

WHAT'S IN STORE

LEVEL



FOOD! THE BIGGEST INFLUENCER



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WISL PUBLICATION

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WHAT'S IN STORE LIVE!

We want to start by expressing our sincere appreciation and gratitude to all the partners, sponsors, and What's in Store Live team members who make our "show within a show" a fun and innovative destination for attendees at the IDDBA's annual trade show.

What's in Store Live is an area within the IDDBA show that is designed to illustrate the information published in our What's in Store digital publication, as well as the trends and innovations that have emerged throughout the year. It's a place where data meets real-world applications, where you can taste trends instead of just reading about them, and see some of the most innovative products in our industry. It's also a space to celebrate the industry and showcase the year-round programs offered by the IDDBA, including scholarship opportunities, internships, training, and certifications.

What's in Store Live is orchestrated by a team of leading industry professionals, including manufacturers, brokers, consultants, and retailers. This volunteer-based program partners with members and sponsoring companies to bring the space to life.

The team starts the conceptualization process in January and completes the final execution of the area in just three short days at the show site. The space is provisioned with sponsored products, equipment, and fixtures, creating an engaging and immersive experience for attendees.

If you have any questions about WISL and its schedule of events, please reach out to education@iddba.org.

See you in Houston!

Heather Prach – Vice President of Education and Industry Relations

Michele Tietyen – Education and Industry Relations Coordinator

Miles Allen – Education Coordinator

Jack Ince – Education Coordinator

Karen Tinglev-Hansen – Education Assistant

GUIDING TRENDS

GUIDING TREND 1

Food Influences Mind, Body, Spirit



There is no longer a one-size-fits-all diet prescription for optimal health. People are tailoring their diets to individual needs based on genetic make-up, lifestyle, and health conditions or concerns. Healthy is expanding beyond just the physical body and more people are using food as medicine. Food choices that focus on health for mind, body, and spirit are growing. This is a reflection on a broader cultural shift towards holistic well-being.

GUIDING TREND 2

Food Influences Sourcing, Sustainability, Salary



There is an increased focus on sustainability, ethical sourcing of ingredients, and local year over year. The focus on sustainability is driven by a combination of environmental concerns, ethical considerations, resource limitations, economic benefits, regulatory pressures, and increased awareness facilitated by information sharing. Consumers are increasingly interested in where their food comes from and how it impacts the environment.

GUIDING TREND 3

Food Influences Technology of Today and for Tomorrow



The intersection of food and technology is a dynamic and evolving space. Current technologies are transforming the way we produce, distribute, and consume food. Ongoing innovations hold the promise of addressing challenges related to efficiency, and consistency. The relationship between food and technology is increasingly significant, influencing both current practices and shaping the future.

GUIDING TREND 4

Food Influences the Young, the Youngish and the Young at Heart



Food is a powerful influence that spans generations, impacting physical health, social interactions, cultural connections, and personal well-being across the lifespan. Each generation tends to have distinct preferences, values, and behaviors that shape their food choices and shopping habits.

GUIDING TREND 5

Food Influences Community, Convenience and Cash Flow



Food plays a significant role in shaping various aspects of our lives, including family time, friendships, and financial considerations. Conscious decisions about food choices, such as opting for budget-friendly recipes, practicing mindful eating, and being aware of food waste, can positively impact both family and individual finances. Overall, food is a central element in our lives. It influences not only our physical well-being but also our social interactions and financial considerations.

GUIDING TREND 6

Food Influences Culture, Cuisine and Culinary Explosions



Increased travel, globalization, and cultural awareness have led to a rise in culinary tourism. to a variety of international cuisines while traveling, leading to a greater interest in bringing those flavors back home. Fusion cuisine, combining elements from different culinary traditions, has gained popularity. Consumers today have more adventurous and diverse palates. There is a growing openness to trying new and exotic flavors, and this has driven the popularity of global cuisines.

IDDBA MEMBERS HAVE ACCESS TO OUR COMPLETE REPORT ON THE MOST CURRENT TRENDS SHAPING OUR INDUSTRY.





SOCIAL MEDIA



Help us celebrate 60 years of IDDBA excellency through sharing your #IDDBA2024 experience online!

We're excited for #IDDBA2024 to bring our community back together for the biggest industry-only show of the year. This year we are excited to be celebrating an incredible milestone: the 60th anniversary of our show! Exhibitors and attendees like you play a crucial role in creating and curating the excitement at the heart of the show, and social media is a great tool towards the success of that mission. To maximize your impact on social media, here are several simple, key strategies for using social at the show:

1 – Be Fast

With so much going on in WISL, make things easy on yourself and think about what you can accomplish quickly. Choose a social media platform you are comfortable on – chances are, those are also the places you have the most social reach! No need to be perfect – keep things simple. It's better to have time for more posts – or even just one post – rather than fewer posts.

2 – Be Fun

People love pictures and love the chance to feel connections and be wowed. Usually, this means that they prefer pictures with people in them. A picture of the cool display or culinary delight is good. That same picture but with people – perhaps even the people who made it – is better. “Social” means people!

3 – Be Focused

If you're going to take time to make a post, make the best of it by thinking about the “why” of the post. A post is an opportunity to inform or engage, be an ambassador for the IDDBA, a category, or a brand. Using hashtags is a great idea, and always include the official show hashtag (#IDDBA2024) in any post to make it easier to find. If you want to increase awareness of “What's in Store Live” as “WISL” use both terms in your posts to draw the connection together for people who don't already know it.

Hashtags

There is only one official hashtag for the show. Be sure to use it instead of some shorter derivation of it: #IDDBA2024

Other hashtags to consider include:

#WhatsInStoreLive #WISL #IDDBA60Years
#SixDeliciousDecades #BigOpportunities #BigInTexas
#dairy #deli #bakery

Sample Posts

- It's time for Bob and Amy to make the #donuts! #WhatsInStoreLive #WISL #IDDBA2024
- The gangs all back together again for #IDDBA2024! #WhatsInStoreLive #WISL #IDDBA60Years
- Now THAT'S what I call an anniversary #SixDeliciousDecades #cake! #IDDBA2024 #WhatsInStoreLive
- Look who decided to visit! #WhatsInStoreLive #WISL #IDDBA2024 #BigOpportunities

Platforms

As last year, #IDDBA2024 is using “social walls” which pull in posts from numerous sources that use the official hashtag and display them throughout the floor. Not all platforms are created equal. Here is a breakdown on all the platforms:

LinkedIn – Our social focus and heavily used by our attendees. Posts which tag IDDBA and use #IDDBA2024 get shared by the official account. Only official IDDBA posts appear on the social wall.

Instagram – Popular with our attendees. Appears on our social wall (as “Instagram user”).

X (formerly Twitter) – Popular with our attendees. Appears on our social wall normally.

Facebook – Not popular with our attendees. Appears on our social wall normally.

YouTube – Moderately used by our attendees, but not typically at our show. Appears on our social wall normally.

TikTok – Not popular with our attendees. Only official IDDBA posts appear on the social wall.

Flickr and Vimeo – Not popular with our attendees. Appears on our social wall normally.

MEET THE TEAM



ALLEN HENDRICKS

In December of 2020, Hendricks moved to Klondike Cheese Company with a thirty year food sales and marketing background. Today he is the National Sales Manager for Foodservice and Culinary. In recent years, Allen worked as the Director of Foodservice, Ellsworth Cooperative Creamery, and the Vice President of Foodservice and Education, for the Wisconsin Milk Marketing Board.



AMANDA YODER

I have worked for Tops Markets for 28 years. I have worked in a variety of positions. I worked in the district office 10 years working for District Managers, Check collections, Community Relations, and Regional Vice Presidents. I went into the stores after 10 years and went through many leadership roles including Operations Manager, Assistant Store Manager and Store Manager. During this time I was asked and took part in many projects. In my role as a Field Specialist, Bakery/Cheese/COC/Deli, I have worked diligently with operations and merchandising collaborating daily.



ANGELO MADONNA

Angelo began his career with Giant Eagle in 1991 starting as a bagger and worked in various roles until he entered into the accelerated 6-month Baker Apprentice Program. After completing the apprentice program in 3-months, he was quickly promoted to a Bakery Team Leader. Angelo worked in various roles from Fresh Perishable Lead, Merchandising Planner, Bakery Field Specialist, and Product Development Manager before moving into his current position of Market District Business Development Leader.



BETHANY KOHL

My name is Bethany Kohl, I've worked for Rich Products for 4 years as a technical counselor on the Giant Eagle account. My husband and I are the proud parents to 3 crazy dogs and live in Pittsburgh, PA. I enjoy participating in Pittsburgh half marathons, hot power yoga, group weight training, hockey, concerts and anything food related!



BILLY BUCK

Chef William "Billy" Buck has more than 30 years of experience in the foodservice industry and has been cooking professionally since the age of 15. Billy started with RATIONAL USA as a RATIONAL Certified Chef in 1999 and became the Regional Sales Manager in 2005. In 2015, Billy was promoted to National Corporate Chef. Chef Buck was recognized in 2019 by Winsight Grocery Business as an emerging Champion of Change in retail foodservice for his extensive work with the IDDBA and its WISL initiative where he volunteers and serves as a member of the planning committee. Most recently in 2023 Billy has been promoted to Vice President of Culinary for RATIONAL USA where he takes on more a strategic role in the company's future.



BRIAN SMETANA

Brian Smetana is a marketing and sales professional at LG Electronics, where he partners with large and mid-size corporations in the QSR, C-Store, Grocery and Automotive verticals to help develop strategies around customer engagement with technologies like digital signage and kiosks to help grow sales, customer loyalty and ad revenue. Previously, Brian worked as a global director of McDonald's strategic accounts for a Berkshire Hathaway restaurant equipment company. If you want a good story about the 6-peat Chicago Bulls, ask him about his experiences...



MEET THE TEAM (CONT)



CARLEE CORVINO

My name is Carlee Corvino, I am the Associate Brand Manager at FrieslandCampina. I have been on the marketing team for over 4 years.

I manage Royal Hollandia, Foodservice & Private Label business in the USA as well as the Canadian market.



CASSANDRA SCHAEFER

Cassandra Schaefer, Sr. Category Manager at United Natural Foods, Inc. (UNFI)

I have over 15 years' experience in the industry in various roles, and currently manage the deli prepared foods category nationally for the UNFI Fresh Deli team. In my spare time I enjoy spending quality time with my husband and two daughters hiking, boating, and traveling.



CHERYL SOARES

Manager, Trade Shows & Foodservice Promotions, California Milk Advisory Board

As the Manager of Trade Shows and Foodservice Promotions, Cheryl oversees national trade show activations in support of the California Milk Advisory Board's foodservice and retail teams and manages execution of foodservice promotions. She joined the CMAB after working in the dairy and food industry for Super Store Industries a Dairy Brand Manager and for Crystal Dairy as Assistant Marketing Manager.



CHRIS WILSON C.E.C

Chris has been a Certified Executive Chef with the American Culinary Federation for the past 27 years and currently serves as Director of Culinary Innovation/Corporate Chef for Albertsons companies which includes 13 divisions and multiple banners across the country.

Chris has been in the Food industry for over 35 years. His Supermarket experience as a Corporate Chef span over 25 years. 3 years as National Culinary Director and 22 years as Market Street, United Supermarkets, Amigos, and Albertsons Markets as Director of Innovation/Corporate Chef. Overseeing operations and development of total store innovation, recipes, menus, concepts, and product lines for all retail.



DANIEL LESSEM

Chef Daniel currently works as Corporate Chef, Director of Education & Strategic Initiatives for RATIONAL Cooking Systems, industry leader in cutting edge Combi-Cooking Technology. His role as Director of Education & Strategic Initiatives for RATIONAL has him partnering with leading foodservice educators and institutions seeking to provide students with advanced cooking technology in the classroom. Daniel keeps his finger on the pulse of trending developments among key industry operators.



DANNY LANE

I have been a part of the Harps Food Stores family for 25 years where i am currently a Category Manager for the cake division. I have a total of just over 40 years in bakery/delis. I train, hire, open new departments, put on quarterly seminars and just about anything that involves the cake world At Harps. When I'm not working i enjoy spending time with my grand kids and traveling the world!

MEET THE TEAM (CONT)



DARCY MARTIN

Darcy Martin works for David's Cookies and has 25 years of experience in the food industry. Total foodie at heart, obsessed with everything bakery (including tattoos!), and always excited to broaden my horizons.



DAVID STEARLE



DEANNA FOUNTAIN

I have an absolute PASSION for food and connecting with people. My superpower is establishing MEANINGFUL bonds and nurturing long-lasting relationships. With integrity and follow-through as my guiding principles, I truly believe I can make a difference.

Currently, I work to advance the goals of Wyke Farms and Long Clawson Dairy as their U.S. Sales Manager.

Way back in '94 through '99 I was slinging deli meats and cheeses for Albertsons as a manager. I enjoyed contributing to new store openings through coaching, training, and participating on the Deli cheese buying team. Since then, I have partnered with various deli and bakery brokers and manufacturers.

Overall, I find the most fulfillment in both my personal and professional engagements through collaborative strategizing on how best to support one another.



DOTTY VANDERMOLLEN

I have been in the Deli Bakery Industry for over 50 years. I worked at Kroger for 10 years and have been a Broker for over 40 years. I have been involved with the IDDBA for over 25 years. I have been on Committees of IDDBA, Board of Directors, Executive Board of Directors and Chair of IDDBA 2022.



ELISE CLOTE

Elise joined the Volpi Foods Sales team February 2024 in the role of Regional Account Manager. Her previous experience includes working as a Business Development Manager for Emerald Bison and as an Account Manager for United Natural Foods (UNFI), a natural and organic food company. She received her bachelors degree in agriculture business management and marketing from the University of Arkansas. Elise is passionate about local food production, regenerative agriculture practices, and the preservation of plant and animal genetic diversity.



ESSIE BOOTSMA

I was a dairy farmer for 53 years and have been on the California Milk Advisory Board for 28 years. I have been working with the IDDBA for the last 19 years.



MEET THE TEAM (CONT)



EVAN INADA

Known to many as The Salami Samurai, Evan Inada earned that title from each day to share his love of Columbus® Craft Meats with the world. Early in his career, Evan joined the sales team in charge of starting new business and launching accounts across the country as the company grew. Evan is Charcuterie/ Partnerships Director 13 years later, creating marketing solutions to support sales in the marketplace, and lead food design and creative for major projects, events and presentations. He is dedicated to making charcuterie fun for the masses through his media, innovation, and creative work around building the perfect charcuterie bite to highlight every salami experience.



FRANK LEWIS

Director of Business Development - ENJAY Converters

Food has always inspired me to learn. Whenever I've had a meal that stands out, I have an instant need to learn how it's made, and then work to add it to my skill set. Now, while I am by no means a chef, baker, or highly skilled decorator, I am a "foodie" in constant pursuit of over the top food related experiences that I can share with others.



FREDA ROUSSELL

Freda is a proven leader in the Bakery where she is newly to her role as Sales Manager for NorCal Bakery that operate over 289 stores. Making an impact on merchandising and product lines. Truly working on bringing bakery to life. Adding innovation within all categories. Pushing the teams to their true potential with their craft. Working with our vendor partner and Operation Specialist to reinvent Safeway Bakeries.

She is an innovative individual, who is constantly looking for the next trend to implement in store. Freda has an Associate Degree from Le Cordon Bleu in Occupational Studies focused on Patisserie and Baking. She serves on her Corporate Racial Justice Board and NorCal WII.



GAYLE DE CARO

I have been with Gelson's for 43 years; I started in 1980 in our Food Service department. Since then, I have had the opportunity to hold many positions from store level cheese monger, deli department manager, Supervisor of Deli/ Specialty cheese overseeing deli operations in all stores, then to my current position of Category Manager Specialty Cheese and Deli Merchandising, responsible for purchasing, merchandising, and training our Deli employees in our 28 stores.



HALEY MITCHEL

I have been an employee of the Lipari Foods sales team since 2013, most recently in the role of Category Sales Manager for Illinois and Missouri. My past life includes experience in the fields of Human Resources and Multimedia Journalism. However, my passion for food lead me here and I couldn't be happier. I am also a wife, a proud auntie, lover of all the fine arts and fine dining.



JAMES EMMETT

Owner of Magnolia River Manufacturing Corp

Grateful to be doing what I love every day! Thank you so much to all of our employees, customers, friends and family and the great folks at the IDDBA.

MEET THE TEAM (CONT)



JEANETTE LABEAU

Hi, My name is Jeanette LaBeau. I have worked for Lipari Foods for almost 16 years. I started my career with Lipari in Sales Support in 2007. While I have been in various roles within the company including Marketing and category support. I enjoy my current role as Product Category Manager in the Deli division. As the mother of 3, We enjoy family time together, playing card games or having family weekend get a ways.



JOHN GARDNER

I'm the VP of Global Marketing at DecoPac, Inc. I've had the honor of working at DecoPac for the last 20 years, leading efforts in licensing, product, marketing and sales over my history with the company. I was privileged to be awarded the IDDBA Champion of Change (Legendary Category) in 2021. This will be my 21st IDDBA show coming up this year!!



JULIA TOSCANO

Over the past 16 years Julia has worked in the specialty food industry, starting her career at Volpi Foods in 2007. Currently, she works as the National Account Manager at Norseland. She enjoys working closely with her colleagues to launch new and innovative items like Folios Cheese Wraps, Garcia Baquero Tapas Party Platter, Jarlsberg Cheese Snacks, Old Amsterdam Holiday Trees and Couturier Gingerbread Goat Cheese in the US market. During her free time, she enjoys hiking, baking and playing soccer with her husband Daniel and three daughters Elaine, Lucia and Angelina.



KARRI ZWIRLEIN

Director of Bakery, Deli, & Prepared Foods, Tops Markets, LLC.

Karri has been with Tops Markets for 30 years, working in operations for 18 years before moving into the corporate office for the past 12 years. Karri has been active in IDDBA for eleven years and has been a merchandiser in What's In Store Live! (formerly Show & Sell) for the past 10 years. Karri joined the IDDBA Board of Directors in 2020.

Karri is also a busy wife & mother to two teenagers who are very active in sports. She enjoys the outdoors, crafting, baking, and playing with her dogs when she has free time!



KATARINA CARLSON

I've been in the dairy industry for 15 years. Starting on my family dairy farm where they produce, make, & sale milk, yogurt, & cheese. Along with my family farm I've worked for a large grocery store chain in Texas, studied for & passed the Certified Cheese Exam, and I am now working with Atalanta. I do all this with the goal to grow my knowledge in the dairy industry (primarily cheese) and to help others gain or grow in their love of dairy products.



KATHERINE HERRERA

I love to travel with my husband. We have taken many exciting trips with in the states as well as Mexico. We look forward to a trip in 2024 to Italy and Spain. I consider myself a traveling foodie. I have a culinary degree and I am a certified salumiere with IDDBA. Food is my passion! I love learning about new techniques, food history, & creating fabulous food experiences for friends and family. I have worked for Columbus Craft Meats & Hormel Foods for 7 years. I am looking forward to meetong and working with WISL team for the upcoming IDDBA food show in Houston.



MEET THE TEAM (CONT)



KATRINA ROBBINS

I started my sweet cake career cakes at 16 when I learned how to write happy birthday on a cake and was hooked. I have been developing and decorating cakes ever since. I have degree in baking and pastry and am currently working as the R&D manager for Davids cookies. I live in sunny Orlando with my husband, our sweet cookie loving daughter, and two dogs.



LARS BJORKLUND

Born and raised in Wisconsin, it's no surprise Lars has found his passion in the world of Cheese. Passionate about learning and helping those around him succeed, Lars collaborates with a diverse group of customers and colleagues, conducting product trainings, in-store customer education and working and learning with some of the world's best cheese makers. As a solution provider to retailers across the country, Lars utilizes his experience in the deli industry and in research to identify product gaps and create solutions that impact sales growth.



LAUREN WINGER

Lauren Winger is a Marketing Manager at Norseland Inc., a wholly-owned subsidiary of TINE, SA, Norway's largest co-operative of dairy farmers. She is an active member of IDDBA, International Dairy Deli and Bakery Association - What's In Store Live - showcasing innovative merchandising and product ideas for the upcoming trade show. She is also a board member of the CIAA – Cheese Importers Association of America. Lauren earned her Bachelor's degree in Communications from John Carroll University in Ohio. In her free time, Lauren enjoys a good Netflix binge, but can also be found hiking with friends and spending time with family.



LINDA AVILA

Linda has worked 25+ years in the Deli industry in a variety of roles and is currently the Vice President of Business Retail Development for Presenture. She was recognized as an Emerging Champion in the 2022 class of Champions of Change—an industry awards program that recognizes emerging and established leaders employed in the retail bakery, deli, foodservice, and dairy sectors. With her extensive knowledge, experience, and impressive drive to excel, Linda thrives in retail sales and brings repeated success to manufacturer clients and retailers.



LINDSEY ABILA

Lindsey Abila is a Retail Sales Specialist for Mid South Sales, a perishable broker based in Louisiana. Residing on the Mississippi coast, Lindsey is able to easily access retailers and keeps busy growing and maintaining business in bakery, deli, and meat departments. She enjoys working hands on, using creativity and sales background, with her position at MSS. Studying culinary science at LSU and graduating with a business degree at UNO, Lindsey learned fundamentals about the world of food and business. Working for Mid South Sales is an ideal opportunity for Lindsey to share her passion for food and sales with clients and customers while strengthening and evolving professionally and personally.



LISA ALI

Specialty cheese merchandiser currently for Gelson's market and celebrated 30 years of service this pass June. Achieved my ACS CCP certification, ACS CCSE certification, and IDDBA Salumeria. My passion steers me to continue learning and sharing my knowledge with my customers and co-workers.

MEET THE TEAM (CONT)



LUCIA CONEJO-MIR

Born and raised in Seville, she grew up surrounded by the most amazing ingredients and food. A translator by training, she fell in love with discovering new cultures, new foods, which drove her to live in countries like Austria or Germany, and that in turn steered her to the international trade sector. As an international trade expert, she's worked for institutions like ProMexico. Her passion for food led her to one of the top Specialty food manufacturers in Spain, Ines Rosales. Since 2015 she's taken on different roles in the company, until in 2018 she took over the role of VP of Sales for the North America region. Since then, she's helped the brand consolidate its presence in the region, and has fallen in love with the Specialty industry in the US and the people in that industry.



LUIS MARTINEZ

I have been in the bakery industry for over 30 years. I started working at the age of 16 in my family's made-from-scratch European bakeries in Orange County, Southern California. Started with Rich's in July 2002, my responsibilities are training our customers associates on decorating cakes and baking as well as sales. I travel through the west coast and have had the opportunity to train throughout the country and overseas.



MARGIE PROCTOR

I'm a Marketing and Design Specialist for Hillphoenix with over 25 years of experience in the refrigeration industry. I started my career with a bachelor's degree in Fine Arts and a Master's degree in Interior Design with a focus on understanding how graphics, color, light, materials, and architecture work together to create a dynamic environment. My passion includes all aspects of the grocery industry including marketing, designing display case equipment, growing sales through creative and strategic merchandising as well as store layout and education with a focus on merchandising.



MELINDA DUNN

I have 22 years of experience in the grocery industry, specializing in bakery and deli. I began my career with Stater Bros. Markets in Southern California, managing bakery and deli departments during my tenure, before moving to Rich Products in 2014. I have spent the last 9 years at Rich's as a Technical Counselor within the In-Store Bakery and Deli-Direct Chains division supporting Wal-Mart; and most recently, Kroger and Target.



MELISSA SHORE

Melissa has worked as a Marketing professional in the food industry for over twenty years. She has extensive experience in new product development and is skilled in building and rejuvenating declining brands to deliver superior revenue growth. Her out-of-the-box thinking and entrepreneurial mindset have developed high performing branded, private label and food service product portfolios spanning multiple trade channels. Melissa's creative thinking has produced award winning package designs, successful digital marketing campaigns and effective branding initiatives. Her strong analytical skills have generated actionable insights leading to higher margin, innovative new products. Melissa spent fifteen plus years in the dairy industry, as a member of senior leadership teams, driving sales of domestic and international brands.



MELYNDA WOOD

Melynda Wood is the Technical Training Coordinator at JLA Bakery Solutions. Specializing in the training needs of ISBs products that lead to increased time management, more effective productivity, and category sales increases for retailers. She is a member of WISL Bakery Team, holds an IDDBA Advanced Management Certificate. She has a passion for gardening, spending time with family and creating heirloom jams, jellies, salsas and spreads.



MEET THE TEAM (CONT)



MICHELLE IHNOT

Michelle has been with UNFI for over 30 years and has the respect of her peers and leadership. She also leads the Bakery | Deli | Specialty team for UNFI's Central Region. Michelle has supported the What's in Store Live Cheese merchandising team for 5 years and is very active in the industry and supporting IDDBA.



MICHELLE LOVE

Michelle Love has been with H-E-B for 36-years; her current role is a Merchandising Manager for the Made to Order Team. Her previous roles have been a Deli Manager, Deli Trainer, Associate Regional Merchant for Deli/Food Service. Michelle is a graduate of A&M Corpus Christi in 1999, in Business Administration as well as American Cheese Society Cheese Professional since 2017. She has supported What's in Store Live Cheese merchandising for last 8 years.



NICK SILWANOWICZ

I started my career with Lipari Foods in 2019 as an import cheese product manager. In 2022 I moved to the foodservice department to manager their product lines. Prior to Lipari Foods I worked as a Culinary Arts teacher and Career Tech Administrator at the secondary level.



NICOLE BRICKSON

Nicole Brickson is an Account Executive with Mid-South Sales located in South Louisiana. With over 15 years of experience, she specializes in Deli and enjoys utilizing her skills through creating progressive applications, innovations, and educating others. What she loves most about the prepared foods side is that they have the ability to relay exciting advancing trends from around the world and make them easily accessible to the general public. When Nicole is not on the clock, she is still obsessed with all things food related, loves to learn, and lives for adventures with her 4-legged children. If you see her around, be sure to ask about her most recent King Cake record.



NICOLE GOODE

My name is Nicole Goode. I have been with Clyde's for 6 years as a Sales Tech Assistant. I work closely with the Clyde's sales team. Support key customer accounts and offer technical support in stores and at customer food shows.



NICOLE NAJARRO

I have worked in the industry for 25+ years. Highly trained in Sales, Decorating, Baking, Merchandising, and Customer Service. Skilled in building strong client and customer relationships. I specialize in developing and implementing innovative techniques to exceed targets and enhance customer satisfaction.

