

Manufacturing Expo: Urban Food & Beverage

Rise of the Urban Foodscape

AGENDA

8:30 AM

Remo Opens

9:00 - 9:15 AM

Formal Program Begins

Master of Ceremonies - Everton H. Henriques, FuzeHub

Welcome - Michael Tucker, LIFC; Cynthia Colón, MTRC

Remo Housekeeping - Page Fronczek, FuzeHub

9:15 - 9:25 AM

About Cares Grant & Awards

Alexis Wilson, MTEC

9:25 - 9:45 AM

Keynote Speaker

Stew Leonard, Jr.

9:45 - 10:00 AM

Speakers

An Interview with Kyle Chandler (Subtle Tea Company) - Steve Melito, FuzeHub

Event Instructions - Steve Melito

10:00 AM - 12:00 PM

Exhibitor / Attendee

Interactions & Networking

Grant / Award Selection & Announcement - Everton & Alexis

12:00 PM

Event Ends

Co-Hosted By



Manufacturing and Technology
Resource Consortium (MTRC)

AT STONY BROOK UNIVERSITY

In Partnership With



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Our Co-Hosts & Partners



Industrial Technology Assistance Corporation (ITAC)

ITAC is the NYC chapter to the Manufacturing Extension Partnership nationwide network, helping manufacturing and technology companies grow their top and bottom lines by providing training and implementation expertise on a variety of topics that make them more competitive. They help small and mid-size manufacturers throughout the five boroughs expand into new markets, create innovative products, develop their customer base, find new partners, improve their processes and develop sustainable practices. This translates into job creation/retention, and significant economies of time and money.

Itac.nyc



Long Island Food Council (LIFC)

Long Island Food Council provides a forum for business leaders to network, problem solve, and obtain advice on critical issues facing their businesses. Members benefit from their committees, educational programs, career resources, research capabilities, mentoring opportunities, business advisory services, and weekly Roundtable networking events.

Longislandfoodcouncil.com



Manufacturing and Technology Resource Consortium (MTRC)

MTRC is Empire State Development's Regional Manufacturing Extension Partnership (MEP) center for the Long Island region. They are one of the ten centers within the NIST NY-MEP program. MTRC is designed to assist small to medium-sized manufacturing companies develop business growth and increase competitiveness through training, workforce development, and/or revitalization/renewal of their product lines all while supporting their region's priority industry cluster: biotechnology.

Stonybrook.edu/mtrc

Our Sponsors

FuzeHub would like to thank our event sponsors, Manufacturing & Technology Enterprise Center (MTEC), which is also an event partner, and Marcum LLP for supporting this Manufacturing Expo. We would also like to thank all of our attendees for their participation.



Manufacturing & Technology Enterprise Center (MTEC)

The Manufacturing & Technology Enterprise Center (MTEC) provides support and growth services to small and mid-sized manufacturers and early-stage technology companies. Through the application of innovative, cost-effective, technical, and management services, they improve businesses competitiveness and develop new opportunities.

Mfgtec.org



Marcum LLP

Marcum LLP's Food & Beverage Services group has the perfect recipe of knowledge and service capabilities to help you stay flexible. Their professionals provide the accounting, tax, and consulting services so that you can concentrate on the growth of your business. Just as Marcum's service capabilities are diverse, so too are the types of food and beverage clients they serve, including distributors and manufacturers, importers, restaurant chains, processors and packaging, agribusinesses, and retailers. Marcum is one of the largest independent public accounting and advisory services firms in the nation, with offices in major business markets throughout the U.S., as well as Grand Cayman, China and Ireland.

Marcumllp.com

Our Speakers



Keynote Speaker

Stew Leonard, Jr. - *President &CEO, Stew Leonard's*

Stew Leonard Jr. is President and CEO of Stew Leonard's, a unique family-owned farm fresh food retailer recognized as one of FORTUNE Magazine's "100 Best Companies to Work for in America" for 10 consecutive years. Stew Leonard's has received worldwide acclaim for its innovation and excellence in customer service. It has been dubbed "The Disneyland of Dairy Stores" by The New York Times for its in-store entertainment and listed in the Guinness Book of World Records for having "the greatest sales per unit area of any single food store in the United States".

Stew Jr. took over as president and CEO in 1991 and grew the company from one retail food store in Norwalk, Connecticut to seven stores across Connecticut, New York and New Jersey, as well as eight family owned wine stores. Stew Leonard's welcomes over 20 million visitors a year, employs over 2,500 team members and has annual sales exceeding \$500 million.

Stew Jr. has been internationally recognized as a company leader and has appeared on numerous national television shows such as CBS Early Morning Show, Martha Stewart, CNN, MSNBC, FOX, The History Channel and The Food Network. He is considered one of the top public speakers in food and wine industry and has given over 250 professional speeches to leading companies around the world through the prestigious Washington Speakers Bureau.

Stew Jr. graduated from Ithaca College with a degree in Accounting and earned his MBA from UCLA in 1982. He lives in Westport, Connecticut with his wife Kim and their four daughters.



Speaker

Michael Tucker - *President, Long Island Food Council (LIFC)*

Michael is the president of the Long Island Food Council and leading the council's efforts to connect companies in the Food & Beverage industry, create more local jobs and educate individuals interested in starting their own food and beverage related businesses.

Michael is currently an Associate Broker with Daniel Gale Sotheby's International Realty and DGNV Commercial, a new company, specializing in tenant representation, landlord representation and real estate Investments. Michael is currently spearheading this new commercial company, DGNV Commercial. He is a member of CIBS (Commercial Industrial Brokers Society of Long Island) and a member of LIREG (Long Island Real Estate Group).

Michael brings a wealth of business experience and community service to this position. He has over 30 years of sales experience selling multiple product lines thru various distribution channels. Michael is a current member of ESD (Empire State Development), Tradeable Sectors Work Group, MTRC (Manufacturing and Technology Resource Consortium) Advisory Board Member, Island Harvest and Taste of Harvest. He is also retired as president of the Port Washington Soccer Club and Port Washington Police Athletic League Executive Advisory Board. Michael is a graduate of Skidmore College.

Our Speakers (Cont.)



Speaker

Everton H. Henriques - *NY MEP Solutions Director, FuzeHub*

Everton H. Henriques is the NY MEP Solutions Director at FuzeHub. He is focused on helping the manufacturing community, general industry, start-ups, the local colleges and universities and business leaders to advance innovation and technology. Additionally, Everton is president and founder of E.H. Hall, Inc., a consulting and supplier firm in the process development, environmental, safety and health arena. He is a co-founder and vice president of the former Panasonic Plasma Display Laboratory of America, Inc. (formerly Plasmaco, Inc.) where he managed their process development, engineering and prototype manufacturing activities. Plasmaco developed and made the first full color 60-inch HD plasma display television in the world in 1999.

