



IDAHO

Specialty Foods



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**Idaho
Specialty
Foods**

Introduction

Idaho is located in the northwest United States and is known for its mountain peaks, crystal clear rivers and wide-open spaces. We're also known for agriculture.

Idaho's agricultural industry is flourishing. In fact, agribusiness is the single largest contributor to Idaho's economy, accounting for 18% of Idaho's total economic output in sales each year.

Our production regularly sets and breaks records for cash receipts, and food and beverage processing are the state's second largest manufacturing sector.

Idaho's 25,000 farms and ranches produce more than 185 different commodities, and we're ranked in the top 10 in the U.S. for production of more than 25 crops and livestock.

Idaho is famous for potatoes but we also produce exceptional dairy, beef, wheat, barley, hops, hay, sugar beets, seed, onions, oil seeds, peas and lentils, beans, cherries, white peaches, apples, mint and excellent wines.

How do we do it? Idaho's perfect climate, cutting edge technology, extensive irrigation systems, transportation networks, and most important—skilled and hard-working people. That's the bounty of Idaho.

- Ideal climate
- Home to the West's most-inland seaport
- Premier agricultural research
- Affordable energy and labor
- Small, agriculture-friendly government
- Strong food-processing industry





With a strong emphasis on Organic and Regenerative Agriculture, 1000 Springs Mill is working hard to improve our food and our environment by partnering with great companies like yours. You can be confident with each 1000 Springs Mill product, you are offering your customers food that is 100% organic, NON-GMO, and free from any harsh chemicals, building your customers' trust that you have their best interests in mind.

Some of our organic options include:

- Red Beans
- Popping Corn
- Pinto Beans
- Purple Barley
- Black Beans
- Great Northern Beans
- Hard Red Spring Wheat Berries

Some of our non-gmo options include:

- Popping Corn
- Pinto Beans

1000 Springs Mill

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Dillys

PICKLED VEGGIES

Since 2004, Dillys Pickled Veggies has been the leading producer of pickled vegetables in Idaho. Supporting local farms from around the state, we source produce seasonally at its peak of freshness, and hand pack each jar with care. What started as just 4 products has now grown to over a dozen delicious items to choose from, and while Dillys Pickles are packed with flavor your whole family will love, We keep the recipe clean and simple, with minimal ingredients that still pack a flavorful punch. Our products are all natural, have no preservatives, are naturally gluten free and Keto friendly with zero added sugar.

In 2019 we finished construction on our new production facility and warehouse, allowing us the opportunity to run product year round and pull in significantly more produce to work with. This move has allowed us to build deeper relationships with our producers who sometimes need to offload cancelled orders or an overabundance of produce, meaning their stock doesn't go to waste. It has also allowed us to focus more time on product development, so expect more new products to be added to our list very soon. For now, you can enjoy any of the following items, spicy or mild asparagus, spicy or mild green beans, spicy jalapenos, spicy baby dills, mild cauliflower, mild red onions, and our newest candied jalapeno, launching early summer 2020. All of these items come in a 16oz or 32 oz jar. We also do custom orders with larger jars for food service needs, please inquire directly with us for custom sizes.

Whether pairing our pickles with a dish, or eating veggies straight from the jar, Dillys Pickled Veggies are sure to satisfy. And while our family loves Dillys Pickles, we sure hope that your family will love them too.

Dillys PICKLED VEGGIES

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Koenig Vineyards

Koenig Vineyards was founded in 1995 with the goal of hand-crafting small lots of fine varietal wines from the Sunny Slope District of Idaho's Snake River Valley.

The unique volcanic and alluvial soils of the Sunny Slope District combine with Idaho's high-altitude, arid climate of sunny days and cool nights to produce wine grapes with ripe flavors and balanced natural acidity. It is our ultimate goal to discover vineyard sites and practice wine-growing methods that best convey the remarkable terroir within this exciting up-and-coming viticulture appellation.

Minimal intervention in the cellar and dedication to traditional winemaking craft allowed our founder, Greg Koenig to curate a winemaking style that the new owners, James and Sydney Nederend have adopted. It is our goal to bottle wines indicative of their vineyard origin. Varieties produced include Viognier and Syrah – varieties that do exceptionally well in Idaho – as well as Cabernet Sauvignon, Merlot, Riesling, Sangiovese, Petite Sirah, Chardonnay and Port-style dessert wines using spirits from the Koenig family distillery. Occasional weather conditions also allow for the production of Ice Wine and botrytis-infected late-harvest wines.

