet Specialties, Inc inspired by a fourth-generation Jerusalem Artichoke Relish, celebrates family recipes “too good to keep secret.” From a kitchen connoisseur to an outdoor grill master, Crouch’s is sure to delight a stove top surprise to a grill’s best friend. We offer four unique and unforgettable flavors that have been crafted in honor and memory of loved ones. Keeping to our small town roots in NC, we’re a family-owned and operated business. Please enjoy our family secrets with yours.

Dover Foods, Inc. manufactures specialty culinary mixes. We manufacture two lines from our facility in Mills River, NC – Ardenne Farms, an all-natural, gluten-free retail brand, and American Quality Foods, a diabetic friendly or gluten-free brand for institutional use. All of our products are easy to use, with a commitment to quality and customer satisfaction. Dover Foods, Inc. offers over 100 gluten-free or diabetic friendly, low-fat dessert mixes including cakes, cookies, brownies, muffins, pie fillings, puddings, gelatins and drink mixes. We offer value-added services, contract packaging and private labeling.

Dick Stevens is not just a new flavor or variety; it’s an entirely new snack concept. No other snack on the market combines jerky with trail mix in one bag. The brand takes healthy snacking back to the basics with its all-natural jerky blended with raw nuts, berries and seeds, delivering health benefits that most leading snacks cannot. Dick Stevens Jerky Trail Mix is certified gluten free and USDA certified low-sodium.

D’Vine Foods specializes in the manufacturing of jams, jellies, ciders, juices, pickles and other products from locally grown produce in a FDA inspected kitchen. We offer value-added services, contract packaging and private labeling. The Taylor family business, including D’Vine Foods, has been around for over 70 years.
**ELIZABETH’S PECAN PRODUCTS**

In 1981, Captain Bobby F. Bundy, US Navy, established Capt’n Bundy’s Pecan Farm in Turkey, NC. Capt’n Bundy’s years of experience in growing quality NC Pecans led to the processing company, B&B Pecan Processors of NC. Our “Elizabeth’s Exceptional Pecan Brittle,” a softer than usual brittle with a delicious buttery taste, is a popular product worldwide. Along with Elizabeth’s other products, you cannot go wrong by making one of these a holiday gift for you and your loved ones.

**GINNY ‘O’ S INC.**

A 1850s family recipe handed down through generations made with all-natural ingredients consisting of flour, extra sharp cheddar cheese, butter and spices baked to perfection. Featured on The Food Network, Road Tasted with the Neely’s, Oprah Magazine, Weekend at Paula Deen’s, Metro Magazine and Tar Heel Traveler on WRAL. Served on Air Force One, the First Lady’s luncheon, North Carolina Inaugural Ball, and at the Governor’s Mansion in Raleigh, NC.

**FORD’S GOURMET FOODS**

Ford’s Gourmet Foods is a fourth-generation, Raleigh, NC, based family business that creates some of the world’s greatest tasting all-natural, gluten-free foods including Wine Nuts, Fire Dancer, Earth Family Foods, Southern Yum and the internationally acclaimed Bone Suckin’ Sauces - the only barbecue sauces rated #1 by Newsweek, A+ by Health Magazine, Food & Wine and many others.

**GOLDING FARMS FOODS INC.**

Golding Farms Foods, Inc. has 42 years of experience manufacturing premium-quality condiments for retail, contract packing and foodservice customers. Our product offering includes barbecue, steak, Asian and seafood sauces, salad dressings, mustards, relishes, honey and syrups. We offer a Golding Farms® branded line and also make private-label national brand equivalent options. All products are manufactured in our state-of-the-art 140,000-square-foot facility. Customers of Golding Farms Foods, Inc. have the benefit of three on-site food scientists and the highest Safe Quality Foods level certification, SQF 2000, level 3.
Good Rub is a premium line of USDA Certified Organic seasonings and all-natural dry rubs that make everything taste better. Created to fulfill a need for healthy and flavorful seasonings to feed our allergen-sensitive family, our products only have ingredients that you can pronounce. Our delectable spice blends are full of flavor and have no preservatives, no artificial ingredients, no colorants, no GMOs, no anti-caking agents and are gluten free.

