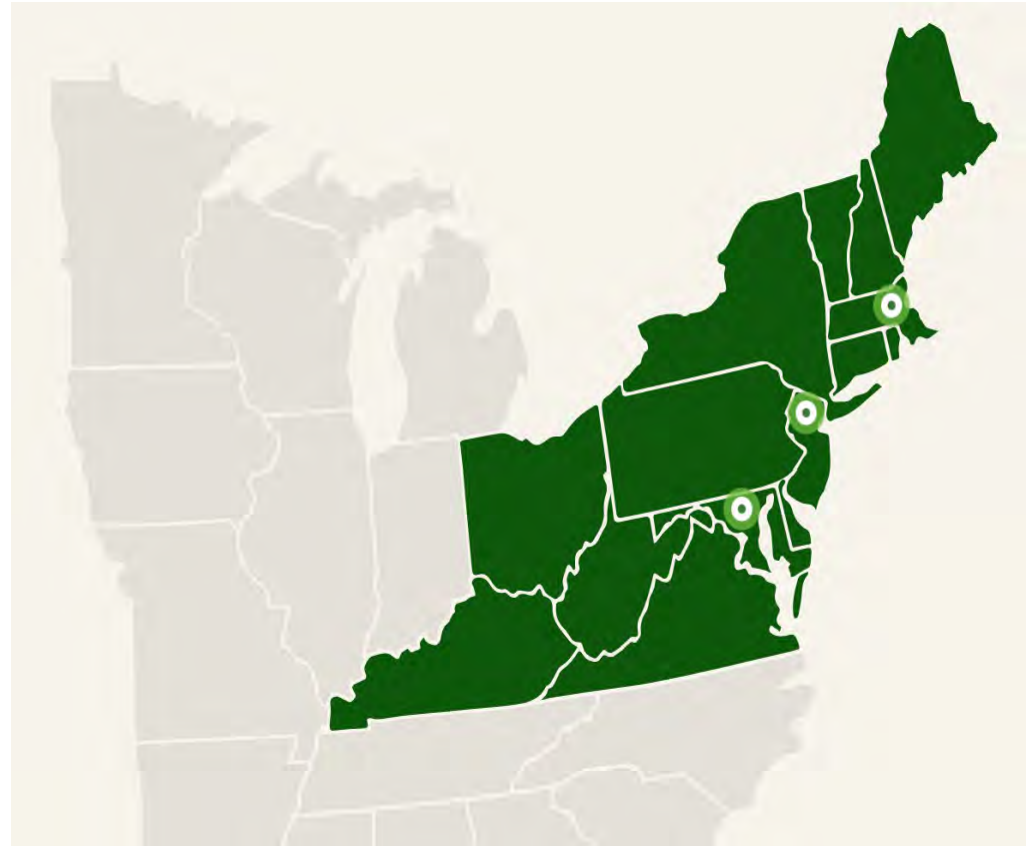




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DISTRIBUTION

WE  LOCAL





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Rainforest
DISTRIBUTION

WE  LOCAL



Queen Bee - Greenwich, CT 06878

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

Why Queen Bee?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



RISE Brewing Co. - Stamford, CT 06902

Grant Gyesky,
Chief Executive
Officer

RISE Brewing Co.

- 1. Organic, Non-GMO, Dairy Free, Vegan**
Great-tasting beverages with the best organic ingredients we can source
- 2. Nitro Cold Brew Coffee, Lattes, Tea, & Oat Milk**
We provide good energy for good people to do good things.



Rainforest
DISTRIBUTION



WE  **LOCAL**



Eat Pizza - Washington, DC 2002

**Andy
Brown,
Founder**



Why Eat Pizza?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



et Oliva – Washington, D.C. 2007

Patrick Karsu,
CEO |
Executive
Chef | Owner

Why et Oliva?

- 1. True Aegean Flavors, Close to nature – no weird fillers or preservatives.**
- 2. We are a small, independent, and certified LGBT owned and operated company.**
- 3. We are passionate about food security and social justice**
- 4. NGLCC Certified, Non-GMO Project Verified, Pareve**



Rainforest
DISTRIBUTION

WE  **LOCAL**



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

Why Jesse & Ben's?

Restaurant-Quality Fries By Restaurant Guys

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

Better-For-You Oils

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

Only The Essentials

No preservatives, no additives, no short-cuts.

**Jesse
&
Ben's**



Jesse & Ben's - Washington, DC



Rainforest
DISTRIBUTION

WE  **LOCAL**



Laoban Dumplings, Washington, DC

Patrick Coyne,
Founder &
Chef Tim Ma,
Culinary
Director

Why Laoban Dumplings?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**

Little Sesame



Little Sesame- Washington, DC

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

Why Little Sesame?