Everton was an engineering manager at IBM's Kingston plasma display manufacturing facility and was responsible for setting up Plasmaco's facility in Highland. Everton has 32 years of experience in plasma display R&D and manufacturing business. Prior to his employment with IBM, Everton worked as a research chemist for Texaco, Inc. He received a BS degree in Chemistry and an MA degree, with emphasis in Physical Chemistry and Materials Science, from SUNY New Paltz. He also received the IBM Business Decision Making Course (MBA Fundamentals) Certificate from the Darden School of Business at the University of Virginia, Charlottesville, VA. During his tenure at IBM he received the IBM Inventor of the Year Award three times, the IBM Invention Achievement Award and the IBM Outstanding Technical Achievement Award. He holds one US Patent and has several disclosures and publications. Everton was Chair of the Board of Trustees for the SUNY New Paltz Foundation (2007 – 2009) and served as a Director for 15 years. In addition, he is a co-founder, former president and director of the Hudson Valley Rail Trail Association, member and a past president of the Highland Rotary Club, member of the Fort Rensselaer Club, member of the 2004 – 2006 Ulster County Charter Commission, and member of the SUNY New Paltz Engineering Advisory Board.

Everton was inducted into the School of Business' Hall of Fame at SUNY New Paltz in 2010.



Speaker

Cynthia Colón - *Program Manager, MTRC*

A graduate of Stony Brook University, Cynthia joined the Stony Brook University's Economic Development team in 2017. She serves as the Program Manager for the Manufacturing & Technology Resource Consortium (MTRC), the NY-MEP center for the Long Island region. MTRC is the only University-based MEP center that supports small to medium-sized (SME) manufacturing companies in business growth and competitiveness through R&D, training, workforce development, and revitalization of their product lines while also supporting the region's cluster focus of biotechnology. Through program partnerships, MTRC has engaged with more than 300 companies and brought supplemental award support to close to 400 projects.

Cynthia brings a multitude of experience to her role. She was an educator and curriculum developer for 12 years and has spent over 10 years in the Finance world. As an entrepreneur, she has started three profitable businesses. Within her time at MTRC, Cynthia is proud of the community-focused projects with such organizations as Island Harvest and Dress For Success. Cynthia is most especially proud of the summer Robotics program sponsored by MTRC. The center has awarded scholarships to over 100 students in Nassau and Suffolk counties to participate in this design and innovation program.

Our Speakers (Cont.)



Speaker

Alexis Wilson - *Project Manager, MTEC*

Alexis is the Project Manager for The “Next Generation” Grant Program, a pilot program funded by the CARES Act to deliver virtual assessments and assistance to manufacturers in New York. In her experience at the Manufacturing & Technology Center (MTEC), Alexis has also played the roles of Marketing Coordinator and Cybersecurity Project Advisor. After graduating from St. John’s University in Queens, New York with a Bachelor of Science in Marketing, Alexis returned to the Hudson Valley to work with the regional MEP Center in their efforts to offer quality services that help bolster the growth of manufacturers in the region. Her role as Marketing Coordinator allowed her to meet (and be inspired by) the food & beverage makers and creators in the Hudson Valley that drive the tourism, economy, culture, and community in the sector. Now, as Project Manager, she hopes to support much needed relief to the industry across the state by not only aiding in the optimization of services for remote delivery but, funding the participation for eligible manufacturers. For more information about MEP, MTEC, or The “Next Generation” Grant Program contact Alexis Wilson at alexis.wilson@hvtcdc.org.



Speaker

Kyle Chandler - *Founder, The Subtle Tea Company*

A son of a self-taught craftsman, Long Islander and a systems engineer, I couldn’t find an ice tea I loved so I created one. Has a passion for creating and making things by hand, Subtle Tea, allows me to do both of those things. I have never been good with words, but running my own business always pushes me to do better. Engaged to my beautiful fiancée, Heather, and celebrating on our family farm Upstate in the fall of 2021.

Welcome to our Virtual Manufacturing Expo!

How to Participate in Today's Event

FuzeHub is using an on-line platform called Remo to provide you with an event experience that is similar to our events in the physical world.

Remo is a virtual workspace with tables, chairs, and an event stage along with video conferencing and on-line chat.

To navigate between floors, click the appropriate floor button on the lefthand side of your screen.

How to Learn More About and Chat with Other Attendees

Remo supports face-to-face conversations, so much of what you'll learn about your fellow attendees will be through video conferencing.

You'll also see basic information (such as first and last name) about other attendees. Clicking an attendee's avatar displays additional information (such as company name) from the attendee's Remo profile.

You can use the bar at the bottom of the screen to send messages to the entire event, all of the people at your table, or only to specific individuals. For example, you might use this feature to share your website.

Need Help?

Call 518-210-1699 or [Click to Email for Help](#).

What to Do When You Arrive

Logging into Remo takes you to the first floor of the virtual venue. This will be the General Session Floor. Look for your avatar or image and then use your computer's mouse or keyboard to move around.

When you arrive, please be seated near the virtual stage. Sitting down is as simple as moving your cursor to an open chair and double-clicking; then your avatar will be seated in that chair. From 9:00 to 10:00 AM, you'll hear from our speakers.

How to Meet with Resources

After the speakers have finished, manufacturers will have time to meet with resources. Each resource will be seated at a clearly-marked table in our virtual event.

To meet with a resource, move your avatar to a table that has an open chair and then double-click. You will then enter a video conference with that resource and any other table participants.

When you're ready to engage another resource, move your avatar to that resource's table and double-click. Please note that you can't sit at a table unless there is an open chair.

Troubleshooting

FuzeHub staff will be available to help you troubleshoot any issues with the Remo platform. So, look for our virtual Tech Support table on the first floor.

For basic information about Remo, watch [this YouTube video](#).

We hope you enjoy today's experience.



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MANAGEMENT CONSULTING

- Supply Chain Optimization + Management
- Lean Application + Implementation
- Food Safety Certification
- Recruiting + Training



TECHNOLOGY

- IT/ERP Selection and Implementation
- Cybersecurity Assessments + Remediations
- Quality Management System + ISO Certification



ENGINEERING

- New Product Development + Commercialization
- Manufacturing Process Development + Automation
- Sustainability



CONTINUED STRATEGIC INNOVATION

- Business Assessment + Planning
- Market Assessment + Growth
- Sales + Marketing Assistance
- Technology Planning + Evaluation



Alpha Honey Health

Alpha Honey Health is a New York based Manuka & Organic Honey producer and proud to be USA tested, poured, and lab certified. Alpha Honey Health is proudly supported and backed by medical providers, pharmacists and health/wellness coaches for its dedication to quality and product purity. It is the company's mission to improve access to healthy food and skin products while promoting a healthier fitter community through plant-based food and pure simple ingredients.

Alphahoneyhealth.com



Amagansett Sea Salt Co.

Salt is the not-so-secret secret professional chefs use to create dishes bursting with flavor and Amagansett Sea Salt is the salt used by many of the highest-ranked and regarded chefs and restaurants in the world. Our salt is made from Atlantic Ocean seawater, solar-evaporated by the sun and wind, and hand-cultivated outdoors in open-air salt pans. Used as a finishing salt, a light dressing enhances foods' flavors with the distinct combination of taste, appearance, and mouth-feel that sets Amagansett Sea Salt apart from and above other salts. Available as pure salt and naturally infused and flavored sea salt blends.

Amagansettseasalt.com



Auria's Malaysian Kitchen

Auria's Malaysian Kitchen was founded in 2013 by Auria Abraham. Located in Brooklyn, the company's mission is to share the founder's culinary heritage here in the United States. Using family recipes and traditional methods, Auria's focus is to cook the way her Mum cooked in her kitchen back home in Malaysia. The winner of two 2018 SOFI Awards, the company has plans to expand its line of products in 2021.

