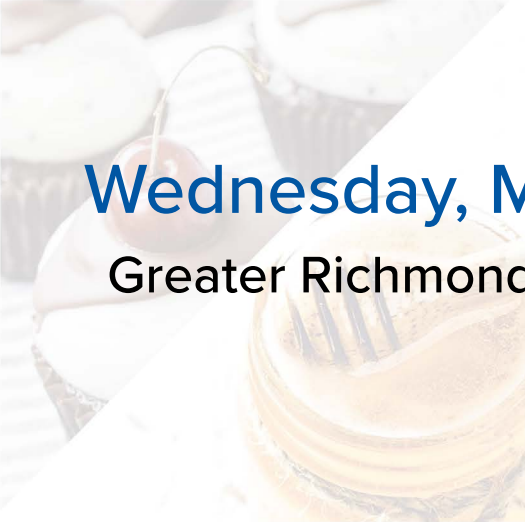


2022 VIRGINIA

FOOD & BEVERAGE EXPO

Expo Program



Wednesday, March 30, 2022
Greater Richmond Convention Center
Exhibit Hall A





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March 30, 2022

Hall A | Greater Richmond Convention Center | Richmond, VA

Welcome to the 2022 Virginia Food & Beverage Expo, a celebration of Virginia's specialty crafted food and drink industry. Since 1992, the Virginia Department of Agriculture and Consumer Services (VDACS) has proudly hosted this important trade event, connecting Virginia producers directly with buyers representing major grocery stores, specialty gift and gourmet shops, restaurants, schools, food service and tasting rooms. The Expo is also the place to be for farmers' market managers, food brokers and distributors. Over the years, industry partners have come to rely heavily on the Virginia Food and Beverage Expo to showcase the Best of the Best of Virginia products, including meats, cheeses, soups, seafood, peanuts, pasta, breads, baked goods, sauces, snacks, chocolates, condiments, dressings, beverages, Virginia wines and craft beverages and more! The Virginia Food and Beverage Expo consistently showcases Virginia's amazing companies and the breadth of their products that reliably prove to be pleasing to the palates of even the most selective connoisseurs.

The Food and Beverage Industry is the Commonwealth's second largest manufacturing sector. Each year it has a direct economic impact of more than \$31 billion and employs more than 38,000 Virginians. Additionally, the industry supports thousands more jobs through retailers, logistics providers, packaging companies and, of course, on Virginia farms.

Today's trade event is one of the largest gatherings of Virginia's Finest® products under one roof. Founded by VDACS to enhance the economic opportunities and success of Virginia's specialty food companies, processors and agriculture producers, the Virginia's Finest® Trademark Program celebrated its 33rd anniversary in 2022. The classic Virginia's Finest® seal identifies, differentiates and promotes top-quality Virginia agricultural and specialty food and beverage products. Buyers and consumers recognize the blue-and-red "VA checkmark" logo as a sign that they are purchasing the highest quality products, produced and processed right here in Virginia.

Please enjoy getting to know our fantastic Virginia exhibitors, and thank you for supporting Virginia agriculture, the Commonwealth's largest private industry, contributing \$70 billion annually to the Commonwealth.

2022 Schedule

Expo Show Hours: 9:00 AM – 4:00 PM

Best New Product Awards Ceremony: 11:00 AM – 12:00 PM

Demonstration Stage Schedule:

- Back Pocket Provisions: 9:30 am
- Erin's Elderberries, LLC: 10:15 am
- MOTHER shrub/Crescent Simples: 12:15 pm
- Forking Good Gourmet: 1:00 pm
- Valente: 2:00 pm

HATCH Incubator

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info@collegefoodnetwork.com

Gratisfied

taylor@gratisfied.com

Elegant Cuizines

elegantcuizines@gmail.com

The Mayor Meats

kmorsechef@gmail.com

Sous Casa

hello@eatsouscasa.com



Official Expo App

The 2022 Virginia Food & Beverage Expo App, sponsored by SupplyOne, is now available to download. The app includes an interactive map, exhibitor and attendee information, a list of our sponsors, and more! Below, please find instructions to assist you in downloading and getting started in the mobile app.

1. Download the CrowdCompass AttendeeHub app from the App Store or Google Play.
2. Search for “2022 Virginia Food and Beverage Expo” and click the download button.
3. Click on Log In.
4. Enter your first & last name and your email address and click Next.
5. Go to your email inbox and get the verification code.
6. Enter the verification code and set up your profile.



Follow this QR Code to access the App Store.