MEET THE TEAM (CONT)



PATTY MCCORMACK

I entered my professional food-industry career working as a Marketing Manager at a foodservice broker in Hollywood, CA. From there, I went to work for Reser's Fine Foods as a Regional Sales Manager. I was promoted to National Sales Manager selling Reser's deli salads, sides, dips, and tortillas primarily to Walmart over a 20-year span. The last 8 years I have been employed as a National Sales Manager at Champion Foods with a focus on selling the Motor City Pizza Co. brand at Costco, Walmart, HEB, Raley's, Smart & Final, ... I have worked on the IDDBA What's In Store Live Team for over 15-years, too.



REGINALD PEARSON

Reginald Pearson is currently the Perishable Category Manager for Spec's Wine Spirits & Finer Foods. He has been an industry leader for over the past 25+ years in the procurement of specialty food products with a focus on cheese. He was selected as an Emerging Champion in the inaugural class of 2019 Champions of Change. While making great strides in the deli industry he also has held a public office position serving on City Council.



ROBIN LUKE

Robin is currently a Category Specialty for UNFI Fresh/Tony's Fine Foods supporting key accounts in northern California and the Pacific Northwest. Prior to joining UNFI Fresh/Tony's Fine Foods, Robin worked for Rustic Bakery as a Western Regional Sales Manager. She also has previous experience as a cheese specialist for Nugget Markets and also Market Hall Foods, home to one of the finest cheese counters in the Bay Area. Robin currently lives in Folsom, enjoys traveling especially when it provides continual education in the cheese and specialty industry.



ROBIN MOONEY

With over 25 years in the foodservice industry focusing on the beverage side of the business, I have recently joined the food side with RATIONAL, as their Director of Key Accounts - Retail. My previous experience and positions have given me knowledge to understand strategy, management, staff relations, sales and service needs, operations, innovation, and to embrace constant change/growth.



ROCHELLE CHARLTON

Rochelle Charlton is a Sales Manager at UNFI with 25 years of grocery, restaurant, and food service industry experience assisting key accounts. Specializing in deli departments and prepared foods to maximize growth with attention to detail. Rochelle's passion for food is what drives her to continue to gain knowledge on industry trends while offering support to her retailers. She values integrity in products and people, as she feels this attribute is the key to success for any business. Her goal is to continue to build on her relationships with her customers and internal teams. Cooking continues to be her number one passion at home, while her family is subjected to new recipes all the time. Not all are family favorites but every once in a while she gets a win with her kids and husband. Learning from mistakes and creating a path forward will continue to be her biggest strength in this industry.



SAM A-FATTAH

Born in Amman Jordan, Sam arrived in the USA starting with high school. After college Sam took a job with Skaggs Alpha Beta in Austin, TX. After completing his Deli Mgr training, he spent 3 years as a Deli Mgr before he was tapped for a Merchandiser role in Texas then New Mexico. After Skaggs divested these stores, he then moved to Furr's supermarkets as a Category manager/Buyer. 7 years later he was recruited to a family owned supermarket known as Lowes Foods. In his 20 years with Lowes Foods, Sam has been a merchandiser and Category Manager. Sam has developed Lowes Food's cheese training program in partnership with GFI through their Institute DuFromage.



MEET THE TEAM (CONT)



SARA VANDERHEYDEN

"Decorating Cakes" was supposed to be my getting-through-college job--Twenty-three years later, and I'm still going strong. Even though I got my Communications degree from Iowa State University, I fell deeply in love with All Things Cake and I was "in the right place at the right time" with an enthusiastically supportive employer (Hy-Vee). I've been married to Jamey for 23 years, and Ava is our brilliantly independent 16-year-old daughter. When we aren't in the Bakery, you can find us cheering for Ava at her activities, or traveling as often as we can.



SARAH LONG

Sarah has been with Albertsons Companies for over nine years working in category management (Deli, Bakery, & GM), private label (Deli & Center of Store), and eCommerce. Sarah is in her inaugural year of being active with IDDBA (other than attending) and is excited to be part of the What's in Store Live! team! Sarah is a mom to a vibrant and feisty 10-year-old and they enjoy spending their weekends on road trips and just being outside. Sarah enjoys running and cooking in her free time.



SHAWN GUFFY

29 years with Albertsons, starting in the Bakery frying donuts and baking, Bakery Manager, Bakery/Deli Operations Specialist, Assistant Bakery Sales Manager, Assistant Store Director, Store Director, and Bakery Sales Manager. Favorite part of my job is innovating new Bakery items and bringing them to market.

Spend most of my time away from work with my family, playing with my toys, and on the river fishing.



SHERI ALLEN

Sheri Allen began her love affair with Artisan Specialty Cheese in 2008 as a rep for a cheese importer. In 2015 Sheri created Artisanal Touch Events LLC with her team of specially trained ambassadors conducted educational events for their clientele of Specialty Artisan Cheesemakers. Founder of Artisan Pairings by Sheri, she teaches cheese pairing/education classes at retailer cooking schools, trade shows, private groups, wineries, festivals, for the National Chaine des Rotisseurs, Virtually and Live across the nation. Sheri is a Certified Cheese Professional ACS CCP™, Certified Cheese Sensory Evaluator ACS CCSE™ with the American Cheese Society. Over 4000 hours hands on cheese experience are required to qualify to be accepted to sit for the CCP and CCSE exam; Sheri passed her CCP exam in 2015, CCSE in 2018 (Inaugural Class).



STEPHANIE DILLON

Stephanie has been a Helpful Smile at Hy-Vee, Inc. for 25 years. Her artistic talent led her to the bakery as a Cake Designer. In addition to building a successful cake program in Kansas City, she takes on many other creative roles. She's a National Award Winning Cake Artist, leads training classes for Hy-Vee decorators, is a member of the Hy-Vee Culinary Team for FMI, and a Cake Team Member for IDDBA. You can find her regularly showcasing cake trends on the Kansas City Morning News, featured in Seasons Magazine, and starring in three HSTV shows; Cake This!, Ready. Set. Celebrate!, and Home Sweet Home. When she is not caking, she enjoys painting and gardening; anything to keep her hands colorful and creating.



STEPHANIE ROVNAK

Stephanie currently serves as the Sr. Category Manager, Bakery. She joined Giant Eagle, Inc. in 2002, serving numerous roles within the stores, including Bakery Leader and Master Trainer. In 2015, she was promoted to the Bakery Assistant Merchandising Manager and quickly progressed to Category Manager. She was awarded Progressive Grocer's 2021 Top Women in Grocery; and was a 2020 recipient of IDDBA & Winsight Grocery Business Champions of Change - Emerging Champions award.



SUMMER ADAY

Summer Aday is the Director of Prepared Foods for Woods Supermarket. Specializing in Bakery and Deli training, programs, and operations to keep the categories on trend and profitable. She is a member of the WISL Bakery Team and holds an IDDBA 2020 Champions of Change Award and IDDBA Advanced Management Certificate. She has a passion for Baking, creating and spending time with her Family and new baby girl.



TINA STEICHEN

Tina Steichen is a self-taught cake artist, originally from the small mining town of Virginia, Minnesota. Tina's love for cake decorating started at a young age, in her mother's kitchen. Her father, a rugged Minnesota miner, could pipe the perfect rose, and Tina's quest for a better one was set. A combination of natural talent, and dedication to the art began to shape Tina's professional drive. After years of cake decorating for friends and family, Tina decided to merge her passion into her profession. She began working in the bakery at a Target store, where she mentored other budding cake artists as team leader in the bakery. Currently, with 26 years of experience, Tina enjoys designing cakes and filming instructional videos as the DecoDesign Manager for DecoPac in Anoka, Minnesota.



TONY MAMMARELLA

My name is Tony Mammarella, I am an east coast Chef who has been in foodservice, restaurant, hospitality for over 32 years. I am a Graduate from the Culinary Institute of America in Hyde Park New York. I have worked in everything from Mom n Pops, Casual Dining, and Semi Formal Dining. I am currently the corporate Executive Chef for an independent Family-owned Grocery Chain in South West Virginia, KVAT Food Stores, Food City.



CASEY GORMAN

Casey Gorman is a Bakery Specialist for FGF Brands with 20 years experience in food service, cake decorating, commercial baking and training bakery staff. She currently supports the Walmart and Sam's Club national account sales team for FGF. When Casey is not wrangling her four dogs and energetic 1 year old, she enjoys learning and sharing her passion for bakery with newcomers in the industry.



TREVOR THOMAS

Trevor has spent his entire working life in the cheese industry. He started in a local cheese shop while attending college to become an architect. Needless to say, designing cheese displays became more interesting than designing buildings. This first job led him to a better position at Nob Hill Foods, a 29 store supermarket chain based in Gilroy, CA. By the time Raley's Supermarkets of West Sacramento purchased Nob Hill Foods in 1997, Trevor had worked his way up to Director of Delis. Trevor worked for Raley's for another seven years before leaving the retail side of the business to become a specialty cheese broker, where his love for the cheese industry grew.

In 2013, he accepted a job with Lactalis American Group to cover their Southwest Territory. Trevor's passion only grew from there, as he became an American Cheese Society, Certified Cheese Professional; Authored a book on Lactalis' 25 PDO Cheeses; was inducted into the Guilde des Fromagers and volunteers on the IDDBA Cheese Merchandising Team. In 2019, he started a cheese blog www.cheesetraveler.com



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WISL PARTNERS



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WORKSHOP SCHEDULE



Sunday, June 9	Event
10:00-10:30	<p>Crafting Charcuterie: Exploring Latino and Asian Street Food Flavors Presented by Evan Inada Hormel Foods and Nicole Brickson Mid-South Sales</p> <p>Join Evan Inada Hormel Foods and Nicole Brickson Mid-South Sales and explore the emerging interest of using Latino and Asian street food flavors in charcuterie. Discover how traditional techniques and flavors are merging with the art of cured meats and artisanal cheeses. Uncover the cultural significance and explore the unique ingredients and presentation styles perfect for your next occasion.</p>
11:15 am -12:00 pm	<p>Don't Fear the Reaper: Intro to Spice Presented by Tony Mammarella</p> <p>A walk through mild to wild in the land of spice</p>
12:00 pm – 12:30 pm	<p>Salumi'd: Parm wheel cracking Presented by Consorzio del Formaggio Parmigiano Reggiano</p>
12:00 pm – 4:00 pm	<p>Salumi'd: Board building Presented by IDDBA certified Salumieres</p>
12:15 pm -12:45 pm	<p>CPG's Shifting Landscape: A Generational View Presented by Steve Zurek NIQ</p> <p>Join NIQ for an insightful journey into the ever-evolving world of Consumer-Packaged Goods and explore the profound effects of generational trends on both manufacturers' and consumers' shopping behaviors. As different generations wield their unique preferences, values, and technology skills, the CPG industry stands at a pivotal intersection of change.</p>
1:00 pm – 1:30 pm	<p>Prepare Your Business for These Sustainable Packaging Trends Presented by Paul Antoniadis, CEO and Executive Chair of good natured Products Inc.</p> <p>Learn how the top trends and innovations in packaging will impact your business this year, including demystifying packaging regulations, eco-friendly packaging tips, consumer preferences, and more.</p>
1:45 pm- 2:15 pm	<p>Mastering Salumi Beyond the Board Presented by Patty McCormack Champion Foods, Chris Wilson Albertsons, and Gary DeLeon Albertsons.</p> <p>Learn how to drive Salumi sales beyond cheeseboards by stretching traditional boundaries. Delis can capitalize on Salumi trends by utilizing a wide range of cured meats and elevate culinary experiences with imaginative recipes and culinary creations. Driving Salumi sales as an ingredient is the key to sales growth and repeated sales.</p>
2:30 pm -3:00 pm	<p>Snacking & Special Occasions Presented by Jonna Parker and Bridget Kraft, Circana.</p> <p>There are billions of eating occasions annually with especially Gen Z and Millennials moving towards more frequent small meals and snacks than prior generations. There is also a record number of gatherings centered around food & beverage as Americans love to post-pandemic destress, connect and unwind together. How can the dairy, deli and bakery capitalize on these new ways of eating and provide the retail and food service solutions that help us win these occasions and consumers for many years to come?</p>
3:15 pm -3:45 pm	<p>The Amish Flavor Connection Presented by Linda Avila Presenture and Reginald Pearson Spec's Wines Spirits Finer Foods</p> <p>By adhering to centuries-old traditions, the old world meets the new with the Amish community's focus on sustainable agriculture and ingredient innovation to meet consumer demand for bold and exciting cheeses while caring for our planet.</p>
4:00 pm -4:30 pm	<p>How Generational Trends Shape the U.S. Food Landscape Presented by Dataessential's VP of Sales, Megan Lynberg</p> <p>Understanding the different generational preferences of foods, flavors, and ingredients is crucial for businesses navigating the ever-changing culinary landscape. Get data-backed insights on generational nuances and how you can target not just consumers at large, but the consumers that are most likely to be your most avid and loyal customer.</p>
4:45 pm-5:15 pm	<p>The Texas Two-Step Michelle Love H-E-B and Robin Luke UNFI Fresh / Tony's Fine Foods</p> <p>Ya'll join us for a tasting of specialty cheeses complemented with some of the finest wine, beer, whiskey, and bourbon from the Lonestar state. Pairings that are sure to knock your boots off!</p>
5:30 pm – 7:00 pm	Champions of Change Awards / What's in Store Live Recognition Event

WORKSHOP SCHEDULE (CONT.)

Monday, June 10	Event
11:15 am – 12:00 pm	<p>Breaking Bread with Cheese Presented by Reginald Pearson Spec's Wines Spirits Finer Foods and Summer Aday Woods Supermarket</p> <p>Similar to pairing cheese with wine, this workshop encourages you to think outside the breadbox by marrying cheeses with on-trend breads to bring out the best qualities in both.</p>
12:00 pm – 4:00 pm	<p>Cake'd Round 1 Come and be part of the fun as we cheer on the four finalists in the IDDBA's second annual Cake'd competition. Watch them face off in the first round of our mystery challenge and don't forget to vote for your favorite contender using the IDDBA app!</p>
12:15 pm -12:45 pm	<p>All Retail is Local: How Suppliers and Retailers Can Partner Using Data to Convert Demand at Store Level Presented by Category Partners' Tom Barnes CEO and Aimee Smith SVP Business Development</p> <p>Move beyond historical sales data and learn to unlock your stores' true sales potential. Category Partners' Tom Barnes (CEO) and Aimee Smith (SVP Business Development) reveal strategies to maximize results and allocate resources effectively</p>
1:00 pm – 1:30 pm	<p>Creating a Culture of Continuous Improvement by Applying Knowledge and Skills Through Immersive Learning Solutions Presented by BSI Group, Neil Coole</p> <p>People are the key factor in every food safety and quality failure, risk, and incident. While businesses invest in training, the challenge lies in ensuring retention and application of knowledge. How can we embed a deep understanding of food safety? Immersive learning, incorporating gamification and live trials, transforms training into a cultural experience, enhancing learning outcomes.</p>
1:45 pm – 2:15 pm	<p>A Day In the Life Presented by John Crawford and Sue Fennelly, Circana.</p> <p>How Dairy, Deli and Bakery products are consumed by the average American household, how it is changing, and where there are opportunities. Find out more about how shopping, eating and cooking has changed and how it can translate into sales for these departments. Circana will leverage our retail sales/shopper perspective as well as insights from food service foot traffic and operator spend and at-home consumption and cooking behavior to paint a vivid picture of how we shop, cook and eat today.</p>
2:30 pm – 3:15 pm	<p>A Tasting History of Cheddar Presented by Trevor Thomas Lactalis and Sheri Allen Artisanal Touch Events</p> <p>A Tasting History of Cheddar – Cheddar for centuries has been the cheese of Kings (In 1170, King Henry II of England purchased 10,240 pounds of cheddar, having declared it was the best cheese in England) as well as commoners. Since then, its popularity has grown around the world. We will be learning (and tasting) some of the origins of this iconic cheese, as well as versions from around the globe</p>
3:30 pm – 4:00 pm	<p>Building Lasting Shopper Engagement in Dairy, Deli, and Bakery Presented by John DuBois and Kathy Risch Acosta Group</p> <p>Acosta Group will unveil the latest findings from their research on fresh shoppers. Retailers are turning up the heat to attract diners amidst ongoing marketplace changes. Acosta Group will share timely insights and comprehensive recommendations for you to engage consumers and drive growth in dairy, deli, and bakery.</p>
4:00 pm – 4:30 pm	<p>Cake'd Judging – Round 1 The Cake'd Judge Panel will score the first round of Cake'd during this time</p>
4:15 pm – 4:45 pm	<p>Plug, Play, Profit: Retail's Digital Revolution</p> <p>Join Brian Smetana and a panel of industry experts for a concise roundtable discussion on digital retail. Discover how to leverage cutting-edge technologies like digital signage to enhance customer experience, generate additional revenue, and increase brand interaction. This session is perfect for retailers of all sizes embracing digital transformation, marketing and sales professionals seeking improved customer engagement, and technology providers offering retail solutions.</p>
Tuesday, June 11	Event
8:00 am – 10:30 am	<p>Cake'd Round 2 Join us in supporting the amazing four finalists of the IDDBA's second annual Cake'd competition as they battle it out in the second round of our mystery challenge. Be sure to cast your vote for your preferred contender through the IDDBA app and be a part of the excitement!</p>
9:00 am – 9:30 am	<p>Cooperative Internship Breakfast Pairing</p> <p>Bringing the interns unique perspectives to the table, the pairings reflect individual creativity and ingenuity. Engage directly with our talented interns, learn about their culinary inspirations, techniques, and the stories behind the choices.</p>
9:30 am – 11:00 am	<p>NextGen Networked</p> <p>Engage with the future leaders of the food industry at this networking event. Connect with IDDBA's Cooperative Internship interns, culinary students, and Fresh Careers students for a session of networking and enjoyment. All levels of experience, from seasoned veterans to industry newcomers, are encouraged to attend.</p>
10:30 am – 11:00 am	<p>Cake'd Judging – Round 2 The Cake'd Judge Panel will score the second round of Cake'd</p>
11:00 am - 11:30 am	<p>Cooperative Internship Program Recognition - Join us in celebrating our interns and recognize their hard work, successes, and contributions that have helped grow What's in Store Live.</p>
11:30 am -12:00 pm	<p>Cake'd Awards Celebrate the conclusion of two intense rounds as the champion of the second annual Cake'd competition is announced.</p>



WORKSHOP SCHEDULE (CONT.)

Sunday



Crafting Charcuterie: Exploring Latino and Asian Street Food Flavors

Evan Inada & Nicole Brickson

Date: Monday, June 10, 2024

Time: 5:00 PM - 5:30 PM

Join Evan Inada Hormel Foods and Nicole Brickson Mid South Sales and explore the emerging interest of using Latino and Asian street food flavors in charcuterie. Discover how traditional techniques and flavors are merging with the art of cured meats and artisanal cheeses. Uncover the cultural significance and explore the unique ingredients and presentation styles perfect for your next occasion.



Salumi'd: Parm Wheel Cracking

Consorzio del Formaggio Parmigiano Reggiano

Date: Sunday, June 9, 2024

Time: 12:00 PM - 12:30 PM



Don't Fear the Reaper: Intro to Spice

Tony Mammarella

Date: Sunday, June 9, 2024

Time: 11:15 AM - 12:00 PM

A walk through mild to wild in the land of spice.



Salumi'd: Board Building

IDDBA certified Salumieres

Date: Sunday, June 9, 2024

Time: 12:00 PM - 4:00 PM

WORKSHOP SCHEDULE (CONT.)

Sunday



CPG's Shifting Landscape: A Generational View

Steve Zurek

Date: Sunday, June 9, 2024

Time: 12:15 PM - 12:45 PM

Join NIQ for an insightful journey into the ever-evolving world of Consumer-Packaged Goods and explore the profound effects of generational trends on both manufacturers' and consumers' shopping behaviors. As different generations wield their unique preferences, values, and technology skills, the CPG industry stands at a pivotal intersection of change.



Prepare Your Business for These Sustainable Packaging Trends

Paul Antoniadis

Date: Sunday, June 9, 2024

Time: 1:00 PM - 1:30 PM

Learn how the top trends and innovations in packaging will impact your business this year, including demystifying packaging regulations, eco-friendly packaging tips, consumer preferences, and more.



CPG's Shifting Landscape: A Generational View

Patty McCormack & Chris Wilson & Gary DeLeon

Date: Sunday, June 9, 2024

Time: 1:45 PM - 2:15 PM

Learn how to drive Salumi sales beyond cheeseboards by stretching traditional boundaries. Delis can capitalize on Salumi trends by utilizing a wide range of cured meats and elevate culinary experiences with imaginative recipes and culinary creations. Driving Salumi sales as an ingredient is the key to sales growth and repeated sales.



Snacking & Special Occasions

Jonna Parker & Bridget Kraft

Date: Sunday, June 9, 2024

Time: 2:30 PM - 3:00 PM

There are billions of eating occasions annually with especially Gen Z and Millennials moving towards a more frequent, small meals and snacks than prior generations. There is also a record number of gatherings centered around food & beverage as Americans love to post-pandemic destress, connect and unwind together. How can the dairy, deli and bakery capitalize on these new ways of eating and provide the retail and food service solutions that help us win these occasions and consumers for many years to come?



WORKSHOP SCHEDULE (CONT.)

Sunday



The Amish Flavor Connection

Linda Avila & Reginald Pearson

Date: Sunday, June 9, 2024

Time: 3:15 PM - 3:45 PM

By adhering to centuries-old traditions, the old world meets the new with the Amish community's focus on sustainable agriculture and ingredient innovation to meet consumer demand for bold and exciting cheeses while caring for our planet.



How Generational Trends Shape the U.S. Food Landscape

Megan Lynberg

Date: Sunday, June 9, 2024

Time: 4:00 PM - 4:30 PM

Understanding the different generational preferences of foods, flavors, and ingredients is crucial for businesses navigating the ever-changing culinary landscape. Get data-backed insights on generational nuances and how you can target not just consumers at large, but the consumers that are most likely to be your most avid and loyal customer.



The Texas Two-Step

Michelle Love & Robin Luke

Date: Sunday, June 9, 2024

Time: 4:45 PM - 5:15 PM

Ya'll join us for a tasting of specialty cheeses complemented with some of the finest wine, beer, whiskey, and bourbon from the Lonestar state. Pairings that are sure to knock your boots off!



Champions of Change Awards / What's in Store Live Recognition Event

Date: Sunday, June 9, 2024

Time: 5:30 PM - 7:00 PM

WORKSHOP SCHEDULE (CONT.)

Monday



Breaking Bread with Cheese

Reginald Pearson & Summer Aday

Date: Monday, June 10, 2024

Time: 11:15 AM - 12:00 PM

Similar to pairing cheese with wine, this workshop encourages you to think outside the breadbox by marrying cheeses with on-trend breads to bring out the best qualities in both.



Cake'd Round 1

Date: Monday, June 10, 2024

Time: 12:00 PM - 4:00 PM

Come and be part of the fun as we cheer on the four finalists in the IDDBA's second annual Cake'd competition. Watch them face off in the first round of our mystery challenge and don't forget to vote for your favorite contender using the IDDBA app!



All Retail is Local: How Suppliers and Retailers can Partner Using Data to Convert Demand at Store Level

Tom Barnes & Julie DeWolf

Date: Monday, June 10, 2024

Time: 12:15 PM - 12:45 PM

Move beyond historical sales data and learn to unlock your stores' true sales potential. Category Partners' Tom Barnes (CEO) and Julie DeWolf reveal strategies to maximize results and allocate resources effectively.



Creating a Culture of Continuous Improvement by Applying Knowledge and Skills Through Immersive Learning Solutions

Neil Coole

Date: Monday, June 10, 2024

Time: 1:00 PM - 1:30 PM

People are the key factor in every food safety and quality failure, risk, and incident. While businesses invest in training, the challenge lies in ensuring retention and application of knowledge. How can we embed a deep understanding of food safety? Immersive learning, incorporating gamification and live trials, transforms training into a cultural experience, enhancing learning outcomes.



WORKSHOP SCHEDULE (CONT.)



Monday



A Day In the Life

John Crawford & Sue Fennelly

Date: Monday, June 10, 2024

Time: 1:45 PM - 2:15 PM

How Dairy, Deli and Bakery products are consumed by the average American household, how it is changing, and where there are opportunities. Find out more about how shopping, eating and cooking has changed and how it can translate into sales for these departments. Circana will leverage our retail sales/shopper perspective as well as insights from food service foot traffic and operator spend and at-home consumption and cooking behavior to paint a vivid picture of how we shop, cook and eat today.



A Tasting History of Cheddar

Trevor Thomas & Sheri Allen

Date: Monday, June 10, 2024

Time: 2:30 PM - 3:15 PM

A Tasting History of Cheddar – Cheddar for centuries has been the cheese of Kings (In 1170, King Henry II of England purchased 10,240 pounds of cheddar, having declared it was the best cheese in England) as well as commoners. Since then, its popularity has grown around the world. We will be learning (and tasting) some of the origins of this iconic cheese, as well as versions from around the globe.



Building Lasting Shopper Engagement in Dairy, Deli, and Bakery

John DuBois & Kathy Risch

Date: Monday, June 10, 2024

Time: 3:30 PM - 4:00 PM

Acosta Group will unveil the latest findings from their research on fresh shoppers. Retailers are turning up the heat to attract diners amidst ongoing marketplace changes. Acosta Group will share timely insights and comprehensive recommendations for you to engage consumers and drive growth in dairy, deli, and bakery.



Cake'd Judging Round I

Date: Monday, June 10, 2024

Time: 4:00 PM - 4:30 PM

The Cake'd Judge Panel will score the first round of Cake'd during this time.



Plug, Play, Profit: Retail's Digital Revolution

Brian Smetana

Date: Monday, June 10, 2024

Time: 4:15 PM - 4:45 PM

Join Brian Smetana and a panel of industry experts for a concise roundtable discussion on digital retail. Discover how to leverage cutting-edge technologies like digital signage to enhance customer experience, generate additional revenue, and increase brand interaction. This session is perfect for retailers of all sizes embracing digital transformation, marketing and sales professionals seeking improved customer engagement, and technology providers offering retail solutions.

WORKSHOP SCHEDULE (CONT.)

Tuesday



Cake'd Round 2

Date: Tuesday, June 11, 2024

Time: 8:00 AM - 10:30 AM

Join us in supporting the amazing four finalists of the IDDBA's second annual Cake'd competition as they battle it out in the second round of our mystery challenge. Be sure to cast your vote for your preferred contender through the IDDBA app and be a part of the excitement!