Auriasmalaysiankitchen.com



Backyard Brine

Backyard Brine is a specialty food company that produces all-natural pickled products and condiments on the beautiful North Fork of Long Island. It was co-founded by husband and wife team Randy and Cori Anne Kopke in their home kitchen with family recipes and produce from their backyard garden. What makes our products different? We call it “The Taste of Freedom”. Our products are produced using fresh, all-natural and local ingredients and are free from artificial preservatives, high fructose corn syrup and that weird yellow #5 stuff. Careful...our pickles are addictive!

Backyardbrine.com



Big Chance Foods

Big Chance Foods, LLC is a CPG food manufacturer and processor licensed by NYS Ag & Markets. They primarily produce barbecue sauce under the brand Father & Son's Kitchen™, and also offer Personal chef services and culinary consulting services. They became a licensed processor in 2019 and began online sales of their first flavor in April of 2020. Last August, they launched a sub-brand called Mi Gente, Mi Tierra™, which means “My People, My Land.” The two new flavors under this new sub-brand -- Spicy Guayaba & Passion Fruit -- are a tribute to the influence of their Puerto Rican culture in their cooking.

Madeinnyc.org/company/big-chance-foods



Brewer's Crackers

Brewer's is an "Up-Cycled" snack food company driven to reduce food waste in the craft brewing industry. Up-Cycled Grains are a valuable by-product from the beer making process. When making beer, brewers steep super high-quality grains, like barley, in water. They then strain this mixture, keeping the liquid to make beer and discard the “spent” grains. Turns out, these grains are still incredibly flavorful and the steeping process actually unlocks valuable nutrients. They recycle these grains into their snack foods and combine them with wheat flour. Their goal is to rise above other snack food companies by providing customers with an honest, healthy, sustainable, and delicious product.

Brewerscrackers.com



Broma

Broma creates organic dark chocolate almond spreads with lentils for added protein and fiber. All of their spreads are vegan, gluten-free, keto friendly and kosher.

Bromafoods.com



Breukelen Rub Spice Co.

Breukelen Rub Spice Co. is a family run and operated Brooklyn based company. They produce small batch, all-natural seasoning blends and rubs named after Brooklyn and New York City. Their flavor profiles are curated by Co-owner Chef JD, a NYC restaurant of 20 years.

Breukelenrub.com



Brown Altman & DiLeo

Brown Altman & DiLeo, LLP provides a broad and complete range of legal services to the real estate development industry throughout New York, New Jersey and Connecticut. They specialize in Commercial Transactions, Commercial Leasing, Project Financing, Real Property Law, Environmental Law, Zoning & Land Use, Administrative Law, Construction Law, Federal & State Commercial Litigation and Appellate Practice. They represent Fortune 500 companies, commercial and retail lenders, developers and local businesses in all aspects of commercial real estate and litigation. They never lose sight of their client's ultimate goal, whether it is closing a commercial transaction, obtaining entitlements for a project or concluding a contentious litigation matter.

Brownaltmandileo.com



Café Grumpy

Café Grumpy is an independently owned coffee company founded in 2005 by husband and wife team Caroline Bell and Chris Timbrell in Brooklyn. Sourcing specialty coffee and maintaining positive relationships with coffee producing partners is the foundation of Café Grumpy's coffee program. Roasting is done in their Greenpoint facility on a vintage Probat roaster. Through their wholesale and beverage programs, Café Grumpy is excited to share its unique cafe experience with a wider audience. Certified WBE. Member of the National Coffee Association, Specialty Food Association, Brooklyn Chamber of Commerce. Whole Foods Market's NorthEast Supplier of the Year Award recipient 2019.

Cafegrumpy.com



CAMP
Center for Advanced
Materials Processing

Center for Advanced Materials Processing (CAMP)

CAMP's expertise in materials science and processing supports companies interested in understanding and exploiting state-of-the-art, advanced, tailor-designed materials and processes to improve products, solve manufacturing challenges, increase yield, lower cost and foster innovation. Their research faculty is world-renowned and willing to put their expertise to work on your company's challenges in the areas of materials processing, materials synthesis and functionalization, materials characterization, and materials by design. CAMP offers a variety of contractual arrangements to meet your corporate needs and expectations including a Master Collaboration Agreement (MCA) to accommodate multiple research areas and to facilitate long-term relationships, Analytical Service Agreements (ASA) for material analysis and testing, and tailored agreements for workforce development, including internships, visiting scientists, coops and more.

Clarkson.edu/camp



**Certified
Laboratories**

Certified Laboratories

Certified Laboratories prides itself on a long tradition of delivering safety and quality service and science to the food industry through its investment in quality systems and industry leading technical expertise. By partnering with customers and industry leaders across all segments, Certified Laboratories can provide you the testing and guidance your organization needs to navigate in an ever changing regulatory and global supply chain environment and enable your business to reach its full potential.

Certified-laboratories.com



Champagne Tea

Since 2011, Champagne Tea has been brewing and bottling a premium kombucha, using only organic or wild-craft ingredients and purified water. Their flavors include Ginger Turmeric, Classic, SuperBlue featuring blue Turmeric; and a botanical line of green tea based herbal infusions. To celebrate ten years of probiotic production, they will introduce Elder Flower Champagne Tea.

Champagnetea.com



Chewmami

Chewma Protein Bites are an alternative to carb-laden and sugary snacks. These gluten and grain-free baked snack bites get their flavor from simple ingredients like almond flour, cheese, pea protein and herbs & spices. Each serving has 10g of protein and less than 10g of carbs and are 140 calories or less. Chewma Bites come in three delicious, savory flavors: Italian Cheese & Herb, Spicy Chipotle Cheddar and Vegan Tomato Basil. They are great on their own or pair well with your favorite dip or topping. Chewma Protein Bites are the all day snack that won't set you back.

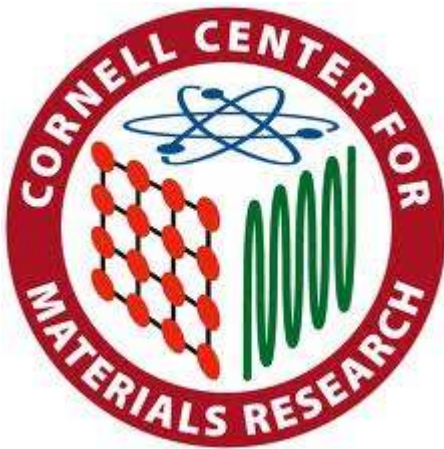
Chewma.com



City Boy Coffee

Roasted in Long Island City, City Boy Coffee specializes in curated single-origin coffees. Over the past 20+ years, the world's coffee quality has improved to the point where each crop has its own specific flavor. They scour the globe to find the most interesting and satisfying coffees and take pleasure in sharing them with their customers. City Boy Coffee also offers a subscription service that delivers coffee from a different place in the world to your door every month with a postcard about the place and the coffee. Every bag they sell is roasted fresh to order.