Exhibitors by Booth

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- 102 OverAchieving Tea**
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Chase Austin
757-742-3849
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overachievingtea.com
- 106/ 206 The Gerard Group, Inc**
Peanuts and specialty nuts
Jeff Armbruster
757-784-6517
jarmbruster@vadiner.com
- 108 Polpetti Italian Market**
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757-812-4509
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polpettiitalian.com
- 112 Catbird Craft Sauce Co.**
Sriracha hot sauce, sriracha BBQ sauce, modern Worcestershire sauce, double chocolate caramel sauce, salted caramel sauce
Bridget Meagher
540-819-3682
info@catbirdco.com
catbirdco.com
- 114 Just Grilling**
Chicken and meatballs
Eddie Gaskins
757-737-4505
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- 118 Wholesome Foods**
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wholesomefoodsinc.com
- 120 Buttery Brittle LLC**
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Brian Warner
804-239-8476
butterybrittle@aol.com
butterybrittle.com
- 124 Parker Farms**
Fresh Virginia grown produce
Sean McFadden
1647 Kings Hwy
Oak Grove VA 22443
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- 126 Produce Source Partners**
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804-262-8300
producesourcepartners.com
- 200 Whitley's Peanuts**
Peanuts and confections
Susanne Devore and Todd Smith
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- 201 Peg's Salt**
A collection of blended seasoned salts combining 18 distinct spices with a range of kosher, sea and pink Himalayan salts
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434-249-2495
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- 203 Crescent Simples**
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crescentsimples@gmail.com
crescentsimples.com
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Uncle June's Virginia style BBQ sauce
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info@rainbowtroutkitchen.com
rainbowtroutkitchen.com
IG: @rainbow.trout.kitchen
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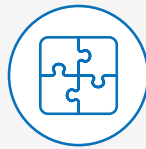
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sales@VirginiaArtesian.com
nick@VirginiaArtesian.com
- 715 Koto, LLC**
Koto hot and mild fried pepper sauces, Koto mango heat, garlic chipotle, tropical heat, and pineapple habanero hot sauces, and Koto traditional, tamarind, sorrel, and passion fruit ginger beers
Christopher Bickersteth & Ayinde Bickersteth
571-247-7924
703-595-0617
kotollc@yahoo.com
koto.ayinde@gmail.com
kotollc.com
- 719 St. George Brewing Company**
Beer
Heather Gauthier
757-865-7781 (o)
757-469-6265 (c)
heather@stgbeer.com
stgbeer.com
- 720 Brekkie, LLC**
gluten free waffles
Steven Schwartz, Owner
484-818-0118
steve@brekkiewaffles.com
- 721 Locksley Farmstead Cheese Co.**
Variety of Cheeses
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540-687-8222 ext. 201
John Cline
540-687-8222 ext. 215
Teri Scott
540-687-8222 ext. 204
www.locksleycheese.com
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brittany@vrlta.org
jim@vrlta.org
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- 802 Fore Craft Cocktails**
Transfusion cocktail
Turner Lewis
804-495-1993
info@forecraftcocktails.com
forecraftcocktails.com
FB/IG: @forecraftcocktails

- 803 Richlands Creamery**
Whole milk, 2% milk, chocolate milk, eggnog, and premium ice creams
Coley Drinkwater
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info@richlandsc Creamery.com
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John & Wendy Vensköske
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contact@jandwfarm.com
jandwfarm.com
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Charlottesville, VA 22903
434-249-5898
info@chocolatesville.com
chocolatesville.com
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Chris Burger
248-840-8303
info@alternativeoats.com
alternativeoats.com
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Douglas Pavone
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sperarefoods.com
- 813/ 912 AR's Hot Southern Honey**
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Ames J. Russell
804-502-2950
ames@hotsouthernhoney.com
hotsouthernhoney.com
- 814 Mountain View Farm Products, LLC**
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Christie Huger
85 Marmac Lane
Fairfield, VA 24435
540-460-4161
drnkmlk2@yahoo.com
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Christina Stanley
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Alexandria, VA 22314
703-299-0040
wholesale@americasfavoritepopcorn.com
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loneoakcoffee@gmail.com
loneoakcoffee.com
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Mind Blown Dusted Scallops, Coconut Shrimp
Monica Talbert.
monica@plantbasedseafoodco.com
https://plantbasedseafoodco.com/
- 820 Scratch Pasta Co.**
Lemon Basil Gemelli
434-841-0655
https://www.scratchpastaco.com/
- 821 Always Flavored**
Hot sauce and seasonings
www.facebook.com/alwaysflavored
Hello@alwaysflavored.com
- 830 Virginia Tech - Food Innovations Program**
The Virginia Tech Food Innovations Program will be on-site to address regulatory, labeling, and formulation questions from food producers and vendors at the show.
Joell Eifert & Melissa Wright
540-231-5770
foodbiz@vt.edu
fst.vt.edu/extension/food-innovations-program.html
- 831/ 930 VA Food Safety**
vdh.virginia.gov/environmental-health/food-safety-in-virginia/
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Marshall Rabil
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steve.taylor@tmchocolate.com
- 906 Shenandoah Valley Family Farms**
Cheeses and chocolate milk
Rodney Martin
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rodmarva65@gmail.com
- 908 Empanadas Market**
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Ignacio Dutari
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804-839-9045
ignacio.dutari@empanadasmarket.com
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- 914 VA Harvest LLC**
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Phil Noonan
sales@va-harvest.com