1. We freshly spin our hummus in small batches in our own facility just outside of Washington, DC
2. Made with organic ingredients *featuring climate friendly, single origin regeneratively farmed chickpeas*
3. We use no preservatives *just freshly squeezed lemon juice and extend our shelf life through high pressure pasteurization for maximum freshness*
4. The Washington Posts called it “The Best Hummus in DC” and Washingtonian “The Best New Grocery Snack”



Rainforest
DISTRIBUTION

WE  **LOCAL**



Mocktail Club, Washington, DC 2002

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

Why Mocktail Club?

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

WOMEN
OWNED





Rainforest
DISTRIBUTION

WE  LOCAL



One Trick Pony - Washington, DC 2009

Co-founders
Lucy Dana,
Andrew Dana,
Dani Moreira
Dana

Why One Trick Pony?

1. Two-Ingredient Peanut Butter

Argentinian peanuts & Patagonian sea salt - no palm oil, sugar or additives. We supply the peanuts from Dani's hometown, Córdoba, Argentina!

2. Female-Founded and Family-Run in DC

Husband and wife duo, Andrew and Dani, own Call Your Mother Deli with 12+ locations across the DMV. Lucy is Andrew's sister!



Rainforest
DISTRIBUTION

WE  **LOCAL**



Pinsa Love - Washington, DC 2002

**Jordan
Fainberg,
Founder**

Why Pinsa Love?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Poppy's Stuffed Bagel Holes, Washington DC 2009

**Grant Sarvis
& Julia
Greenberger
Co-Founders**

Why Poppy's?

1. Better Bagel Experience

Cream cheese filled bagel ready in 40 seconds in microwave

2. Bold Fun Flavors

Cinnamon Crunch, Chive Dill, Plain

3. Proudly made in Washington D.C.



Rainforest
DISTRIBUTION

WE  LOCAL



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

Soupergirls – Washington, DC

Sara Polon & Marilyn Polon,
Co-Founders



Why Soupergirls?

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





Rainforest
DISTRIBUTION

WE  **LOCAL**



Sticky Fingers Bakery, Washington DC 2007

STICKY FINGERS
sweets & eats
est. 1999

Doron Petersan
Owner & CEO



Why Sticky Fingers?

1. Vegan, Gluten-Free & Organic Ingredients
2. Women-Owned Bakery in DC
3. Best Vegan Sweets you will ever try!
4. Winner of Cupcake Wars



Rainforest
DISTRIBUTION

WE  **LOCAL**



Green Bee - Brunswick, ME

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

Why Green Bee?

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



Rainforest
DISTRIBUTION

WE  LOCAL



Parlor Ice Cream Co. - Biddeford, ME 04005

**Jacqueline
Dole, Founder**

Why Parlor Ice Cream Co.?

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



Rainforest
DISTRIBUTION

WE  LOCAL



Sauce and Destroy - Portland, ME 04103

**Alana Reali,
Owner**

Why Sauce and Destroy?

1. Minimal and quality ingredients

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

2. Perfect right out of the jar

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

3. A brand that stands out from the rest



Rainforest
DISTRIBUTION

WE  **LOCAL**



Tootie's Tempeh – Biddeford, ME 04005

Sarah Speare,
CoFounder/CEO
& worker-owner

Why Tootie's Tempeh?

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



Rainforest
DISTRIBUTION

WE  LOCAL



A Friendly Bread – Baltimore, MD 21212

**Lane Levine,
Founder /
Owner**

Why A Friendly Bread?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Cajou Creamery - Baltimore, MD

Nicole Foster,
Chief Flavor
Curator /
Dwight
Campbell,
Executive Chef

Why Cajou Creamery?

- 1. Plant-based Ice Cream (Vegan & Dairy-Free)**
Hand-crafted cashew milk ice cream | Less than 200 calories per serving | No artificial ingredients
- 2. Unique, culturally curious flavors**
Seven classics representing cultures around the world



Rainforest
DISTRIBUTION

WE  **LOCAL**



Ceremony Coffee, Baltimore MD 21227

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

Why Ceremony Coffee?

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



Rainforest
DISTRIBUTION

WE  LOCAL



HEX Ferments – Baltimore, MD 21212

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

Why HEX Ferments?