Cityboycoffee.com



Cornell Center for Materials Research (CCMR)

Cornell Center for Materials Research (CCMR) advances, explores, and exploits the science and engineering of advanced materials through the study of materials at the nanoscale. CCMR's eight facilities comprise an integrated system for materials synthesis and preparation, analysis, testing and characterization, together with an advanced research computing capability. They are used not only by CCMR researchers, but also by researchers campus-wide, from other universities, and from government and industrial laboratories. Access to Cornell materials science experts is available to industry through the grant-based JumpStart program for small NYS companies and startups, and the Industrial Collaboration Program.

Ccmr.cornell.edu



Crème and Cocoa

At Cream and Cocoa, they're churning up fresh, small-batch ice cream in flavors that pay homage to their upbringing in the Caribbean. Using only fresh, high-quality ingredients Creme and Cocoa Creamery are creating ice creams in flavors that reflect their deep ties to the native flora of the Islands. And we're not just talking about coconuts and pineapples; you'll find flavors including soursop, tamarind, and hibiscus along with more traditional childhood favorites like cookies & cream and mint chip.

Cremeandcocoa.com



Crown Maple

In 2010, Crown Maple created a new maple standard by introducing estate-produced, select quality maple syrup from their 800-acre organic maple farm in New York's Hudson Valley.

Today, Crown Maple presents a unique & distinctive selection of maple products by pairing the best nature has to offer® with artisan craftsmanship and state-of-the-art technology.

Crownmaple.com



daRosario Organics

The only USDA Organic Truffle manufacturer in the world. DaRosario Organics has produced USDA Organic truffle condiments in over 20 SKUs since 2011. Located in Long Island City Queens, they are SQF level 2 which is a nationally-recognized health certification required by large supermarkets, distributors and food manufactures. Their organic truffle products have the true flavor of White and Black truffles. Most food professionals know that 99% of what's on the market today is just artificially flavored. Real Truffles, Real Taste only from daRosario Organics.

darosario.com



Easy Beansy

Make the best beans you've ever had-Easy! Easy Beansy spice mix is the easy way to make delicious beans. A spoonful of Easy Beansy, with the perfect combination of their secret but responsibly sourced herbs and spices, transforms your beans from bland to bold. Beans are a sustainable source of protein, and with Easy Beansy spice mix, beans are delicious in dishes such as burritos, falafel, empanadas and more, Easy Beansy is the flavor your beans have been missing. Your kids will love them! Your significant other will love you! The earth will thank you! Available in Original and Chipotle. They are a woman-owned business.

Easybeansy.com



Eat MUD

Eat MUD-perfectly creamy and rich dairy free no sugar added ice cream. New and improved formula now available in Whole Foods, health food stores and online direct to your door. Be mindful of what you eat, enjoy every bite. Love, MUD

Eatmud.com



Fat Crow Gourmet

Fat Crow Gourmet is a women-owned business located in Troy, NY. They create and hand-pack small batches of whole-grain mustards, spicy sauces, and some of NY's most delicious jams. Their packaging features a clean, classic design which looks great on any shelf or in gift baskets. Their wholesale customer base is targeted towards boutique shops and markets. One benefit they provide their established customers is some exclusivity in their area. Once they have that relationship, it's their practice not to wholesale to others within a certain radius of that customer.

Fatcrowgourmet.com



Forward Roots

Forward Roots is about preservation of heritage, flavors, and a way of eating & cooking. Using natural ingredients, they apply time-honored preservation techniques of fermentation to create healthy delicious pantry staples that are traditional in flavor, convenient & versatile for the modern cook. Their award-winning Kimchi Sauces celebrate the flavors that formed their palates, re-create foods of their mothers and in her memory. The MOTHER SAUCES are the seasoning for kimchi-making, using your choice of produce and to enliven everyday meals. Build fast flavor! Forward Roots' kimchi sauces are the foundational flavors for their Kimchi Olive Oil, kimchi & more. Explore!

Forwardroots.com



Great American Brokerage

Paul Fetscher is a Commercial Real Estate Broker specializing in Restaurants. He has been responsible for more restaurant deals throughout the New York Metro area than any other broker. He does Site Selection, Market Research, Location Analysis, Lease Negotiation, Covid Rental Forgiveness, Buying and Selling Restaurants and Chains, Business Valuations and Expert Witness. He is also a Better-Your-Business Consultant.

Restaurantexpert.com



Gwell

Gwell is a plant-based wellness brand that incorporates functional foods into everyday snacks designed for on-the-go lifestyles. Their mission is two-fold: Deliver plant-powered wellness to help you to live better and improve food equity in their community. They donate over 2500 meals a year to children in need as a part of their community mission to reduce food insecurity while also partnering with local organizations and providing financial support and snack donations.

[Eatgwell.com](https://eatgwell.com)



**Happy Valley
Meat Co.**

Happy Valley Meat Co.

Happy Valley Meat Company works with small farms in the northeast who are raising their animals to high welfare standards, developed in partnership with the ASPCA. They stand as a platform for all ventures that want to use ethically sourced meat, from Michelin stars looking for steaks, to retailers looking for meatballs. Their retail line of meat products include beef meatballs, smoked beef sausage and a beef + mushroom blended slider that contains 34% mushrooms, reducing negative impacts on the environment.

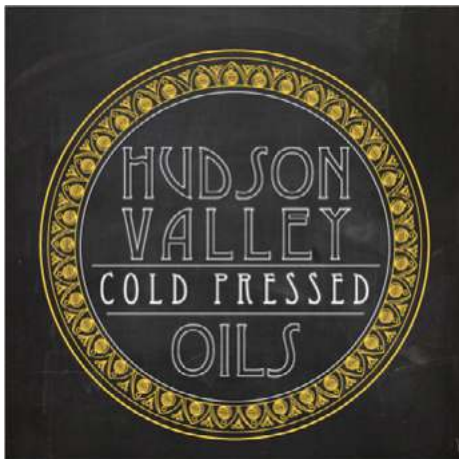
[Shop.happyvalleymeat.com](https://shop.happyvalleymeat.com)



High&Miri

High&Miri manufactures coconut and cinnamon roasted nuts with no added sugar. All of their products are keto friendly, diabetic friendly, vegan, and naturally gluten-free. The sweetness comes from substituting sugar with natural monkfruit which is not only super sweet but it won't raise your blood sugar or cause any of the negative side effects of sugar. Healthy and delicious treats that allow you to enjoy snacking again.

[Highmiri.com](https://highmiri.com)



Hudson Valley Cold Pressed Oils

Hudson Valley Cold Pressed Oils is a family owned and operated Sunflower Company. We grow and produce Cold Pressed Sunflower Oil and Gluten-Free Sunflower Baking Flour. Their Sunflower oil is heart-healthy and has a smoke point of 387 degrees making it easy to use for most cooking methods. The Sunflower flour has a 32% protein content and can be used for gluten-free baking or as a flavor enhancer. They also make Truffle Sunflower Oil, Gluten-Free Baking Mixes and Skincare products (with Sunflower Oil). The Sunflower oil and flour are certified by the Non-GMO Project.

Hudsonvalleycoldpressedoils.com



Island Harvest Food Bank Long Island

Harvest Food Bank, a leading hunger-relief organization on Long Island, provides food and non-food items to more than 500,000 Long Islanders who are living with food insecurity and in need, giving them a voice to help them transition from uncertainty to stability. Their mission is to end hunger and reduce food waste on Long Island through efficient food and product collection and distribution, nutrition education programs, job training, targeted services for specific populations, and outreach and advocacy activities and initiatives. Island Harvest is among the region's leading agencies in emergency response readiness for food and product distribution, and is a member of Feeding America, the nation's leading domestic hunger-relief organization.