918 Lendys

Hot sauce bloody mary mix

Kent Von Fecht
757-286-5368
Kvonfecht@gmail.com

Greg Havens
757-404-8846

**920 Rappahannock Oyster
Company**

oysters

Travis Croxton
804-986-2854
travis@rroysters.com
<https://www.rroysters.com/>

Virginia Grower Tower

This year, multiple growers across the Commonwealth will represent their farms and agricultural associations at the Tower. The *Virginia Grown* program is a marketing tool promoting fresh, local products to consumers and has a proven track record for increasing visibility, developing additional media attention and enhancing marketing opportunities for Virginia Grown products. Stop by the Virginia Grower Tower to learn more about Virginia agriculture, the *Virginia Grown* program, and meet local growers!

Dublin Farms

David Hickman
5280 Fleming Rd
Horntown, VA 75789
dhickman310@yahoo.com

Hudson Farms

Steve Hudson
1008 White Ln
Alton, VA 24520
434-579-4542
chiefharrytoes@gmail.com

Old Dominion Organic Farms

Jordan Brandon
140 Danieltown Rd
Dundas, VA 23938
jordan.brandon@odofarms.com
odofarms.com

Southside Virginia Fruit & Vegetable Producer Association

Joanne Jones
350 George Washington Hwy
Charlotte Court House, VA 23924
434-607-2611
434-660-2530
jojenki@vt.edu
goldmanfarmcullenva@gmail.com