NextGen Networked

Date: Tuesday, June 11, 2024

Time: 9:30 AM - 11:00 AM

Connect with IDDBA's Cooperative Internship interns, culinary students, and Fresh Careers students during a session of networking and enjoyment. All levels of experience, from seasoned veterans to industry newcomers, are encouraged to attend.



IDDBA/RATIONAL Cooperative Internship Program Recognition

Date: Tuesday, June 11, 2024

Time: 11:00 AM - 11:30 AM

Join us in celebrating our interns and recognize their hard work, successes, and contributions that have helped grow What's in Store Live.



IDDBA/RATIONAL Cooperative Internship Breakfast Pairing

Date: Tuesday, June 11, 2024

Time: 9:00 AM - 9:30 AM

Bringing the interns unique perspectives to the table, the pairings reflect individual creativity and ingenuity. Engage directly with our talented interns, learn about their culinary inspirations, techniques, and the stories behind the choices.



Cake'd Judging Round 2

Date: Tuesday, June 11, 2024

Time: 10:30 AM - 11:00 AM

The Cake'd Judge Panel will score the second round of Cake'd during this time.



Cake'd Awards

Date: Tuesday, June 11, 2024

Time: 11:30 AM - 12:00 PM

Celebrate the conclusion of two intense rounds as the champion of the second annual Cake'd competition is announced.



CHAMPIONS OF CHANGE

Champions of Change

Through the Champions of Change awards program, sponsored by Supermarket News and IDDBA, we recognize rising leaders who are building their own legacy and elevating the next generation. There are 3 nomination categories for the Champions of Change.

Emerging Champions are up-and-coming inspirational food industry professionals, with titles director level and below. These professionals make a difference in their stores, companies, and communities through demonstrated leadership, results-oriented achievements, peer mentoring and related exceptional contributions to their companies overall success.

Legendary Champions are established senior-level business leaders. These legends consistently demonstrate outstanding leadership, dynamic vision, inventive strategic direction, and innovative solution building while providing exemplary inspiration for a new generation of up-and-coming leaders.

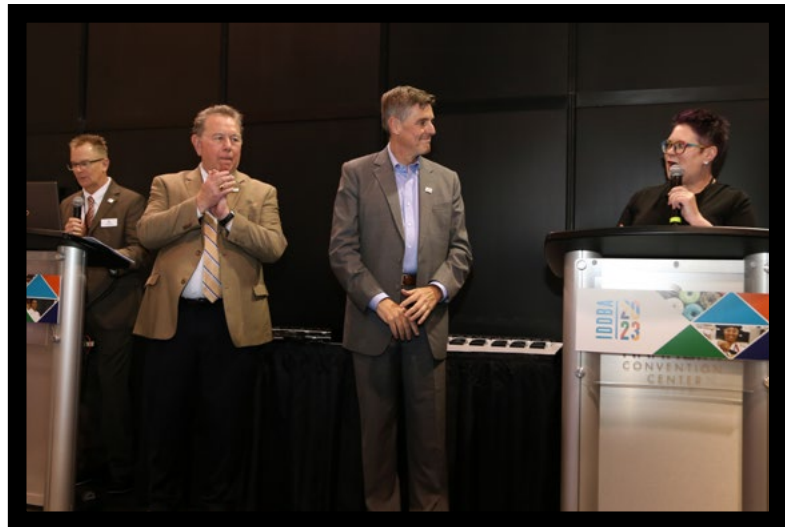
Store Department Director/Manager Champions are high-performing, results-oriented retail store department managers and assistant department managers in the following store categories: bakery, deli, foodservice prepared foods, and dairy.

Legacy of Excellence

The International Dairy Deli Bakery (IDDBA) recognizes the importance of those whose dedication, drive, and decisions pave the way for the future of the industry and talented leaders of today and years ahead.

Being IDDBA's 60th anniversary, leaders of the association's Industry Relations Committee and our partner, Supermarket News worked together to create a special recognition category for this year's Champions of Change class. The award, The Legacy of Excellence, is designed to recognize a Legendary Champion of Change who exemplifies the following traits, impacts and accomplishments:

- Longevity and Impact
- Innovation and Pioneering
- Leadership and Influence
- Community and Social Impact
- Lifetime Achievements
- Influence on Future Generations
- Resilience and Adaptability
- Impact on Industry Standards



CHAMPIONS OF CHANGE (CONT.)



ALEX LIBELL



AMANDA RUTHERFORD



CALLAN BUSTOS



CEDRIC CHRISTIEN



CRUZ VENZOR



ELAINE MAGEE



JACKIE JACKSON



JACKIE JOHNSON



JESSICA FONTENOT



CHAMPIONS OF CHANGE (CONT.)

EMERGING CHAMPIONS (CONT.)



KURT BURMEISTER



MARK JENKINS



MATT SMITH



PATTY MCCORMACK



SANDI SMITH



BARB BUCK



JOSHUA TALBOT



MICHELE LOVE

CHAMPIONS OF CHANGE (CONT.)

STORE DEPT. DIRECTOR/MANAGER



BRANDON CAMPBELL



VANESSA GARCIA ALANIZ

LEGACY OF EXCELLENCE



MICHAEL EARDLEY



CHAMPIONS OF CHANGE (CONT.)



LEGENDARY CHAMPIONS



ABBY BYERS



ED GASPARINI



FRANCESCO MARRA



LINDA AVILA



LUIS FLORENCIA



SHEREE CARDOOS



TRACY AQUILA



TYLER WILLIAMS



WILL HANSMANN

COOPERATIVE EDUCATION INTERNSHIP

IDDBA/RATIONAL Cooperative Education Internship

In 2023, IDDBA and RATIONAL USA teamed up to create a combination culinary and networking internship program to show students the world of foodservice outside of the standard restaurant path, where they can experience “Kitchen Quality of Life” - a unique work-life balance enjoyed by retail foodservice professionals.

This year, culinary arts and bakery/pastry students from Culinary Institute Lenotre will work side-by-side with both industry mentors and chefs to creatively set up and run the What's in Store Live! area of the IDDBA Show in Houston, TX, from June 8-11, 2024. Students are asked to be present at the show for four days, three of which will be working days with a day off to walk the show, network and engage with mentors and other attendees.



Photos from IDDBA 2023's IDDBA/RATIONAL Cooperative Education Internship recognition.





SALUMI'D

Salumi'd

Taking place on the first day of the show at the WISL Education Live Stage, IDDBA Certified Charcuterie Professionals come together to compose visually stunning and palate-pleasing charcuterie boards.

The Charcuterie Professionals utilize an array of sponsored products to showcase and celebrate the difference a Certified Salumier makes in any charcuterie presentation. Charcuterie is an ever-expanding landscape, leading to countless possible board combinations. Certified Salumiers, as masters of product knowledge and pairings, are uniquely equipped to help overwhelmed consumers find and build the charcuterie board of their dreams.

Each year, the IDDBA invites cheesemongers, deli specialists, industry professionals, and enthusiasts to become Certified Charcuterie Professionals, both in-person at the IDDBA show and virtually year-round. The IDDBA is proud to offer this certification exam, which has set the industry standard and is the only one of its kind.

Thank you to our Salumi'd Sponsors: Consorzio del Formaggio Parmigiano Reggiano, Hormel Foods, and Aussie Select!



2024 Salumi'd Participants



ANDREA VALENTE

MARCANGELO FOODS / CONCORD PREMIUM MEATS
US SALES DIRECTOR



CHRIS EASTWOOD

CASALE SPA
HEAD OF SALES



JEAN STEVENS

VOLPI FOODS
DIRECTOR OF SALES



JEWEL HUNT

BAKERY, DELI FOOD SERVICE, BRANDED CONCEPTS & READYMEALS, ALBERTSONS COMPANIES
GROUP VICE PRESIDENT FRESH MERCHANDISING



KAIN MARZALADO

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MICHAEL SLAVIN

WORLD SELECT CUTS' BRAND AUSSIE SELECT
CORPORATE CONSULTING CHEF



NATHAN ALDRIDGE

GOURMET FOODS INTERNATIONAL
ENRICHMENT MANAGER

CAKE'D

Cake'd

Cake'd is the IDDBA's premier cake decorating contest, open to all retail members. This year's competition will feature two exciting rounds of challenges.

The first round will take place on June 10th, where decorators will be tasked with creating a stunning 3-tier cake celebrating the IDDBA's 60th anniversary. The second round on June 11th will be a seasonal challenge, where decorators will be asked to create three distinct seasonal or special occasion cakes.

Cake'd entries will be judged by a panel of esteemed WISL sponsors. But that's not all - show attendees will also have the chance to vote for their "Fan Favorite" using the IDDBA app on their mobile devices.



Photos from IDDBA 2023's
Cake'd Competition.

2024 Cake'd Participants



CARRIE HANSEN
ROSAUERS SUPERMARKETS



CINDY HARRINGTON
MEIJER



KATIE JEWELL
SAFEWAY



KATIE STORR
HY-VEE



CASE CONCEPTS



Dairy

Case 10 Sweet and Savory Cheese

Team Members: Trevor Thomas, Sheri Allen, Lucia Conejo-Mir

Guiding Trends:

5 Food Influences Community, Convenience, & Cash Flow

6 Food Influences Culture, Cuisine, and Culinary Explosions

In Case 10, convenience and elevated flavors are center stage, offering an array of sweet and savory cheese-themed concepts that are effortlessly assembled at home or grabbed on the go for instant gratification. From chocolate-enrobed cheeses to exciting flavors and whipped cheese dips and spreads, the options are both enticing and accessible.

Case 14 Breaking Bread With Cheese

Team Members: Michelle Love, Katarina Carlson, Carlee Corvino

Guiding Trends:

5 Food Influences Community, Convenience, & Cash Flow

6 Food Influences Culture, Cuisine, and Culinary Explosions

Boards continue to be a solution for entertaining and incorporating bread into your board will keep your customers' interest. From breakfast indulgences to Mediterranean delights and English tea essentials, this case presents entertainment ideas, showcasing elevated snacking options, convenience, flavors, and an array of ready-to-bake and ready-to-go treats, including cheesy pull-apart breads, infused butters, pretzels, and whipped dips and spreads.

Case 15 Entertainment| Gifts| Convenience

Team Members: Michelle Ihnot, Gayle DeCaro, Lauren Winger, Lisa Ali

Guiding Trends:

5 Food Influences Community, Convenience, & Cash Flow

6 Food Influences Culture, Cuisine, and Culinary Explosions

Introducing a fresh approach to smaller gatherings and casual occasions with Ready-to-Go, Easy-at-Home assembly, and gifting options offering convenience, elevation, and size options tailored to trending preferences. Discover elevated offerings for smaller gatherings and snacking occasions. From heat-and-eat baked brie to cheeseballs, infused flavors and coated cheese, concepts are perfectly sized for smaller, casual gatherings. Discover how simple additions can increase basket size and elevate any occasion.

Case 16 Travel the World of Cheese

Team Members: Alan Hendricks Sam A-Fattah Essie Bootsma

Guiding Trends:

5 Food Influences Community, Convenience, & Cash Flow

6 Food Influences Culture, Cuisine, and Culinary Explosions

Case 16 aims to enhance the cheese experience with a range of innovative offerings. Case includes convenient cut and wrapped cheese from around the world with elevated cheese presentation. Includes a focus on convenient indulgence such as cubed cheeses accented with fresh sprigs of rosemary or basil and marinated mozzarella infused with chili oil or basil oil. Other convenience entertaining concepts include dill and horchata coins, goat cheese lollipops, Brie murals, cheese terrine, honey shooters, Roquefort Layered Camembert, and beautiful flower ricotta cups. Additionally, this case serves as a sampling spot.

CASE CONCEPTS (CONT)

Case 17 Social Media

Team Members: Trevor Thomas, Sheri Allen, Lucia Conejo-Mir

Guiding Trends:

Guiding Trend 3: Food Influences Technology of Today and For Tomorrow

Guiding Trend 5: Food Influences Community, Convenience, & Cash Flow

Seize consumer interest and boost basket size by offering trend-driven meal and snack solutions tailored to modern lifestyles. Case offerings include convenient grab-and-go options and ready-to-assemble kits, ideal for 2 or 3 individuals. The recent phenomenon of Baked Feta Pasta underscores the influence of social media on shopper behavior, prompting retailers to capitalize on these trends. Other concepts include French Onion Soup Pizza, Cheesy Skillet Dip, and Indian Style Cheese Bombs.

Case 18 Dairy | Wellness

Team Members Lars Bjorklund, Julia Toscano, David Stearle

Guiding Trends:

Guiding Trend 1: Food Influences Mind, Body, Spirit

Guiding Trend 5: Food Influences Community, Convenience, & Cash Flow

Highlighting Trends in Healthy Snacking and Convenient Grab-and-Go Options. This case emphasizes the benefits of dairy products, showing a range of elevated options tailored to modern lifestyles. From snacking sizes to convenient grab-and-go solutions, the offerings cater to health-conscious individuals seeking nutritious choices on the move. Explore an assortment of parfaits, fruit and veggie cups paired with dips, spreads, and yogurts and embrace the goodness of probiotics with a selection of labneh and probiotic-rich options, providing both flavor and wellness benefits.

Case 19 My SnackleBox – Snacking For I

Team Members: Reginal Pearson, Linda Avila, Robin Luke

Guiding Trends:

Guiding Trend 5: Food Influences Community, Convenience, & Cash Flow

In response to the evolving trend for solo snacking and individual dining experiences this case focuses on the concept of the modern snacking culture by offering a diverse range of elevated, trending flavors in conveniently small portions. By offering easy-to-enjoy, single-serve delights, the case successfully tapped into the demand for gourmet experiences in an affordable indulgence. This case introduces innovative concepts featuring a selection of single-serve edible pretzel boards and petite tapas boxes.

Case 22 Cheese Celebrates Dill Pickle Month

Team Members: Reginal Pearson, Linda Avila, Robin Luke

Guiding Trends:

5 Food Influences Community, Convenience, & Cash Flow

6 Food Influences Culture, Cuisine, and Culinary Explosions

This case introduces the concept of Limited Time Offerings (LTO) with the theme of “Cheese Celebrates Dill Pickle Month. To promote July is Dill Pickle Month in the case are ready-to-go, easy-to-assemble kits including dill pickle bombers, dill pickle cheese balls, compound butters, and a pizza with cheese, charcuterie, and pickles. This concept aims to keep customers coming back to see what’s new.

Hallway Cases (staffed by WISL team)

Cool Display Solutions

Positioned at the entrance to the show floor, these mobile cases exemplify the adaptability to change concepts and Limited Time Offerings (LTO).



CASE CONCEPTS (CONT)



Deli

Case 1: NEWSTALGIA – The New Nostalgia

Guiding Trends:

4 – Food Influences the Young, the Youngish, and the Young at Heart

Enter a realm where tradition intertwines seamlessly with modernity at NEWSTALGIA – The New Nostalgia. This exceptional showcase celebrates beloved classics, expertly reinterpreted with contemporary flair and innovative touches. With its forward-thinking approach to flavor, presentation, and evocative dining experiences, NEWSTALGIA transcends mere gastronomy – it's an immersive experience where each bite bridges the gap between past, present, and future culinary delights.

Case 2: Build Your Own Adventure

Guiding Trends:

5 – Food Influences Community, Convenience, and Cash Flow

Embark on a culinary journey like no other with Build Your Own Adventure, where the power of personalization meets the excitement of exploration. Every shopper deserves the opportunity to create a truly bespoke culinary experience tailored to their individual tastes and preferences.

Elevate your shopping experience to new heights as you indulge in the thrill of discovery and the satisfaction of creating something truly yours. Whether you're a home cook seeking new combinations or a busy professional looking for convenient yet customizable options, Build Your Own Adventure puts the power of choice squarely in your hands.

Case 3: Asian International Deli

Guiding Trends:

6 – Food Influences Culture, Cuisine, and Culinary Explosions

As the influence of Asian culture continues to captivate audiences worldwide through movies, music, and the ever-evolving street food scene, the Asian International Deli is proud to serve as a gateway to this captivating culinary experience. This case provides the platform for the respectful and authentic celebration of Asian cuisine, offering a diverse range of dishes and flavors that reflect the rich tapestry of traditions from across the continent. The Asian International Deli is your passport to a world of culinary exploration and discovery, where every dish tells a story of tradition, innovation, and the timeless allure of Asian cuisine.

CASE CONCEPTS (CONT)

Case 4: BBQ 3.0

Guiding Trends:

6 – Food Influences Culture, Cuisine, and Culinary Explosions

Experience the next evolution of grilling at BBQ 3.0, where world flavors and modern trends meld with the time-honored techniques of classic barbecue. BBQ 3.0 takes this beloved tradition to bold new heights and strengthens it with global influence and styles. Indulge in the smoky, mouthwatering splendor of these signature dishes, savor the camaraderie of good food and good company, and discover why BBQ 3.0 is redefining the future of barbecue, one delicious bite at a time.

Case 5: Eating Loudly

Guiding Trends:

6 – Food Influences Culture, Cuisine, and Culinary Explosions

"Eating Loudly" is a flavorful journey celebrating bold tastes from around the world. Our culinary artisans have masterfully crafted a menu that expresses the vibrant diversity of world cuisine, seamlessly blending familiar ingredients with exotic spices and international flair to create a tantalizing array of delicacies bursting with powerful flavors and a spicy kick. Explore this expertly handpicked selection, where every bite promises excitement and delight.

Case 6: Pizzabilities!

Guiding Trends:

5 – Food Influences Community, Convenience, and Cash Flow

The pizzabilities are endless in the pizza case. From finished pizzas, ready for the oven, to perfect grab & go options to make your own, this pizza destination is sure to provide quick convenience or fulfill all your needs for on trend pizza customization! With a wide selection of fresh toppings and specialty crusts available, you can unleash your creativity and craft the perfect pizza masterpiece, tailored to your unique preferences. Whether you're craving a classic cheese and pepperoni or an adventurous Figgy Piggy, Pizzabilities offers something for every pizza enthusiast to enjoy.

Case 7: Cluckin Hot Chicken!

Guiding Trends:

2 – Food Influences Sourcing, Sustainability, Salary

5 – Food Influences Community, Convenience, and Cash Flow

Step into the Cluckin Hot Chicken hot bar display prepare to tantalize your taste buds with a feast of upcycled rotisserie chicken and comforting meal solutions. This vibrant display is a haven for those seeking convenient and delicious options for lunch, dinner, or any meal in between. As you approach the display, the savory aroma of perfectly seasoned rotisserie chicken fills the air, inviting you to indulge in its succulent flavor. The centerpiece of Cluckin Hot Chicken, the rotisserie chicken, is expertly prepared and served hot, ready to be enjoyed on its own or incorporated into a variety of mouthwatering dishes. Accompanying the star of the show are hearty sides that complement the chicken perfectly. But the indulgence doesn't stop there. Cluckin Hot Chicken also offers an array of comforting desserts to round out your dining experience.

More than just a place to grab a quick bite, Cluckin Hot Chicken embodies the essence of convenience and culinary innovation. Whether you're looking for a satisfying meal on the go or planning a family dinner, this hot bar display promises a delicious solution that's as convenient as it is delectable.



CASE CONCEPTS (CONT)



Case 8: Food on the Fly

Guiding Trends:

5 – Food Influences Community, Convenience, and Cash Flow

"Food on the Fly" is a dedicated collection tailored to meet the demands of on-the-go consumers. Designed for quick grabs and instant consumption, this case offers a seamless blend of ready-to-eat convenience and heat-and-eat options, all with prepped simplicity for your busy lifestyle. Whether you're rushing to catch a flight or grabbing a quick bite between meetings, "Food on the Fly" ensures that delicious and satisfying meals are always within reach.

Case 9: All Things Entertaining

Guiding Trends:

6 – Food Influences Culture, Cuisine, and Culinary Explosions

Designed around the idea of "all things entertaining". We offer everything from host gift boxes for parties to unique charcuterie tray offerings. This concept allows the consumer to choose a completed grab n' go offering or a build your own using your creativity for something more unique. We also wanted to include the use of technology with influencer recipes and how to's for inspiration.

Case 11: Food a Go-Go!

Guiding Trends:

5 – Food Influences Community, Convenience, and Cash Flow

"Food a Go-Go" celebrates the convenience of frozen foods for busy individuals. Participants will explore a selection of frozen delights, go-to meals, appetizers, snacks, and more, discovering innovative ways to incorporate them into daily routines and unlock the potential of frozen ingredients to revolutionize meal prep. Next time you're looking for a quick bite or meal, pick up a ready-to heat and eat solution at FOOD A GO-GO.

Case 12: Food for Body and Soul

Guiding Trends:

1 – Food Influences Mind, Body, Spirit

"Food for Mind, Body, and Soul" offers a curated selection of functional and fermented foods to nourish holistic well-being. Participants will explore nutrient-dense functional foods that support cognitive function and immunity, alongside probiotic-rich fermented delicacies promoting gut health. Through engaging discussions and tastings, individuals will discover the transformative power of mindful eating and embrace dietary choices that foster vitality in mind, body, and spirit.

CASE CONCEPTS (CONT)

Case 15 Entertainment| Gifts| Convenience

Guiding Trends:

5 Food Influences Community, Convenience, & Cash Flow

6 Food Influences Culture, Cuisine, and Culinary Explosions

Introducing a fresh approach to smaller gatherings and casual occasions with Ready-to-Go, Easy-at-Home assembly, and gifting options offering convenience, elevation, and size options tailored to trending preferences. Discover elevated offerings for smaller gatherings and snacking occasions. From heat-and-eat baked brie to cheeseballs, infused flavors and coated cheese, concepts are perfectly sized for smaller, casual gatherings. Discover how simple additions can increase basket size and elevate any occasion.

Case 20: Charkidderie

Guiding Trends:

4 – Food Influences the Young, the Youngish, and the Young at Heart

For the kid and kid at heart! Charkidderie presents delicious grab n' go options for morning, noon, or night featuring healthy choices using ingredients stocked throughout the store. Explore our delightful selection of kid-friendly charcuterie, with colorful presentations and playful combinations. A great spontaneous buy option for any generation, Charkidderie adds a touch of fun to any mealtime occasion.

Case 21: Microstalgia

Guiding Trends:

4 – Food Influences the Young, the Youngish, and the Young at Heart

5 – Food Influences Community, Convenience, and Cash Flow

Step into the world of Microstalgia, where classic cuisine meets modern convenience in bite-sized form. This case showcases a curated selection of Newstalgia favorites transformed into micro versions for your enjoyment. Each item offers all the flavor and charm of its full-sized counterpart in a compact package. If Newstalgia is a theme park, Microstalgia is the gift shop! Perfect for sampling, snacking, or simply indulging in a nostalgic treat, Microstalgia brings the joy of childhood favorites to your fingertips. Explore the miniature wonders of yesteryear and rediscover the magic of comfort food, one bite at a time.



CASE CONCEPTS (CONT)

Bakery

Case 23: Easy Pleasy

Guiding Trends:

5 – Food influences community, convenience, and cash flow

Easy Pleasy embodies the modern demand for convenience, offering a self-service case that caters to both customers and staff. This versatile display features a mix of retail-ready products alongside easily assembled assortments, providing options for a quick snack or an elaborate dessert presentation.

One standout item are the cake truffles. These bite-sized treats are made by repurposing cake trimmings and frosting. By mixing the leftover cake and frosting, rolling the mixture into balls, and coating them in sprinkles, you can create a decadent dessert that is not only good for the environment, but also great for your margins.

Case 24: Innovation — Playful, Global, and Unique

Guiding Trends:

2 – Food influences sourcing, sustainability, and salary

6 – Food influences culture, cuisine, and culinary explosions

If you have worked in the retail or food service industry, you know that space is a precious commodity. This case demonstrates how to leverage the supplies you have on hand by repurposing them in unique and creative ways.

The case also explores the recent trend of "half cakes" - cakes that are cut in half to create to offer a smaller option and builds on it through repurposing cupcakes and creating new cake shapes. By leveraging this innovative approach, retailers can delight customers and stand out in a competitive market.

Another eye-catching aspect of this case are the lovingly named "critter cakes." Packed with personality these designs are influenced by social media trends, often depicting loveable characters.

Case 25: Elegant and Sophisticated Celebratory Cakes

Guiding Trends:

5 Food Influences Community, Convenience, & Cash Flow

6 Food Influences Culture, Cuisine, and Culinary Explosions

Birthdays, graduations, weddings - cake is central to life's big milestones. "Elegant and Sophisticated Celebratory Cakes" aims to elevate this tradition with refined cake designs.

The maximalist approach to cake decorating is here to stay, but a more sophisticated style has gained popularity. These elegant cakes can still create a sense of occasion, but with a more refined sensibility.

By offering beautifully crafted, sophisticated cake designs, retailers can cater to evolving consumer tastes and stand out in a crowded market. The result is a truly special, memorable cake that elevates the celebratory experience through thoughtful, artful design.

Case 26: Celebrate your day!

Guiding Trends:

1 – Food Influences Community, Convenience, & Cash Flow

3 – Food Influences Culture, Cuisine, and Culinary Explosions

Your favorite grocery store likely has an aisle you always make a point to visit. "Celebrate Your Day!" is about creating that special destination for shoppers.

With limited time offers growing in popularity, there is an opportunity to build a weekly ritual around new "everyday occasions" to celebrate. This could include national food holidays, self-care moments, or other fun themes.

This approach also taps into the broader trend of "Food influences Mind, body, spirit." A small treat can be a reward or a pick-me-up which many see as playing a positive role in mental health.

CASE CONCEPTS (CONT)

Case 27 & 28: BYI – Bake It Yourself

Guiding Trends:

5 – Food influences community, convenience, and cash flow

6 – Food influences culture, cuisine, and culinary explosions

Beyond the extra love and care that goes into home baking, what truly sets it apart is the experience of enjoying treats fresh out of the oven.

These cases showcase how retailers can simplify the joy of home cooking to their consumers. By offering "take and bake" products, customers can enjoy the convenience of store-bought items while also experiencing the satisfaction of baking them at home for peak freshness. This take and bake approach will also appeal to frugal and environmentally conscious consumers. By allowing customers to cook only the amount they need, it gives them greater control over the finished product they have on hand.

Case 29 & 30: Back to Basic Entertaining

Guiding Trends:

5 – Food influences community, convenience, and cash flow

When going out to eat, many restaurants start the meal with a simple offering of bread and butter. While not revolutionary, this basic luxury can feel truly indulgent and impactful. These cases bring that sense of luxury to home entertaining, enabling them to wow their guests with the simple joy of carbs and fat.