Islandharvest.org



It's Nola

It's Nola crafts small-batch, hand-rolled granola ball bites that are vegan, gluten-free, and naturally low in sugar. Each compact snack is full of roasted seeds, nuts, dried fruit, and oats. Based in Brooklyn, NY founder Market Barrow bakes delightful bites with a mission to inspire and promote healthy eating and living. Available in three flavors: Luscious Cranberry Coconut, Sassy Mango Masala, and Dark Decadent Chewy Chocolate-there's variety for everyone.

Itsnola.com



Jack and Friends

Jack & Friends embodies inclusivity through their mission to create food for anyone and any lifestyle. Their plant-based jerky made from jackfruit (the “Jack” in our name) and pea protein is not only vegan and top 8 allergen-free, but also a good source of protein and fiber with no added sugar to be inclusive of a variety of lifestyles, diets, and allergy restrictions without sacrificing taste or nutrition.

Jackandfriendsjerky.com



JAVAMELTS

Carolyn Barbarite, Creator of Javamelts All-Natural Flavored Sugar, had her “ah ha” moment on Valentine’s Day 2016. Innovative and creative Javamelts All-Natural Flavored Sugar are Individually Wrapped, Vegan, Gluten Free, Non-GMO, Aromatic and Absolutely Delicious for Coffee, Tea, Oatmeal, Yogurt and much more!

Javamelts.com



JECA Energy Bar Co.

JECA Energy Bar Co. makes artisanal, plant-based nutrition bars featuring globally inspired flavors. They bring delicious, healthy, real food concepts to the nutrition bar category. They are a women-owned company based in Buffalo NY.

Jecabar.com



Josephine's Feast

Josephine's Feast is an Artisanal Gourmet Company based in New York with a kitchen located in Williamsburg, Brooklyn where the owner and maker Laura O'Brien grew up. The business was named after her daughter when Laura left the fashion world and decided to go into business with her husband Sean. Working with farms on Long Island & north of NYC, she began making and selling preserves at farmers markets from the Unions Square Green Market to the Montauk Farmer's Market. With six Good Food Awards, five Dalemmain World Marmalade Awards and a Sofi from the Specialty Food Association, Josephine's Feast have distinguished themselves as a leading food brand with great taste. Featured in the NY Times and a staple on Oprah's Favorite Things Lists, they are a perfect addition to your retail assortment.

Josephinesfeast.com



K's European Jams

K's European Jams is an award-winning line of artisanal jams, marmalades and condiments, Made in NYC. Their preserves are born in the Old World, re-imagined for today's tastes. They are handcrafted with time-proven techniques and recipes, passed down for generations in our founder's German-French family. For consumers looking for the discovery of vibrant textures and tastes with less sugar, our exceptional blends let the fruit flavor shine, preserving the aromas of each season. They create memorable breakfasts, add extra deliciousness to a healthy snack, and develop brilliant tones that elevate cheese, wine and beer pairings. K's European Jams: #PreserveTheMoment.

Ksjamsny.com



K Bloody Mary Mix

K Bloody Mary Mix is a Good Food Award Winner and uses a specific combination of vegan, gluten free, and organic ingredients, blended by hand to be not just spicy, but to create a distinct flavor that has body, richness, and depth. The subtle heat isn't "hot"-it's savory and stimulating to your taste buds. It's rich and bold, and you get the full essence and joy when you roll it around in your mouth as you would a great cognac or wine.

Kbloodymarymix.com



KLI Consulting Group

KLI Consulting Group, LLC (KLICG) can provide their customers with the best possible financing program, whether it is a remodeling, an additional location, or their first location. KLICG builds the story that provides the best picture to provide the funds needed. For 30 years, Clifford has had the opportunity to view 100's of restaurants a month looking to obtain financing. All this experience reviewing thousands of business plans, tax returns, projections, and locations, has given Clifford a unique perspective of the restaurant Industry. Comes today, now with the extreme situation that the industry is facing, a clear head is needed. In today's economy, the direction on what folks should consider taking to survive is challenging. Clifford is the one to help and is here to provide the support that is needed. Please feel free to contact KLI to start a dialog on your current plans.

Kliconsultinggroup.com



Knot of this World Pretzels

My uncle and father started selling pretzels during the 1950's. Soon after they opened a pretzel bakery in Brooklyn on Boerum St. Eventually they sold the bakery and went into exclusively selling retail in all aspects of fast food. Years later starting at 5 yrs old I would help my father. I loved doing it but never imagined I would end up in this business. I had other paths in mind. As years passed I ended up in business. My uncle and father are no longer here but I decided to come full circle and focus on making pretzels the old New York way. I found the New York pretzel ceased to exist. An inferior product was produced starting the early 1990's. I decided to use my memory and experiment until I found what I remember to be the pretzel from years past. We make them all natural and are expanding with locally grown ingredients. We also make many different flavors. We are looking to continue to expand and are in need of a bigger facility as well as more equipment. Europe makes great pretzels ,Philly is known for pretzels but in my opinion New York made the best. I intend to prove that once again.

Knotofthisworldpretzels.com



Lite Hearted Hummus

Lite Hearted Foods, Inc., is a Farmingdale, New York based company. They were founded for the production of a half calorie, half fat hummus. Founder Andrea Baron Yurkew, is a registered dietitian who originally developed this recipe for her patients, but soon realized the value of offering it to others. They offer five different flavors of hummus at Long Island farmers markets, direct to stores, and wholesale

Liteheartedfoods.com



Local Grown Salads

Local Grown Salads is an Indoor Farming Company growing over 60 different Organic small vegetables, herbs, and leafy greens. They are sold in bunched format, separately as Ready-To-Eat, and mixed together in 25 different Salads.

Localgrownsalads.com



Lucky Lou's Gourmet Rice Pudding

Lucky Lou's Gourmet Rice Pudding is a Certified NY WBE wholesaler that manufactures gourmet rice pudding (RP) Products. "ALMOST AS GOOD AS MOM" is more than a motto; it's their commitment to family, yours & ours. Products include Original RP, No Added Sugar RP, Vanilla & Chocolate Protein RP, and Chocolate RP.

LuckyLouisinc.com



Ludwig Coffee

With their inception in the culinary world and over 100 years of coffee cultivation heritage in their family, LUDWIG COFFEE® has been delivering exceptional specialty coffee to New Yorkers since 2018. Their network of key small co-op and family-owned farms has granted them the equitable opportunity to select exceptionally unique green coffee, ready to roast in small batches, right in their hometown of Brooklyn. Every freshly roasted batch, each unique selection, expresses terroir in every sip you take. "Splurging on one main ingredient is important."

Facebook.com/Ludwigcoffee



Mama Lam's

Mama Lam's is a Mother-Daughter team who produce Malaysian curry pastes & hot sauces, which are all family recipes that are hand cooked in Long Island City, NY. They aim to serve those adventurous eaters and home cooks, who have little time to cook. With their products, you can saute, marinate, or even mix it with any ingredients to create a quick and delicious meal or add to any bland meal.