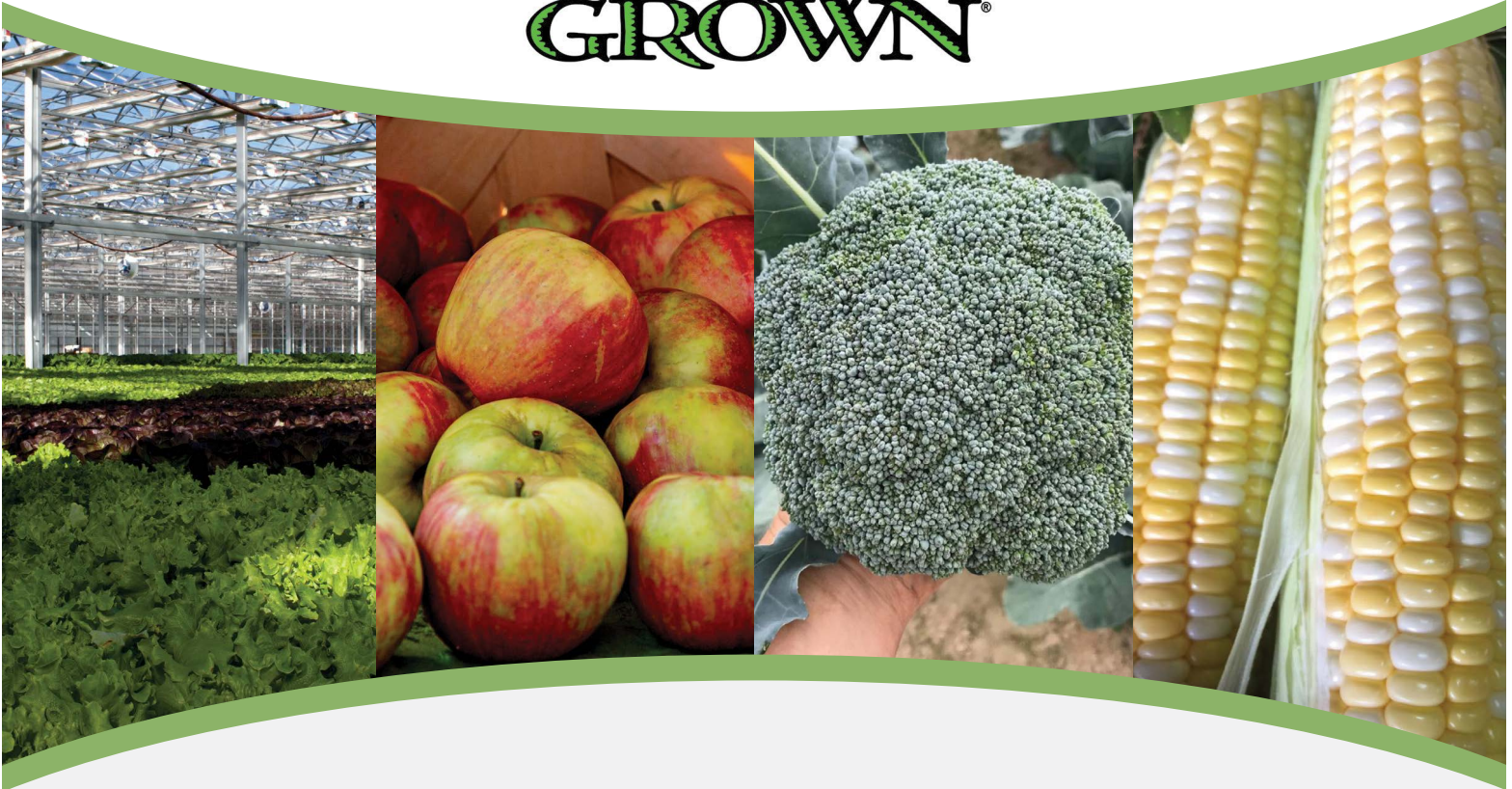
Snake Creek Farms Llc

J. C. Banks
360 Windgate Drive
Fancy Gap, VA 24328
276-733-3094
cabbagejcb@gmail.com
snakecreekfarms.com

Walnut Winds Farms

DJ Livengood
1050 Dobson Rd
Blairs, VA 24527
434-334-4235
walnutwinds@gmail.com





Visit the *Virginia Grown* exhibit and meet with some of Virginia's premiere fruit & vegetable growers and marketing representatives. Virginia offers everything from apples to zucchini, plus peanuts and Christmas trees.

Our produce professionals will be on hand to discuss product availability, promotional opportunities, and production area tours.

Be sure to ask us about our convenient online Virginia Shippers Directory. See you there!



Best New Product Awards

Judges



Myrf Bowry

Myrf Bowry is an award-winning interior designer, product innovator and entertaining expert. As co-owner of Decorum Interiors for over 25 years, she collaborates with residential and commercial clients to design any project they can dream up. Along with business partner Leah Dodge, Myrf launched Dip-a-di-do-da, a stylish disguise for store-bought dips and salsas that has been recognized by Good Housekeeping and won the 2018 Home Shopping Network American Dreams Contest Customer Choice Award. She loves to entertain and hosts a dinner party series called “Dinner on the Deck” that has attracted a huge following and been featured in RHome magazine. With the rule that no guest list or menu is ever the same, there is a long list of fans who want a seat at the table. Connect with Myrf at www.decorum-rva.com or www.dipadidoda.com.



Kelli Lemon

Kelli Lemon is passionate about how people “LIVE” Richmond, Virginia. Through Like The Fruit LLC, Kelli socially connects people through food, sports, arts and education. She owns social cafe and coffee shop , Urban Hang Suite, located in the historic Jackson Ward and Art’s districts of Richmond. On the weekends, Kelli is making Virginia residents a little richer while supporting public schools K-12 as the day time Draw Show Host for the Virginia Lottery. Kelli is also helping Black owned businesses as a co-founder of (Virginia) Richmond Black Restaurant Experience and the Jackson Ward Collective. Most recently she is bringing community news to life through video content as Director of Digital Programming for Richmond Times Dispatch / Virginia Video Network. Kelli received her undergraduate degree from UVA and her master’s from VCU.



Megan Marconyak

Megan Marconyak is a food writer and dining columnist for the Richmond Times-Dispatch. She refined her palate working as a Richmond magazine dining editor and as a copywriter, editor, recipe developer and food stylist for Ukrop’s and Performance Foodservice. Follow her dining adventures on Instagram at [@meganmarcostyle](https://www.instagram.com/meganmarcostyle).



Tom Wilcox

For most of Tom’s life, underwater was his viewscape as a marine mammal trainer, diver, deep sea explorer, and whale rescuer! But that changed in the 90s when he arrived at the Department of Game and Inland Fisheries (DGIF), surfaced from the depths, and began to see the outdoors differently. Doers of the outdoors have such fascinating stories and today it evolves around the “field to fork” movement and connecting people to the outdoors through a variety of opportunities. At DGIF, Tom is the Director of Engagement and manages the Virginia Wildlife Grant Program (viriniawildlife.gov/grant-program), connect youth to the outdoors and raise dollars through online merchandise sales, pop-up stores, and donations. Together, we work better and do better to build memories and relationships through outdoor adventures! Where is your next adventure?

SPECIAL PROMOTION



Jamie Benziger,
Winemaker

A NEW VISION

IMAGERY PRESENTS SCENES FROM THE NEXT GENERATION OF A STORIED WINEMAKING FAMILY

IMAGERY.

“Imagery is about pushing the limits and thinking outside the box. We strive to have a ‘wow factor’ in each of our wines, while keeping them approachable and drinkable across generations.”

Growing up immersed in the Sonoma Valley terroir as a familial apprentice to a renowned winemaker, Jamie Benziger learned countless lessons about viticulture and craftsmanship as well as finding a voice and following her arrow. Her vehicle for both is Imagery Estate Winery, a 40-years-young legacy enterprise she helms, inviting people from all walks of life to “taste outside the lines” care of lesser-seen blends and twists on tradition. Such riffs show up most notably in some of Imagery’s most award-winning wines via infusions of uncommon yet complimentary blending varietals.