1. B-Corporation & Organic Certified
Heath of food, health of people, health of planet

2. Traditional Fermentation

*Unpasteurized – no heat or vinegar added
Alive and Raw with beneficial bacteria, acids, & enzymes*



Rainforest
DISTRIBUTION

WE  **LOCAL**



Icaro Yerba Mate, Kensington MD 20895

Sid Sharma,
Co-Founder/
CEO
Wild Kombucha



Why Icaro?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Mastiha Artisan Greek Bakery, Kensington MD 20895

**Katerina
Georgallas, Co-
Founder/CEO
Mastiha Bakery**



Why Mastiha?

- 1. Small-Batch, Authentic Pita Bread**
- 2. Local, Hand Made**
- 3. Fresh, High-Quality Ingredients**
- 4. Best pita you will ever have**



Rainforest
DISTRIBUTION

WE  **LOCAL**



Mt Royal Soaps, Baltimore MD 21227

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



Why Mt. Royal?

1. Handcrafted and produced in small batches in Baltimore, Maryland
2. Vegan, Plant-Based, Palm Free
3. Cruelty-Free
4. Pump Sanitizer for store entrance available
5. Several varieties of Hand Soap & more innovation on the way in 2021



Rainforest
DISTRIBUTION

WE  **LOCAL**



Mulan Dumpling - Hyattsville, MD 20781

**Roya Shadravan
& Kristy Lam,
Co-founders**

Why Mulan Dumpling?

1. 100% Fresh, Natural & Simple ingredients.

Even a 6-year-old can read our label and knows what's in there.

2. Authentic Asian flavors

Include Curry Chicken, Shrimp & Chives, and classic Pork & Cabbage

3. Balanced meal in every bite!

Each dumpling is perfectly crafted and packed with lots of veggies and protein, in a thin carb wrapper.



Rainforest
DISTRIBUTION

WE  **LOCAL**



My Dad's Chips – Gaithersburg, MD 20878



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

Why My Dad's Chips?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Simpli – Baltimore, MD 21202

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

Why SIMPLi?

- 1. SIMPLi's fully integrated food supply chain drives competitive prices and fully traceable single-origin ingredients of integrity.**
- 2. Regenerative Organic Certified® by the Regenerative Organic Alliance, prioritizing building soil health as a way to fight climate change.**
- 3. Women-Owned, Minority Owned and Certified USDA Organic, Regenerative Organic Certified, Kosher, Fair for Life, Gluten Free, and Vegan.**



Rainforest
DISTRIBUTION

WE  **LOCAL**



South Mountain Creamery - Middletown, MD 21769

Tony Brusco,
Owner & CEO

South Mountain Creamery

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

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

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

It doesn't get fresher than that!



Rainforest
DISTRIBUTION

WE  **LOCAL**



South Mountain Creamery - Middletown, MD 21769

**Tony Brusco,
Owner & CEO**

South Mountain Creamery

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Thread Coffee Roasters - Baltimore, MD 21202

Holly Kent-Payne
Head Roaster

Why Thread Coffee?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Trickling Springs Organic - Middletown, MD 21769

**Tony Brusco,
Owner & CEO**

Trickling Springs Organic

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

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

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

It doesn't get fresher than that!



Rainforest
DISTRIBUTION

WE  **LOCAL**



Tsiona Foods, Rockville MD 20852

Tsiona
Bellete,
CEO/Founde



Why Tsiona Foods?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Zenjoy - Severn, Maryland MD, 21144

**Mack
Anderson, CEO**
**Tim
Brumbaugh,
CRO**
**Daniel
Osborne, COO**



- 1. Delicious and affordable way to relieve stress**
Ingredients proven to assist in stress relief and focus
- 2. Timeless taste**
Sweetened with organic cane sugar, no artificial sweeteners
- 3. All natural and good for you**
Only 70 calories and 15 grams of sugar



Rainforest
DISTRIBUTION

WE  **LOCAL**



Family photo outside our award-winning restaurant



Z&Z – Rockville, MD. 20850

**Johnny
Dubbaneh,
Co-Founder**

Why Z&Z?

1. Premium Middle Eastern Spices

Single origin sourced with a focus on spices that are bold in flavor

2. Ranked #1 on Amazon for Za'atar

A true testament to the quality of our spices, highly recognizable

3. Arab American Family Owned

Sourced by a family native to the region



Rainforest
DISTRIBUTION

WE  **LOCAL**



Annie's Pure & Simple - Weymouth, MA 02190

Anne Joyce
Founder
CEO
MOM

Why Annie's Pure & Simple?

1. Annie

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

2. Plant Powered ingredients you can trust

Personal and environmental health is our #1 priority

3. Proudly made with love in Massachusetts



Rainforest
DISTRIBUTION

WE  **LOCAL**



Bisousweet– Leominster, MA 01453

**Karen Collins,
Pastry Chef &
CEO**

Why Bisousweet?

