

U.S. EXHIBITOR DIRECTORY

Dear North American Neighbors Sweets & Snacks participants,

The U.S. Department of Agriculture (USDA) Foreign Agricultural Service is honored to host this exciting virtual market showcase. The exhibiting companies from the United States have been selected based on qualifying criteria (e.g., export readiness, product variety, sales, quality, and more) and we are eager for you to learn more about the great products they are seeking to export to the Canadian market. Canada is by far the largest market for U.S. consumer oriented products, including sweets and snacks. The \$3 billion market for sweet snacks and \$5.3 billion for savory snacks continues to grow and our U.S. exporters have demonstrated the ability to supply high quality and flavorful products to meet consumer demand. We encourage you to virtually meet with these U.S. companies on April 4th and 5th by contacting our FAS team at agottawa@usda.gov.

Sincerely,

Tyler Babcock Agricultural Attaché U.S. Embassy, Ottawa, Ontario, Canada



Island Harvest



53-4073 Pratt Rd (Box 61) Kapaau, HI 96755 USA www. islandharvesthawaii.com



Andrew Britton T

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One of the largest organic farms in Hawaii, Island Harvest covers over 700 acres of land teeming with Hawaiian grown macadamias. Located in historic Kohala on Hawai'i Island, brothers Nathan and Andrew continue their family's legacy of farming organic macadamia nuts, a single-origin nut that thrives in our islands' unique microclimate. You'll feel good about eating their salted, Unsalted, or Dark Chocolate covered mac nuts, as they are all sustainably grown and rain-fed!

Lakota Youth Development-Honey Lodge



30122 352nd Ave Herrick, SD 57538 USA www.lakotahoneylodge.org



Marla Bull Bear

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Honey Lodge is a Lakota youth-led social enterprise of Lakota Youth Development, a 501(c)3 organization. Our bees are kept within the lands of the Sicangu Lakota people as we reconnect with our winged relatives as they help steward our plant nation relatives. Our youth help us tend to bees, extract/process our honey, botte our products, and even sell our products at social gatherings. Honey Lodge provide entrepreneurial trainings and youth apprenticeships in order to give our youth real job experience. All profits go to support the youth programming of Lakota Youth Development.

Purewild Co.



520 Foothill Road Ojai, CA 93023 USA www.purewildco.com



cindy@purewildco.com +1 805-217-2801



PureWild is a certified Native American woman owned beverage company, in business since 2019, and based in Ojai, California. Founder, Cindy Convery, attended Le Cordon Bleu in Paris and worked at Chez Panisse Restaurant in Berkeley which taught her how to create excellent flavor profiles. PureWild makes the cleanest marine collagen drinks on the planet. We use only organic ingredients and sustainably wild caught marine collagen with 3000mg collagen in every 12oz bottle.

Krienke Foods International Inc.



1716 Stuart Ave Mountain Lake Minnesota 56159 USA www.popdkerns.com



Caleb Krienke

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Krienke Foods International is a snack food manufacturer that produces private label as well as branded products. We produce snacks in 2,000lb super sacks or package pillow packs down to 28grams. We pride ourselves on our unique snacks that are produced with our propriety process. We love to partner with companies looking to expand their snack offerings through private label or using our brands. We look forward to meeting you and seeing how we can assist you with creating new snack food lines for your customers.

Pearl Crop Inc.



1550 Industrial Drive Stockton, CA 95206 USA www.pearlcrop.com



Maggi Keller-Capen

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Pearl Crop, Inc., a family-owned company formed in 2007 by a third-generation nut processor with substantial international experience and global connections. We own and operate five SQF level 3 certified facilities in California where we process and export tree nuts and seeds.

Salsa God



209 W. 2nd St #161 Fort Worth, TX 76102 USA www.salsagod.com



Danny Mayans

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Salsa God is a better-for-you snack brand food company specializing in restaurant-style salsas and tortilla chips. Salsa God was launched in 2016 and is carried by prestigious retailers including Whole Foods Market, Sprouts Farmers Market, Harris Teeter and many more. Salsa God is a NMSDC certified Minority-Owned Business Enterprise (MBE), and our line of salsas are Non-GMO Project Verified.

Seybo LLC



2744 E Willow Hills Dr. Sandy, UT 84093 USA www.deziria.com



Seyhan Bozkurt

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Seybo, LLC is a local Utah business that launched in early 2017. Seybo's vision is to become a growth oriented chocolate sales company which aims to delight consumers through high quality, organic/healthy ingredients, great taste at an outstanding price. We have Milk, Hazelnut and 70% Dark Chocolate. All of our products USDA Organic certified and we use Non GMO natural ingredients. They are also soy, gluten, palm oil free.

Sunopta



7301 Ohms LN #600 Edina, MN 55439 USA www.sunopta.com



Matt Bydal

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Sunopta is a plant based food company showcasing our Sunflower capabilities with both raw and roasted items.

Taste Artisan Chocolate



117 N University Ave Provo, UT 84601 USA www.taste-chocolate.com



Grant Fry

grant@taste-chocolate.com +1 503-998-7758

Nestled in the shadows of Mount Timpanogos in Downtown Provo, Utah, we seek to bring you chocolate with superior tastes, which includes numerous health and nutritional benefits and highlights locally sourced ingredients and communities. Together, these focal points bring you the ultimate experience and delight of high-quality, artisan chocolate.

William and Conner Jerky



20 Lou Stroup Drive Uvalde, TX 78801 USA www.williamsandconner.com



Amy Williams

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What started out as two nursing anesthesia students having multiple late-night study groups with homemade jerky sticks for snacking, quickly turned into a business and partnership between two best friends. Their goal? Share their jerky recipe and healthy snack alternative with their friends and with the world! 16 years later, Williams & Conner has expanded their line of jerky products from the original Hickory flavor to include savory Mesquite, spicy Pepper Trio, smoky Applewood and tangy Teriyaki. Come see, smell, and taste the W+C Jerky difference because we know we're going to change your brand of jerky!

FAS/Canada

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Event and platform managed by IMEX Management, Inc.

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The USDA Foreign Agricultural Service (FAS) links U.S. agriculture to the world to enhance export opportunities and global food security. In addition to its Washington, D.C. staff, FAS has a global network of 98 offices covering 177 countries. FAS staff identify problems, provide practical solutions, and work to advance opportunities for U.S. agriculture and support U.S. foreign policy around the globe.