One of the leading peanut processors in the US, Hampton Farms and Jimbo’s Jumbos manufacture peanut butter, oil roast, dry roast, granulated peanuts and the country’s largest inshell producer. A full line of peanut products are available for distribution nationwide.

Easy, healthy food that tastes like homemade - that's what Anne's is all about. We started with a Southern favorite, chicken and dumplings, and made it super simple with Anne’s Flat Dumpling Strips. This is comfort food at its finest.

Our products include:
- Frozen Flat Dumplings
- Meat and Vegetable Bases
- Dressings and Sauces
- Gluten Free Products

Anne's Old Fashioned Food Products® make “Good Cooks, Great Cooks”.

North or south, east or west, our goal is to bring to your enjoyment refreshing and all-natural beverages from around the globe. Our products are packaged innovatively to allow you to consume your favorite drinks anywhere at any time. Our flagship beverage Zobo, a short name for Zoborodo (Zōbōrôdô), meaning the red drink in Hausa (West African language) comes in stick packaging and teas that can be carried with you easily anywhere on the go. Zobo is derived naturally from the amazing hibiscus sabdariffa plant.
Mitchum, Inc. was founded in 1936 in Charlotte, NC, by H. C. Mitchum. Mr. Mitchum experimented with manufacturing a variety of snack food items. He found his strength in the manufacturing of high-quality potato chips. Mr. Mitchum had a philosophy of manufacturing a potato of a higher standard. Mitchum operates out of an 80,000-square-foot facility in Charlotte, NC, producing 2,000 pounds of potato chips per hour and packaging capable of producing ¾ oz. to 20 oz. bags.

Our original red label Blowin' Smoke BBQ Sauce was introduced in 2008 and is a sweet sauce with a little kick. Its sister sauce with the yellow label is an Eastern style vinegar-based sauce that is popular on pulled pork. In 2015, we acquired the rights to the Blue BBQ sauces including the vinegar-based Carolina Pepper Sauce and two unique condiment sauces: Habanero Reserve and Chipotle Mustard Pepper Sauce.

Julia's Southern Foods offers tastefully simple and naturally Southern fine foods. A fourth-generation family business manufactures traditional and gourmet Southern food mixes. Enjoy our dry mixes: Julia's Pantry cobbler, biscuits, pancakes, fried dill pickles; Sassy Dip Mixes; Wild Boar Rubs; Chef Piggy Tail's Microwave Pork Rinds; Sassy Cracker Seasonings; and Southern Magnolia Gluten Free Mixes. We offer delicious Southern foods that are easy to prepare that bring wholesome goodness and fellowship back to the family table.

KW Collards are called “The Best Tastin' Collard Greens on the Planet” by all of its customers since 2009. People eat them with great enthusiasm, and when they run out, it is not long before they are on their way to the store to purchase more. Since they are perfectly seasoned, all you have to do is heat them and serve. There is nothing artificial in them, we use pure ingredients only. And anyone can eat them because they are healthy, great tasting and easy to prepare. You will want to eat them everyday.
KALO FOODS

Kalo Foods produces cakes, cupcakes, mixes, pizza crusts, breads and cookies from scratch in a completely gluten-free facility. They do not use any preservatives or artificial ingredients. The products have the same taste and texture that everyone will enjoy. Our products can be found in grocers, bakeries, restaurants and pizzerias.

Address: 119 Carlton Park Dr – Stokesdale, NC 27357
Phone: +1 336-949-4802
Email: customerservice@kalofoods.com
Web: www.kalofoods.com

MARKET SOLUTIONS GROUP LLC
DBA: SWEETIE PIE ORGANICS

Sweetie Pie Organics makes delicious wholesome snacks for toddlers. Our snacks are made from quality organic ingredients. We grow fresh fruits and vegetables on organic US farms, which are then freeze-dried and packed in recyclable packaging.