From the new classic of the butter board to the whimsical butter candle, to more hands-on pull-apart breads - these offerings provide a range of appetizer options to suit any palate. Bread is also being incorporated into charcuterie boards, further elevating this humble staple. No matter your personal preferences, there is a perfect bread-based appetizer to bring to your next gathering or enjoy at home.

Case 31: Coming in Hot

Guiding Trends:

3 – Food Influences Culture, Cuisine, and Culinary Explosions

One of life's simple pleasures is enjoying a baked good fresh out of the oven. This case aims to bring that experience directly to the consumer.

Delivery apps have sparked a growing consumer passion for the gooey, irresistible appeal of warm baked goods.

Regardless of whether it is offered in the deli or the bakery, a warm, freshly baked sweet or savory treat provides a convenient, delicious way to indulge. This allows retailers to not only tap into the nostalgia of a fresh baked good but also differentiate their offerings.

Case 32: Get Laminated

Guiding Trends:

3 – Food Influences Culture, Cuisine, and Culinary Explosions

6 – Food influences culture, cuisine, and culinary explosions

There is nothing quite like the texture of a laminated baked good. This case is a tribute to the incredible versatility of laminated dough. From éclairs and cream puffs to turnovers and more, the possibilities are endless when it comes to this rich, flaky pastry.

The case also highlights the recent viral upside-down puff pastry hack. This simple execution yields absolutely beautiful results.

By celebrating the craft and versatility of laminated baked goods, this case taps into consumers' growing appreciation for high-quality, indulgent pastries. It showcases how this classic technique can be used to create a wide range of innovative, visually stunning treats.



CASE CONCEPTS (CONT)



Case 33: Newstalgia - a Modern Classic

Guiding Trends:

4 – Food influences the young, the youngish, and the young at heart

While bold, innovative flavors may captivate the epicurious, not everyone is that adventurous. Newstalgia is about taking a classic product or flavor and adding a modern flair.

Consumers can enjoy the comfort and nostalgia of a classic product, while also experiencing a fresh, elevated take. This allows them to explore new tastes and textures, while still maintaining a sense of the familiar.

By modernizing beloved classics, newstalgia taps into the growing consumer demand for innovative, yet approachable products.

Case 34: Bite Me!

Guiding Trends:

1 – Food influences Mind, body, spirit

5 – Food influences community, convenience, and cash flow

This case focuses on packing big flavor into small bites. Due to consumer concerns with inflation and an increased focus on wellness, smaller serving sizes have been gaining popularity. Smaller serving sizes also provide a great way to appeal to consumer demand for variety and personalization. Can't make up your mind between getting a brownie or tart? That will not be an issue here – just get both! An assortment of small baked goods is also a great way to make sure everyone at the party has their favorite.

Case 35: Do It For The 'Gram

Guiding Trends:

3 – Food Influences Culture, Cuisine, and Culinary Explosions

6 – Food influences culture, cuisine, and culinary explosions

In today's digital landscape, there is huge potential for user-generated content. The new name of the game is having consumers evangelize your products through their own authentic experiences and recommendations.

Limited time offers with rotating flavors are an excellent way to encourage shoppers to stay engaged and excited about your offerings. These limited-edition products, with their photogenic designs, exclusivity, and incredible taste, are primed to go viral in no time.

FEATURED PARTNERS

25/7 Digital Labs



25/7 Digital Labs

25/7 Digital Labs positions itself as a pioneering partner in the digital signage and kiosks sector, emphasizing innovation and cost-efficiency in its offerings. The company is renowned for its comprehensive service suite, which includes not only the procurement of hardware but also the installation, hosting, and management of Content Management Software (CMS). A key aspect of their approach is to challenge conventional industry norms by providing flexible options—ranging from individual components to complete solutions—tailored to client needs.

Their business model deviates from standard package deals typically seen in the market, focusing instead on modular solutions that can be customized. This adaptability allows them to cater to specific client requirements with precision, including full-scale installation, meticulous after-sales support, and premium white-glove services. By leveraging relationships with a selection of trusted vendors and software partners, 25/7 Digital Labs strategically selects resources that best match each project's unique demands, ensuring optimal results.

The company's strategy centers on sustaining a deliberately limited customer base, which facilitates not only competitive pricing but also the provision of highly personalized service. This selective approach guarantees that each client benefits from dedicated attention and customized solutions that resonate with their specific operational contexts.

Moreover, 25/7 Digital Labs collaborates with leading creative talents to develop compelling content and visuals that effectively engage target audiences. These creative outputs are designed to draw in viewers and translate their interest into tangible business outcomes for clients. From the initial stages of project conceptualization through to the ongoing management and support post-installation, the company assures a cohesive and hassle-free client experience.

Overall, 25/7 Digital Labs distinguishes itself through a commitment to quality, customized service, and innovative solutions in digital signage. Their methodical selection of clients, coupled with their ability to deliver bespoke solutions, firmly establishes them as a preferred provider, enhancing customer engagements with state-of-the-art digital displays.

David Smetana

Co-Founder

Email: david@257digitalabs.com

Aldridge Marketing Group



ALDRIDGE MARKETING GROUP, INC.

Aldridge Marketing Group is known for our extensive industry experience, deep sales and marketing expertise, and unparalleled dedication to crafting sustainable initiatives. We are deeply committed to fostering success through our talented team and innovative approaches on the west coast, particularly in elevating in-store bakery experiences.

Jeff Aldridge

President

Email: jaldridge@amgsales.net



FEATURED PARTNERS



Circana

Circana is the leading advisor on the complexity of consumer behavior, helping our clients measure and accelerate consumer demand for their products. Through our complete view of the consumer, unparalleled technology, and deep industry expertise, we provide clarity that helps almost 7,000 of the world's leading brands and retailers take action and unlock business growth. Circana is the US retail insights partner for IDDBA since 2020 and provides quarterly market data, flavor updates, monthly newsletter reports/webinar and quarterly deep dives for IDDBA members.



Liquid Data Go™ - Right-sized insights for outsized growth. Dairy, Deli and Bakery suppliers need to secure distribution, drive trial and interest, and launch innovative products in their portfolios. Dairy, Deli and Bakery suppliers have the same needs as more center-store brands, but often don't have the same resources. To compete effectively and bring new thinking to retailers, midmarket companies need a data solution to help answer evolving business questions quickly, easily, and affordably. We offer a data-rich application that provides on[1]demand access and utilizes best-in-class, opportunity[1]based stories to better engage with retailers and drive brand growth. Liquid Data Go offers access to actionable performance metrics for brands across channels, retailers, and e-commerce, while also gaining insights for consumer, promotional events, and new product performance. Ultimately, Liquid Data Go gives brands more confidence to make data-driven decisions- including for dairy, deli and bakery.

Look for fun facts filled with data points from Circana throughout the WISL area!

Email: FreshFoods@circana.com

Chef Robotics

Chef Robotics is the industry leader in high-mix food assembly for prepared foods (e.g., frozen meals, fresh meals, burritos, wraps, party trays, parfaits, etc.). Its core product—the Chef System—integrates AI, computer vision, and proprietary utensils to mimic human flexibility on production lines while ensuring the consistency and reliability of mechanical dispensers. Chef Robotics' clients include contract manufacturers, frozen and fresh meal producers, direct-to-consumer prepared meal brands, food service, and more. Chef Robotics has AI-enabled robots across the U.S. and Canada, and helps its clients to reduce food giveaway (improve yield), labor management issues, improve product consistency, and increase production output.



Joe Weber

Senior Business Development Manager

Email: Joe@chefrobotics.ai

FEATURED PARTNERS

Cool Display Solutions

The Cool Display Solutions

COOL
DISPLAY SOLUTIONS INC.

Avanto 65 promotional refrigerated display features powerful graphics that bring any brand to life in store. Take advantage of a small footprint that generates tremendous sales lift for any product. The Avanto 65 is portable, easy to install, and plugs into a standard 110v wall plug. Easy to change graphics allow for seasonal themes and ongoing promotional activities. Give your refrigerated brands a fighting chance at store level. The Avanto 65 is a great way to engage consumers with your brands.

Steve Danford

Vice President Business Development

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Hillphoenix

Hillphoenix
a **DOVER** company

Hillphoenix's mission is to provide fresh, innovative customer-centric solutions that help our customers stay relevant and competitively differentiated to sell more food, more profitably. Our vision inspires us to become the recognized global leader in creative, flexible and responsible innovations in retail refrigeration. Our values drive our restless spirit to deliver fresh thinking and responsible solutions.

Marjorie Proctor

Marketing & Design Manager

Phone: 641-680-6104

Email: mproctor@doverfoodretail.com



FEATURED PARTNERS



Jolt



Our Founder, Josh Bird, turned the challenges he faced as a franchisee owner of a Baskin Robins into a solution used by thousands of global restaurants, food and beverage business and retail stores.

On New Years Day 2010, Josh faced his biggest challenge yet: a broken freezer unit with over \$10,000 of food stock ruined in just a few hours.

This was the last straw in a series of hurdles he experienced while trying to run his small business. Josh knew other franchisees—especially restaurant groups and multi-location owners—were experiencing the same problems he faced. It seemed that no one had digital solutions to these problems.

Josh got to work creating software that could improve employee accountability, digital food safety compliance, and boost employee performance in his store. The result is Jolt Software, a technology specifically designed to execute operations for restaurants, retail stores, entertainment venues, and deskless businesses of all kinds.

There are two main focuses to Jolt Software. The first is digital food safety, making sure that food is stored, prepared and served at the correct temperature. Ensuring employees take corrective actions and documenting them if there is a food safety issue. This results in eliminating food safety errors and saving products.

The second, is around digital operations. Digital, custom built, cloud based checklists that are on a phone or tablet for employees to do. Whatever the checklist is, you will know which employee completed the task. This holds every employee accountable for their actions. The manager then knows which employee to praise for great work or to spend more time coaching and training.

“Jolt has been a lifesaver when it comes to organization and time savings. Too often we were losing temperature logs and not completing basic tasks. Within two weeks of implementing Jolt we were hitting 100% completion on all temperature logs with their bluetooth thermometer integration.”
Scotland Higdon - Zaxby's

David Doty

Partnerships

Phone: 877-396-4112

Email: David.doty@jolt.com

Lowe Rental

Founded in 1977, Lowe Corp. specializes in global refrigeration and food service equipment rentals, operating under 5 brands to supply refrigeration and catering equipment for exhibitors to display their product range.

Victoria Abney

Exhibition Sales Manager, USA

Phone (Cell): 470.812.2424

Email: Victoria.Abney@lowerental.com



FEATURED PARTNERS

Yeceric



Yerecic Label is a third generation family-owned and operated manufacturer of custom pressure sensitive labels for the fresh food industry. Founded in 1969 and headquartered in Pittsburgh, Pennsylvania with an additional manufacturing facility in Phoenix, Arizona; Yerecic Label serves customers across North America with high quality labels and superior service at the Speed of Fresh®. With over 55 years of experience, Yerecic Label's expertise within fresh food has been chosen by retailers, manufacturers and distributors to inform and inspire consumer's product decisions at the point of purchase.

Yerecic Label's dual focus on consumer research and lean manufacturing contributes towards growing customers' top and bottom line in a competitive marketplace. Over its history, Yerecic Label has become a well-respected source of insight into labeling trends across various products and markets within Fresh. Participation in trade organizations like IDDBA, the Annual Meat Conference, the Southeast Produce Council and more drive insights across the fresh perimeter of retail. Yerecic Label is also a leader in Sustainability with a certification from the Sustainable Green Printing Partnership (SGP). Last year, Yerecic Label invested in an in-house lab to further innovation of recycling friendly pressure sensitive label constructions.

At Yerecic Label, each customer is paired with a dedicated team comprised of a Key Account Manager, Sales Coordinator and Graphic Designer to execute requests with care and precision. Online proofing, ordering, and real-time inventory tracking are just a few of the tools provided to customers for a seamless buying experience. Both manufacturing facilities are equipped with in-house platemaking to promote efficiency and cost-savings. Flexographic and Digital printing are offered across a variety of product types including prime labels, nutritional labels, coupons and more. Visit YLfresh.com or booth #1818 at IDDBA 2024 to connect with a Yerecic Label team member, and be sure to stop by What's In Store Live! to view Yerecic Label product line solutions in action!

Elizabeth Yerecic

Executive Vice President Sales & Sustainability

Phone: 412-389-8213

Email: yerecice@yereciclabel.com



FEATURED PRODUCTS

California Milk Advisory Board

Booth Number: 3729



LOOK FOR THE SEAL.

California Milk Advisory Board
RealCaliforniaMilk.com

Di Stefano Fresh Mozzarella Sliced Logs

SKU: 1117/8-5006600213-1

Fresh Mozzarella Sliced Logs

Contact:

Phone:

Email:

Di Stefano Ricotta

SKU: 1134/8-5006600218-6

Ricotta

Contact:

Phone:

Email:

Di Stefano Buratta in Water

SKU: 1007/8-50066-00209-4

Buratta in Water

Contact:

Phone:

Email:

Crystal Creamery Boisenberry Cheesecake

SKU: 87196/0-70910-87196-0

Boisenberry Cheesecake

Contact:

Phone:

Email:

FEATURED PRODUCTS

Sierra Nevada Graziers Salted Butter

SKU: 6900/6-876521-6900-4

Graziers Salted butter

Contact:

Phone:

Email:

Sierra Nevada Graziers Sharp Cheddar

SKU: 6507/6-87652-16507-5

Graziers Sharp Cheddar

Contact:

Phone:

Email:

Los Altos Queso Fresco

SKU: 2356/0-91155-12356-0

Queso Fresco

Contact:

Phone:

Email:

Arbo's Spicy Cheese Dip

SKU: 8-6000678367-9

Spicy Cheese Dip

Contact:

Phone:

Email:

In Good Hands White Cheddar Protein Puffs

SKU: 8-3583000007-0

White Cheddar Protein Puffs

Contact:

Phone:

Email:



FEATURED PRODUCTS



Lifeway Organic Whole Milk Mixed Berry Kefir

SKU: 0-1707707432-2

Organic Whole Milk Mixed Berry Kefir

Contact:

Phone:

Email:

Cheese Bits Wasabi Mozzamini Pearls

SKU: 8-50003-94803-4

Wasabi Mozzamini Pearls

Contact:

Phone:

Email:

Fiscalini Old World Aged Cheddar

SKU: 8-2828000204-6

Old World Aged Cheddar

Contact:

Phone:

Email:

Marin French Cheese Petite Garlic & Pepper Triple Crème Brie

SKU: 0-74310 15829-4

Petite Garlic & Pepper Triple Crème Brie

Contact:

Phone:

Email:

Point Reyes Quinta

SKU: 8-2761500096-2

Quinta

Contact:

Phone:

Email:

FEATURED PRODUCTS



Sweet Craft Tiramisu

SKU: 8-5578000643-4

Tiramisu

Contact:

Phone:

Email:

Super Store Industries Sunnyside Farms Sour Cream

SKU: 7-1754420250-9

Sunnyside Farms Sour Cream

Contact:

Phone:

Email:

Winsoon/Epoca Cool Plus Plain Yogurt

SKU: 7-4872922503-7

Cool Plus Plain Yogurt

Contact:

Phone:

Email:

Gopi (Karoun) Masala Paneer

SKU: 7-9625270108-5

Masala Paneer

Contact:

Phone:

Email:

dosa by DOSA Cardamom Mango Lassi

SKU: 8-5279600708-0

Cardamom Mango Lassi

Contact:

Phone:

Email:



FEATURED PRODUCTS

Angelo & Franco Mozzarella

SKU: 71001/0-09492218497-2

Mozzarella

Contact:

Phone:

Email:

Belfiore Burrata

SKU: 0-73780200102-6

Burrata

Contact:

Phone:

Email:

Scott Brothers Cre-Mex Mexican

SKU: 0-8201/0-52273-08108-8

Cre-Mex Mexican

Contact:

Phone:

Email:

Parmalet (Karoun) Honey Yogurt

SKU: 7-96252-80300-0

Honey Yogurt

Contact:

Phone:

Email:

Point Reyes Toma

SKU: 0-82761-500067-2

Toma

Contact:

Phone:

Email:

FEATURED PRODUCTS

Sierra Nevada/Gina Marie Cream Cheese

SKU: 6-87652-15700-1

Cream Cheese

Contact:

Phone:

Email:

ALBERTSONS/LUCERNE TBD

SKU: -----

Description

Contact:

Phone:

Email:

Rumiano European Style Organic Butter - Salted

SKU: 8-1135500335-2

European Style Organic Butter - Salted

Contact:

Phone:

Email:

SSI Cottage Cheese

SKU: 7-1754430144-8

Cottage Cheese

Contact:

Phone:

Email:

Fiscalini San Joaquin Gold

SKU: 8-2828000205-3

San Joaquin Gold

Contact:

Phone:

Email:



FEATURED PRODUCTS



FrieslandCampina

Booth Number: 3445



FrieslandCampina [in](https://www.frieslandcampina.com)

Royal Hollandia Mild Gouda Wheel

SKU: 9 87 10912 07537 3

Our traditional Gouda cheese is the epitome of quality. Our Red Wax Gouda offers a mild taste and creamy texture for perfect pairing with green grapes, almonds, salami, Rosé and Amber Ale.

Contact:

Phone:

Email:

Royal Hollandia Mild Gouda - 8oz Wedge

SKU: 6 72583 33126 2

Our traditional Gouda cheese is the epitome of quality. Our Red Wax Gouda offers a mild taste and creamy texture for perfect pairing with green grapes, almonds, salami, Rosé and Amber Ale.

Contact:

Phone:

Email:

Royal Hollandia Mild Goat Wheel

SKU: 9 87 10912 00989 7

Made from 100% pure, pasteurized goat's milk, Royal Hollandia's Award Winning Goat cheese has a mild and creamy taste, and pairs well on any platter with dried apricots, blackberries, Riesling and Amber Ale.

Contact:

Phone:

Email:

Royal Hollandia Mild Maasdam Wheel

SKU: 9 87 10912 00992 7

With a slightly sweet and nutty flavor, our versatile Maasdam cheese is the perfect addition to any cheeseboard, pairing well with green apple slices, dried cherries, almonds, dried apricots, Sherry and Belgian Ale.

Contact:

Phone:

Email:

FEATURED PRODUCTS

Royal Hollandia Mild Maasdam - 8oz Wedge

SKU: 6 72583 33128 6

With a slightly sweet and nutty flavor, our versatile Maasdam cheese is the perfect addition to any cheeseboard, pairing well with green apple slices, dried cherries, almonds, dried apricots, Sherry and Belgian Ale.

Contact:

Phone:

Email:

Royal Hollandia Mediterranean Herb - 6oz Wedge

SKU: 6 72583 33212 2

Our Mediterranean Herb cheese masterfully merges flavorful notes of black olives, tomatoes, basil and garlic. This distinct flavor profile pairs well with mixed olives, roasted red peppers, Pinot Grigio and IPAs.

Contact:

Phone:

Email:

Royal Hollandia Mediterranean Herb - Wheel

SKU: 9871091 2010008

Our Mediterranean Herb cheese masterfully merges flavorful notes of black olives, tomatoes, basil and garlic. This distinct flavor profile pairs well with mixed olives, roasted red peppers, Pinot Grigio and IPAs.

Contact:

Phone:

Email:

Royal Hollandia Mild Gouda Snacks

SKU: 879663 000838

Our traditional Gouda cheese is the epitome of quality. This recipe delivers a mild taste and creamy texture, making it a perfect cheese as a take along snack when paired with green grapes, almonds.

Contact:

Phone:

Email:

Royal Hollandia Black Garlic - 6oz Wedge

SKU: 6-72583-42923-5

Our creamy Dutch cheese introduces the unique flavorful notes of earthy, sweet black garlic. This aromatic flavor profile pairs well with prociutto, crusty bread, Merlot and Porter.

Contact:

Phone:

Email:



FEATURED PRODUCTS



Royal Hollandia Very Berry Goat - 6oz Wedge

SKU: -----

Our creamy Dutch Goat cheese introduces flavorful notes of forest berries to add some sweetness and tart. This cheese pairs well with pistachios, Stout and Riesling.

Contact:

Phone:

Email:

Royal Hollandia Walnut - 6oz Wedge

SKU: 6-72583-33112-5

Our creamy Dutch cheese introduces mild flavorful notes of walnuts to add a rich and earthy flavor, which pairs well with apples, Dark Lager, and Pinot Noir.

Contact:

Phone:

Email:

Melkbus Truffle - 6oz Wedge

SKU: 645376 990199

Melkbus® 149 Truffles starts as traditional "Boerenkaas" or "Raw Milk Farmer Cheese". However, just prior to pressing and shaping of the cheese, shavings of Italian black truffles are generously sprinkled throughout the curd, making it truly special. After 10 weeks of aging, earthy flavors from the truffles are infused throughout the cheese along with notes of walnuts.

Contact:

Phone:

Email:

A Dutch Masterpiece Rembrandt Wheel - Extra Aged Gouda

SKU: 9 87 10912 25198 2

Traditionally ripened for one year, this award-winning Dutch cheese has a bold flavor with caramel notes and crystallization. An exceptional taste. This cheese is a true crowd pleaser on any cheese board.

Contact:

Phone:

Email:

A Dutch Masterpiece Rembrandt - Extra Aged Gouda - 6.35oz Wedge

SKU: 6 72583 33169 9

Traditionally ripened for one year, this award-winning Dutch cheese has a bold flavor with caramel notes and crystallization. An exceptional taste. This cheese is a true crowd pleaser on any cheese board.

Contact:

Phone:

Email:

FEATURED PRODUCTS

A Dutch Masterpiece Vermeer Wheel - Extra Aged Gouda

SKU: 9871091 2011166

Traditionally ripened for six months, this Dutch cheese is firm and smooth with rich flavor and some crystallization.

Contact:

Phone:

Email:

A Dutch Masterpiece Vermeer - Extra Aged Gouda- 5.64oz Wedge

SKU: 672583 332641

Traditionally ripened for six months, this Dutch cheese is firm and smooth with rich flavor and some crystallization.

Contact:

Phone:

Email:

A Dutch Masterpiece Frans Hals Wheel - Aged Goat Cheese

SKU: 9 87 10912 60498 6

Premium Dutch goat's cheese naturally matured up to six months. Frans Hals is made from 100% goat's milk to create a unique, full-bodied taste and delicate aroma.

Contact:

Phone:

Email:

A Dutch Masterpiece Frans Hals - Aged Goat Cheese - 6.35oz Wedge

SKU: 6 72583 33214 6

Premium Dutch goat's cheese naturally matured up to six months. Frans Hals is made from 100% goat's milk to create a unique, full-bodied taste and delicate aroma.

Contact:

Phone:

Email:

Parrano Originale Wheel

SKU: 9 87 10912 01011 4

Parrano incorporates the alluring, nutty, fine aged taste of Parmesan with the smooth, creamy texture of a Gouda, making it easier to slice, shred or melt.

Contact:

Phone:

Email:



FEATURED PRODUCTS

Parrano - 6oz Wedge

SKU: -----

Parrano incorporates the alluring, nutty, fine aged taste of Parmesan with the smooth, creamy texture of a Gouda, making it easier to slice, shred or melt.

Contact:

Phone:

Email:

Gayo Azul Red Wax Gouda - 8oz Wedge

SKU: 8 79663 00052 4

Enjoy our beloved Gayo Azul Gouda in a convenient, 8 oz wedge. Made with whole, fresh milk, this Gouda has a rich, buttery and slightly sweet flavor. It can be sliced for cold or cold sandwiches and

Contact:

Phone:

Email:

Gayo Azul Edam Ball

SKU: 9 87 10912 25198 2

This versatile cheese originated in Holland over 800 years ago. Driven by the strong Dutch influence throughout the Islands, generations of Caribbean Hispanics have grown up enjoying premium quality Gayo Azul Edam. Made with part skim milk, it is firmer than Gouda with a rich, buttery flavor and a smooth, creamy texture. Slice for sandwiches, shred in baking dishes, cube in salads and vegetable dishes.

Contact:

Phone:

Email:

Gayo Azul Queso Blanco Cheese - 10oz Chunk

SKU: 6 72583 33436 2

Mild and fresh, semi-soft white cheese. Great for grilling.

Contact:

Phone:

Email:

Gayo Azul Cotija Cheese - 8oz Wedge

SKU: 6 72583 44148 0

Cotija is a Mexican-style aged, fresh cow's milk cheese named after the town of Cotija, Mexico. Our Cotija has a sharp, slightly salty flavor and a firm, crumbly texture.

Contact:

Phone:

Email:

FEATURED PRODUCTS

Gayo Azul Edam - 8oz Wedge

SKU: 672583 332641

This versatile cheese originated in Holland over 800 years ago. Driven by the strong Dutch influence throughout the Islands, generations of Caribbean Hispanics have grown up enjoying premium quality Gayo Azul Edam. Made with part skim milk, it is firmer than Gouda with a rich, buttery flavor and a smooth, creamy texture. Slice for sandwiches, shred in baking dishes, cube in salads and vegetable dishes.

Contact:

Phone:

Email:

Gayo Azul Gouda Slices

SKU: 672583 334140

Mild and creamy flavor. In shelf ready package. Peggable.

Contact:

Phone:

Email:

Gayo Azul Swiss Slices

SKU: 672583 334300

Sweet and nutty flavor. In shelf ready package. Peggable.

Contact:

Phone:

Email:

Wyke Mature Cheddar Cheese - 7oz Chunk

SKU: 6 72583 43008 8

6 MONTH AGED CHEDDAR. EXCEPTIONALLY SMOOTH, STRONG, FULL-FLAVORED.

Contact:

Phone:

Email:

Ivy's Somerset Red - 7oz Chunk

SKU: 197644 917198

12 MONTH AGED CHEESE. CARBON NEUTRAL. TANGY, NUTTY AND MELLOW FLAVOR

Contact:

Phone:

Email:

Ivy's Reserve Vintage Carbon Neutral Cheddar Cheese - 7oz Chunk

SKU: 1 95893 41177 1

18 MONTH AGED CHEDDAR. EXCEPTIONALLY SMOOTH, STRONG, FULL-FLAVORED.

Contact:

Phone:

Email:



FEATURED PRODUCTS

Atalanta

Booth Number: 3229

atalanta
TO BE A PART OF EVERY *food experience*

VINEGAR, BALSAMIC TOSCHI 6/8.5 OZ

SKU: 0 27484 32001 1

Delicate fragrance of vinegar and a balanced sweet-and-sour taste.