Mamalams.com



The Manufacturing Innovation Center (MIC) at Rensselaer

The Rensselaer Manufacturing Innovation Center (MIC) is a Institute-wide research center at RPI with a 30-year history that helps manufacturers with R&D problems related to advanced manufacturing processes, automation, and robotics. One of their more recent technology focus areas is agricultural automation, particularly in the hydroponics and aeroponics space.

Mic.rpi.edu



MICRorganic Technology

MICRorganic Technologies manufactures wastewater treatment equipment for the food and beverage industry. Their modular VIVA MFC system is the most energy-efficient treatment technology available (reducing energy use by 85-90%), while also generating real-time treatment data (that no other technology can provide) and generating clean DC power. VIVA MFC can be deployed as a pre-treatment solution for companies that discharge waste to a municipality, and for direct dischargers.

Microrganictech.com



Moji Masala

Moji Masala provides fresh, pre-measured Indian spice blends and authentic recipes to make it easy for anyone to cook delicious Indian food. Open a Moji pack, add a few everyday produce items, follow a few simple recipe steps and voila! It's the kind of Indian food you'd eat in someone's home. Based in NYC, they are a family owned and operated business. All of their masalas have been carefully handed down by their foremothers. Moji means Mama in Kashmiri. Masala means spice blend. Celebrate eating and journey with them through the layers of India as they cook and eat from "Moji's" hand.

Mojimasala.com



Mucci Family Foods

Mucci Family Foods is a labor of love. Gastronomic creations from a multi-generation restaurant family brought to your kitchen. Our products evoke memories of sharing meals with those close to us and create new connections at the dining table. We live to enjoy good food, friends, and family!

Our foodservice products are all natural with no preservatives, just like foods were meant to be!

Fully prepared and seasoned, just heat and serve or use as an ingredient.



National Grid

National Grid provides electric and gas service across New York. We offer a wide range of incentives and strategies for food-service and restaurant customers. Through our Economic Development programs we can support lean manufacturing and top line growth activities. You can also, enhance the culinary experience while cutting costs with energy efficiency. By replacing aging equipment—including ovens, stoves, dishwashers, HVAC, and lighting—with high-efficiency models, you can: Reduce your gas, electric, and water costs, Improve kitchen safety and productivity, Lower your maintenance costs, Ensure healthier air quality, Elevate dining experiences. To learn more about our Economic Development Programs

visit www.shovelready.com

To learn more about our Energy Efficiency Programs

visit <https://www.nationalgridus.com/business-foodservice>



**Division of
Science, Technology
& Innovation**

A Division of Empire State Development

Empire State Development, Division of Science, Technology and Innovation (NYSTAR)

Empire State Development's Division of Science, Technology and Innovation (NYSTAR) offers programs that assist companies from start-up through maturity, leveraging the state's unparalleled investment in world-class technology assets and expertise.

[Esd.ny.gov/doing-business-ny/innovation-development-support](https://esd.ny.gov/doing-business-ny/innovation-development-support)



**New York State
Pollution Prevention Institute**

NYS Pollution Prevention Institute (NYSP2I)

NYS Pollution Prevention Institute (NYSP2I) helps companies accelerate the commercialization of green products and processes, supporting job creation and economic growth. New York State companies can take advantage of emerging market opportunities for environmentally preferable products, by receiving assistance in a variety of areas: Accelerate product commercialization by leveraging engineering & technical resources to address technical challenges; Assist companies to further optimize their manufacturing processes and resource utilization; Provide supply chain sustainability assessments and certification assistance; Leverage business assistance through GTAC partner incubators and NYS Regional Technical Development Centers across the State.

[Rit.edu/affiliate/nysp2i](https://rit.edu/affiliate/nysp2i)



**NIXON
PEABODY**

Nixon Peabody

Nixon Peabody is a law firm with more than 160 professionals focused on the food and beverage industry, including 40 who reside in New York State. We are unique in that we are a leading firm with a holistic food, beverage and agribusiness practice. We understand the nuances of operating a successful business in these industries, and we know how to navigate the demands of those with whom our clients do business. We help our clients monetize their brands, navigate food safety laws, make profitable investments, protect human capital, anticipate legislative changes, embrace sustainability, and globalize the supply chain.

Nixonpeabody.com/en



North Fork Keto Kitchen

North Fork Keto Kitchen's mission is to create delicious, sugar-free, low-carb baked goods, and prepackaged mixes to support a healthy lifestyle for you and your family. We saw a specific need and decided to mix in our love of baking, sprinkled in with our desire to be healthy, and started a business providing delicious food that also helps make you look and feel great. Based in Southold, NY we strive to use only the best ingredients available.

[Instagram.com/Nofoketo](https://www.instagram.com/Nofoketo)



Ocka Treats

Two friends from foreign lands, handcraft New York-style cheesecake with natural ingredients, locally in NYC. Their modern vision of this classic New York dessert embodies the inclusive spirit of the Big Apple. Everyone, including those with dietary restrictions (vegan, gluten-free), can indulge in a taste of New York and share the joy from this classic dessert. The cheesecakes are available in salted caramel, matcha white chocolate, mint chocolate and other seasonal flavors (lemon berry, pumpkin spice, gingerbread).

[Ockatreats.com](https://www.ockatreats.com)



Panini Pie Factory

Panini Pie Factory introduces a brand new concept in pie making-rather than using the traditional pastry dough they are made with the dough usually used in bread and pizzas, making them a hybrid between a pie and a sandwich. The recipes for Panini Pies are based on the multigenerational family baking experience, which were enriched by elements of national cuisines from all over the world. The Panini Pies are handmade with the freshest natural ingredients, which they never over-process, and with no chemical additives.

[Paninipiefactory.com](https://www.paninipiefactory.com)



Papa's Best Batch

Jody Apap, a Red Hook, NY native, is the Papa of Papa's Best Batch. After years of smoking various meats, fishes, jerkies and cheeses in his homemade backyard smoker, in 2011 he tried marinating and smoking pistachios and the response from his friends and family was so overwhelming that he knew he had hit upon something amazing, and Papa's Best Batch was founded. In the winter of 2018, Papa finally got back to his roots of smoking meats and launched three flavors of beef jerky-Chipotle Lime, Hot Garlic and Sweet Molasses, which have met the same success as his smoked nuts.

Papasbestbatch.com



PLAIN-T

Plain-T, based in Southampton, NY was founded in 2001 with the mission to work closely with the top 1% of tea producers around the world to import the finest specialty, whole-leaf, single origin and handpicked teas directly from the source. Utilizing craftsmanship processes, the teas are innovatively transformed into tailored programs that are rapidly acquiring the attention of fine restaurants, high-end retailers, luxury hotels & spas, as well as the loyalty of celebrity chefs and gourmet food connoisseurs.

Plain-t.com



Precise Gluten Free Foods

Precise Gluten Free manufactures gluten free, allergy friendly mixes. Their products are made with carefully researched Non-GMO ingredients. Packaged at a dedicated Top-8-Free facility because safety is our number one priority. We know that food is only as safe as the environment it is made in.