Koenig Winery

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melt ORGANIC™

Melt Organic, a plant-based food company manufactures creamy and delicious premium plant-based butter and NEW cheesy spreads that are made from plant-based proteins like chickpea and red lentil. Each ingredient is carefully chosen to earn USDA Organic, Non-GMO Project, Rainforest Alliance, and Fair-Trade certifications. Melt Organic's clean label products are not only dairy-free but have an abundance of nutritious benefits. All our butter is made with organic coconut oil which is high in medium-chain fatty acid (MCFA), a good source of energy which is easily metabolized by the body. In addition, our spreads contain an ideal balance of heart healthy Omega-6 to Omega-3 ALAs, that can improve heart health and help lower blood pressure.

Melt Organic's Rich & Creamy Butter Spread and Sticks are made from the perfect blend of plant-based oils that cooks bakes and tastes like dairy butter. These delicious items contain no dairy, cholesterol, nuts, soy, or gluten. Melt Organic's products are free from artificial ingredients and flavors with half the saturated fat and 20% less calories than dairy butter. Our sustainably sourced ingredients make Melt a healthy and eco-friendly alternative to traditional butter.

Our plant based Cheesy Spread, the newest addition from Melt Organic is made with chickpea and red lentils to provide 3 grams of protein per serving. These Cheesy Spreads are a healthy alternative to dairy cheese as they have no cholesterol and up to 50% less saturated fat. Like our butter they are also USDA Organic, Non-GMO Project, Rainforest Alliance, and Fair Trade certified. Packed with flavor, they can be enjoyed with any snack or meal. The Cheesy Spread comes in two flavors, Spicy Cheddar Jalapeno and Garlic Herb Mozz with more to come in 2021.

Sure, Melt Organic makes food from plants, but there is nothing "plant-based" about the taste. Food you can finally believe in. Food that is good for you, your family, and the planet.

Melt Organic

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Rocky Mountain Honey was established in 1992 as Gorder's Honey in Blackfoot, Idaho. It was later bought by current owner and bee keeper David Dance in February 2015 where it then became Rocky Mountain Honey in 2017 and relocated in Idaho Falls, Idaho.

Rocky Mountain Honey has been a price leader in wholesale honey for over 20 years, supplying honey to stores, bakers, and industry. Located in the heart of the Intermountain West, we pride ourselves on high quality, USA Grade A product for retail sales and produce as much local honey as we can. With over 6,000 hive colonies of our own located throughout Idaho, and Montana, we supply honey to retailers throughout the west. If you shop at Albertson's, Broulim's or WinCo, you may find it gracing the aisles on the top shelf.

Rocky Mountain Honey

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Snacktivist Foods is a women-owned, family-owned and operated food brand based in North Idaho. We aim to reshape our global food economy, making food trends a vital part of the global regenerative agricultural movement. Our brand is dedicated to bringing environmentally-friendly, ancient grains to the modern dinner table. We call it conscientious indulgence™. We use superfood grains like millet, sorghum and teff that provide incredible flavor, texture and nutrition to our allergen-free products. Snacktivist Foods delivers conscientious indulgence™ to consumers and foodservice customers around the country. Our line of premium baking mixes and ready-to-eat cookies are created with sustainable, super-food, ancient grains, are inclusive and require only water and oil to make.

Snacktivist Foods

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Founded in 1914 with 8 acres of fruit, Symms Fruit Ranch has grown to over 5200 acres of family-owned orchards and farmland. Now operated and managed by fourth and fifth generation family members, the orchards are located on the fertile hillsides of southwest Idaho. Today, Symms Fruit Ranch produces over 25 different varieties of fruit including apples, apricots, cherries, peaches, nectarines, plums, prunes and pears. Along with delicious fruit, Symms Fruit Ranch also grows, packs and ships red, white and yellow onions. Symms premium quality fruit is sold across the United States and in over 30 countries worldwide.