“With our Sauvignon Blanc, we enhance its grapefruit flavors with dry Muscat, which adds complexity and brings out the vibrant aromatics of the base varietal,” says Jamie, who adds

Chenin Blanc to Imagery’s Chardonnay for increased brightness and employs Petit Verdot as an unlikely hero adding dark berry notes and soft tannins to her Pinot Noir.

Then there is Imagery Cabernet Sauvignon, whose twist comes courtesy of Petite Sirah. “Both being big varietals, we aim to make this a more medium-bodied wine with soft, furry tannins that coat the mouth. The Cab brings blackberry and tobacco flavors while the Petite Sirah adds pepper to the finish. It’s reminiscent of ripe summer berries seasoned with a touch of clove and spice.”

Until recently, Imagery wines were mostly available at their source, but Jamie and company now distribute their Chardonnay, Sauvignon Blanc, Pinot Noir and Cabernet Sauvignon in stylish

“drip-art” bottles further reflecting the art and artistry that is at core of this niche winemaking interest.

“Imagery is about pushing the limits and thinking outside the box. We strive to have a ‘wow factor’ in each of our wines, while keeping them approachable and drinkable across generations,” says Jamie. “We want our wine to provide a fun, exciting and memorable experience by bringing something to the table that most have not had the opportunity to taste.”

Best New Product Awards

Food

Island Spice Oat-flour Pancake Mix

808, alternative OATS
Alexandria

Tropical and rich island flavors from dragonfruit, pure vanilla and coconut mix into a fiery pink and wholly unique pancake experience that is sure to leave your eyes and tastebuds equally impressed.

AR's Hot Southern Honey Spicy Honey Peanut Butter

813/912, AR's Hot Southern Honey
Richmond

AR's Spicy Honey Peanut Butter is the first peanut butter made with hot honey. This mouthwatering spread takes some of the south's favorite flavors—pure wildflower and clover honey and world-renowned Virginia peanuts—and adds the smoky, smoldering, and slightly sweet heat of ghost peppers. AR's Hot Southern Honey Spicy Honey Peanut Butter is made with Virginia peanuts, 100% pure honey sourced from Appalachian hives, and ghost peppers.

Snickerdoodles

208, Bakefully Yours
Manassas

Completely grain-free, gluten-free, refined sugar-free, and vegan Snickerdoodle cookies that melt in your mouth without preservatives and handmade with clean ingredients! Made with monk fruit, organic cinnamon, organic maple syrup, and almond flour.

Honey Chipotle Peanut

409, Boso Foods LLC
Burke

Our Honey Chiptole Peanuts are handmade in small batches, feature all natural ingredients, and are a wonderful snack to eat while watching a show. Perfect for people who like a little sweet with their spice.

Buttery Brittle Pecan

120, Buttery Brittle LLC
Moseley

This is not your ordinary brittle. The flavor of the Pecan is all on it's own. One bite and you will taste the flavor.

Salted Caramel Sauce

112, Catbird Craft Sauce Co.
Charlottesville

We blend organic sugar with pure cream, butter, and sea salt to create the perfect storm of caramel decadence!

Nerds Buttons

807, Chocolatesville, LLC
Charlottesville

Buttons of either dark or milk Belgian chocolate studded with tart, crunchy Nerds brand candy.

Barrel Aged Virginia Hot Sauce

601/700, Clark and Hopkins
Middletown

Inspired by an 1850's virginia BBQ recipe, this sauce is made with Virginia peaches, peanuts, smoked paprika, rye whiskey from Catoctin Creek and barrel aged 150 days.

Satan's Soul Sucking Sauce: Gummy Burn

414, Disturbingly Delicious Foods
Falls Church

A burst of fruit flavors, tequila and crazy hot peppers! And 100% natural, low sodium, fat free and no added sugar to boot! Great on wings, BBQ and more!

Zaatar by Tyme Foods

220, EatZaatar.com
Great Falls

Genuine Lebanese Za'atar seasoning mixed in small batches in Virginia. Enjoy as snack dip – dip a piece of fresh bread in olive oil then dip it into the Zaatar. For lower calorie, dip moist vegetables into the zaatar. Za'atar offers countless culinary incarnations as a spice in recipes, a sprinkle on many foods for flavor or in lieu of salt, and a rub on meats. Ingredients: Za'atar herb, sumac, sesame seeds, sea salt.

Raspberry Lemon & Fig Cake

214, Empowered Plant Cakes
Virginia Beach

Our Raspberry Lemon Fig Cake is made from pure lemon juice (squeezed in-house), creamy cashews, rolled oats, dried figs, and raspberries. It is creamy and tangy. It is 100% vegan, gluten free, and refined sugar-free.

Elderberry Linzer Cookie Kit

515, Erin's Elderberries, LLC
Warrenton

Contains all the dry ingredients needed to make your own Elderberry Jelly Linzer cookies; you provide one egg, 2 sticks of butter and vanilla. My handmade elderberry jelly is included with enough to have a little leftover for your next breakfast! Custom Linzer style cookie cutter is also included.