- Made in US
- 100% Fruits and Veggies
- USDA Organic
- Non-GMO
- Gluten Free
- No Sugar or Salt Added
- No Artificial Flavors
- No Preservatives
- Nutritionally Balanced
- Comes in 3 Flavor Varieties (mixes of fruits and veggies)
- Freeze-dry Technology
- Shelf Life is 18 months

Address: 6112 Saint Giles Rd, Suite 300 – Raleigh, NC 27612
Phone: +1 919-348-4243, ext 0
Email: info@sweetiepieorganics.com
Web: www.sweetiepieorganics.com

MISS JENNY’S PICKLES

Miss Jenny’s Pickles is an all-natural pickle company with no junk in the jar that focuses on flavor. Jenny Fulton, the Pickle Lady, has provided a healthy alternative for pickles that include Signature Salt and Pepper, Traditional Bread and Butter, Jalapeno Salt and Pepper and award-winning Habanero Bread and Butter.

Address: PO Box 305 – Kernersville, NC 27285
Phone: +1 336-978-0041
Email: jenny@missjennyspickles.com
Web: www.missjennyspickles.com

NELLO’S SAUCE

We produce the world’s most outstanding tomato sauces and are driven to be a better business by fighting hunger and providing entrepreneurial mentoring to people in need.

Our products have the following features:

- Vine-ripened tomatoes from American family farms
- 100% cold pressed extra virgin olive oil
- Vegan, gluten free, cholesterol free
- No artificial colors, flavors, or preservatives
- No sugar added | non-GMO | no HFCS
- Lower in salt than most other brands

Address: PO Box 80441 – Raleigh NC 27623
Phone: +1 919-828-4338
Email: nello@nellositaly.com
Web: www.nellositaly.com
Peggy Rose's Specialty Jellies & Condiments

Our Southern-style jellies and condiments are made with fresh premium, natural, and locally sourced ingredients and have been since 1976. Tasty as dips, spreads, marinades or glazes, our jellies are delicious and colorful as a simple starter with any cheese and cracker or charcuterie plates. Amongst Peggy Rose's line are Grand Champion North Carolina Specialty Foods Association winners. Choose from Habanero Ketchup, Champagne Mustard, or our three Pepper Jellies to spice up your entertaining and gifting all year round.

Address: PO Box 32240 - Raleigh, NC 27622
Phone: +1 919-946-8310
Web: www.peggysroses.com

Pluto's Inc.

In our continued search for healthy, delicious and easy ways to prepare meals, we are often faced with dilemmas. Either the healthy way tastes bland or boring, or the tasty way adds inches to our waistlines. We have found the solution. You are cordially invited to embark on an exotic culinary adventure: Pluto's. Pluto's All-Natural Jamaican Jerk Sauces®, Pluto's Caribbean Bliss®, PLUTO'S Paradise Potion®, and Pluto's Carib-B-Q are brought to you, and your palate, by a native Jamaican - Pluto.

We know that busy lifestyles leave little time and energy to cook, and although it took Pluto years to perfect his recipe, it will only take a few minutes of your time to prepare a wonderful meal. It’s easy.

Address: 33 Frog Pond Rd - Pittsboro, NC 27312
Phone: +1 919-602-2082
Email: rodger@normsfarms.com
Web: www.normsfarms.com

Nicole Foods

Slawsa breaks the mold of modern condiments, boldly creating a whole new category of food and standing alone in its realm of flavor. A delicious cross between a slaw and a salsa and far healthier than other toppers, Slawsa is versatile and is a must-have for your pre-game tailgate, grilling at your backyard barbecue or to spice up your mid-week family dinners. In addition to national publicity and critical acclaim from The Today Show, ABC's Shark Tank, Food Network and more, Slawsa is sold in nearly 8,000 stores in the US and Canada from mainstream retailers to gourmet and butcher shops.