1. Clean Ingredients

No artificial colors, flavors or preservatives

2. Handcrafted

Everything we manufacture is made by hand. Locally by Bisousweet

3. Woman-Owned

Woman owned and operated

4. Three (3) Innovative product lines

Unique Doughnut Muffins & Classic lines with a twist



Rainforest
DISTRIBUTION

WE  **LOCAL**



Crescent Ridge Dairy - Sharon, MA 02067

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

Why Crescent Ridge Dairy?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Dumpling Daughter – Boston, MA and Clifton, NJ

**Nadia Liu
Spellman,
Founder & CEO**

Why Dumpling Daughter?

- 1. Clean and simple ingredients without sacrificing taste**
Made with no artificial colors, flavors or preservatives
- 2. Made fresh, frozen raw to preserve flavor**
Just the way Grandma made them! Dumplings are not pre-cooked
- 3. Cook restaurant-quality, authentic family recipes at home**
Try the original style of dumplings and buns from Northern China that were invented over 4,000 years ago



Rainforest
DISTRIBUTION

WE  LOCAL



Joseph Cassinelli - Waltham, MA 02453

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

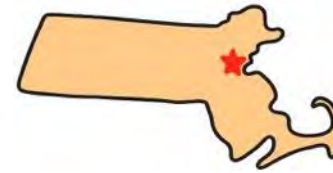
Why El Nacho?

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



Rainforest
DISTRIBUTION

WE  LOCAL



Just Us Foods - Medford, MA 02155

Colin Daly,
Chickpea
Executive
Officer



Why Just Us Foods?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Nantucket Crisps – Nantucket MA

**Sara Jemison &
Hayden Arnot
Founders**

Why Nantucket Crisps?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



New City Microcreamery - Hudson, MA 01749

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

Why New City Microcreamery?

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



Rainforest
DISTRIBUTION

WE  LOCAL



Waku - Boston, MA 02130

Juan Giraldo,
CEO.
Nico Estrella,
COO

Why Waku Tea?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Yasso Inc, Founded in Boston, MA

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

Why Yasso?

1. Audaciously delicious w the creamy goodness of Greek Yogurt
2. No artificial sweeteners
3. Live and active cultures
4. Lower in calories and sugar, packed with 5-6g of protein
5. 2022 Awarded Top 500 Best Places to Work, and one of the Top 5000 Growing Companies by Inc. Magazine !



Rainforest
DISTRIBUTION

WE  **LOCAL**



Barcode, Edison, NJ 08820

Mubarak Malik,
Founder | CEO

Why Barcode?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



CLEVELAND
Kitchen



Cleveland Kitchen Single Serve Pickles – NJ, 07470

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

Why Cleveland Kitchen?

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

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Dream Pops - Newark, NJ 07105

**David
Greenfeld,
Founder &
CEO**

Why Dream Pops?

- 1. Plan Based, Gluten Free, Soy Free & Non-GMO**
Less than 100 calories per serving
- 2. Snackable, Portion Controlled Ice Cream Bites**
Permissible indulgence



Rainforest
DISTRIBUTION

WE  LOCAL



Elements – Union City, NJ 07087

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

Why Elements?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Holi – Rahway, NJ 07065

**David Kovacs,
Founder and
Owner**

Why HOLI?

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



Rainforest
DISTRIBUTION

WE  LOCAL



IWON Organics – Piscataway, NJ, 08854

**Mark Samuel,
Founder**

Why IWON Organics?

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



Rainforest
DISTRIBUTION

WE  LOCAL



Ludas Dumplings – Roselle, NJ 07203

Eugene Tulman,
Dumplings
snob,
Founder.

Why Ludas Dumplings?

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



Rainforest
DISTRIBUTION

WE  LOCAL



Naturalvert



Naturalvert LLC - Hawthorne, NJ 07506

Minority Own Business

Why Naturalvert?

- 1.Organic, Gluten free, Vegan, Nut free
- 2.Soy free
- 3.Diary free
- 4.Lightly sweetened with real fruit
- 5.Small batches Handmade in Hawthorne NJ
- 6.Wholesome ingredients sourced locally
- 7.Crispy Granola
- 8.No artificial flavor or preservatives



Rainforest
DISTRIBUTION

WE  **LOCAL**



Ol' Stiles- Fords, NJ 07013

**Grant Stiles,
Owner**

Why Ol' Stiles?