Contact: Sarah Mylod

Phone:

Email: smylod@@atalanta1.com

VINEGAR, GLAZE BALSAMIC TOSCHI (RED) 8/7.3 OZ

SKU: 0 27484 32000 4

Bottled in a squeezable bottle with a convenient drop-saving cap.

Contact: Sarah Mylod

Phone:

Email: smylod@@atalanta1.com

CHERRIES, AMARENA IN H/S TOSCHI 6/8.8 OZ JAR

SKU: 0 27484 11326 2

Made using only the finest black Amarena cherries.

Contact: Sarah Mylod

Phone:

Email: smylod@@atalanta1.com

CHERRIES, AMARENA IN H/S TOSCHI 6/18 OZ JAR

SKU: 0 27484 16216 1

Perfect accompaniment with cakes and ice cream.

Contact: Sarah Mylod

Phone:

Email: smylod@@atalanta1.com

FEATURED PRODUCTS

WAFERS, NATURAL RUTHERFORD & MEYER 12/2.1 OZ

SKU: 9 421000 601157

Gourmet Wafers combine natural flavors made from the highest quality ingredients with a crisp, lightly baked texture.

Contact: Jeanine Costa

Phone:

Email: jcosta@atalanta1.com

FRUIT PASTE, QUINCE RUTHERFORD & MEYER 12X4.2 OZ

SKU: 8 72016 00100 1

Made in New Zealand using the finest real fruit.

Contact: Jeanine Costa

Phone:

Email: jcosta@atalanta1.com

FRUIT PASTE, FIG RUTHERFORD & MEYER 12X4.2 OZ

SKU: 8 72016 00120 9

Made in New Zealand using the finest real fruit.

Contact: Jeanine Costa

Phone:

Email: jcosta@atalanta1.com

Mt Vikos Barrel Aged Feta

SKU: 6 65291 00115 2

Greek PDO Feta finished in beechwood barrels for a more intense, nuanced flavor.

Contact: Emil Rufolo

Phone:

Email: erufolo@atalanta1.com

Mt Vikos Red Pepper & Feta Spread

SKU: 6 65291 00780 2

Inspired by traditional Greek recipes, this spread combines roasted red pepper, Greek PDO feta, and herbs for a delicious addition to sandwiches or mezze platters.

Contact: Emil Rufolo

Phone:

Email: erufolo@atalanta1.com



FEATURED PRODUCTS



Casa Flores Tapas Tray

SKU: 0 71270 60003 0

Explore our palette of Spanish Cheese; 4 Month DOP Manchego, Iberico Semi Curado, and Goat Wine cheeses are combined for inspired snacking.

Contact: Emil Rufolo

Phone:

Email: erufolo@atalanta1.com

Casa Flores Serrano Ham

SKU: 0 71270 60023 8

Meat from the Spanish white pig is simply cured with just one ingredient, sea salt. Serrano ham is sure to bring a flourish of rich, savory flavor to your tapas spread.

Contact: Regan Murray rmurray@atalanta1.com

Phone:

Email: rmurray@atalanta1.com

Il Villagio Cacio e Pepe Sauce

SKU: 0 71270 60031 3

The creamy, classic sauce packed with zesty black pepper is a perfect addition to pasta, pizza, and roasted veggies. Made with Pecorino Romano P.D.O.

Contact: Regan Murray rmurray@atalanta1.com

Phone:

Email: rmurray@atalanta1.com

Il Villagio Twist & Grate Grana Padano P.D.O. 14 Months

SKU: 0 71270 60026 9

An iconic cheese in a new form. Add freshly grated Grana Padano to pasta, pizza, and salads with a simple twist!

Contact: Andrea Berti

Phone:

Email: aberti@atalanta1.com

Il Villagio Baked Lemon Ricotta

SKU: 0 71270 60051 1

Bright lemon and silky ricotta create the perfect not-too-sweet treat.

Contact: Regan Murray

Phone:

Email: rmurray@atalanta1.com

FEATURED PRODUCTS

Grecian Delight | Kronos

Booth Number: 2445



Gyro Slices (for assemblers)

SKU: ME000020/1-00-75365-00110-5

Off the Cone Gyro Slices.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

Chicken Al Pastor Slices

SKU: ME000018/1-00-75365-00108-2

Off the Cone Al Pastor Slices.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

Chicken Souvlaki Kebab Cubes

SKU: ME000254

Chicken Souvlaki Kebab Cubes.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

Pre-Cooked Falafel Fritters

SKU: RSL0260/0-00-75365-00260-0

Ready to Eat Falafel Fritters.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:



FEATURED PRODUCTS

White Pita 6" Deli Style

SKU: BAK002087/1 007758 940087 0

AUTHENTIC 6" DELI PITA.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

Greek Yogurt Tzatziki

SKU: SAL06645/0-75365-06045-7

Refrigerated Greek Yogurt Tzatziki.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

Opaa!® Brand Mediterranean Chicken Sandwich Kit

SKU: KT00015/0-75365-81771-6

Made with premium chicken slices, 4 pita flatbreads and 4 tzatziki sauce packets make with Greek yogurt.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

Opaa!® Gyros Kit

SKU: KT000013/0-07536-55732-2

Made with premium beef & lamb gyro slices, 4 pita flatbreads and 4 tzatziki sauce packets make with Greek yogurt.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

Gyro Sandwich

SKU: KTL06062

Individually Wrapped Gyro Sandwich w Tzakziki.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

FEATURED PRODUCTS



Chicken Sandwich

SKU: KT000021

Individually Wrapped Chicken Sandwich w Tzatziki.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

Gyro Slices (for retail store)

SKU: ME000248

Off the Cone Gyro Slices.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

Old World Chicken Gyro Slices

SKU: ME000249

Off the Cone Old World Chicken Gyro Slices.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

Old World Halal Chicken Shawarma

SKU: ME000250

Off the Cone Old World Chicken Halal Shawarma.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

Old World Pork Al Pastor

SKU: ME000251

Off the Cone Pork Al Pastor.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:



FEATURED PRODUCTS

Kontos Foods Inc.

Booth Number: 1329



Rustics Collection Traditional Tandoori Naan Bread

SKU: 0-32394-19450-8

The ancient Indian-style “Naan” breads are traditionally baked on the side walls of tandoor ovens, giving them their unique shape. Kontos Naan bread has full flavor, a fluffy texture, and can be served as part of most traditional meals.

Contact: Robert Blake, Director of National Retail Sales

Phone: 973-978-5193

Email: RobertB@Kontos.com

Rustics Collection Garlic Tandoori Naan Bread

SKU: 0-32394-19455-3

The ancient Indian-style “Naan” breads are traditionally baked on the side walls of tandoor ovens, giving them their unique shape. Kontos Naan bread has full garlic flavor, a fluffy texture, and can be served as part of most traditional meals.

Contact: Robert Blake, Director of National Retail Sales

Phone: 973-978-5193

Email: RobertB@Kontos.com

Artisan Fire-Grilled Traditional Naan Pizza Crust

SKU: 0-32394-19470-6

Tastes yummy with Extra Virgin Olive Oil baked right into the crust. Just add your sauce, cheese and your favorite toppings for an individual pizza within 5 minutes. Contains No Trans Fat, is ‘Hand-Stretched for Fluffiness™’, and is Vegan.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

Assorted Baklava Pastries

SKU: 0-32394-50011-8

An assortment of Kontos Fillo Pastries including Baklava, Mediterranean Nut Rolls and Kataifi Pastries.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

FEATURED PRODUCTS

Classic Baklava Pastries

SKU: 0-32394-50017-0

Chopped walnuts and almonds layered between flaky Kontos fillo dough sheets, buttered, baked, and then soaked in our sweet homemade syrup.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

Greek Lifestyle Flatbread

SKU: 0-32394-10031-8

The dietary traditions of Greece and the Mediterranean have long been proven to promote better health and longevity. Kontos Greek Lifestyle Flatbread is formulated in this better-for-you tradition. Similar to the benefits of Greek Yogurt, Kontos Greek Lifestyle Flatbread has more protein, and less carbohydrates, sugar and calories than most traditional PocketLess Pita® and other Flatbreads. Ideal for wraps, roll-ups or for our breadbasket. 'Hand-Stretched for fluffiness™', contains No Trans Fat, and 100% Vegetarian.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

Greek Lifestyle Flatbread - Garlic Flavored

SKU: 0-32394-10032-9

The dietary traditions of Greece and the Mediterranean have long been proven to promote better health and longevity. Similar to the benefits of Greek Yogurt, Kontos Greek Lifestyle Flatbread has more protein, and less carbohydrates, sugar and calories than most traditional Pocket Less Pita® and other Flatbreads. Ideal for wraps, roll-ups or for our breadbasket. 'Hand- stretched for fluffiness™', contains No Trans Fat, and 100% Vegetarian.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

Personal Pizza Crust

SKU: 10065/0-32394-05200-6

The name says it all. Tastes like pizzeria crust at its best and has Olive Oil baked in the crust. Just add your sauce, cheese and your favorite toppings for an individual pizza within 5 minutes. Attractive seven-color retail packaging. Contains No Trans Fat, is 'Hand stretched for fluffiness™', and is Vegan.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

2" Cocktail Flatbreads

SKU: 0-32394-96007-3

These 2-inch, pre-grilled pita disks are soft, flexible, and extremely versatile. Use in the preparation of sliders, ideal for bruschetta, great with dips, and perfect for making hors d'oeuvre and appetizers. Contains No Trans Fat and is 100% Vegetarian.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:



FEATURED PRODUCTS

Classic GYRO Bread

SKU: 0-32394-05014-9

The Kontos Gyro Bread is 'hand stretched for fluffiness'" and 'pre-oiled' for easier handling. It is most popularly used as a vehicle for making the famous gyro sandwich containing thinly sliced strips of gyro (yeero) or kebab meat, chopped onions and tomato, and creamy Tzatziki sauce. Our bread contains no trans fat and is suitable for Vegan diets.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

Pocket-Less Multi-Grain Flatbread

SKU: 0-32394-10058-5

A very flavorful Pocket-Less Pita® made with seven grains and seeds including flax, millet, and sesame. Great for the breadbasket. 'Hand stretched for fluffiness'", contains No Trans Fat, and is Vegan.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

Baklava Bites

SKU: 0-32394-50501-4

"Individually-Wrapped, finely chopped walnuts and almonds rolled inside flaky Fillo dough, baked to golden brown perfection, soaked in our famous syrup, and sprinkled with sliced almond garnish. Specifically formulated to be free from GMO's and complies with Kosher and Halal dietary requirements.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

9" Pre-Grilled Panini Bread

SKU: 0-32394-01309-0

A versatile pre-grilled flatbread perfect for making upscale Flatbread Style Pizzas, Panini-Grilled Sandwiches, and more. Fully baked, so when preparing in Exhibition Gas/Woodfired, Turbo-Combi, Conveyor, or Brick Pizza ovens, the result will be a crispy bottom. Grill marks enhance the visual appeal. Contains no trans-fat, is "hand stretched for fluffiness'", and is 100% vegetarian.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

Pre-Grilled Mini-Oval Flatbread

SKU: 0-32394-35313-4

"A mini oval flatbread (6" x 4") that is pre-grilled for your convenience. Ideal for the bread basket, cut into strips and consumed with assorted dips and spreads, or for crafting mini portions of your favorite panini. The Kontos Pre-Grilled Mini Oval Flatbread is "'Hand stretched for fluffiness'" and suitable for Kosher, Halal, and Vegan dietary guidelines.

Contact: Eliot Kaufman, VP of Retail Sales

Phone: 224-300-8241

Email:

FEATURED PRODUCTS

Lactalis Deli

Booth Number: 3001



Président Brie Rounds 8 oz. Brie Rounds

SKU: 0-77901-00401-7

8 oz. Brie Rounds.

Contact:

Phone:

Email:

Président Brie Rounds 8 oz. Brie Triple Crème Rounds

SKU: 0-77901-26320-9

8 oz. Brie Triple Crème Rounds.

Contact:

Phone:

Email:

Président Camembert Rounds 8 oz. Camembert Rounds

SKU: 0-77901-00402-4

8 oz. Camembert Rounds.

Contact:

Phone:

Email:

Président Feta 8 oz. Feta Plain Chunk

SKU: 0-77901-00651-6

8 oz. Feta Plain Chunk.

Contact:

Phone:

Email:



FEATURED PRODUCTS



Greco Halloumi 7.9 oz. Greco Halloumi Chunk

SKU: 0-77901-08701-0

7.9 oz. Greco Halloumi Chunk.

Contact:

Phone:

Email:

Greco Halloumi 7 oz. Greco Halloumi Cutlet

SKU: 0-77901-08702-7

7 oz. Greco Halloumi Cutlet.

Contact:

Phone:

Email:

Rondele by Président Deli Cups 6.5 oz. Garliky Herb

SKU: 0-70153-29365-9

6.5 oz. Garliky Herb.

Contact:

Phone:

Email:

Président 8 oz. Sharp Cheddar & Jalapeno Pub Cheese

SKU: 0-70153-29047-4

8 oz. Sharp Cheddar & Jalapeno Pub Cheese.

Contact:

Phone:

Email:

Societe Roquefort 3.5 oz Roquefort Wedge

SKU: 0-21438-00001-1

3.5 oz President Societe Roquefort Wedge.

Contact:

Phone:

Email:

FEATURED PRODUCTS



Président Comté 7.7 oz. President Comté

SKU: 0-77901-00990-6

7.7 oz. President Comté.

Contact:

Phone:

Email:

Galbani Marinated Mozzarella Cup 12 oz. Marinated Garlic Onion & Chive

SKU: 7-38824-02630-1

12 oz. Marinated Garlic Onion & Chive.

Contact:

Phone:

Email:

Galbani Marinated Mozzarella Cup 12 oz. Marinated Spicy Pepper

SKU: 7-38824-02650-9

12 oz. Marinated Spicy Pepper.

Contact:

Phone:

Email:

McLelland Vintage White Cheddar

SKU: 0-77901-20630-5

7 oz. McLelland 20 months Vintage Scottish Cheddar.

Contact:

Phone:

Email:

200 gram Leerdammer

SKU: -----

200 gram Leerdammer.

Contact:

Phone:

Email:



FEATURED PRODUCTS



Norseland, Inc.

Booth Number: 3355



Jarlsberg Wedge

SKU: 96027/075501960276

6oz Wedge - Semi Soft Cheese with Mild + Mellow Flavor.

Contact: Phone:

Phone: 203-324-5620

Email: Sales@norseland.com

Jarlsberg Cheese Snacks

SKU: 96128/075501961280

Bite size, grab and go cheese snacks. Semi Soft Cheese, Mild + Mellow Flavor.

Contact: Phone:

Phone: 203-324-5620

Email: Sales@norseland.com

Jarlsberg Shingle Pack

SKU: -----

Cheese Slices - Semi Soft Cheese, Mild + Mellow Flavor.

Contact: Phone:

Phone: 203-324-5620

Email: Sales@norseland.com

Jarlsberg Shredded Cheese- 5 LB

SKU: 96400/10075501964004

Bulk Item - Shredded Cheese - Mild + Mellow Flavor.

Contact: Phone:

Phone: 203-324-5620

Email: Sales@norseland.com

FEATURED PRODUCTS

Garcia Baquero Viva Espana

SKU: 717

Crafted from a blend of cow, sheep and goat's milk, Viva España is a semi-hard cheese featuring a smooth, creamy texture with delicate buttery undertones.

Contact: Phone:

Phone: 203-324-5620

Email: Sales@norseland.com

Garcia Baquero Spanish Cheese Plate Tapas

SKU: 374

Handcrafted and rich in flavor, Garcia Baquero Spanish Cheese Tapas are pre-sliced and ready to serve, making it the perfect addition to any tapas party.

Contact: Phone:

Phone: 203-324-5620

Email: Sales@norseland.com

Snofrisk Original

SKU: 23231

Snofrisk Original is a fresh cream cheese with a soft consistency. Made from goat's milk and cow's cream, this cheese has a clean and mild taste. Enjoy it on its own, as a filling in a sandwich, or use as an ingredient when cooking or baking.

Contact: Phone:

Phone: 203-324-5620

Email: Sales@norseland.com

Snofrisk Dill

SKU: -

Snofrisk Dill has a clean, herbal taste. Pairs well with fish and seafood, potatoes and cucumbers. Spread on bread, crackers or enjoy on its own. Enhances salad dressings, sauces and can be used as an ingredient when cooking.

Contact: Phone:

Phone: 203-324-5620

Email: Sales@norseland.com

Snofrisk Red Onion & Thyme

SKU: 900456/013499901161

Snofrisk Red Onion & Thyme has a bold, tangy taste. Combine with sour cream and enjoy as a dip, spread on bread and crackers, or use as an ingredient when cooking.

Contact: Phone:

Phone: 203-324-5620

Email: Sales@norseland.com



FEATURED PRODUCTS



Couturier Goat Cheese Log - Hot Honey

SKU: 900456/013499901161

Goat Cheese Log - Hot Honey - Velvety and creamy texture with sweet notes of honey and a kick of spice of chili peppers.

Contact: Phone:

Phone: 203-324-5620

Email: Sales@norseland.com

Couturier Goat Cheese Log - Horchata

SKU: 900450/01349901123

Goat Cheese Log - Horchata - Sweet and creamy with notes of cinnamon.

Contact: Phone:

Phone: 203-324-5620

Email: Sales@norseland.com

Couturier Goat Cheese Log - Dill

SKU: 900453/013499901154

Goat Cheese Log - Dill - Velvety and creamy texture with mild, sweet and earthy.

Contact: Phone:

Phone: 203-324-5620

Email: Sales@norseland.com

Ski Queen Classic

SKU: 28871/075501675200

A well-known and beloved Brunost with long-standing traditions and the most popular in the collection. Made from the finest Norwegian cow and goats' milk as well as c'INS' cream, it has a rich caramel taste with a slight hint of sharpness.

Contact: Phone:

Phone: 203-324-5620

Email: Sales@norseland.com

FEATURED PRODUCTS

Presenture, LLC

Booth Number: 1807



Kingston Smoked Blue Cheese Wedge

SKU: 8-50012-92632-0

Amish Sustainability Farming, 1st Place Gold Medal Winner – 2024 World Cheese Championship Smoked Soft / Semi Soft Category.

Contact: Linda Avila

Phone: 210-241-2816

Email: Lavila@Preesnture.com

Kingston Breezy Blue Wedge

SKU: 8-50012-92667-2

Amish Sustainability Farming Mix Milk Blue with Cow & Goat Milk.

Contact: Linda Avila

Phone: 210-241-2816

Email: Lavila@Preesnture.com

Kingston 4 Cheese Salad Blue Blend Crumbles

SKU: 8-50012-92692-4

Amish Sustainability Farming Blue, Gorgonzola, Goat, Smoked Blue.

Contact: Linda Avila

Phone: 210-241-2816

Email: Lavila@Preesnture.com

Sunrise Dill Pickle Jack

SKU: 8-10665-01115-6

Amish & Sustainability Farming.

Contact: Linda Avila

Phone: 210-241-2816

Email: Lavila@Preesnture.com



FEATURED PRODUCTS

Sunrise Hatch & Honey Jack

SKU: 8-10665-01114-9

Amish & Sustainability Farming.

Contact: Linda Avila

Phone: 210-241-2816

Email: Lavila@Preesnture.com

Sunrise Sweet Heat Jack

SKU: 8-10665-01124-8

Amish & Sustainability Sweet Bell Pepper & Habanero.

Contact: Linda Avila

Phone: 210-241-2816

Email: Lavila@Preesnture.com

Sunrise Smoked American Cheese Chunk

SKU: 8-10665-01126-2

Amish & Sustainability Farming.

Contact: Linda Avila

Phone: 210-241-2816

Email: Lavila@Preesnture.com

Flatbread Fontina Olive & Pepperoncini

SKU: 8-50060-70902-9

Amish & Sustainability Farming / Flavored Fontina Cheese.

Contact: Linda Avila

Phone: 210-241-2816

Email: Lavila@Preesnture.com

Flatbread Fontina Grilled Onion & Garlic

SKU: 8-50060-70901-2

Amish & Sustainability Farming / Flavored Fontina Cheese.

Contact: Linda Avila

Phone: 210-241-2816

Email: Lavila@Preesnture.com

FEATURED PRODUCTS



Flatbread Fontina Sundried Tomato & Basil

SKU: 8-50060-70900-5

Amish & Sustainability Farming / Flavored Fontina Cheese.

Contact: Linda Avila

Phone: 210-241-2816

Email: Lavila@Preesnture.com

White Tie Bloomy Rind Raw Milk Cheddar

SKU: 8-50060-70910-4

Amish & Sustainability Raw Milk (Gut Health) White Cheddar.

Contact: Linda Avila

Phone: 210-241-2816

Email: Lavila@Preesnture.com

White Tie Espresso Raw Milk Cheddar

SKU: 8-50060-70906-7

Amish & Sustainability Raw Milk (Gut Health) White Cheddar Each piece is cut and individually rubbed.

Contact: Linda Avila

Phone: 210-241-2816

Email: Lavila@Preesnture.com

White Tie Smoked Raw Milk Cheddar

SKU: 8-50060-70909-8

Amish & Sustainability Raw Milk (Gut Health).

Contact: Linda Avila

Phone: 210-241-2816

Email: Lavila@Preesnture.com

White Tie Peppercorn Raw Milk Cheddar

SKU: 8-50060-70908-1

Amish Sustainability Raw Milk (Gut Health) White Cheddar.

Contact: Linda Avila

Phone: 210-241-2816

Email: Lavila@Preesnture.com



FEATURED PRODUCTS

Reser's Fine Foods Inc.

Booth Number: 3319



Don Pancho CHIP TRIANGLE DELI HINT OF LIME (6) DP 10/14z

SKU: 79341 00664

Contact: ----

Phone: ----

Email: -----

Don Pancho CHIP TRIANGLE DELI BLUE (6) DP 10/14z

SKU: 79341 00665

Contact:-----

Phone: -----

Email: -----

Don Pancho CHIP TRIANGLE DELI NACHO (6) DP 10/14z

SKU: 79341 00666

Contact: ----

Phone: ----

Email: -----

SMK Artichoke Jalapeno Parmesan Dip

SKU: 71117 18552

Contact:-----

Phone: -----

Email: -----

FEATURED PRODUCTS

SMK Spinach Artichoke Parmesan Dip

SKU: 71117 18553

Contact: ----

Phone: ----

Email: -----

SMK Roasted Street Corn Dip

SKU: 71117 18551

Contact:-----

Phone: -----

Email: -----

SMK Spicy Pepper Three Cheese Dip

SKU: 71117 18554

Contact: ----

Phone: ----

Email: -----

AMCL AMCL Spicy Pickle Potato Salad

SKU: 71117 19084

Contact:-----

Phone: -----

Email: -----

AMCL American Classics Deviled Egg Potato Salad 16oz

SKU: 71117 19038

Contact: ----

Phone: ----

Email: -----



FEATURED PRODUCTS



AMCL Creamed Corn

SKU: 71117 02015

Contact: ----

Phone: ----

Email: -----

AMCL Glazed Carrots

SKU: -----

Contact: ----

Phone: ----

Email: -----

FCF Chicken Birria Taco Kit

SKU: 13454 38388

Contact:-----

Phone: -----

Email: -----

Reser's Party Pack Pretzel Bites

SKU: -----

Contact: ----

Phone: ----

Email: -----

Reser's Caesar Chicken Wrap Kit

SKU: 13454 38472

Contact:-----

Phone: -----

Email: -----

FEATURED PRODUCTS

Rich Products Corporation

Booth Number: 3015



FUNFETTI® BETTERCREME®

SKU: 22749

Pre-Whipped Funfetti® Bettercreme with smooth texture and light and creamy taste. Packaged in 9lb pail. Available to sell in retail stores (grocery, drug, dollar, club/mass merch, convenience).

Contact: Krista Corigliano

Phone:

Email: kcorigliano@rich.com

Funfetti Uniced 1/2 Sheet cake 5/58 oz

SKU: 23586

1/2 sheet white cake with confetti sprinkles.

Contact: Alyssa Lee

Phone:

Email: alyssa.lee@rich.com

FUNFETTI® 6" CHEESECAKE

SKU: 22595

Funfetti® Cheesecake with candy bits. Made with rich graham cracker crust. Available to sell in retail stores (grocery, drug, dollar, club/mass merch, convenience).

Contact: Ashley Simula

Phone:

Email: asimula@rich.com

LIMONCELLO RICOTTA CHEESECAKE

SKU: 23249

10" classic cream-style cheesecake made with refreshing limoncello flavor and sweet ricotta cheese on an Italianstyle cookie crust. 16 slices/cake. Naturally Flavored.

Contact: Ashley Simula

Phone:

Email: asimula@rich.com



FEATURED PRODUCTS



OUR SPECIALTY TREAT SHOP® CHOCOFLAN ARTIFICIALLY FLAVORED

SKU: 23578

Rich chocolate cake artificially flavored with creamy, caramel flan.

Contact: Sage Kashmanian

Phone:

Email: skashmanian@rich.com

CHURRO BITES 440/0.40Z

SKU: 17843

Ready to finish sweet dough fried spiral bite, with a crisp exterior and soft interior.

Contact: Sage Kashmanian

Phone:

Email: skashmanian@rich.com

4.5X9IN CHEESY PULL APART FLATBREAD 24/9.6750Z

SKU: 21216

Soft pull apart flatbread sticks topped with mozzarella, cheddar, provolone, parmesan, romano & asiago cheeses, a creamy cheesy sauce, and Italian herbs.

Contact: Heather Stammler

Phone:

Email: hstammler@rich.com

CHRISTIE COOKIE CHOCOLATE CHIP COOKIE DOUGH 2.50Z

SKU: 39136

The classic you always want in the cookie jar. This decadent cookie dough is brimming with the finest premium chocolates and toffee candy pieces.

Contact: Nikki Utz

Phone:

Email: nutz@rich.com

OUR SPECIALTY TREAT SHOP™ CHOCOLATE ICED YEAST RING DONUTS 6CT CLAM PACKS

SKU: 20071

Fully finished chocolate iced yeast ring donut packed with flavor and a delightfully soft texture for longer-lasting fresh quality. Packaged in clamshell with label.

Contact: Deborah Andrews

Phone:

Email: dandrews@rich.com

FEATURED PRODUCTS

CHRISTIE COOKIE TRIPLE CHOCOLATE BLONDE INDIVIDUALLY WRAPPED BAKED COOKIE 2.4OZ

SKU: 20406

Triple Chocolate Blonde individually wrapped 2.4oz cookie. All the gourmet semi-sweet chocolate chips, white chocolate chips and dark chocolate chips we could fit in a cookie, made perfect with brown sugar and natural vanilla flavor.