Firehook Crispy Graham Crackers

619/718, Firehook
Chantilly

A Firehook spin on a true classic - these homemade Crispy Graham Crackers are baked fresh to-order in small batches, using simple clean ingredients. Perfect as a not-too-sweet treat, enjoyed during s'mores making or added to festive cheese boards for savory-sweet pairings!

Grano di Inverno Girelle

307, Foggy Mountain Pasta

Herndon

We specialize in sourcing and using local, organic, heirloom, and ancient grain flours from local farmers and millers to make pasta with incredible flavor and texture that supports a diverse and sustainable food ecosystem with each bite. This pasta is a blend of Virginia Grown and Virginia Milled winter wheats. Using our own “low-slow” approach to drying this pasta, we work to preserve the natural bounty of flavor and goodness in these stone-ground, local flours while also producing a pasta that cooks in less time than most store brands.

Two Pigs and A Rub Seasoning

302, Forking Good Gourmet

Bracey

This all purpose meat rub pairs pairs mesquite, garlic and cocoa to make a flavor enhancing seasoning for pork or chicken. It's not too spicy and the hint of cocoa really makes a terrific rub seasoning that can be used on the grill or cooked inside.

Hot Honeycomb

506, Gearharts Fine Chocolates

Charlottesville

Crunchy, puffed Virginia wildflower honey candy with a subtle “sting” of chili pepper, dipped in dark chocolate.

Hemp Hottie Hot Sauce

708, Gourmet Hemp Foods

North Chesterfield

Hemp Hottie Hot Sauce has an unforgettable kick and long lasting flavor. Jammed packed with five peppers (Ancho Chile, Jalapeño, Serrano, Arbol & Habanero) as well as domestic hemp seed oil & hulled hemp seeds. Hemp Hottie Hot Sauce is fat free, sugar free, and perfect for any occasion!

Single Origin Redskin Peanuts

900, Hubbard Peanut Company

Franklin

We purchased Elisha Barnes's entire peanut crop. He uses the traditional method of shocking or stacking peanuts. This is a sun-cured peanut that has a sweeter flavor. It's the first-ever commercial “single-origin” peanut released, and it's received incredible press across the country.

Chelsea's Savory Snack Mix

701, Integrity Food Group, LLC

West Point

Chelsea's Savory Snack Mix is a gourmet blend of our Savannah Grace Traditional Cheese Straws, Chelsea's Original Spicy Pretzels and a Bagel chip seasoned with our Chelsea's seasoning blend to create an addictive blend of unique snacks.

Pro-Chi Protein Crunch, Chocolate Peanut Butter

402, Kim Baker Foods

Richmond

Pro-Chi, a healthy plant-based snack, makes intentional eating possible on-the-go. Made with organic sprouted lentils baked crunchy with heart healthy avocado oil and other natural seeds and nuts, Pro-Chi provides powerful grain-free nutrition with a uniquely satisfying crunch to stave off hunger.

Mother Earth Products' Three

Onion Soup/Dip Mix

502, Mother Earth Products

Harrisonburg

MEP's 3 Onion is a shelf-stable classic w/ a twist! All natural NonGMO, versatile & flavorful!

Mrs Marcy's Homemade Applesauce

607, Mrs Marcy's Homemades

Midlothian

Homemade Strawapple Sauce
Ingredients: Apples, Strawberries, Brown Sugar, Cinnamon, Lemon Juice, All Spice, Nutmeg, Water, Agave

Northern Neck Sauce - Mild Flavor

609, Northern Neck Sauce

Richmond

Northern Neck Sauce is an all purpose every day, everything sauce that can be used for dipping, finishing, or a marinade.

OmMade Hella Hot Peanut Butter

602, OmMade Peanut Butter

Reston

OmMade Hella Hot Peanut Butter is inspired by the most addictive food in the world – chaat aka Indian street food. The spices in this new flavor are reminiscent of the chaat we eat on Mumbai's Juhu Beach and the galis of Purani Dilli. Of course, no Indian spice mix would be complete without a little color from the Himalayas! OmMade Hella Hot Peanut Butter combines the best of these flavors to give you a peanut butter that's simply irresistible!

Rainbow Trout Kitchen's Classic Granola

213, Rainbow Trout Kitchen

Richmond

Baked by hand, RTK granola has a smooth texture. Flavors of oats, honey, cinnamon, almonds, flax, and bran are simple enough for daily enjoyment. One bite and you're hooked!

Totopos

209, Salsas Don Sebastian

Midlothian

Totopos are the authentic Mexican corn chips. They are very sturdy, and low on salt. They make the perfect nachos.

MaD Seasoning Salt

620, MaD Seasoning Salt

Chesapeake

MaD Seasoning Salt is an all-purpose seasoning salt. You use it in place of salt and pepper. It is the Chef's secret ingredient. Salty, Peppery, Sweet, Bitter, Umami all in one.