Address: PO Box 272 - Cramerton, NC 28032
Phone: +1 704-879-4411
Email: jbusha@slawsa.com
Web: www.slawsa.com

Norm's Farms

Norm's Farms is committed to producing sustainable, natural, and delicious elderberry products from the North American variety of elderberry, Sambucus Canadensis. The family that is Norm's Farms believes in the power of elderberry to help people heal themselves naturally. Norm's Farms products are made in NC, USA from North American elderberries grown on small family farms. Processed in small batches, our products are made with minimal, all-natural ingredients and a whole lot of love. We make Elderberry Extract and an Elderberry Wellness Syrup, Elderberry Jam, Elderberry Ginger Pecan Jam and Elderberry Jelly.

Address: 55 Frog Pond Rd - Pittsboro, NC 27312
Phone: +1 919-602-2082
Email: rodger@normsfarms.com
Web: www.normsfarms.com
**TASTIN’ JAMAICAN CARIBBEAN STYLE SALSA**

Tastin’ Jamaican is a premium, handcrafted salsa that has an exclusive flavor unmatched by commercially made salsas. Mangos, lime and a touch of brown sugar give it a slightly sweet, addictive Caribbean flair that few can resist. Our delicious all-natural salsa is gluten free with no additives or preservatives. Heat levels range from our slightly smoky mild to our award-winning Lethal SE! Specialty flavors include Cuban, strawberry, cranberry, blueberry, peach and pumpkin spice.

**Address:** 3335 NC 56 Hwy E – Louisburg, NC 27549  
**Phone:** +1 919-497-6299  
**Email:** melissa@tastinjamaican.com  
**Web:** www.tastinjamaican.com

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**SWEET NEECY LLC**

Today’s consumers are looking for quick and easy ways to prepare baked goods, which is why we set out to simplify the art of baking cakes. While preserving the made-from-scratch flavor, Sweet Neecy has included in each of our batter mixes all that is needed as a base for preparing homemade cakes and other delicious desserts. Our four all-natural flavors - Original, Chocolate, Spice and Red Velvet - are packaged in 12 - and 24 - ounce standup pouch bags. Our mixes are sold 12 units per case.

**Address:** PO Box 4713 – Chapel Hill, NC 27515  
**Phone:** +1 919-620-3084  
**Email:** annette@sweetneecy.com  
**Web:** www.sweetneecy.com

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**SALEM BAKING COMPANY**

Salem Baking Company, based in Winston-Salem, NC, is a leading provider of premium gourmet baked goods. Since 1930, Salem Baking Company has been cultivating the tradition of Old World Moravian baking using time-honored recipes and the most coveted ingredients from around the world. The company specializes in distinctive products that celebrate pure and cherished flavors. Artisan product lines include Moravian Cookies, Cheese Straws, Cheese Biscuits, Shortbread Cookies, Flatbread Crackers and new Delightfully Thin & Crispy Cookies.

**Address:** 3840 Kimwell Dr – Winston-Salem, NC 27103  
**Phone:** +1 336-722-8633  
**Email:** orders@salembaking.com  
**Web:** www.salembaking.com

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**PURGANIC BABY FOOD**

Purganic is the most innovative, healthy, fresh, and pure USDA Certified Organic baby food in the marketplace. Purganic is 100% all-natural with no additives or preservatives maintaining quality, smell, flavor, color and overall taste, and is up to two years shelf stable. Purganic Baby is the first organic multi-serve baby food with four servings in the purest form of fruits and vegetables. It maintains 98% nutrient retention and is good for 5-7 days after opening and refrigerated (instead of 24 hours). All-natural with “ Fresher than Fresh” superior quality for up to two years makes Purganic unmatched. Purganic is competitively priced because we want everyone to enjoy a healthy Purganic lifestyle.