Contact: Nikki Utz

Phone:

Email: nutz@rich.com

OUR SPECIALTY TREAT SHOP™ LEMON SWEET MIDDLES®

SKU: 17843

Naturally flavored lemon crème filling sandwiched between two soft sugar cookies. Packaged and labeled for the perfect grab 'n go snack or mini dessert!

Contact: Nikki Utz

Phone:

Email: nutz@rich.com

CHOCOLATE NATURALLY & ARTIFICIALLY FLAVORED BETTERCREME® MADE W/ HERSHEY'S COCOA

SKU: 13608

Pre-whipped icing with a smooth texture and creamy taste. Natural chocolate flavoring with Hershey's® Cocoa. Doesn't crack, tear or crumble. Packaged in 9 lb, space-saving pail.

Contact: Krista Corigliano

Phone:

Email: kcorigliano@rich.com

FUNFETTI® ICE CREAM CAKE (CARVEL's 90th birthday)

SKU: 23063

Our Funfetti® Ice Cream Cake features a layer of delicious cake flavored ice cream bursting with Funfetti® sprinkles atop a Funfetti® cake layer. It's topped with creamy whipped topping and decorated with Funfetti® sprinkles! Available to sell in retail stores (grocery, drug, dollar, club/mass merch, convenience).

Contact: Whitney D'Amico

Phone:

Email: wdamico@rich.com

PERFECT FINISH VANILLA ARTIFICIALLY FLAVORED BETTERCREME®

SKU: 03454

Pre-whipped premium vanilla icing with smooth texture and light and creamy taste. Packaged in 15-lb pail.

Contact: Krista Corigliano

Phone:

Email: kcorigliano@rich.com



FEATURED PRODUCTS

Sara Lee Bakery

Booth Number: 5819



**FROZEN
BAKERY**

Superior on Main Salted Caramel Pretzel Iced Cookies

SKU: 810006 151107

Vanilla cake cookies topped with vanilla and salted caramel icings and pretzel pieces.

Contact: Curt Coolidge, General Manager, In Store Bakery

Phone:

Email: ccoolidge@saraleefb.com

Superior on Main Decadent Chocolate Iced Cookies

SKU: 810006 151091

Chocolate cake cookies topped with rich chocolate icing and drizzle.

Contact: Curt Coolidge, General Manager, In Store Bakery

Phone:

Email: ccoolidge@saraleefb.com

Superior on Main Cookies & Crème Iced Cookies

SKU: 810006 151084

Chocolate cake cookies topped with crème flavored icing, chocolate drizzle and crunchy chocolate crumbles.

Contact: Curt Coolidge, General Manager, In Store Bakery

Phone:

Email: ccoolidge@saraleefb.com

Superior on Main Seriously Chocolate Mini Eclairs

SKU: 810006 151060

Chocolate French pastries with chocolate filling, chocolate icing and mini chocolate chips.

Contact: Curt Coolidge, General Manager, In Store Bakery

Phone:

Email: ccoolidge@saraleefb.com

FEATURED PRODUCTS



Superior on Main Cinnamon Bun Mini Eclairs

SKU: 810006 151077

French pastries with creamy cinnamon caramel filling, vanilla icing and cinnamon streusel.

Contact: Curt Coolidge, General Manager, In Store Bakery

Phone:

Email: ccoolidge@saraleefb.com

Cyrus O'Leary's® Banana Mini Cream Pie

SKU: 047125 110573

Banana-flavored cream filling atop a delicious graham crust, finished with creamy whipped topping and Dutch crumble.

Contact: Curt Coolidge, General Manager, In Store Bakery

Phone:

Email: ccoolidge@saraleefb.com

Cyrus O'Leary's® Chocolate Mini Cream Pie

SKU: 047125 110597

Chocolate cream filling atop a delicious graham crust, finished with creamy whipped topping and shaved chocolate.

Contact: Curt Coolidge, General Manager, In Store Bakery

Phone:

Email: ccoolidge@saraleefb.com

Cyrus O'Leary's® Coconut Mini Cream Pie

SKU: 047125 110603

Coconut cream filling atop a delicious graham crust, finished with creamy whipped topping and toasted coconut.

Contact: Curt Coolidge, General Manager, In Store Bakery

Phone:

Email: ccoolidge@saraleefb.com

Cyrus O'Leary's® Tiramisu Mini Cream Pie

SKU: 047125 201042

Chocolate flavored crumb bottom with tiramisu flavored cream filling, finished with a ring of creamy whipped topping and shaved chocolate.

Contact: Curt Coolidge, General Manager, In Store Bakery

Phone:

Email: ccoolidge@saraleefb.com



FEATURED PRODUCTS



Cyrus O'Leary's® Strawberry Shortcake Mini Cream Pie

SKU: 047125 203275

Strawberry cream filling atop a delicious graham crust, finished with creamy whipped topping.

Contact: Curt Coolidge, General Manager, In Store Bakery

Phone:

Email: ccoolidge@saraleefb.com

Cyrus O'Leary's® Pumpkin Mini Cream Pie

SKU: 047125 110399

Pumpkin cream filling atop a delicious graham crust, finished with creamy spiced whipped topping.

Contact: Curt Coolidge, General Manager, In Store Bakery

Phone:

Email: ccoolidge@saraleefb.com

Cyrus O'Leary's® Lemon Mini Cream Pie

SKU: 047125 110528

Sour cream lemon filling atop a delicious graham crust, finished with creamy whipped topping.

Contact: Curt Coolidge, General Manager, In Store Bakery

Phone:

Email: ccoolidge@saraleefb.com

Chef Pierre® 10" Pre-Baked Pecan Pie

SKU: 047125 110603

A tender golden flaky crust is filled with naturally sweet filling, topped wall-to-wall with delicious pecans..

Contact: Curt Coolidge, General Manager, In Store Bakery

Phone:

Email: ccoolidge@saraleefb.com

Chef Pierre® 10" Pre-Baked Pumpkin Pie

SKU: 032100 058247

Tender golden flaky crust, filled with a lightly spiced pumpkin filling that's full of flavor.

Contact: Curt Coolidge, General Manager, In Store Bakery

Phone:

Email: ccoolidge@saraleefb.com



FEATURED PRODUCTS



Columbus Vegetable Oils

Booth Number: 1932



Butcher Boy Lard

SKU: 80330

Perfect for a variety of baking needs. Available in deodorized. Available in a variety of sizes.

Contact:

Phone:

Email:

Butcher Boy Clear Liquid Shortening

SKU: 21559 10255

A smooth liquid shortening for all your baking needs. It is zero grams of trans fat and a healthy alternative to other fats & oils. Available in a variety of sizes, starting at 35 lbs..

Contact:

Phone:

Email:

Sunrise Shortening

SKU: 21559 99880

Sunrise Shortening.

Contact:

Phone:

Email:

Nature's Secret Palm Oil

SKU: 71050

Nature's Secret Palm Oil.

Contact:

Phone:

Email:

FEATURED PRODUCTS



Nature's Secret Canola Oil

SKU: 505005

Nature's Secret Canola Oil.

Contact:

Phone:

Email:

Butcher Boy Homestyle Mayo

SKU: 60301BB

Butcher Boy Homestyle Mayo.

Contact:

Phone:

Email:

Butcher Boy Creamy Caesar

SKU: 60301BB

Butcher Boy Creamy Caesar.

Contact:

Phone:

Email:

Butcher Boy Honey Mustard

SKU: 604301BB

Butcher Boy Honey Mustard.

Contact:

Phone:

Email:

Butcher Boy Blue Cheese

SKU: PL603041BBCS

Butcher Boy Blue Cheese.

Contact:

Phone:

Email:



FEATURED PRODUCTS

Emmi Roth

Booth Number: 2701



Athenos Crumbled Traditional Feta Cheese

SKU: 70277000065

Athenos Crumbled Traditional Feta Cheese.

Contact: Lars Bjorklund

Phone: 608-712-4343

Email: lars.bjorklund@emmiroth.com

Athenos Chunk Traditional Feta Cheese - Resealable

SKU: 7027710518

Athenos Chunk Traditional Feta Cheese - Resealable.

Contact: Lars Bjorklund

Phone: 608-712-4343

Email: lars.bjorklund@emmiroth.com

Athenos Whipped Feta Dip & Spread

SKU: 70277299759

Athenos Whipped Feta Dip & Spread.

Contact: Lars Bjorklund

Phone: 608-712-4343

Email: lars.bjorklund@emmiroth.com

Athenos Crumbled Tajin Feta Cheese

SKU: -----

Athenos Crumbled Tajin Feta Cheese.

Contact: Lars Bjorklund

Phone: 608-712-4343

Email: lars.bjorklund@emmiroth.com

FEATURED PRODUCTS

Emmi Le Gruyere

SKU: 7301500172

Emmi Le Gruyere.

Contact: Lars Bjorklund

Phone: 608-712-4343

Email: lars.bjorklund@emmiroth.com

Emmi Le Gruyere Shredded Cup

SKU: 736547337773

Emmi Le Gruyere Shredded Cup.

Contact: Lars Bjorklund

Phone: 608-712-4343

Email: lars.bjorklund@emmiroth.com

Roth Cheese Dip & Spread - Chunky Blue Cheese

SKU: -----

Roth Spreads - Flavor 1 (Blue Cheese).

Contact: Lars Bjorklund

Phone: 608-712-4343

Email: lars.bjorklund@emmiroth.com

Roth Cheese Dip & Spread - Buttery Garlic & Herb

SKU: -----

Roth Spreads - Flavor 2 (Garlic & Herb).

Contact: Lars Bjorklund

Phone: 608-712-4343

Email: lars.bjorklund@emmiroth.com

Roth Cheese Dip & Spread - Caramelized Onion

SKU: -----

Roth Spreads - Flavor 3 (Caramelized Onion OR Jalapeno Havarti).

Contact: Lars Bjorklund

Phone: 608-712-4343

Email: lars.bjorklund@emmiroth.com



FEATURED PRODUCTS



Ficacci Olive Co.

Booth Number: 4900



Mediterranean Olive Platter

SKU: MODODEKA750/817543022426

Mediterranean Olive Platter (Paper Board).

Contact:

Phone:

Email:

Blue Cheese Stuffed Olives

SKU: PTFARFO170/817543022211

Halkidiki pitted green olives stuffed with blue cheese from Greece (Paper Tray).

Contact:

Phone:

Email:

Pitted Green Castelvetro

SKU: PTDOLDE170/817543022211

Nocellara del Belice olives from Sicily, Italy (Paper Tray).

Contact:

Phone:

Email:

Black Natural Gaeta Olives

SKU: PTGASA180/817543022358

Itrana olives from Latium, Italy (Paper Tray).

Contact:

Phone:

Email:

FEATURED PRODUCTS

Green Giant Cerignola Unpitted Olives

SKU: DPVERCE140/817543022297

Bella di Cerignola olives from Apulia, Italy (Doypack).

Contact:

Phone:

Email:

Black Pitted Kalamata Olives

SKU: 64KALDE64/817543022235

Kalamata olives from Greece (64).

Contact:

Phone:

Email:

Italian Mix Pitted Olives

SKU: PTDENDOLE170/817543022266

Nocellara del Belice olives from Sicily, Italy + Leccino olives from Abruzzo Italy (Paper Tray).

Contact:

Phone:

Email:

Green Sicilian Castelvetro Unpitted Olives

SKU: PTDOLSI170/8177543022402

Nocellara del Belice olives from Sicily, Italy (Paper Tray).

Contact:

Phone:

Email:

Green Giant Cerignola Unpitted Olives

SKU: PTVERCE180/817543022273

Bella di Cerignola olives from Apulia, Italy (Paper Tray).

Contact:

Phone:

Email:



FEATURED PRODUCTS



Fine Choice Foods Ltd.

Booth Number: 5117



Crispy Vegetable Spring Roll

SKU: 0 57356 31006 2

The crown jewel of the SUMM! selection – our vegetable spring rolls are where it all began! A crispy golden wrapper filled with fresh, crisp vegetables, perfectly seasoned and paired with our house-made plum sauce.

Contact:

Phone:

Email:

Sesame Ginger Chicken Gyoza Dumplings

SKU: 0 57356 03409 8

Everybody loves dumplings! Our classic gyoza stuffed with chicken and fresh vegetables get an added depth of flavour from toasted sesame and ginger. Paired with our house-made gyoza sauce, these make a great snack or light meal.

Contact:

Phone:

Email:

Thai Basil Chicken Spring Rolls

SKU: 0 57356 35038 9

A popular item with any crowd, these spring rolls have a crispy golden wrapper filled with chicken and fresh vegetables with a light and aromatic hint of Thai basil. This roll is perfectly paired with our house made sweet chili sauce. Bring home a taste of Thailand.

Contact:

Phone:

Email:

Pork & Shiitake Gyoza Dumplings

SKU: 0 57356 03209 4

Everybody loves dumplings! These gyoza are stuffed with pork and delicious vegetables, with just the perfect flavouring of Shiitake mushroom. They're paired with our house-made gyoza sauce.

Contact:

Phone:

Email:

FEATURED PRODUCTS

Vegetable Gyoza Dumplings

SKU: 0 57356 03039 7

The Vegetable Gyoza is a flavorful and fresh fusion packed with vegetables for the perfect meatless option. These dumplings are not only delicious but also incredibly versatile. Try it with our delicious Gyoza Sauce for the ultimate balanced experience.

Contact:

Phone:

Email:

Pork Lumpia Filipino Spring Rolls

SKU: 0 57356 35054 9

Get ready to embark on a flavour-packed adventure with SUMM! Filipino-Style Spring Rolls, featuring the mouthwatering Sweet Chili Sauce. Each roll is filled with savory ground pork, mixed with a medley of vegetables, and seasoned to perfection. Easy to prepare and serve, it's the perfect snack to share for any occasion.

Contact:

Phone:

Email:

Chicken Lumpia Filipino Spring Rolls

SKU: 0 57356 35053 2

Lumpia is a Filipino style spring roll loved throughout the world. Our Lumpia are filled with ingredients like juicy chicken, cabbage, carrot, and garlic. Enjoy as a snack or pair as a side dish to any meal and enjoy it with our delicious Sweet Chili sauce.

Contact:

Phone:

Email:

Apple Pie Rolls with Caramel Sauce

SKU: 0 57356 45018 8

Spring rolls aren't just a popular savoury snack – they can be sweet, too! These delectable pie rolls are stuffed with apple and hints of cinnamon. They feel like a warm hug and will keep everyone coming back for more. Served with our delicious caramel sauce.

Contact:

Phone:

Email:

Bulgogi Beef Mandu Dumplings

SKU: 0 57356 04005 1

Our traditional Mandu start with house-made dough, thinly rolled and filled with fresh savory ingredients. From there, we steam each batch to seal in the juicy perfection. Great as an appetizer or served as an accompaniment to your favorite noodles. SUMM! Mandu are sure to satisfy!

Contact:

Phone:

Email:



FEATURED PRODUCTS

Land O'Lakes Inc.

Booth Number: 1917

Farmer-Owned
LAND O LAKES®

LAND O LAKES® Salted Butter Balls

SKU: 3450019409

Take the guesswork out of your next creation when you cook with the all-new Land O Lakes® Butter Balls. Creamy, pre-measured balls of butter goodness, just waiting to be popped, dropped or topped on your latest creations. The goodness goes full-circle, because each purchase directly benefits our 1000+ farmer-owners.

Contact: Marwa Ali

Phone: 612-242-0972

Email: MMAli@landolakes.com

LAND O LAKES® Yellow American Grab & Go Slices

SKU: 3450044694

Land O Lakes Sliced Yellow Deli American is delicious deli cheese without the deli line. These slices of Yellow Deli American are the perfect addition to sandwiches and burgers, or by themselves as a snack.

Contact: Tara Kriebel

Phone: 651-470-8582

Email: TJKriebel@landolakes.com

LAND O LAKES® White American Slice Stack Pack

SKU: 3450044026

DELI - LAND O' LAKES Pasteurized Process American Cheese.

Contact: Tara Kriebel

Phone: 651-470-8582

Email: TJKriebel@landolakes.com

Kozy Shack® Vanilla Pudding

SKU: 7349151102

Enjoy the delicious addition of rich vanilla flavor to our pudding. At Kozy Shack, we believe that simple ingredients make for better tasting pudding and desserts. That's why our tried and true recipes use the same quality ingredients that you would use in your own kitchen.

Contact: Tara Kriebel

Phone: 651-470-8582

Email: TJKriebel@landolakes.com

FEATURED PRODUCTS

GOYA® Mexican Chocolate Pudding

SKU: 7349130305

This rich, creamy chocolate pudding is combined with cinnamon to create a nostalgic Mexican Style dessert that will take you back to your childhood sipping Mexican hot chocolate. Enjoy this flavorful cinnamon and chocolate pudding treat with your entire family.

Contact: Marwa Ali

Phone: 612-242-0972

Email: MMAli@landolakes.com

LAND O LAKES® Queso Bravo™ Cheese Dip with Jalapeños and Red Peppers, White

SKU: 3450048238

Your customers will love this mildly spicy, extra cheesy queso. And your staff will love its time-saving convenience. Diversify or expand your menu offerings with a quality queso you'll be proud to serve.

Contact: Tara Kriebel

Phone: 651-470-8582

Email: TJKriebel@landolakes.com

LAND O LAKES® Shredded Extra Melt® Process American Cheese, Yellow

SKU: 3450042049

LAND O LAKES® Extra Melt® Shredded American Cheese in standard shreds sets the gold standard for taste and performance. It delivers a rich, buttery cheese flavor that boosts the flavor quotient and eye-appeal of countless dishes while cutting kitchen prep time. It's easy to work with, melting smoothly with a superior hot-hold performance. Extra Melt® Shredded American is the industry's premier choice for crafting macaroni and cheese, queso dips and other Mexican dishes, and is superb in salad bars, appetizers, omelets, hot soups, and casseroles. Operators can rely on consistent quality and cuts from bag to bag (1/8" v-cut, with lengths between 1/2" and 2"). Convenient 5-lb. packages can be opened as needed, maximizing product shelf life.

Contact: Tara Kriebel

Phone: 651-470-8582

Email: TJKriebel@landolakes.com

LAND O LAKES® Extra Sharp Cheddar & Habanero-Jack Cubes

SKU: 3450044833

Blending the heat with the sharp, we've created Extra Sharp Cheddar & Habanero Jack Cheese Cubes. Both indulgent and versatile, this is a party platter fave and on-the-go snack in one.

Contact: Tara Kriebel

Phone: 651-470-8582

Email: TJKriebel@landolakes.com

LAND O LAKES® Creamy Italian Blend Cracker Cut

SKU: 3450042074

Pouch of Italian Blend Cheese Cracker Cuts.

Contact: Tara Kriebel

Phone: 651-470-8582

Email: TJKriebel@landolakes.com



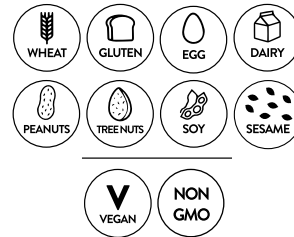
FEATURED PRODUCTS

Red Plate Foods

Booth Number: 1838



FREE FROM



Mini Chocolate Cupcakes

SKU: 851083 005532

Free From Top 9 + GF + vegan + Kosher.

Contact:

Phone:

Email:

Mini Vanilla Cupcakes

SKU: 851083 005549

Free From Top 9 + GF + vegan + Kosher.

Contact:

Phone:

Email:

Mini Coffee Cake Muffins

SKU: 851083 005976

Free From Top 9 + GF + vegan + Kosher.

Contact:

Phone:

Email:

Whoopie Cookies Chocolate Chip

SKU: 851083 005839

Free From Top 9 + GF + vegan + Kosher.

Contact:

Phone:

Email:

FEATURED PRODUCTS



Lemon Sugar Cookies

SKU: 851083 005204

Free From Top 9 + GF + vegan + Kosher.

Contact:

Phone:

Email:

Snickerdoodle Cookies

SKU: 851083 005563

Free From Top 9 + GF + vegan + Kosher.

Contact:

Phone:

Email:

Oatmeal Cookies

SKU: 851083 005037

Free From Top 9 + GF + vegan + Kosher.

Contact:

Phone:

Email:

Ginger Cookie IW

SKU: 851083 005624

Free From Top 9 + GF + vegan + Kosher.

Contact:

Phone:

Email:

Vanilla Granola

SKU: 851083 005495

Free From Top 9 + GF + vegan + Kosher.

Contact:

Phone:

Email:



FEATURED PRODUCTS



SOLUT!

Booth Number: 1642



8oz Bowl w/lid

SKU: 13810/00117

8oz. Round Rolled Rim Tray w/ clear lid.

Contact: Mandy Talbot

Phone:

Email: mtalbot@gosolut.com

Entrée / 1/8 sheet Cake w/ lid

SKU: 91136/00083

8.31 x 6.03 x 1.13 Rectangle Tray w/ clear lid.

Contact: Mandy Talbot

Phone:

Email: mtalbot@gosolut.com

Loaf pan w/lid

SKU: 31906/00072

7.06 x 2.94 x 2.00 Loaf Tray w/ clear lid.

Contact: Mandy Talbot

Phone:

Email: mtalbot@gosolut.com

8x8 Baking tray w/lid

SKU: 13856/00129

8.00 x 8.00 x 1.25 Square Rolled Rim Tray w/ clear lid.

Contact: Mandy Talbot

Phone:

Email: mtalbot@gosolut.com

FEATURED PRODUCTS



15" take and bake pizza w/lid

SKU: 74445/00074

15.75 x 1.06 Round Eco Tray w/ clear lid.

Contact: Mandy Talbot

Phone:

Email: mtalbot@gosolut.com

11.5" baking tray w/lid

SKU: 68055/04706

11.50 x 11.50 x .75 Square, Black Elegance Combo Pack, 30/30/cs.

Contact: Erik O'Neil

Phone:

Email: eoneil@gosolut.com

10" baking tray w/lid

SKU: 68055/04706

10.19 x 1.19 Round Rolled Rim Tray w/ clear lid.

Contact: Erik O'Neil

Phone:

Email: eoneil@gosolut.com

Bar Cake w/Lid

SKU: 68055/04706

15.50 x 7.19 x .44 Rectangle Tray, Gold MPET/Black Combo Pack, 60/60cs.

Contact: Erik O'Neil

Phone:

Email: eoneil@gosolut.com

1/4 sheet Cake w/lid

SKU: 1211PD/00174

14.59 x 10.66 x .50 Rectangle Tray w/ Clear Lid.

Contact: Erik O'Neil

Phone:

Email: eoneil@gosolut.com



FEATURED PRODUCTS

Toufayan Baking

Booth Number: 3955



Toufayan Keto Wraps

SKU: 0-73124-09403-3

Keto Wraps 0 net carbs

Contact:

Phone:

Email:

Toufayan Keto Pita

SKU: 0-73124-01316-4

Keto Pita 5 net carbs

Contact:

Phone:

Email:

Toufayan Keto Flatbread

SKU: 0-73124-09403-3

Keto Flatbread 5 net carbs

Contact:

Phone:

Email:

Authentic Lavash

SKU: 0-73124-09459-7

Authentic Lavash

Contact:

Phone:

Email:

FEATURED PRODUCTS



Toufayan Tandoori

SKU: 0-73124-00323-3

Tandoori Flatbread Garlic

Contact:

Phone:

Email:

Toufayan Gluten free Wrap

SKU: 0-73124-01413-0

Toufayan Gluten Free wrap White

Contact:

Phone:

Email:

Toufayan Gluten free Wrap

SKU: 0-731240-1414-7

Toufayan Gluten Free wrap Spinach

Contact:

Phone:

Email:

Toufayan Smart Pocket

SKU: 0-73124-00795-8

Toufayan Smart pocket Smart Carb

Contact:

Phone:

Email:

Toufayan Croissants

SKU: 0-73124-00814-6

Toufayan Mini Croissants mini

Contact:

Phone:

Email:

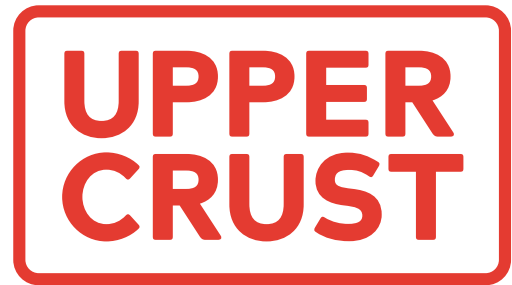


FEATURED PRODUCTS



Upper Crust

Booth Number: 5429



Cocoa Poppers (Filled Beignets)

SKU: 31334

Layers of decadent pastry wrapped around a rich craveable chocolatey filling made with the unmistakable flavor of Hershey's cocoa. Goes from freezer to fryer to ready to serve in just a few minutes.

Contact:

Phone:

Email:

Cinnamon Pastry Popper (Filled Beignets)

SKU: 40340

Layers of decadent pastry wrapped around craveable sweet cinnamon filling – designed for today's on-the-go consumer! Goes from freezer to fryer to ready to serve in just a few minutes.

Contact:

Phone:

Email:

Mini Butter Croissants

SKU: 224 0092

Rich, flaky, buttery European inspired croissants can be yours in a matter of minutes. Our expert bakers have crafted a high quality croissant that can be baked in just a few simple steps for an exceptional croissant no matter what the baker's skill level.

Contact:

Phone:

Email:

All Butter Pinched Croissant

SKU: 224 0090

Rich, flaky, buttery European inspired croissants can be yours in a matter of minutes. Our expert bakers have crafted a high quality croissant that can be baked in just a few simple steps for an exceptional croissant no matter what the baker's skill level.

Contact:

Phone:

Email:

FEATURED PRODUCTS



Freezer to Oven Herb & Garlic Focaccia

SKU: 41096

Expertly crafted focaccia bread enhanced with a blend of garlic and herbs. Just thaw, top and bake for fresh from the oven aromatic bread. A perfect canvas for your own custom culinary creations!

Contact:

Phone:

Email:

Bakery2 French Baguette

SKU: 41674

Crafted in small batches, allowing the dough to develop fully for maximum flavor, then gently formed and baked to golden baguette perfection! No artificial flavors, colors or preservatives.

Contact:

Phone:

Email:

Bakery2 Everything Bagel 4pk

SKU: 38485

An authentic water boiled kosher bagel in one of the most popular flavors, ready to thaw and sell in a convenient, value 4pk. Available in a variety of other best selling flavors including plain, cinnamon raisin, blueberry, and cheese. If it's not water boiled and direct fire baked, it's just a roll with a hole!