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

Using consciously sourced all natural ingredients



Rainforest
DISTRIBUTION

WE  **LOCAL**



Paper Plane Coffee Co. - Montclair, NJ

**Jonathan
Echeverry**
Owner/
Founder

Why Paper Plane Coffee Co.?

1. Generational coffee history

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

2. Specialty/Third Wave Coffee Roaster

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



Rainforest
DISTRIBUTION

WE  **LOCAL**

**Our mission is to
upgrade the world to a
positive food system.**



SIMULATE®
PLANT-BASED



Simulate Tenders – Newark, NJ 07105

Ben Pasternak
CEO

Why SIMULATE Tenders?

- 1. Indistinguishable from animal-based counterparts.**
- 2. Plant-Based**
- 3. 16g Protein**
- 4. No Cholesterol**
- 5. Juicy & Tender**



Rainforest
DISTRIBUTION

WE  **LOCAL**



hi!

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

Carmel, Founder & CEO



Supernatural - Cranbury, NJ 08512

Carmel Hagen,
Chief Baking
Officer

Why Supernatural?

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

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

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

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

*Holiday Collection



Rainforest
DISTRIBUTION

WE  **LOCAL**



Unna Bakery – Teterboro, NJ 07608

**Ulrika
Petterson,
CEO/Founder**

Why Unna Bakery?

1. Non-GMO and Kosher Certified
3. Always butter, never palm oil, soy or preservatives
3. Awarded in Great Taste several times
4. Women-owned
5. My Swedish Grandma's recipes

Cookies made with few, basic, high-quality ingredients



Rainforest
DISTRIBUTION

WE  **LOCAL**



Bear's Fruit - Brooklyn, NY 11231

**Amy Driscoll
and Chris Hill,
Founders**

Why Bear's Fruit?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Cloud Water – Syracuse, NY

Marc Siden
Chief
Executive
Officer /
Founder

Why Cloud Water?

1. All Natural, Certified Organic, Non/GMO, Gluten Free, Kosher, Functional Beverage
2. Sweetened with Organic Wildflower Honey, Vitamin D and Zinc for Immunity+ & Energy



Rainforest
DISTRIBUTION

WE  **LOCAL**



Cocojune – Norwich, NY 13815

**Klaus Ravnholt,
Founder &
Product
developer**

Why Cocojune?

1. Dreamily delicious

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

2. Earth-friendly

Made with only certified organic, plant-based ingredients

3. Microbiome-loving

Fermented with 3 of the world's most potent probiotics



Rainforest
DISTRIBUTION

WE  LOCAL



Dare To Be Different - Brooklyn, NY 14456

**Robin Jemal,
Female Founder**

What's So Different?

1. Fueled by passion, family owned.
2. 100% natural plant-based snacks and entrees
3. Certified Kosher
4. Gluten free & grain free
5. Over 10K Instagram followers



Rainforest
DISTRIBUTION

WE  **LOCAL**

EARLY BIRD



Early Bird Foods & Co. - Brooklyn, NY 11231

**Nekisia
Davis, Owner**

Why Early Bird Foods & Co.?

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



Rainforest
DISTRIBUTION

WE  LOCAL



Grady's Cold Brew - Bronx, NY 10474

**Grady Laird,
Founder/CEO**

Why Grady's Cold Brew?

- 1. Best selling cold brew concentrate in NYC**
Founded in Brooklyn (2011), now brewed in The Bronx.
- 2. Unique New Orleans-Style flavor**
Brewed with 100% Arabic beans, imported French chicory, and a special blend of spices for a bold, but velvety-smooth taste.



Rainforest
DISTRIBUTION

WE  LOCAL



Haven's Kitchen – New York, NY 10012

Alison Cayne,
Founder and
CEO

Why Haven's Kitchen?

1. Made with 100% real food, spices, and herbs.
2. Made in flexible pouches that have less plastic, fewer emissions, & are more sustainable.
3. No chemical preservatives, starches, EDTA's
4. 120 days at Production
5. Flexible flavors for every diet



Rainforest
DISTRIBUTION

WE  **LOCAL**



International Harvest - Mt. Vernon, NY 10550

**Karesse
Grenier,
CEO**

Why International Harvest?

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



Rainforest
DISTRIBUTION

WE  LOCAL



Issa's - Buffalo, NY 14206

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

Why they baked pita chips?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Jack Bakes - Bronx, NY 14074

**Jack Hazan,
Chief Baking
Officer**

Why Jack Bakes?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Jailhouse Coffee - Queens, NY

Robert Flam

Why Jailhouse Coffee?