Precisegf.com



Raspberry Fields Farm

At Raspberry Fields Farm, located in the bucolic Hudson River Valley, they bake in small batches for people who savor the taste of handcrafted food. Their recipes use simple ingredients baked to an opulent taste experience. Whole dried fruit in our Raspberry and French Apple Pie Granola, and Belgium Callebaut Chocolate in their signature Dark Chocolate Sea Salt Cookies sets them apart and creates superior products. Their line also includes Granola Muffins, Gift Boxes, and Wedding Favors.

Raspberryfieldsfarm.com



Real Straw

Real Straw is the “Grown in NY” alternative to plastic drink straws and stir sticks. All-natural, gluten-free grain stems are perfect for hot and cold beverages. Biodegradable with low carbon input, Real Straw lets your customers know that you care about what goes in their drink.

Realstraw.com



Recoup Beverage

Recoup is a wellness company that currently offers a ginger-powder hydration + health beverage geared toward daily wellness and post-workout recovery. Every bottle of recoup contains 2 tsp of pressed organic ginger, the same amount of ginger clinically proven to reduce inflammation and aid muscle recovery as well as support digestion and immunity. Recoup is available in 3 delicious flavors: Cucumber + Lemon, Pineapple + Coconut, and Watermelon + Blood Orange.

Recoupwellness.com



RIND

RIND by Dina & Joshua is a soft™ Gold Award-winning, soft-ripened, French-style vegan cheese. RIND was founded in 2017 by Dina DiCenso and Joshua Katcher. Located in Brooklyn, NY, RIND is transforming the cheese market by combining vegan innovation with cheese-making traditions. Using a proprietary blend of plant-based ingredients, cultures and old world methods, RIND's products are delicious and conscientious.

RIND.nyc



RISE Products

We invented an award winning flour that smells like caramel when trying to turn food waste back into food. It is not just delicious, it is also super nutritious and sustainable. We also make easy to use mixes with upcycled ingredients. Our patent-pending process turns organic byproducts into upcycled ingredients. We're a science-driven company committed to sustainability and quality. We create new ingredients that have never existed before, but are still familiar and delightful.

Riseproducts.co/shop



Salut Co

Salut makes plant-based infusions for healthier cocktails and mocktails. Salut blends are made with organic fruits and herbs known for their own health benefits and no added sugars. Unlike other DIY cocktails or pre-mixed drinks, all ingredients are dried for a naturally longer shelf life and are completely visible, so what you see is what you get. Everything is premeasured, so all you have to do is add the liquid and enjoy!

Lovesalut.com



Sand Bars Handcrafted

Sand Bars Handcrafted is a locally sourced ice cream sandwich company that delivers to shops and markets on Long Island. With Natalia's homemade chocolate chip cookies on the outside and local ice cream on the inside, Sand Bars Handcrafted achieves a taste that is rooted in quality. Go check us out on Instagram @sand.bars and online at www.sandbarshandcrafted.com to hear more about our story.

Sandbarshandcrafted.com



Saratoga Garlic Company

A family owned and operated garlic farm in Saratoga Springs sharing their love for garlic and commitment to sustainability through innovative & delicious sauces and pickled garlic. Eat Well, Live Long!

Saratogagarlic.com



Satur Farms

Satur Farms is a Certified Woman-Owned business founded by Paulette Satur & Chef Eberhard Müller specializing in growing baby leafy greens. Eberhard put his chef's whites back on to develop a line of dressings that complement the greens he grows, disrupting the refrigerated dressing section and appealing to the health-conscious consumer-presented in innovative packaging, organic, made with 'clean' ingredients and packed into single serve packets. By upgrading to premium, indulgent, convenient, and purpose-driven products your customers will be tempted to trade up, a growth driver for sales.

Saturfarms.com

SEEDLY®

SEEDLY

SEEDLY is a woman-owned family business specializing in allergen friendly seed based products. They hand craft bars, crumbles, and butter that are school safe and nutrition packed. They also offer individual seeds in bulk and retail packaging at very competitive prices.

Eatseedly.com

NY SFOGLINI PASTA

Sfoglino Pasta

Sfoglino pasta combines the very best of Italian technique and American ingredients. Day in, day out, that's the balance they strive to achieve. Their pastas are made with organic grains grown on North American farms which are always milled in the US, bronze die extruded and slow dried (that good Italian way), and made and packaged with a whole lot of care in New York's Hudson Valley. Whether they're using traditional durum semolina, ancient grains or seasonal ingredients, it's all quality from the field to the bowl.

Sfoglinoipasta.com

SIMPLY GUM

Simply Gum

Simply Gum is a Brooklyn-based, better-for-you confections company. Their products are sold online and in stores across the country, as well as in international markets. Simply Gum's key point of difference: Most chewing gum contains an ingredient called "GUM BASE," which can hide 40+ ingredients, including PLASTIC. Not theirs. They use a biodegradable tree sap called CHICLE to get their chew. And their mints are of extremely high quality with just 3-4 ingredients.

Simplygum.com



Smooth Pops

Smooth Pops is re-inventing the classic freezer pop as a better-for-you snack. They are the freezer pop 2.0 using fresh whole fruit to make an all-natural fruit smoothie freezer pop without any preservatives or additives and primarily stored and sold frozen in Grocery stores and online. Their pops are made with locally sourced and organic ingredients when possible, and are plant-based, vegan, non-GMO, gluten-free and all under 50 Calories of full fruit fiber for everyone at any age to enjoy at any time. NYC based. Black owned. Women owned company.

Smoothpops.com



Something Good to Eat

Something Good to Eat makes a variety of hearty, delicious, vegan soups, with gluten free ancient grains, and no added preservatives or sugar in small batches in New York. They are a perfect whenever meal on their own or can be a base to your favorite meat. Their products are shelf stable and are available in 16oz glass jars, ready to heat and eat right from the jar!

Facebook.com/Somethinggoodtoeatnyc



South Fork Bakery for the Special Needs, Corp

South Fork Bakery is a 501C3 business with a mission to provide meaningful paid employment to special needs residents in their local communities. For the first time on the East End of Long Island, there is a place where people with special needs are supported to work and encouraged to be a contributing member of their community. They see beyond disabilities and instead see employees willing, able and excited to work!

Southforkbakery.org

SOUTHOLD BAY OYSTERS



Southold Bay Oysters

Southold Bay Oysters is a boutique shellfish farm growing Southold Shindig Oysters in the waters of Southold Bay, on the North Fork of Long Island, NY. Southold Shindigs are Eastern Oysters (*Crassostrea Virginica*) or Atlantic Oysters and are grown in deep water in the center of Southold Bay. They are the “true oysters” native to the eastern seaboard of North America. Their taste profile begins with a burst of brininess that quickly transitions to a smooth vignette with a hint of sweetness and mineral finish.

Southoldbayoysters.com



Spread MMMS

Spread-mmms® is a line of small batch, artisanal olive tapenade & savory spreads that are handcrafted in Harlem. Use them for appetizers, cheese pairings, sandwich spreads & easy enhancers for your favorite recipes. Bold, Brazen, Adventurous Flavors!!!