Contact:

Phone:

Email:

Cherry Kouign Amann

SKU: 223 0125

Sweet, crisp, flaky pastry envelops a premium real fruit filling for an premium patisserie style treat, without all of the work! With our easy to execute freezer to oven format, you can delight your customers with upscale indulgence without extra operational complexity.

Contact:

Phone:

Email:

Mini Strudel Lemon Cheese

SKU: 29288

Big flavor in a mini size! These mini strudels are bursting with refreshing lemon and real cream cheese fillings, wrapped in our exquisitely flaky puff pastry and finished with a sprinkling of sugar.

Contact:

Phone:

Email:



FEATURED PRODUCTS

Volpi Foods

Booth Number: 4509



Volpi

Uncured Pepperoni and Cheddar Snack Cups in DRC

SKU: -----

Contact:

Phone:

Email:

Fontina Cheese and Genoa Salami Snack Cups in DRC

SKU: -----

Contact:

Phone:

Email:

Spicy Salami Stix in DRC

SKU: -----

Contact:

Phone:

Email:

Original Salami Stix in DRC

SKU: -----

Contact:

Phone:

Email:

FEATURED PRODUCTS



Volpi Roltini Singles with Prosciutto 7.5 oz Bag

SKU: -----

Contact:

Phone:

Email:

Volpi Roltini Singles with Pepperjack and Genoa Salame 6/12-1.5 oz in DRC

SKU: -----

Contact:

Phone:

Email:

Volpi Sliced Bresaola 3 oz.

SKU: -----

Contact:

Phone:

Email:

Volpi Heritage Prosciutto 3 oz

SKU: -----

Contact:

Phone:

Email:

Volpi Chopped Pancetta

SKU: -----

Contact:

Phone:

Email:



FEATURED PRODUCTS

American Beverage Marketers

Booth Number: 3753

**American
Beverage
Marketers**



Strawberry Real Infused Exotics

SKU: 103B/O 70491-10309 2

Strawberry Puree Infused Syrup.

Contact: Frank Armanees

Phone: (816) 674-6776

Email: farmanees@abmcocktails.com

Raspberry Real Infused Exotics

SKU: 104B/O 70491-10409 9

Raspberry Puree Infused Syrup.

Contact: Frank Armanees

Phone: (816) 674-6776

Email: farmanees@abmcocktails.com

Piña Real Infused Exotics

SKU: 112B/O 70491-11209 4

Pineapple Puree Infused Syrup.

Contact: Frank Armanees

Phone: (816) 674-6776

Email: farmanees@abmcocktails.com

Blackberry Real Infused Exotics

SKU: 116B/O 70491-11609 2

Blackberry Puree Infused Syrup.

Contact: Frank Armanees

Phone: (816) 674-6776

Email: farmanees@abmcocktails.com

Gourmet Pepper Real Infused Exotics

SKU: 124B/O-70491-12409-7

Pureed Pepper Infused Syrup.

Contact: Frank Armanees

Phone: (816) 674-6776

Email: farmanees@abmcocktails.com

FEATURED PRODUCTS

Anchor Packaging

Booth Number: 2915



Culinary Tamper Safe™ Hinged Tamper Evident Container

SKU: 1-compartment (SKU 4529911) or 3-compartment base (SKU 4529931)

Drives increased sales with added protection for hot or cold foods. Clear, hinged anti-fog containers with wide ribbing provide food visibility and preserve the “just-made” presentation. The leak-resistant, tamper-evident closure avoids messy spills and signals possible tampering with a broken hinge. Consumers appreciate the “hold and lift” to open design without loose tear strips. This 9” x 9” is perfect for hot displays to 230°F and microwave-safe for refrigerated grab-and-go prepared foods. Durable, cut-resistant, dishwasher-safe, consumer reusable, and recyclable. Made in the USA.

Contact: Kurt Richars, Director of Marketing and Custom

Phone:

Email: krichars@anchorpac.com

Culinary Tamper Safe™ Hinged Tamper Evident Container

SKU: 1-compartment (SKU 4529911) or 3-compartment base (SKU 4529931)

Drives increased sales with added protection for hot or cold foods. Clear, hinged anti-fog containers with wide ribbing provide food visibility and preserve the “just-made” presentation. The leak-resistant, tamper-evident closure avoids messy spills and signals possible tampering with a broken hinge. Consumers appreciate the “hold and lift” to open design without loose tear strips. This 9” x 9” is perfect for hot displays to 230°F and microwave-safe for refrigerated grab-and-go prepared foods. Durable, cut-resistant, dishwasher-safe, consumer reusable, and recyclable. Made in the USA.

Contact: Kurt Richars, Director of Marketing and Custom

Phone:

Email: krichars@anchorpac.com



FEATURED PRODUCTS

Safe Pinch® Hinged Tamper Evident Bowl with 3-Compartment Insert

SKU: 24oz dome lid (SKU 4517023) or 24oz flat lid (SKU 4517025) or 32oz dome lid (SKU 4517031) or 32oz flat lid (SKU 4517033) 3-compartment insert (SKU 4407024) fits the four bowls; pack 600 per case

Keeps three toppings fresh with the insert in a versatile, 7" round bowl. Perfect for trendy acai bowls or traditional salads, these clear tamper-evident hinged bowls with three-compartment inserts will increase sales from a refrigerated case. The leak-resistant, tamper-evident closure avoids messy spills and signals possible tampering with a broken hinge. Consumers prefer the intuitive "pinch to open" patented design without loose tear strips to dispose of. Extends shelf life and fresh appearance by separating ingredients in various uses for cold or ambient foods. Made with post-consumer recycled content, consumer reusable and recyclable. Made in the USA.

Contact: Kurt Richars, Director of Marketing and Custom

Phone:

Email: krichars@anchorpac.com

Panoramic Bakery Hinged Clamshell

SKU: 200-230013

Clear rectangle one-piece hinged containers offer complete visibility of ambient or refrigerated foods. This 9" x 7" x 2" is the perfect size for a wide variety of bakery applications. Its sturdy, fluted design incorporates a quick button snap closure with a 30-fluid-ounce capacity. This package is consumer reusable and recyclable. Made in the USA.

Contact: Kurt Richars, Director of Marketing and Custom

Phone:

Email: krichars@anchorpac.com

FEATURED PRODUCTS

Asturi Fine Foods, LLC

Booth Number: 1928



Asturi Bruschettini Classico

SKU: 8-53240-00300-9

Italian bruschetta mini toast baked using only olive oil and sprinkle of sea salt with a unique blend of wheat flour and durum wheat semolina for a firm yet crispy texture.

Contact:

Phone:

Email:

Asturi Bruschettini Rosemary & Olive Oil

SKU: 8-53240-00301-6

Italian bruschetta mini toast baked using only olive oil and rosemary with a unique blend of wheat flour and durum wheat semolina for a firm yet crispy texture.

Contact:

Phone:

Email:

Parchment Crispbread Truffle Sea Salt

SKU: 8 53240 00356 6

Ultra thin crispbread, Carta di Musica, handmade in Sardinia, Italy with truffle sea salt and durum wheat semolina.

Contact:

Phone:

Email:

Parchment Crispbread Classico Virgin Olive Oil

SKU: 8 53240 00350 4

Ultra thin crispbread, Carta di Musica, handmade in Sardinia, Italy with durum wheat semolina and virgin olive oil.

Contact:

Phone:

Email:

Asturi Palmiers Premium Italian Puff Pastry

SKU: 8 53240 00355 9

Light and crispy puff pastry, artisanally crafted and baked in Tuscany, Italy.

Contact:

Phone:

Email:



FEATURED PRODUCTS



Bel Brands

Booth Number: 2621



BOURSIN CHEESE CRUMBLES - GARLIC & HERB

SKU: 79813064004

Packaged Gourmet Cheese Crumbles.

Contact:

Phone:

Email:

THE LAUGHING COW JALAPENO

SKU: 41757027971

Portioned snack cheese wedges.

Contact:

Phone:

Email:

KAUKAUNA TRUFFLE WHITE CHEDDAR CHEESE BALL

SKU: 17003139484

Cold Packaged Gourmet Cheese Ball.

Contact:

Phone:

Email:

MINI BABYBEL - VARIETY PACK

SKU: 41757028084

Semi-Soft Cheese Snack.

Contact:

Phone:

Email:

BOURSIN ROSEMARY BLACK GARLIC

SKU: 79813085610

Gourmet Spreadable Cheese.

Contact:

Phone:

Email:

FEATURED PRODUCTS

BelGioioso Cheese

Booth Number: 2419



BelGioioso Baking Fresh Mozzarella

SKU: 00914

New Fresh Mozzarella made especially for Cooking with lower moisture and better melt. Sliced logs.

Contact: Sean Moran, VP Sales

Phone:

Email: sean.moran@belgioioso.com

BelGioioso Crescenza-Stracchino Snacking Cheese

SKU: 78512

.75 oz. Snacks for Sampling.

Contact: Sean Moran, VP Sales

Phone:

Email: sean.moran@belgioioso.com

BelGioioso Fresh Mozzarella Marinated with Fresh Basil & Garlic

SKU: 10177

Fresh Mozzarella Ciliegine is marinated in a savory blend of basil, garlic and oils.

Contact: Sean Moran, VP Sales

Phone:

Email: sean.moran@belgioioso.com

BelGioioso Artigiano Blood Orange

SKU: 60185

Hand-Crafted small batch Wisconsin Cheese soaked in a citrus marinade. Slightly Sweet and savory flavors

Contact: Sean Moran, VP Sales

Phone:

Email: sean.moran@belgioioso.com

Polly-O Fresh Mozzarella String Cheese

SKU: 75044

The flavor of Fresh Mozzarella with the convenience of String Cheese.

Contact: Sean Moran, VP Sales

Phone:

Email: sean.moran@belgioioso.com



FEATURED PRODUCTS

Cheese Merchants

Booth Number: -----



Exact Weight Parmesan Wedge

SKU: -

8 oz Parmesan Wedge by Master Cheesemaker - Steve Bechel.

Contact:

Phone:

Email:

Exact Weight Asiago Wedge

SKU: -

8 oz Asiago Wedge.

Contact:

Phone:

Email:

Exact Weight Creamy Italian Wedge

SKU: -

8 oz Creamy Italian Wedge.

Contact:

Phone:

Email:

Shredded Parmesan Fresh Deli Cup

SKU: -

5 oz Shredded Parmesan Fresh Deli Cup.

Contact:

Phone:

Email:

Grated Parmesan Fresh Deli Cup

SKU: -

5 oz Grated Parmesan Fresh Deli Cup.

Contact:

Phone:

Email:

FEATURED PRODUCTS

Clyde's Donuts

Booth Number: 4601



Unfinished Apple Fritter Bulk 3oz

SKU: SKU 14567 UPC 0-20337-14567-0

This unfinished apple fritter made with fresh apples will melt in your mouth. It is ready for you to glaze and provide your customers a delectable treat. .

Contact:

Phone:

Email:

12 Jumbo Glazed Donuts 2oz

SKU: SKU 15816 UPC 0-20337-15816-8

Made with a yeast-raised dough that creates a light and fluffy texture, these mouthwatering treats are sure to satisfy your sweet tooth cravings. Each donut is generously coated with a delectable glaze, adding the perfect amount of sweetness to every bite.

Contact:

Phone:

Email:

Glazed Old Fashioned Cake Donuts 2.3oz

SKU: SKU 14216 UPC 0-20337-14216-7

Made with love and expertise, these delectable treats are a nostalgic throwback to the classic American bakery. Each donut is carefully crafted with a moist and flavorful cake base, perfectly complemented by a sweet and irresistible glaze.

Contact:

Phone:

Email:

Clean Label Yeast Ring Bulk 2.5oz

SKU: SKU 14201 UPC 0-20337-14201-3

Made with a yeast-raised dough that creates a light and fluffy texture, these treats are ready for retailers to glaze. Give your customers the perfect amount of sweetness to every bite.

Contact:

Phone:

Email:

Pink Lemonade Cake Donut Naturally Flavored 3.6oz

SKU: SKU 18010 UPC 0-20337-18010-7

This delightful cake donut is infused with the refreshing taste of pink lemonade, perfectly complemented by a tangy lemon icing. Each bite is a sweet and zesty sensation that will transport your taste buds to a sunny paradise.

Contact:

Phone:

Email:



FEATURED PRODUCTS

Damascus Bakery

Booth Number: 1935



DAMASCUSBAKERY.COM



BROOKLYNBRED.COM

Brooklyn Bred Thick Pizza Crust

SKU: 71628 82637

Formulated, naturally fermented and hearth-baked to perfection, Brooklyn Bred Sicilian Thick Pizza Crust comes conveniently ready to top in an oven ready bakeable tray. In Sicily Pizzaiolos give their pizza dough extra time to rise, resulting in a “sfincione”, which means “thick sponge”. Baked in a pan, the Sicilian crust prides itself on its thicker, softer and crunchier bite. Donned with sauce, cheese and a bit of imagination, the thick and crusty Sicilian is a pan-full meal that will settle any family business.

Contact: George Gavirati

Phone: (480) 415-7590

Email: george@damascusbakery.com

Brooklyn Bred Neapolitan Sprouted Grain Thin Pizza Crust

SKU: 71628 87214

Shaped with racy curves and fermented with flavor, Brooklyn Bred Neapolitan Sprouted Grain Thin Pizza Crust is thin, lite and sprouted with wellness. Breads made with Sprouted Grains are lower in glycemic index, more digestible and a better source of nutrients and antioxidants. The process of sprouting whole grains creates enzymatic activities that breaks down starches into simple sugars, proteins into amino acids and fats into soluble fatty acids.

Contact: George Gavirati

Phone: (480) 415-7590

Email: george@damascusbakery.com

Brooklyn Bred Neapolitan Thin Pizza Crust

SKU: 71628 820141

Made with ‘00’ pizza flour, the most refined, powder-soft specialty flour available, Brooklyn Bred Neapolitan Thin Pizza Crust is naturally fermented to create an even thinner, lighter, hearth-baked bite – crispy on the outside, soft on the inside. Ideal for appetizers, single serve pizzas and calorie counting options. Makes a delicious panini sandwich too!

Contact: George Gavirati

Phone: (480) 415-7590

Email: george@damascusbakery.com

FEATURED PRODUCTS

Brooklyn Bred Traditional Pizza Crust

SKU: 71628 82321

Formulated, naturally fermented and hearth-baked to perfection, Brooklyn Bred Traditional Pizza Crust is made with '00' pizza flour, the most refined, powder-soft specialty flour available, creating a light crust that is crisp on the outside and still tender to the bite with a bubbly personality. Ready-to-top, ready-to-crisp, ready-to-entertain indoors or outdoors. Makes an amazing sandwich too!

Contact: George Gavirati

Phone: (480) 415-7590

Email: george@damascusbakery.com

Brooklyn Bred Pizza Crust Crisps

SKU: ----

Made with '00' pizza flour, the most refined, powder-soft specialty flour available, Brooklyn Bred Pizza Crust Crisps are brick oven baked giving them the perfect light crisp bite. The process of natural fermentation, proofing and fire baking is what creates their signature golden bubbles. Brooklyn Bred Pizza Crust Crisps are perfect for dipping, snacking and charcuterie boards!

Contact: George Gavirati

Phone: (480) 415-7590

Email: george@damascusbakery.com



FEATURED PRODUCTS



David's Cookies

Booth Number: 2237



Decadent Peanut Butter Chocolate Chunk Cookie Dough m/w Butterfinger® Pieces

SKU: 49578 44045

A rich, buttery brown sugar and peanut butter based cookie dough is packed with an abundance of crispy-crunchy Butterfinger® pieces and milk chocolate chunks. A peanut lover's dream! BUTTERFINGER® is a trademark of Ferrero USA. Used with permission.

Contact: Darcy Martin

Phone: (248) 631-6047

Email: darcy@davidscookies.com

Decadent Cookies and Cream Cookie Dough m/w HERSHEY'S Premier White Crème Chips®

SKU: 49578 44097 9

A new version of an old classic! A rich, dark brown sugar cookie dough base is loaded with chocolate sandwich cookie pieces and HERSHEY'S Premier White Chips®. The delicious flavor and texture combination of crunchy chocolate cookie pieces paired with smooth and creamy vanilla chips is oh so delectable!

Contact: Darcy Martin

Phone: (248) 631-6047

Email: darcy@davidscookies.com

Individually Wrapped Gluten Free Brookie

SKU: 49578 76032 9

The best of both worlds in one great bite! Our delicious gluten free brownie batter is topped with our scrumptious gluten free chocolate chip cookie dough and baked until golden. Individually wrapped for safety and freshness.

Contact: Darcy Martin

Phone: (248) 631-6047

Email: darcy@davidscookies.com

FEATURED PRODUCTS



Cookies and Cream Blondie m/w HERSHEY'S Premier White Crème Chips®

SKU: 49578 13249

Sitting on a bed of crushed chocolate sandwich cookies, our rich, dense brown sugar blondie is loaded with HERSHEY'S Premier White Crème Chips® and topped with more crushed chocolate sandwich cookies. A very delicious – and time tested - flavor combination!

Contact: Darcy Martin

Phone: (248) 631-6047

Email: darcy@davidscookies.com

Birthday Cake Stuffed Cookie Dough

SKU: 49578 12012 3

Rainbow sprinkled sugar cookie dough is STUFFED with rainbow sprinkled vanilla frosting. Delicious and fun for all ages!

Contact: Darcy Martin

Phone: (248) 631-6047

Email: darcy@davidscookies.com



FEATURED PRODUCTS

Ditsch USA

Booth Number: 5729



PRETZELS SINCE 1919®

Retail Ready 5 oz Pretzel Twist

SKU: 1120

Delicious Ditsch Pretzel Twists have the perfect crust and unmistakably soft, chewy inside. All of our pretzels are fully baked, stored and shipped frozen. Just thaw and sell. A salt packet is included in every package. Consumers can choose to serve at room temperature or warm. The Pretzel category is trending up in all snack channels. Ditsch has mastered the artisan pretzel. Items per case: 33. Certifications: SQF Level 3 Certification - NSF Int'l, Certified Kosher - OU Kosher.

Contact: sales.usa@ditsch.com

Phone: 1-513-782-8888

Email:

Retail Ready 3-Pack 4-oz Bun

SKU: 1104

Our Ditsch 4 oz Pretzel Buns build the "Very Best Sandwich". They elevate & compliment any grilled burger, bbq, chicken or plant-based patty. Our delicious, soft pretzel buns are fully baked, stored and shipped frozen. Just thaw and sell. Consumers can choose to serve at room temperature or toast with butter & serve warm. Perfect for seasonal cookouts or everyday meals. Items per case: 20. Certifications: SQF Level 3 Certification - NSF Int'l, Certified Kosher - OU Kosher

Contact: sales.usa@ditsch.com

Phone: 1-513-782-8888

Email:

Retail Ready Package 6 oz Pretzel Bites

SKU: 1130

Ditsch Pretzel Bites are the perfect "on-the-go" snack for busy lifestyles. Our soft pretzels bites are fully baked, stored and shipped frozen. Just thaw and sell. A salt packet is included with every package. Consumers can choose to serve at room temperature or warm. With our heritage in traditional German pretzel-making, Ditsch has mastered the artisan pretzel experience. Items per case: 24. Certifications: SQF Level 3 Certification - NSF Int'l, Certified Kosher - OU Kosher

Contact: sales.usa@ditsch.com

Phone: 1-513-782-8888

Email:

FEATURED PRODUCTS

Bulk 10 oz (Giant) Pretzel Twist

SKU: 6414

Delicious Ditsch Pretzel Twists have the perfect crust and unmistakably soft, chewy inside. All of our pretzels are fully baked, stored and shipped frozen. Items per case: 20 pieces (bulk). Certifications: SQF Level 3 Certification - NSF Int'l, Certified Kosher - OU Kosher

Contact: sales.usa@ditsch.com

Phone: 1-513-782-8888

Email:

Bulk Pretzel Bites

SKU: 1104

Ditsch Pretzel Bites are the perfect "on-the-go" snack for busy lifestyles. Our soft pretzels bites are fully baked, stored and shipped frozen. Just thaw and sell. A salt packet is included with every package. Consumers can choose to serve at room temperature or warm. With our heritage in traditional German pretzel-making, Ditsch has mastered the artisan pretzel experience. Items per case: Approximately 500 Bites per case. Certifications: SQF Level 3 Certification - NSF Int'l, Certified Kosher - OU Kosher

Contact: sales.usa@ditsch.com

Phone: 1-513-782-8888

Email:



FEATURED PRODUCTS



Fratelli Beretta USA

Booth Number: 4313



Italian style MiniSampler

SKU: 133060 / 073541 330608

Contact:

Phone:

Email:

Italian Style Sampler

SKU: 133061 / 073541 330615

Contact:

Phone:

Email:

Pre-sliced Prosciutto

SKU: 120226 / 073541 202264

Contact:

Phone:

Email:

Roll & Go Platter

SKU: 179429 / 073541 794295

Contact:

Phone:

Email:

Low Sodium Prosciutto and Mozzarella

SKU: 183360 / 073541 833604

Contact:

Phone:

Email:

FEATURED PRODUCTS

Hormel Foods

Booth Number: 3329



TBD

SKU:

Contact:

Phone:

Email:

TBD

SKU:

Contact:

Phone:

Email:

TBD

SKU:

Contact:

Phone:

Email:

TBD

SKU:

Contact:

Phone:

Email:

TBD

SKU: 183360 / 073541 833604

Contact:

Phone:

Email:



FEATURED PRODUCTS



J&J Snack Foods Corp.

Booth Number: 4501



TBD

SKU:

Contact:

Phone:

Email:

TBD

SKU:

Contact:

Phone:

Email:

TBD

SKU:

Contact:

Phone:

Email:

TBD

SKU:

Contact:

Phone:

Email:

TBD

SKU:

Contact:

Phone:

Email:

FEATURED PRODUCTS

Killer Brownie[®] Company

Booth Number: 3050

killer brownie[®]

Triple Chocolate

SKU: 10855985008483

Layered Chocolate Brownie with Caramel.

Contact:

Phone:

Email:

Cookie Dough

SKU: 1085598500849

Fudgy Chocolate Brownie • Cookie Dough Top Creamy Caramel • Chocolate Chips.

Contact:

Phone:

Email:

Kitchen Sink

SKU: 30855985008159

Layered Blonde Brownie and Fudge Brownie with Sprinkles, Chocolate Chips & M&Ms[®].

Contact:

Phone:

Email:

Chocolatier

SKU: 0 57356 03209 4

Chocolate brownie made with premium milk chocolate chips, that's soft and moist with a thin crackle top.

Contact:

Phone:

Email:

Brookie

SKU: 10858061005574

Golden chocolate chip cookie baked atop rich fudge brownie. Soft on the inside with a slightly chewy edge.

Contact:

Phone:

Email:



FEATURED PRODUCTS

Klondike Cheese Co.

Booth Number: 2521



Odyssey Mediterranean Feta Dip

SKU: 40812911ODY

Creamy and savory Greek yogurt base with chunks of feta & olives; seasoned with a mediterranean spice blend.

Contact:

Phone:

Email:

Odyssey Labne

SKU: 81216815ODY

Thick, creamy, tangy. Spreads like cream cheese with half the calories!

Contact:

Phone:

Email:

Buholzer Brothers Smoked Gouda

SKU: 44804300ODY

Cracker cut chunk, nutty & mellow, subtle hickory flavor.

Contact:

Phone:

Email:

Odyssey Plain 3.5% Yogurt

SKU:---

Clean, Pleasing, Mildly Tart. Smooth and Delicious. Simply Wholesome. Contains Probiotics.

Contact:

Phone:

Email:

Odyssey Smoked Feta

SKU: 52189ODY

Award winning, Wisconsin made by master cheese makers.

Contact:

Phone:

Email:

FEATURED PRODUCTS

KLT Global

Booth Number: 2729, 3029, 2929-2937,
3028-3036



BBQ Pork Macaroni & Cheese Bowl

SKU: 275505/094476213351

Creamy macaroni and cheese topped with bbq pork.

Contact:

Phone:

Email:

3 Cheese Macaroni & Cheese Bowl

SKU: 275550/094776213399

Creamy macaroni and cheese top with a 3 cheese blend.

Contact:

Phone:

Email:

Bacon Mac And Cheese Bowl

SKU: 30855985008159

Creamy macaroni and cheese topped with smoked bacon.

Contact:

Phone:

Email:

SLIDER T&B HAM AND SWISS 12CT

SKU: 61251009488

Kings Hawaiiin Sliders Filled with Ham and Cheese.

Contact:

Phone:

Email:

SLIDER T&B TRAY ITALIAN 12CT

SKU: 61251009489

Kings Hawaiiin Sliders Filled with Italian Meats and Cheese.

Contact:

Phone:

Email:



FEATURED PRODUCTS



Lantmannen Unibake USA, Inc.



Lantmännen
Unibake

Booth Number: 5108

Euro-Bake Sourdough Demi Loaf

SKU:

A small par-baked sourdough loaf made with higher fiber flour to be a "Good Source of Fiber", while maintaining a light, white crumb

Contact:

Phone:

Email:

Euro-Bake Farmhouse Country Demi Loaf

SKU:

A par-baked multigrain loaf with flavorful and beneficial ingredients like flax seeds, whole wheat flour, sunflower seeds, oats, carrot flakes, pumpkin seeds, honey, banana, and apple.

Contact:

Phone:

Email:

Euro-Bake Three Cheese Asiago Demi Loaf

SKU:

A par-baked artisan loaf made with a blend of durum and semolina flours with three different cheeses inside: Asiago, Parmesan and Romano. Then topped with more Asiago cheese!

Contact:

Phone:

Email:

Schulstad Cream Cheese Danish Crown

SKU: 007 00998 00032 6

An FTO danish crown with a luscious, sweet cream cheese filling centered within layers of delicate pastry dough. Perfect for customization and flavor innovation.

Contact:

Phone:

Email:

Schulstad Sicilian Lemon Meringue Square

SKU: 108 34127 00644 0

Inspired by the classic American pie with an Italian twist, this FTO pastry is topped with Sicilian lemon curd and finished with sweet meringue pieces.

Contact:

Phone:

Email:

FEATURED PRODUCTS

Placon

Booth Number: 1950

PLACON®

Simply Better Packaging®

CRYSTAL SEAL® CRAVINGS® PET ROUND DELI

SKU: 44474 017133

CR16T.

Contact:

Phone: 1-800-541-1535

Email: info@placon.com

CRYSTAL SEAL® CRAVINGS® TAMPER EVIDENT LID

SKU: 44474 017102

CRTE LID.