1. Three unique brands roasted in Astoria Queens.
2. Jailhouse Coffee an all organic brand of fair trade blends and single origin coffees.
3. Deep Valley Biodynamic is the only all Biodynamic coffee brand in the US and is worlds purest coffee.
4. Breakout Coffee made with premium Arabica beans at a great everyday low price.



Rainforest
DISTRIBUTION

WE  **LOCAL**



Just Water: Glens Falls, NY 12801

Dan Ashby,
VP of Sales

Why JUST?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Kalustyan's New York, NY 10016

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

Why Kalustyan's?

1. Non-GMO

No artificial colors, flavors or preservatives

2. Kalustyan's renowned chef Ashfer Biju created authentic and traditional recipes using all-natural ingredients

3. Established in 1944 as a neighborhood market now has developed into a reliable source for spices, Indian and Middle Eastern specialties



Rainforest
DISTRIBUTION

WE  **LOCAL**



**FARMED FOR
FLAVOR!**

**STONE-MILLED
FOR NUTRITION!**

**BRONZE CUT FOR
TECTURE!**

**SLOW DRIED TO
PRESERVE IT ALL!**



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

L'Isolina Pasta – Southampton, NY 11968

**Dylan & Sean
Carroll
Co-Founders**

Why L'Isolina Pasta?

1. Local Wheat Sourced from the East End of Long Island!
2. First Heirloom Varieties of Wheat Selected & Grown for Flavor!
3. Sourced From Regenerative Farms!
4. Whole Grain for Flavor, Nutrition – Rich in Fiber, Vitamins & Minerals!
5. No Preservatives! Vegan! Plant-Based! Dairy, Soy, Egg, GMO Free



Rainforest
DISTRIBUTION

WE  **LOCAL**



La Rossi Pizza - Brooklyn, NY 11205

Martina Rossi
Kenworthy
Bianca
Kenworthy
Co-Founders

Why La Rossi Pizza?

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



Rainforest
DISTRIBUTION

WE  LOCAL



Lemonday - Brooklyn, NY 11216

Ari Susswein,
Founder/CEO

Why Lemonday?

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

REFRESH, RESTORE, AND RECHARGE. EVERY MOMENT WITH LEMONDAY, THE ULTIMATE BEVERAGE UPGRADE!



Rainforest
DISTRIBUTION

WE  **LOCAL**



Loi Dips - New York, NY 10019

Chef Maria Loi
Founder,
Corporate
Executive Chef

Why Loi Dips?

1. Made from Fresh Ingredients

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

2. Environmentally conscious packaging

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

3. Proudly made with authentic recipes

Passed down from Chef Loi's family for generations!



Rainforest
DISTRIBUTION

WE  **LOCAL**



MAST



Mast - Bedford, NY Mast products are made in both New York and Massachusetts. Chocolate bars are made in Massachusetts.

Richard Mast,
CEO
Michael Mast,
CFO

Why Mast?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



MOJO Desserts – East Harlem NY 10029

**Chef Johan
Halsberghe**

Why Mojo?

- 1. Artisanal Chocolate Mousse made in small batches with the finest Belgian Chocolate and Premium Ingredients**
- 2. No Artificial Ingredients, Naturally Gluten-Free. Kosher Certified.**



Rainforest
DISTRIBUTION

WE  **LOCAL**



Nguyen - Brooklyn, NY 11206

Sahra Nguyen

Why Nguyen?

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

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



Rainforest
DISTRIBUTION

WE  LOCAL



Red Jacket Orchards—Geneva, NY 14456

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

Why Red Jacket?

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



Rainforest
DISTRIBUTION

WE  LOCAL



Roberta's Pizza - Brooklyn, NY 11206

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

Why Roberta's Pizza?

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



Rainforest
DISTRIBUTION

WE  LOCAL



Scott's Protein Balls, Plainview, NY 11803

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

Why Scott's Protein Balls?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Small Axe Peppers Hot Sauce - Queens, NY 11101

**Daniel
Fitzgerald,
Chief
Executive
Officer**

Why Small Axe Peppers?

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

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

B-Corps Certified, Kosher Certified.



Rainforest
DISTRIBUTION

WE  LOCAL



Thunder Island Coffee Roasters – Southampton, NY 11968

**Benjamin
Haile
CEO/Master
Coffee
Roaster**

Why Thunder Island Coffee Roasters ?

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

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Van Leeuwen Ice Cream - Brooklyn, NY 11249

**Ben & Pete
Van Leeuwen
Founders**

**Laura O'Neill
Co-Founder**

Why Van Leeuwen?

Ultra premium French style ice cream made from high quality simple ingredients that are sourced from places around the world known for their indigenous roots!