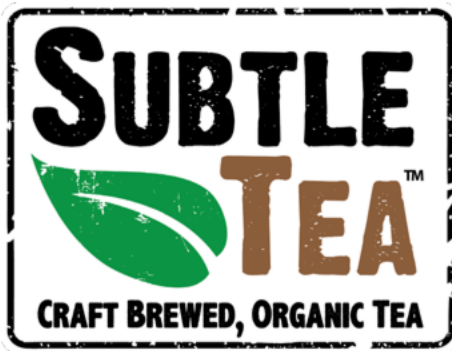
Spread-mmms.com



Stew Leonard's

Stew Leonard's, a family-owned and operated fresh food store founded in 1969, has seven stores in Norwalk, Danbury, and Newington, Conn.; in East Meadow, Farmingdale and Yonkers, N.Y.; and in Paramus, N.J. Stew's earned its nickname, the “Disneyland of Dairy Stores” because of its country-fair atmosphere, with costumed characters and animated entertainment throughout the store that keep children entertained while parents shop. Stew Leonard's legion of loyal shoppers is largely due to the stores' passionate approach to customer service: “Rule #1--The Customer is Always Right”; Rule #2--If the Customer is Ever Wrong, Re-Read Rule #1.” This principle is so essential to the foundation of the company that it is etched in a three-ton granite rock at each store's entrance. The company's culture is built around an acronym for S.T.E.W.: Satisfy the customer; Teamwork gets it done; Excellence makes it better; WOW makes it fun.

Stewleonards.com



The Subtle Tea Company

Subtle Tea is an all organic craft brewed iced tea, where they think it's important to 'Taste Tea First'. Subtle Tea is the only iced tea that is brewed and bottled on Long Island, and is available in over 250 locations from Manhattan to Montauk.

[Thesubtletea.com](http://thesubtletea.com)



Sweet Vegan Chocolates

Chef Andrea Young, founder of Sweet Vegan Chocolates makes artisanal +hand dipped chocolates from the best organic & vegan ingredients. Sweet Vegan Chocolate helps spread happiness and joy, especially for those who have food sensitivities and ALL who LOVE chocolates. They eliminate everything that gets in the way of experiencing the true flavor of chocolate and combine real fruit and fresh ingredients. Their "Dreamy Bite" Chocolates are DAIRY FREE, SOY FREE, NUT FREE, GLUTEN FREE, WHITE SUGAR FREE & ALWAYS PRESERVATIVE FREE. They have FOUR ROBUST flavors: Energizing Espresso, Luscious Lemon, Midnight Passion, and Spicy Ginger.

Sweetvegan.nyc



Trade Adjustment Assistance Center (TAAC)

Since 1978, the Trade Adjustment Assistance Center serving New York, New Jersey and the Commonwealth of Puerto Rico (TAAC) has helped more than 1,500 firms recover from the effects of foreign competition. The funding program has provided more than \$60 million in assistance to manufacturers and service firms. If your company has experienced increased foreign competition, a decline in sales or production and a decline or impending decline in employment, the TAAC may be able to assist you. The TAAC funding can be used for any knowledge based projects.

Tradeadjustment.org



Taste NY - Cornell Cooperative Extension of Nassau County

Launched in 2013, Taste NY highlights the quality, diversity, and economic impact of food and beverages grown, produced, or processed in New York State. Taste NY creates new opportunities for producers through events, retail locations, and partnerships. Taste NY at the Long Island Welcome Center is proud to participate in this program by promoting regional food, beverages, and gifts in their market and sharing the producer's stories and products with travelers from NYS and beyond.

Ccenassau.org/taste-ny/taste-ny-at-the-long-island-welcome-center



Trufills

Trufills is a boutique brand of fine chocolates that are handcrafted in New York and shipped all over the U.S.A. Made from all natural ingredients and no preservatives, they provide some exclusive flavors for all your occasions.

Trufills.com



Thunder Island Coffee Roasters

Thunder Island Coffee Roasters, L.L.C, located on the Shinnecock Indian Reservation, in Southampton, New York, is a Native American owned and operated organic coffee roasting company, founded by owner and Shinnecock tribal member, Benjamin K. Haile. Their goal, to develop cooperative efforts to support the Indigenous family owned organic coffee farms of Central and South America, has lead them to the creation of our "Native to Native exchange", forming a network of Native American commerce and employment for our local community and beyond. Their green coffee beans (un-roasted) are purchased from these indigenous family owned organic coffee farms, each purchase is accompanied with the growers organic certification, farm location / lot number, and compliance with Fair Trade practices. Thunder Island Coffee Roasters is USDA Certified Organic through NOFA New York organic certifiers as well as certified with Fair Trade USA.

Thunderislandcoffee.com



V & Vs Treats

V&Vs Treats is a women-owned business that provides healthy, 100% sustainable, good-tasting, and provocative snacks to satisfy society's sweet tooth.



Vance Metal Fabricators

Vance Metal Fabricators is an ISO 9001:2015-certified, large-capacity OEM metal fabricator and custom weld shop serving diverse industries, from oil and gas to heavy manufacturing to mining, technology, food and beverage and agriculture. Vance Metal has a wide range of capabilities including metal fabrication, laser cutting, forming, rolling, blasting, painting, assembly, testing, machining and we are also ASME certified for high pressure vessels, and have our U and R stamp. We manufacture everything from small parts to large industrial weldments as well as stainless steel fermentation, carbonation storage and food tanks. We are also 3A certified for food applications.

Vancemetal.com



WDI

WDI provides grant opportunities to NYS manufacturers. WDI is a statewide 501(c)3 non-profit that improves the lives of working men and women across the state by providing targeted programs in workforce, economic, and community development. A focus on helping businesses become and remain successful is a key component of this programming. The WDI works to ensure that investments in all three areas – workforce, economic and community development – are integrated and reflect the perspectives of working men and women.

Wdiny.org

WE ARE THE NEW FARMERS

We Are The New Farmers

We Are the New Farmers is the next generation indoor farm growing one of the most sustainable and nutrient dense foods our planet has to offer, the microalgae spirulina. The New Farmers journey began as an experimental research farm in the engineering school at New York University in 2016. Today, the team is entirely located in New York and operates an indoor, controlled environment farm in Brooklyn, delivering 100% pure, fresh spirulina year-round to the tri-state area and beyond.

New-farmers.com



Whisk'd

Everyone has memories of a beloved childhood snack. For Sherry Chen, the founder of Whisk'd, that snack was a green tea pancake from the streets of Korea. She couldn't find them in the States, so she decided to make her own mix so that she could share the joy of eating matcha green tea pancakes with everyone. Because every day should be Pancake Friday! And pancakes don't have to be basic buttermilk. Whisk'd makes them in green tea and ube flavors!

Whiskdnyc.square.site



Works Design Group

Works Design Group is a full-service design agency that delivers creative packaging, consumer product innovation and branding solutions across North America. Their clients have come to them for every kind of creative project over the course of their 25+ years in business, from simple logo evolutions to complete rebrands. They're focused on the food and beverage industry, but they've worked with clients across a wide range of industries to tell their brand story through beautiful and effective design.

Worksdesigngroup.com



Yo Pitts! Foods

Yo Pitts! Foods produces all-natural condiments that are flavorful, healthy and have enormous versatility to accompany many different meals, occasions and events. They provide customers an opportunity to enjoy their products at home, restaurants, events, corporate gifting, on-the-go and on a subscription basis. Their ketchup and mustard flavors range from Sweet to Hot! Great for any meal! They also participate in community events to provide a healthy option for any and all meals.

Yopittsfoods.com