Cauliflower Hummus

702, The Perfect Pita

Springfield

Hummus made with cauliflower as the main ingredient – no chickpeas. Keto-friendly hummus. Three flavors – original, roasted red pepper, and jalapeno.

Mind Blown™ Coconut Shrimp & Mind Blown™ Dusted Scallops

819, The Plant Based Seafood Co.

Grimstead

Coconut Shrimp and Dusted Scallops made from Plants! FREE from: Soy, Gluten, Dairy, & Corn and tastes so close to the real thing it will BLOW YOUR MIND! Our Mind Blown Coconut Shrimp are coated with unrefined and unsweetened coconut shreds. 100% clean!

Plant Based Seafood Co. is an all-female, family-owned business with a passion of 'SEA'ing our oceans thrive! With 20+ years' experience in the seafood industry, we are reinventing the way the world 'seas' food by offering Plant-based products that provide us an opportunity to build a better global food system for future generations.

Traditional Irish 'Galway' Apple Cake

313/412, Two and a Half Irishmen

Traditional Irish Baking

Richmond

Ireland is famous for its abundant supply of 'Cooking Apples', also known as Bramley apples or crab apples. I tend to use Granny Smith Apples here as they are the tarest that I can find in plentiful supply. I top it with slices of apple that have been caramelized with dark brown sugar. My hometown in Ireland is Galway which is where I grew up so I've named it after that beautiful city!!!

Vino Rosso Fettuccine

415, Valente

Charlottesville

Our iconic pasta now available in wine flavored. Use the recipe on the package to create a one of kind specialty meal.

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Best New Product Awards

Beverage

Apple Spice Simple Syrup

203, Crescent Simples
Richmond

Simple syrup made from fresh Chiles Orchard apples, lemons, whole nutmeg, cinnamon, and cloves. No preservatives.

Stabilize

800, Crunchy Hydration LLC
Virginia Beach

Crunchy Hydration's Stabilize is formulated to ground your emotions and relieve your anxieties, allowing you to react to everyday situations from a place of certainty and self-worth. The light carbonation and subtle raspberry flavor make this functional sparkling water fit for any occasion!

Lemon Pound Cake Tea

318, Dominion Tea
Purcellville

Indulge your sweet tooth! We've blended organic green rooibos with lemon, vanilla, and marshmallow root for a cup of dessert with none of the calories. Light, smooth, and indulgent, this tea makes a delectable treat great for any time of day. Also try it iced for a refreshing summer cooler.

Transfusion

802, Fore Craft Cocktails
Richmond

Golf inspired ready to drink canned cocktail, the Fore Transfusion blends premium vodka with ginger ale, grape juice, and lime for a classic cocktail on or off the course.

Drunken Goat Wine Slushie Mix

408, Hampton Roads Winery
Elberon

Our Slushie Mix becomes the life of the party, bringing together both wine and non-wine drinkers alike, especially on hot summer days. Just add an inexpensive bottle of wine and a bottle of water, shake it up, freeze, and then enjoy. Great for merchants as an impulse buy and helps generate wine sales too.

Pineapple shrub

508, MOTHER shrub
Midlothian

Our Pineapple shrub is inspired by tepache, a fermented pineapple drink enjoyed in Central and South America.

Wolf Creek Reserve

320, Old Town Cidery
Winchester

A hard apple cider consisting of an everchanging blend of Virginia's finest heirloom apples. Exquisitely dry cider with herbal/fruity notes, medium body, and a crisp, clean finish.

LillyBean Cocoa Bomb Kit- Allergen Free

303, PastryBase
Richmond

The Cocoa Bomb Craze can now be enjoyed by everyone, regardless of food allergy! This DIY kit provides everything you need to make your own Cocoa Bombs: LillyBean Signature Double Dark Hot Cocoa Mix, Vegan Chocolate, the ONLY allergen-free marshmallows on the market, sprinkles and candy cane colored with fruits & veggies instead of chemicals, and a reusable safe silicone mold!

My Dear Heart Elixir

614, Red Root & Co
Harrisonburg

My Dear Heart Elixir combines the flowers of Goldenrod, Holy Basil, Rose & Hawthorn preserved as a decadent floral extract. Our small-batch artisanal process honors the craft of herbalism and gives life to an elevating elixir. Try taking a few drops, or adding to sparkling water or craft beverages.

And the winner is...

Don't miss the Best New Product Award
Announcements at the Demo Stage!

11 am

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Berlin Packaging

Berlin Packaging is the only Hybrid Packaging Supplier® of plastic, glass, and metal containers and closures. We supply billions of items annually along with package design, financing, consulting, warehousing, and logistics services for customers across all industries. Berlin Packaging brings together the best of manufacturing, distribution, and value-added service providers.



Crescent Simples

Craft simple syrups made with fresh fruit and herbs, raw sugar, and no preservatives for use in cocktails, mocktails, teas, and sodas.