From vegan and dairy ice cream pints, bars, and sandwiches, we offer unique twists on American classics!



Rainforest
DISTRIBUTION

WE  LOCAL



Veggie*Confetti – Rochester, NY 14606

**Kelsey Tressler,
Founder**

Why Veggie*Confetti?

1. BOLD COLOR + BIG FLAVOR

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

2. Modern Pickle

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

3. Proudly made in Rochester, NY





Rainforest
DISTRIBUTION

WE  **LOCAL**



Vista Hermosa – Brooklyn, NY

Started inside
the walls of
Tacombi,
NYC.

Why Vista Hermosa

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



Rainforest
DISTRIBUTION

WE  LOCAL



Yolélé - Brooklyn, NY 11215

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

Why Yolélé?

1. Bold, craveable, West African flavors!

Experience West African ingredients fonio, baobab, & moringa— a taste of West Africa in a crushable, dippable chip.

2. Climate-Smart & People first

Fonio creates incomes, supports regenerative and climate-change resilient agriculture, promotes biodiversity, and increases food sovereignty in West Africa's Sahel Region.

3. Founded by foremost Senegalese Chef Pierre Thiam

Yolélé is a Black, immigrant, and woman-owned business. Founder Pierre Thiam also runs highly acclaimed Teranga restaurant with 2 locations in NYC



Rainforest
DISTRIBUTION



WE  **LOCAL**



You Love Fruit – Inwood, NY



- ♥ Based in Inwood NY, we've been serving the local NY market since 2015
- ♥ Our Organic fruit snacks are made better! We use fresh, tree-ripened fruits from our own orchards.
- ♥ Our simple process helps to preserve all the goodness and nutrition of fresh fruit.
- ♥ Our products are great sources of vitamin C, fiber and energy!
- ♥ We promise to create a snack you feel great about enjoying and sharing, because we love our customers and YOU LOVE FRUIT!™



Rainforest
DISTRIBUTION

WE  **LOCAL**



Aura Bora - Reading, PA 14074

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

Why Aura Bora?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Doughy - Arlington, VA 22207

**Kelly
Ramey,
Founder**

Why Doughy?

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



Rainforest
DISTRIBUTION



WE  **LOCAL**



LUHV Foods – Philadelphia, PA 19019

**The Lucci
Family
Founders &
Owners**

Why LUHV Foods?

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



**WOMEN
OWNED**





Rainforest
DISTRIBUTION

WE  LOCAL



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



Norr Organic – New York, NY 11101

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

Why Norr Organic?

- 1. Clean organic ingredients**
Free from any pesticides, starches, artificial sweeteners as well as added natural flavors
- 2. Milk from grass-fed cows**
We source our milk from small local family farms
- 3. Naturally low in lactose**
- 4. Using BB-12® scienced-backed probiotics**



Rainforest
DISTRIBUTION

WE  **LOCAL**



Painterland Sisters – Westfield, PA 17543

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

Why Painterland Sisters?

- 1. Our Icelandic-style skyr yogurt is extra creamy (6% milkfat) and lactose-free!**
- 2. Our yogurt is one of the most nutrient-dense yogurts on the market.**

It contains billions of probiotics, is high in protein (up to 21g), is lower in real sugar and contains 13 essential nutrients!

- 3. We're farmer-owned, women-owned & family-owned!**



Rainforest
DISTRIBUTION

WE  **LOCAL**



Pequea Valley Yogurt – Ronks, PA



Pequea Valley Farm

Why Pequea Valley?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Sofresco – Malvern PA, 19355

Douglas Gilman
CEO

Why Sofresco?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Soom Foods - Philadelphia, PA 19134

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

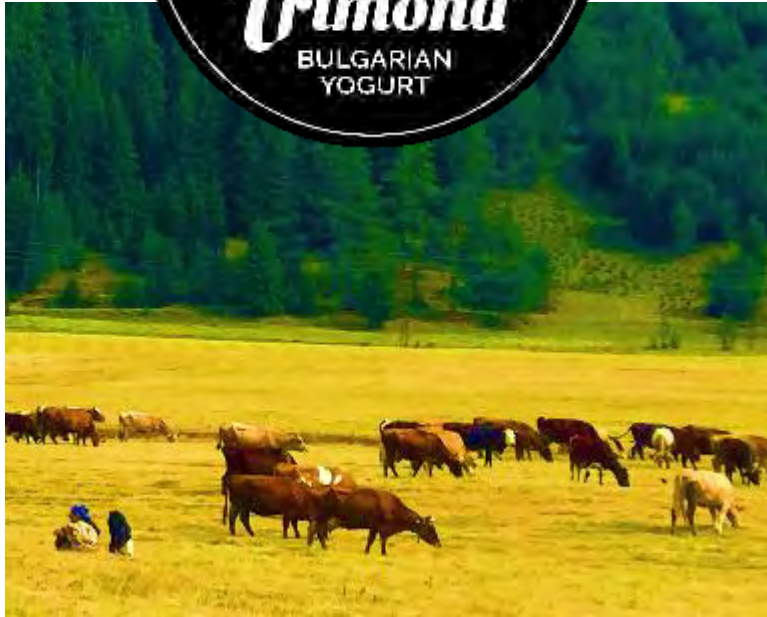
Why Soom Foods?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Trimona – Union County, PA