**Address:** PO Box 7203 – Greenville, NC 27835  
**Phone:** +1 919-820-3084  
**Email:** eddie@crabworksfoods.com  
**Web:** www.purganicbaby.com

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Tropical Foods specializes in premium snack mixes, raw and freshly roasted nuts and seeds, dried fruit and hundreds of bulk and packaged candies, spices, grains and specialty foods. Tropical Foods has an extensive line of retail branded products, including Grabeez®, Buffalo Nuts® and Dipping Chocolates. The company was founded in 1977 with an original product line of 100 items that has grown to include more than 3,000 today. Privately-owned, Tropical Foods is headquartered in Charlotte, NC, with additional operating centers in Orlando, Atlanta, Memphis, Washington, DC, and Dallas.

Garner Foods, manufacturer of Texas Pete® Hot Sauce, offers a full line of sauce products, in newly designed bottles, for every palate. From the authentic flavor of new ¡Sabor! by Texas Pete® Mexican-Style Hot Sauce and CHA! by Texas Pete® Sriracha Sauce, to classic hot sauces, wing sauces and more, Garner Foods is the hero of any kitchen. Green Mountain Gringo® Salsa, another member of the Garner Foods family, uses only the freshest ingredients to pair perfectly with our Green Mountain Gringo® Tortilla Strips.

Fashioning our Vintage Bee Creamed Honey is a meticulous and precise process well worth the wait. We slowly spin honey until it is extra smooth and creamy. Then just at the peak of creaminess we add fruit and spices to make a rich and delectable delight for the taste buds.

Never pasteurized, our pure, raw, creamed honey is an extraordinary and flavorful treat you must taste to believe.

Truffles NC is located in North Carolina, where I make these artisan products from Black Winter Truffles. Our products are never flavored. I make Black Truffle salt (celtic sea salt and truffle), Black Truffle butter (pure creamery butter and truffle), Black Truffle honey (pure creamed clover honey with truffle) and truffled white chocolate (very high quality white chocolate with our truffle butter and truffle). We are the only kitchen in the US that makes truly all-natural truffle products.
TW Garner Food Company is a perfect example of a company that continues to manufacture its products locally and still flourishes on the global stage. In 2007, TW Garner exported the first pallet of its Texas Pete hot sauce to Finland. Now, the company ships a 40-foot container to Finland each month and exports to over 20 countries. Steve DeCorte, General Manager of Sales, oversaw the company’s entry into 13 new international markets in 2012.

Sandi Ford, the 2008 NC Department of Agriculture and Consumer Services Exporter of the Year, has transformed her gift-basket business into one of North Carolina’s signature products, Bone Suckin’ Sauce. Now, the sauce that began locally is exported to more than 70 countries around the world.
Agriculture is North Carolina’s number one industry and accounts for almost one-fifth of the state’s income and employees. More than 17% of the state's gross product is contributed by food, fiber and forestry.

North Carolina is ranked first in the nation for tobacco and sweet potato production. North Carolina’s diverse agriculture industry allows us to be ranked second in the nation for poultry and egg production, as well as third in the United States for cucumbers and fifth for bell peppers. North Carolina’s three largest export products are tobacco, pork products and forestry products. We export to over 150 countries and our top partner countries are China, Canada and Mexico.

When looking to import, always remember, it’s "Got To Be NC Agriculture!"
ARDA Trade and Export provides strategies to get US products and produce into West African markets.