Firehook

Delivering the perfect crunch, every time! Firehook crackers have been artisan baked, from scratch, using deliciously simple ingredients since 1992. First created for local restaurant bread baskets, our crackers are perfect for snacking and even better paired with your favorite cheese, dips, spreads and charcuterie. Made in Chantilly, VA. USDA ORGANIC. Kosher. Non-GMO. Share the crunch!



Fore Craft Cocktails

Fore Craft Cocktails was launched summer 2021 in Richmond, Virginia, featuring golf inspired ready-to-drink cocktails with premium spirits and no artificial ingredients or colors. Showcasing the Transfusion, the classic golf cocktail consisting of premium vodka, ginger ale, grape juice and a squeeze of lime, Fore Craft has been sold throughout the Commonwealth at golf courses, country clubs, and fine retailers. The grab and go format has been extremely popular on and off the golf course and is offered in Richmond, Charlottesville, Tidewater and Northern Virginia. There are three more cocktails on the way this Spring/Summer, including "Fore Tea" (our take on the spiked Arnold Palmer including premium vodka, lemonade and tea); Bloody Mary (premium vodka and Bloody Mary mix); and Ranch Water (the Texas classic of real tequila, mineral water, and a squeeze of lime). Sip. Swing. Fore!



Hatch Kitchen

Hatch Kitchen specializes in the growth and development of food and beverage businesses working towards quitting their day job, opening a brick and mortar, wholesaling nationwide or selling their concept. We inspire innovation by removing barriers to entry for aspiring food and beverage visionaries, and we enable growth by providing access to high-quality, flexible services that meet the specific needs of our members.



Imagery Estate Winery

Imagery's spirit can be captured in three little words – Broaden Your Palate.™ Joe Benziger founded Imagery in the early 1980's to follow his curiosity (and great taste), crafting wines that didn't fit into any conventional mold. Growing up, Joe's middle daughter, Jamie was surrounded by her dad's love of lesser-known varietals. Working alongside Joe, as a young winemaker Jamie absorbed his spirit of adventure and some of his boundless energy. Together, they've created our new collection of Imagery wines, blending the spirit of our Sonoma estate with today's most popular varietals.



MOTHER shrub

Award-winning tart and sweet vinegar mixers for spritzes, elixirs, and cocktails.



New Oak Insurance

New Oak Insurance Co. is a woman-owned independent insurance agency in Richmond, VA. Katie Atkinson, our founder, partners with small business owners to provide bespoke property and casualty packages. When you partner with us, you'll get top shelf coverage at happy hour prices. Please request a free consultation via www.newoakinsurance.com, katie@newoakinsurance.com, or 804-601-4066.



Restaurant Technologies

Restaurant Technologies is the leading foodservice industry partner committed to delivering safer, smarter solutions. At the core of safer, smarter solutions are our two product/service offerings: Total Oil Management, and Hood and Flue Management. With Total Oil Management, we automate the entire cooking oil process from ordering and delivery to filtering and disposal, all at the push of the button. The Hood and Flue Management products, AutoMist® and Grease Lock™, service the kitchen exhaust system, solving for airborne grease by either eliminating or slowing build-up.



SupplyOne

SupplyOne's mission is to develop and implement programs that reduce our customers' "Total Cost of Ownership" on packaging through better control and management of their packaging requirements. We simplify packaging management by providing custom packaging manufacturing, packaging supplies, innovative programs and services, and packaging automation expertise – all from a single point of contact. Our team of Certified Packaging Specialists uncover the hidden costs in your packaging expenses to make job easier, enhance efficiency, and speed to market, and save you money. What's more, we guarantee those saving is in writing.



Virginia Tourism Corporation

Virginia is for Lovers is one of the most iconic and recognizable travel brands in the world. Using that powerful brand equity, Virginia Tourism Corporation (VTC) is charged with promoting the Commonwealth as a premier travel destination by showcasing all there is to love in a Virginia vacation. The dollars spent by travelers fuel the economy, provide jobs for Virginians, and improve communities across the state. Simply put, tourism helps make Virginia a great place to live, work, and visit. To learn more about Virginia Tourism Corporation, visit virginia.org.



Watermark Design

Watermark Design is an award-winning branding & package design studio located in Charlottesville, VA. We have been helping Virginia food & beverage businesses create and elevate their brands since 2007. We deliver exceptional artistry through in-house illustration and design and specialize in logos, packaging, and marketing outreach materials, as well as navigating approvals and production.

HATCH

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Save the Date

Next Virginia Food & Beverage Expo

March 2024



Virginia's specialty food and beverage companies are known for their community involvement. This year, at the conclusion of the Expo, exhibitors can donate unopened foods and beverages to FeedMore, Central Virginia's core hunger-relief organization. Spanning thirty-four counties and cities and covering nearly a third of the state, FeedMore's programs and network of close to 300 agencies distribute food to more than 200,000 Central Virginians who struggle with hunger.