**Pavel Kolarov
And
Atanas Valev**

Why Trimona Yogurt?

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



Rainforest
DISTRIBUTION

WE  LOCAL



Uncle Jerry's Pretzels - Lancaster, PA 17608

**Jerry
Skolnick,
Founder**

Why Uncle Jerry's?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Fieldstone Kombucha, LLC – Bristol, RI 02809

Emily Sheridan,
Owner

What Makes Our Kombucha Special

1. Using local ingredients to craft the best seasonal flavors
2. Full bodied flavor dances on the palate
3. Effervescent rather than carbonated
4. Less acidic; truly enjoyable



Rainforest
DISTRIBUTION

WE  **LOCAL**



Granny Squibb's Organic Iced Tea – RI

**Family-
Owned,
Woman-
Owned**

Why Granny Squibb's?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Back Roads Granola- Brattleboro, VT 05301

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

Why Back Roads Granola?

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

No artificial colors, flavors, or preservatives



Rainforest
DISTRIBUTION

WE  **LOCAL**



Something & Nothing - Middlebury, VT 05753

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

Why Something & Nothing?

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



Rupert Pugsley

Olly Dixon



Rainforest
DISTRIBUTION

WE  LOCAL



Bitchin' Boucha - Richmond, VA 23228

Jason Smith,
Owner

Why Bitchin' Boucha?

1. Organically Sourced

Made with only 100% Organic Ingredients

2. Triple filtered

Creating the clearest kombucha possible

3. Flavor first

Bold flavors and ultra carbonation makes an unmatched tasting experience



Rainforest
DISTRIBUTION

WE  **LOCAL**

**BLUE
RIDGE
BUCHA**



Blue Ridge Bucha - Waynesboro, VA 22980

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

Why Blue Ridge Bucha?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Greenberry's Coffee Roasters, Charlottesville, VA 22974

**Roxanne &
Sean Simmons,
Founders**

Why Greenberry's?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Homestead Creamery – Burnt Chimney, VA 24184

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

Why Homestead Creamery?

1. A2A2, All-Natural Milk

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

2. Premium 17% Butterfat Ice Cream

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Nightingale Ice Cream - Richmond, VA 23224

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

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

Why Nightingale Ice Cream?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Holly and Jordan Nickerson - Lynchburg, VA 24503

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

Why Rookies?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Salsas Don Sebastian - Midlothian, VA 23112

**America
DeLoach,
Owner**

Why Salsas Don Sebastian?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Scratch Pasta – Lynchburg, VA 24501

**Stephanie
Fees, Founder**

Scratch
PASTA CO

Why Scratch Pasta?

Scratch Pasta was begun by Chef Stephanie Fees in Lynchburg, Virginia. After years of working as a professional chef in New York City and The Greenbrier in West Virginia, she settled back in her hometown to run the kitchen at West Manor Estate, a local wedding venue. While at West Manor, Stephanie had the opportunity to attend 'pasta school,' in Chiavari, Italy, studying the many and varied authentic pastas and sauces of Italy, and was inspired to start a pasta shop in Lynchburg to bring fresh, homemade pastas to her hometown.



Rainforest
DISTRIBUTION

WE  LOCAL



Sloppy Mama's BBQ – Arlington, VA 22207

**Joe & Mandy
Neuman,
owners**

Why Sloppy Mama's BBQ?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Grit Coffee/Snowing in Space Charlottesville VA 22902

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

Why they roast and brew coffee?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



Sous Casa Frozen Burritos – Richmond, VA

Jim Hamilton,
Frozen Burrito
Chef to the
Stars

Why Sous Casa?

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



Rainforest
DISTRIBUTION

WE  **LOCAL**



The Farm at Red Hill, North Garden, VA 22959

**Richard &
Wendy
Harrison
Co-Founders**

Why The Farm at Red Hill?

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