- Partnership development
- Dedicate time and specialized knowledge to facilitate exports into market segments
- Market study and risk assessment
- We save your firm the cost of having its own personnel to operate an export division
- Develop business to experience satisfactory growth
- Unique knowledge of business customs and trade practices allows us to build goodwill with government functionaries and control customer perception

BNR Global offers a wide array of Made in USA food products to international markets. We have been providing quality products to distributors in various overseas markets since 1995, helping them to grow their businesses and profits. We have available now: instant meals, dried soups, powdered milk and drinks, gravies, sauces, cake and cookie mixes, potato and rice meals. BNR Global has a focus on:

- Export from USA
- House brand products
- Private labeling

E. Boyd & Associates Inc. was founded in 1978. We are a distributor of food to world markets. The main products are frozen vegetables and fruit, frozen potatoes and French fries, juice concentrates, seafood and poultry, as well as specialty items.

Our customers include those in the manufacturing, foodservice and retail sectors. We offer packaging in bulk bins, assorted carton sizes and customer private branding in retail units. We welcome the opportunity to serve your company.

Global Food Connection, Inc. is an export/import trading company as well as a domestic brokering and commodities trading company. Global Food Connection, with offices in Rocky Mount, NC, as well as Danville and Richmond in Virginia, is your one source for all food and foodservice needs worldwide.
Mercator is an international trading company, which begins with the passion and drive of its founders in Raleigh, NC, in 2003. The high expectations and work ethic of our group has fueled our growth for over a decade. With markets constantly changing, Mercator eagerly continues to adapt and offer new and existing business partners a simple and profitable way of doing business. Our team of experts is dedicated to the export/import of agricultural products worldwide. We bring global procurement, professional logistics, and exceptional service to our customers. Mercator’s expertise and the collaboration of our affiliated companies, Mercator Mundi in Mexico, A Portus Freight Forwarding Services in Pharr, TX, and Mercator Orbi in Canada, allow us to provide extensive alternatives for both our suppliers and customers globally.

Meridien Export and Packing, Inc. headquartered in Raleigh, NC, is an exporter and distributor of frozen and value-added food products. Our principal activity is to provide best services in development, production and sales of food products to our clients around the world. Twenty years of experience in the market enables us to be your strategic partner who knows how to navigate in ever-changing international market conditions. Our product line includes frozen and processed meat, poultry, as well as North Carolina agricultural products. We have a long-lasting relationship with a network of reputable suppliers and can always provide the highest quality product at a competitive price. We help our suppliers and buyers to analyze market opportunities and find best products that suit their needs.

Merchants Distributors (MDI) is a privately owned wholesale grocery store distributor headquartered in Hickory, NC. MDI supplies over 800 US retail food stores in 14 states with food and non-food items. Today, MDI’s food distribution reach also extends to over 30 different countries worldwide. By offering over 36,000 items to choose from, MDI makes it possible for international buyers to reduce their freight expense by building or consolidating products to make full, mixed containers.

Consolidation Services is a third party logistics and service provider. A division of MDI, Consolidation Services supplies a vast array of warehousing and distribution services specializing in assisting manufacturers with their order fulfillment and distribution. We operate a 200,000-square-foot bonded 3PL facility with consistent ASI ratings of Superior. Additionally, Consolidation Services is the only active Foreign Trade Zone (FTZ) operating in Western North Carolina. We work with all levels of customers including E-Commerce.

North Carolina’s Rank in U.S. Agriculture - 2012

- **No. 1** Tobacco, Sweet Potatoes
- **No. 2** Poultry & Eggs, Hogs & Pigs, Christmas Trees, Trout, Turkeys
- **No. 3** Cucumbers
- **No. 4** Broilers, Strawberries, Tomatoes, Upland Cotton
- **No. 5** Bell Peppers, Catfish, Greenhouse/Nursery, Peanuts, Squash
- **No. 6** Cabbage, Snap Beans
- **No. 7** Blueberries, Watermelons
- **No. 8** Livestock, Dairy & Poultry
- **No. 9** Chickens (12-1-10)(Excludes Broilers), Eggs - Value of Production
- **No. 10** Grapes, Sweet Corn

*Other items: Winter Wheat, Apples, Peaches, Soybeans and more.*

(Source: National Agricultural Statistics Service - USDA)