Our Premier Crops:

Apples: We grow, pack and ship nine varieties of apples. In addition to traditional varieties like Red and Golden Delicious, we offer our customers Gala, Fuji, Granny Smith, Pink Lady and popular newer varieties like Honeycrisp and Wild Fire Galas. We are very experienced in shipping internationally via ports in Portland and Seattle and have new crop apples from August through March.

Cherries: We are a premier grower and packer of dark sweet cherries. Our Bing, Lapin, Tieton and Black Pearl varieties are available from about June 15-July 15 each year and can be shipped by air nationally or internationally!

Peaches: The unique combination of sun, soil and climate found in the Sunnyslope region of Idaho are the foundation for producing the highest quality fruit. At Symms Fruit Ranch we let our peaches ripen longer on the tree to provide the sweetest, juiciest and most flavorful yellow and white flesh peaches. Many pack styles and sizes allow us to ship worldwide in August-September.

In addition to apples, peaches and cherries, Symms Fruit Ranch also produces the finest apricots, nectarines, plums, prunes, pears and onions.

Symms Fruit Ranch is a vertically integrated grower, packer, and shipper committed to the highest food safety standards. We control our products from the farm through the packing process and work with transportation companies to get fruit our customers' hands quickly, safely and efficiently. During each stage of bringing our products to market, the employees at Symms Fruit Ranch work diligently to follow modern food safety protocols. Our best practices are verified by third party audits which provide our customers with the assurance of safe and wholesome produce. We are constantly working to upgrade and improve our production practices and post-harvest handling techniques to insure a delicious and wholesome eating experience for our consumers worldwide. We are proud of our five generations of investment, dedication, and commitment to quality and food safety.

Symms Fruit Ranch

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The Coeur d'Alene Dressing Company

Our dressings are all cold processed. We make a "Ginger", "Huckleberry-Ginger", "Apricot Dijon Honey Mustard", "Toasted Poppy", "Russian" and "Lo Sugar Russian", along with a "Caramelized Onion Grilling and Glazing Sauce", "Hickory Sweet Rub" and more.

Since 1996 The Coeur d'Alene Dressing Company has offered gourmet dressings and sauces to the Pacific Northwest and beyond.

Don and Peggy Alderman named their company for the northern Idaho town they live near, on the shores of beautiful Lake Coeur d'Alene. Cda, Courdalene, Ceurdalene, no matter how you mis-spell Coeur d'Alene, it's still known for one of the most beautiful lakes in the United States. Barbara Walters once described this lovely setting near Spokane, Washington, as "a little slice of heaven."

After 20 years of enjoying the homemade salad dressings Peggy had been whipping up in the blender, the Aldermans' daughters suggested she do something commercial with them. Peggy and Don carefully developed the sauces themselves to bring out the best flavors, and they produce them in a commercial kitchen in nearby Sandpoint, Idaho.

The Coeur d'Alene Dressing Co.

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THE MUSCLE DONUT

We produce specialty Baking Mixes that are Gluten Free, Keto/Paleo, High Protein, All Natural, and handcrafted in the United States using only the freshest, all natural and premium ingredients that have been mindfully selected. Our mixes are healthier options (better for you foods) to traditional breakfast and treat items while offering superior taste and quality.

OUR STORY

We are a family owned business that in the failed search of a healthier "better for you Donut" started making our own donuts from our kitchen back in 2016. We decide to go with the idea and market it. Eventually transitioned to baking mixes so that we could get to more people to help them make better food decisions. Since then, our business has grown, with products currently being sold of Albertsons Stores, Kroger, Amazon, Local Coops and Several Farmers Markets.

OUR MISSION

"To empower individuals and their families to eat healthier, by providing them with wholesome, high quality and nutritious products."

The Muscle Donut

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Zacca®

We make premium traditional Mediterranean hummus from only the finest ingredients. The main ingredient in our hummus is sustainably farmed chickpeas (or garbanzo beans) from our very own Zenner Family Farm in the beautiful Palouse region of the Pacific Northwest.

- Farm to Table
- Garbanzo beans are SUSTAINABLY grown and TRACED to our 4th generation family farm
- Non-GMO and Gluten Free
- Clean Labels – No Preservatives No Additives
- Less oil for a balanced creamy texture and robust flavors
- 90 Day refrigerated shelf life

Zacca Hummus

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www.agri.idaho.gov