Contact:

Phone: 1-800-541-1535

Email: info@placon.com

Delectables square tamper-evident packaging

SKU: 44474 138821

DS-32TE.

Contact:

Phone: 1-800-541-1535

Email: info@placon.com

FRESH 'N CLEAR® TE Medium 32 oz. Flat Lid Salad Bowl

SKU: 44474 137923

SBM-32FLT.

Contact:

Phone: 1-800-541-1535

Email: info@placon.com

FRESH 'N CLEAR® TE Medium Insert

SKU: 44474 137947

SBM-T4.

Contact:

Phone: 1-800-541-1535

Email: info@placon.com



7 Mile Brands

Booth Number: 1942



Pretzelized Pretzel Pita Chips Sea Salt

SKU: 840392 300056

Pretzel Pita Chip Sea Salt.

Contact: Sammy Kestenbaum, CEO

Phone: (516) 232-5924

Email: sam@pretzelized.com

Pretzelized Pretzel Pita Chips Everything

SKU: 840392 300063

Pretzel Pita Chip Everything.

Contact: Sammy Kestenbaum, CEO

Phone: (516) 232-5924

Email: sam@pretzelized.com

Pretzelized Pretzel Pita Chips

SKU: 840392 300070

Pretzel Pita Chip Buffalo.

Contact: Sammy Kestenbaum, CEO

Phone: (516) 232-5924

Email: sam@pretzelized.com

FEATURED PRODUCTS



Red Apple LLC

Booth Number: 2610

Red Apple Spicy Smoked Gouda Shreds

SKU: 604262 610054

7 oz gusseted bag of Spicy Smoked Gouda fancy Shredded Cheese.

Contact:

Phone:

Email: sales@heartisan-foods.com

Red Apple Green Onion Cheddar

SKU: 604262 710044

8 oz bar of Green Onion White Cheddar.

Contact:

Phone:

Email: sales@heartisan-foods.com

Cheese Brothers Beer Cheddar Cheese Spread

SKU: 850053 462047

8 oz container of Creamy Beer Cheddar Cheese spread or dip.

Contact:

Phone:

Email: sales@heartisan-foods.com

Cheese Brothers Garlic Dill Cheese Curds

SKU: 857564 007842

8 oz bag of Garlic Dill flavored Cheese Curds.

Contact:

Phone:

Email: sales@heartisan-foods.com

Cheese Brothers Bloody Mary Cheese Curds

SKU: 857564 007248

8 oz bag of Bloody Mary flavored Cheese Curds.

Contact:

Phone:

Email: sales@heartisan-foods.com



FEATURED PRODUCTS



Tippin's Gourmet Pies

Booth Number: 2251

Tippin's
Original Pies

Tippin's 9" French Silk Pie

SKU: 6-80816-00870-6

Our most famous pie features luscious chocolate mousse, made from scratch with real butter, eggs and rich fudge. Our French Silk Pie filling is whipped into a dream and poured into our delicate, flaky crust. We top it with whipped cream and chocolate curls.

Contact: Michele Mauden, VP Sales & Marketing

Phone: 208-860-8592

Email: michele.mauden@tippins.net

Tippin's 9" Deep Dish Pumpkin Pie

SKU: 6-80816-00813-3

Ready for a slice of Pumpkin pie perfection? After aging pureed pumpkin two years to get that intense flavor, we mix it with our blend of cinnamon, nutmeg, and spices and take special care while baking. We put extra time into this pie, and you can taste it in every bite.

Contact: Michele Mauden, VP Sales & Marketing

Phone: 208-860-8592

Email: michele.mauden@tippins.net

Tippin's 9" Pecan Pie

SKU: 6-80816-00825-6

To create this signature pie, we pair pecan halves with our rich, buttery filling. We pour this gooey pecan goodness in our tender crust and bake a sweet and crunchy pie that's so good you'll be sneaking a second slice.

Contact: Michele Mauden, VP Sales & Marketing

Phone: 208-860-8592

Email: michele.mauden@tippins.net

Tippin's 9" Orange Dream Pie

SKU: 6-80816-01005-1

This dreamy, creamy orange-vanilla pie will be your new favorite. Our flaky crust is filled with made-from-scratch vanilla filling and topped with orange-infused whipped cream. A slice of this pie is like sitting on the porch with a Creamsicle Bar, only better!

Contact: Michele Mauden, VP Sales & Marketing

Phone: 208-860-8592

Email: michele.mauden@tippins.net

Tippin's 9" Cherry Pie

SKU: 6-80816-04024-9

A classic pie filled with bright red cherries and elevated by our flaky double crust. Tart cherries and sweet glaze create an irresistible flavor combination.

Contact: Michele Mauden, VP Sales & Marketing

Phone: 208-860-8592

Email: michele.mauden@tippins.net

FEATURED PRODUCTS

Top Seedz

Booth Number: 3922



6-Seed Crackers

SKU: SIXS / 850046663086

Top Seedz 6-Seed Crackers are the perfect blend of taste and nutrition. Made with a carefully curated blend of six nutrient-rich seeds, our crackers offer a crunchy texture and a burst of flavor with every bite. Whether you're snacking solo or entertaining guests, these thin and crispy delights are a guaranteed crowd-pleaser.

Contact: Rebecca Brady

Phone: (716) 380-2612

Email: rebecca@topseedz.com

Sea Salt Crackers

SKU: SS / 850046663079

Top Seedz Sea Salt Crackers are our flagship product. They are made with our blend of seeds and a little sea salt to give a satisfying crunch whether you dip them, top them or eat them on their own.

Contact: Rebecca Brady

Phone: (716) 380-2612

Email: rebecca@topseedz.com

Rosemary Crackers

SKU: 850053 462047

Top Seedz Rosemary Crackers have the unmistakable fragrance of delicious rosemary and crispy crunch you love! See each seed in their full form and roasted to perfection - Use them in your charcuterie next to the brie or sharp cheddar, dip them in your bisque, or snack on them by the box full! If you love rosemary, you're sure to find these crackers absolutely undeniable.

Contact: Rebecca Brady

Phone: (716) 380-2612

Email: rebecca@topseedz.com



FEATURED PRODUCTS



Maple Magic Roasted Seeds

SKU: MM / 850046663116

Top Seedz Maple Magic Roasted Seeds are a perfect snack to put in a lunchbox, keep at your desk or bring on a road trip. A hint of sweetness and that perfect crunch can make any yogurt, ice cream or even soup a bit more... magical.

Contact: Rebecca Brady

Phone: (716) 380-2612

Email: rebecca@topseedz.com

6-Seed Snack Pack

SKU: 30SP_SIXS / 850046663253

Top Seedz 6-Seed Crackers are the perfect blend of taste and nutrition. Made with a carefully curated blend of six nutrient-rich seeds, our crackers offer a crunchy texture and a burst of flavor with every bite. Whether you're on-the-go or need a pick me up, these thin, crispy crackers are sure to captivate your taste buds and leave you feeling satisfied.

Contact: Rebecca Brady

Phone: (716) 380-2612

Email: rebecca@topseedz.com

FEATURED PRODUCTS

Vermont Creamery

Booth Number: 1917

ESTD 1984
VERMONT
CREAMERY®

Chocolate & Cherry Goat Cheese

SKU: 118261003

Channeling the depth and decadence of a black forest cake and boasting a ridiculously rich fudge-like texture, Chocolate and Cherry is rolled in tiny chocolate chips and ready to be eaten on its own, any old time and just because.

Contact: Cam Ingberg (Head of Sales)

Phone:

Email: cbingberg@vermontcreamery.com

Strawberry Spritz Goat Cheese

SKU: 11826100348

Mild and creamy sweetened goat cheese blended with strawberry pieces. Inspired by the timeless pairing of Champagne and strawberries, this flavor will shine on small tasting plates and sparkly entertaining platters at special events. Complement with a glass of bubbly and chocolate bark to round out the upscale tasting experience.

Contact: Cam Ingberg (Head of Sales)

Phone:

Email: cbingberg@vermontcreamery.com

Honey Truffle Goat Cheese

SKU: 11826100348

Sweet, savory, delicious. Flecks of premium black Italian truffle are blended into the honey-sweetened mild goat cheese base.

Contact: Cam Ingberg (Head of Sales)

Phone:

Email: cbingberg@vermontcreamery.com



FEATURED PRODUCTS



Sea Salt Cultured Butter

SKU: 11826750116

Deliciously Cultured, Ridiculously Creamy. Our expert buttermakers carefully add live bacterial cultures to fresh Vermont cream. The cream ferments overnight; by morning, it's thickened and wonderful notes of buttermilk and hazelnuts have developed.

Contact: Cam Ingberg (Head of Sales)

Phone:

Email: cbingberg@vermontcreamery.com

Cremont

SKU: 11826181019

Named for the "Cream of Vermont," Cremont is a double-cream aged cow and goats' milk cheese with a unique cream color rind and luxurious, smooth interior..

Contact: Cam Ingberg (Head of Sales)

Phone:

Email: cbingberg@vermontcreamery.com

FEATURED PRODUCTS

Yaza Foods

Booth Number: 3552



Plain Labneh

SKU: 850048 739000

Yaza Plain labneh is the first authentic labneh, and cleanest one on the market. Our ingredient list boasts just two ingredients: cultured milk and salt. Yaza is half of the calories, a quarter of the fat, and triple the protein of any other labneh on the market. Not to mention, it's packed with active probiotics! Our Plain labneh is about as simple as it gets, yet it's packed with tangy goodness. Its versatile flavor makes it the perfect healthy substitute to cream cheese, sour cream, and Greek yogurt. Spread it on a plate with a drizzle of olive oil, add it to a rice bowl, or spread it on a sandwich. The possibilities are endless!

Contact: Stephen Corradini, Head of Sales

Phone: +1 (678) 739-9825

Email: Stephen@yazafoods.com

Za'atar & Olive Oil Labneh

SKU: 850048 739017

The most traditional and beloved way to enjoy labneh in the Mediterranean is to top it with olive oil and za'atar spice, then dip a piece of warm pita bread. Yaza has taken away the hassle with the first ever flavored labneh on the market. Za'atar is a traditional blend of spices consisting of thyme, sumac and sesame seeds. Sumac is a dried berry that contributes to the Za'atar & Olive Oil labneh's signature bright and tangy flavor. This dip is sure to bring any party's dip selection to the next level. Enjoy with fresh vegetables, bread or pita chips. Yaza's Za'atar & Olive Oil labneh is a bestseller and a winner of the 2024 NEXTY's People's Choice Award.

Contact: Stephen Corradini, Head of Sales

Phone: +1 (678) 739-9825

Email: Stephen@yazafoods.com

Roasted Garlic & Mint Labneh

SKU: 850048 739086

After Za'atar & Olive Oil, Roasted Garlic & Mint emerges as the second most traditional flavor in the Mediterranean. Its inclusion in our labneh lineup, introduced in early 2024, was a natural addition. This labneh boasts a unique flavor profile characterized by the savory richness of roasted garlic complemented by the refreshing essence of mint. The garlic offers a deep, caramelized undertone, while the mint provides a cool, herbaceous freshness, creating a harmonious balance of flavors that is both comforting and invigorating. A scoop or two of this is guaranteed to enhance any meal.

Contact: Stephen Corradini, Head of Sales

Phone: +1 (678) 739-9825

Email: Stephen@yazafoods.com



FEATURED PRODUCTS



Roasted Garlic & Mint Labneh On-The-Go

SKU: 850048 739116

Dive into the perfect savory snack with our Roasted Garlic & Mint labneh paired with a pack of crispy pita chips. Immerse yourself in the rich, caramelized notes of roasted garlic harmoniously blended with the refreshing hint of mint in our creamy labneh. Each bite offers a delightful contrast of flavors and textures, making it a satisfying and flavorful treat. Enjoy the convenience of this snack pack for a delicious on-the-go indulgence or a quick, satisfying bite at any time of the day.

Contact: Stephen Corradini, Head of Sales

Phone: +1 (678) 739-9825

Email: Stephen@yazafoods.com

Spicy Chili Labneh On-The-Go

SKU: 850048 739109

Aleppo chilis combined with just the right amount of chipotle chilis and Spanish paprika, this labneh delivers a rich spicy flavor with a light smoky finish. Enjoy this dip with our light and crunchy pita chips for a healthy snack. Ideal for those craving bold flavors and a satisfying crunch, Spicy Chili On-The-Go offers a zesty and irresistible snacking experience. If you can't get enough in our On-The-Go cup, check out our Yaza Spicy Chili labneh 12 oz. cup.

Contact: Stephen Corradini, Head of Sales

Phone: +1 (678) 739-9825

Email: Stephen@yazafoods.com



FEATURED PRODUCTS

Anthony & Sons Bakery

Booth Number: 5021



Avocado Seeds & Grains Bread

SKU: 1901600948

Avocado Seeds & Grains Bread.

Contact:

Phone:

Email:

Avocado Ciabatta Bun

SKU: 1901600931

Avocado Ciabatta Bun.

Contact:

Phone:

Email:

Berry Global

Booth Number: 6056



UniPak Round Tamper Evident Container

SKU: T40408UPTRCP, T40418UPTRCP, T40432UPTRCP

The UniPak container line is a great option for a variety of markets and features a built-in tamper evident break to give your consumer peace of mind. The liquid tight seal eliminates the need for a film seal to help speed up the filling process and simplify your supply chain.

Contact:

Phone:

Email:

5X8 UniPak Rectangular Tamper Evident Container

SKU: T15X826UPTRCP

The UniPak container line is a great option for a variety of markets and features a built-in tamper evident break tab to give your consumer peace of mind. A snap-on lid eliminates the need for a film seal to help speed up the filling process and simplify your supply chain. This 26 oz round container can be in-mold labelled and is made with widely recyclable PP.

Contact:

Phone:

Email:

FEATURED PRODUCTS

Better Butter

Booth Number: 1507



TBD

SKU:

Contact:

Phone:

Email:

TBD

SKU:

Contact:

Phone:

Email:

C.H. Guenther & Son

Booth Number: 5451



Tribeca Oven® Harvest Grain Baguette

SKU: MFG# 237646

Our Harvest Grain Baguette is crafted with a hint of sweetness and topped with a special blend of cracked wheat, flax, oats, rye and sunflower seeds –which are also incorporated into the dough. Visit us at booth #5451 to sample this product and get more information.

Contact:

Phone:

Email:

Michael's Cookies® Vegan Chocolate Chip Walnut Cookie Dough

SKU: MFG# 236085

Our Vegan Chocolate Chip Walnut Cookie features all the goodness of a traditional chocolate chip cookie with added crunch from walnuts. This cookie features plant-based ingredients without compromising on flavor. Visit us at booth #5451 to sample this product and get more information.

Contact:

Phone:

Email:



FEATURED PRODUCTS

Champion Foods, LLC

Booth Number: 2957



Motor City Pizza Co. Detroit-style Deep Dish Pepperoni Pizza

SKU: 8-70375-00500-5

Detroit-style Deep Dish Pepperoni Pizza.

Contact:

Phone:

Email:

Motor City Pizza Co. Detroit-style Deep Dish Cheese Bread

SKU: 8-70375-00511-1

Detroit-style Deep Dish Cheese Bread.

Contact:

Phone:

Email:

Cindy's Kitchen

Booth Number: 3913



Artichoke & Parmesan Dip

SKU: 8-14453-02600-1

Artichoke & Parmesan Dip.

Contact:

Phone:

Email:

Roasted Onion Dip

SKU: 8-14453-02615-5

Roasted Onion Dip.

Contact:

Phone:

Email:

FEATURED PRODUCTS

Consorzio del Formaggio Parmigiano Reggiano

Booth Number: 1507



Parmigiano Reggiano® Cheese | 40 months age

SKU: -

Parmigiano Reggiano is produced exclusively in the provinces of Parma, Reggio Emilia, Modena, Bologna to the left of the Reno river, and Mantua to the right of the Po river: this is the area hosting the farms where the cattle are fed on locally grown forage. The feeding of cattle complies with the norms of a strict specification that bans the use of silage, fermented feeds and animal flour. In 40-month aged Parmigiano Reggiano, the phenomena related to maturation shape the sensory experience in a very interesting way. **VISUAL EXAMINATION** - The cheese has an intense straw-yellow color and a structure characterized by either absent or very small eyes. The granularity is well evident. Also, the tyrosine crystals are very noticeable. **SMELLS / AROMAS** - Complexity has increased, and in the lactic notes, the aroma of Parmigiano Reggiano rind (a result of long aging) may appear. Notes of dried fruit and meat broth are evident, sometimes predominant. There might be a presence of toasted hazelnut aroma. Spicy notes start to emerge, especially nutmeg, sometimes very evident. **TEXTURE** - It's even more crumbly, granular, and soluble compared to younger aging stages. The cheese is drier; therefore, hardness has increased to the touch, but at the same time, crumbliness produces the detachment of small fragments with finger pressure. **TASTE** - It's more assertive; the sweet becomes less perceptible, and the sensation of saltiness prevails. Sometimes it presents a slight spiciness. **PAIRING** - Due to its bold characteristics, aged Parmigiano Reggiano pairs well with fullbodied red wines (such as Barolo, Barbaresco, Brunello di Montalcino). It's recommended to try it with sweet jams and preserves, as well as the perfect combination with Traditional Balsamic Vinegar of Modena or Reggio Emilia, perhaps also of venerable age."

Contact: Alessandro Cagnola- Trade Marketing Specialist

Phone: M:+39 320 2997461 T: +39 0522 700236

Email: alessandro.cagnola@parmigianoreggiano.it

Cyrils Foods

Booth Number: 1121



59036 - Cake Pop - Sea Salt Caramel - 3Pk Retail Tray

SKU: 604235 590369

A moist vanilla cake, luscious caramel bits, and decadent dark chocolate with a hint of sea salt and a sprinkle of cocoa nibs.

Contact: Jennifer Marino

Phone: 800-929-7457

Email: jennifer@cyrils.com

59042 - Cake Pop - Cookie Dough - 2Pk Retail Clamshell

SKU: 604235 590420

A sweet buttery naturally flavored vanilla cake with chocolate chips dipped in milk and dark chocolates and mimics the flavor of raw cookie dough.

Contact: Jennifer Marino

Phone: 800-929-7457

Email: jennifer@cyrils.com



FEATURED PRODUCTS

Dawn Foods

Booth Number: 5201



Dawn Majestic® Ready-to-Finish Cake Donuts, Apple Crisp

SKU: 3074855

Dawn's ready-to-finish donuts are made with Dawn quality ingredients. More than 100 years of experience goes into every one of our donuts to deliver consistent quality sure to set you apart from the competition. Try our newest RTF cake donuts in Apple Crisp!

Contact: Al Adams, Senior Director

Phone:

Email: alan.adams@dawnfoods.com

Dawn Majestic® Ready-to-Finish Cake Donuts, Birthday Cake

SKU: 3074848

Dawn's ready-to-finish donuts are made with Dawn quality ingredients. More than 100 years of experience goes into every one of our donuts to deliver consistent quality sure to set you apart from the competition. Try our newest RTF cake donuts in Blueberry!

Contact: Al Adams, Senior Director

Phone:

Email: alan.adams@dawnfoods.com

DecoPac

Booth Number: 4201



Bright Gold Dust Edible Glitter

SKU: -

Brush on, sprinkle, spray or dip to apply sparkle and shine. Made in the USA, Kosher and 100% edible. Perfect finishing touch for a variety of treats for birthdays, holidays, and can match any occasion. Offered in 4g jars or 25g pumps, check our variety of colors on DecoPac.com.

Contact: Kurt Kozacek (Vice President Sales)

Phone:

Email: kurt.kozacek@decopac.com

Disney's Stitch SugarStyle® Edible Decorations

SKU: -

SugarStyle® Edible Decorations are created from sugar paste and has a smooth and pliable consistency. The embossed/debossed details add texture and visual interest with a delicious sweet vanilla flavor! SugarStyle® offers a tremendous amount of versatility for cakes and treats with various sizes and formats. It offers an easy peel and place application of elevated, trend-forward designs in efficient pack sizes. This new and exciting product contains no Red 3! Check our variety of seasons, characters, and formats on DecoPac.com.

Contact: Kurt Kozacek (Vice President Sales)

Phone:

Email: kurt.kozacek@decopac.com

FEATURED PRODUCTS

Eli's Cheesecake Company

Booth Number: 4441



Pumpkin Caramel Cheesecake

SKU: 876216

Lightly spiced pumpkin cheesecake topped with golden brown cinnamon streusel and a drizzle of gooey caramel, baked on an all-butter shortbread crust.

Contact: Jamie Fissinger

Phone:

Email: jfissinger@elicheesecake.com

Cranberry Orange Cheesecake

SKU: 876217

Creamy orange cheesecake topped with sweet-tart cranberries and buttery streusel, baked on an all-butter shortbread crust.

Contact: Jamie Fissinger

Phone:

Email: jfissinger@elicheesecake.com

Enjay Converters Ltd.

Booth Number: 5037



Printed Tulip Cups, themed tulip liners

SKU: -

Contact:

Phone:

Email:

Meats & Treats board and boxes, incl single serving size

SKU: -

Contact:

Phone:

Email:



FEATURED PRODUCTS

Gonnella

Booth Number: 1219



BOLILLO ROLL DOUGH

SKU: 078296 211691

Contact:

Phone: 312-296-6622

Email:

MARBLE RYE BREAD DOUGH

SKU: 078296 204594

Contact:

Phone: 312-296-6622

Email:

Hero Labs Inc

Booth Number: 1254



Hawaiian Rolls

SKU: 850047 659286

Our newest everyday favorite brings tropical flavor, a hint of sweetness, and all of the richness of real butter and eggs. Say aloha to the Hero Hawaiian Rolls. Hero Hawaiian Rolls boast 0g net carbs, 0g sugar, and 11g fiber in each fluffy, melt-in-your-mouth serving. Get the dietary fiber and protein you want, without the net carbs and sugar you don't. Resistant wheat starch acts as a prebiotic fiber, promoting gut health.

Contact: Hugo Diaz, Senior Director Sales

Phone: 954.472.1878

Email: hugo@hero.co

8" Tortilla

SKU: 850047 659118

Hero Flour Tortilla wraps deliver on the delicious taste and soft texture you love. A perfect swap for all of your favorite wrap, enchilada and quesadilla recipes. Get the dietary fiber and protein you want, without the net carbs and sugar you don't. Resistant wheat starch acts as a prebiotic fiber, promoting gut health.

Contact: Hugo Diaz, Senior Director Sales

Phone: 954.472.1878

Email: hugo@hero.co

FEATURED PRODUCTS

Idahoan Foodservice

Booth Number: 1500



Idahoan CREAMY Classic Mashed Potatoes

SKU: 1 00 29700 00313 2

They're hearty, velvety, and ready in just minutes. Fresh-Dried™ and always made from Certified 100% Idaho® Potatoes, Idahoan® CREAMY Classic Mashed Potatoes pack the classic flavor your guests can't resist. Able to take on any cuisine with endless combinations of mix-ins and toppings, they're the perfect canvas for your culinary creativity. With limited prep and zero mess, Idahoan CREAMY Classic Mashed Potatoes deliver unbeatable labor savings, high yields, and happy customers!

Contact: John Muller

Phone: 630-248-1900

Email: jmuller@idahoan.com

Idahoan SHREDS Fresh Cut Hash Browns with Seasoning

SKU: 1 00 29700 00808 3

Fresh Cut Hash Browns with Seasoning - Always made from Certified 100% Idaho® Potatoes, Idahoan® SHREDS Fresh Cut Hash Browns with Seasoning are cut, peeled, trimmed, and prepared using our proprietary cooking method. These Fresh-Dried™ potatoes offer fast and consistent prep, and provide precious time and labor savings while delivering the delicious scratch-like flavor that keeps guests coming back for more. Serve as a traditional side or get creative with trendy bowls, mix-ins, and patties! A classic hash brown, made easy—you can be confident in serving craveably crispy, perfectly seasoned potatoes every time.

Contact: John Muller

Phone: 630-248-1900

Email: jmuller@idahoan.com



FEATURED PRODUCTS



Ines Rosales USA, LLC

Booth Number: 3854



Ines Rosales Lemon Olive Oil Tortas

SKU: 654883

Our zesty Lemon Torta makes for the freshest of bites. It pairs perfectly with mascarpone, ricotta or tangy soft goat cheese. Take it on the go as a snack, pair it with cheese, coffee or ice cream. The possibilities are endless. Each of our tortas are made by hand using only top quality ingredients. They are all natural, made with clean ingredients, are Kosher, Non-GMO certified, and plant based.

Contact: Lucia Conejo-Mir

Phone:

Email: markets@inesrosales.com

Ines Rosales Cocoa & Cayenne Pepper Olive Oil Crackers

SKU: 654883009867

Infused with top quality cocoa, this cracker is a little bit sweet with a pop of mild heat at the end. This innovative cracker is the perfect bite on its own as well as paired with your favorite blue cheese or aged gouda. It's all natural, Non-GMO verified, made with clean ingredients, and is plant based. Not only is it easy to merchandise, but the packaging adds a pop of color. This is the affordable luxury you were looking for!

Contact: Lucia Conejo-Mir

Phone:

Email: markets@inesrosales.com

IRCA Group Americas

Booth Number: 4817



TBD

SKU:

Contact:

Phone:

Email:

TBD

SKU:

Contact:

Phone:

Email:

FEATURED PRODUCTS

Joseph's Bakery

Booth Number: 3452



Joseph's Heart Friendly Pita Bread

SKU: 74117000758

Our Heart Friendly Pita is one of the healthiest bread options around and is heart-check certified to meet the nutritional requirements of the American Heart Association*. Joseph's Bakery, a family-owned business led by the third generation, has been making fresh, authentic, and healthy breads for over 50 years. *Diets low in Saturated Fat and Cholesterol, and as low as possible in Trans Fat, may reduce the risk of heart disease.

Contact: Tom Conomacos VP of Sales & Marketing

Phone: 508-509-1138

Email: t.conomacos@josephsbakery.com

Joseph's Greek Style Pita Bread

SKU: 74117000178

Joseph's Greek Style Pita Bread combines ancient recipes with family tradition. An authentic bread baked the way pita bread was meant to be, with the classic taste of Joseph's! Great for gyros, flatbread pizzas, sandwiches, appetizer spreads and more! The options are limitless with Joseph's soft, pocketless pita bread.

Contact: Tom Conomacos VP of Sales & Marketing

Phone: 508-509-1138

Email: t.conomacos@josephsbakery.co

La Terra Fina

Booth Number: 5208



Caramelized Onion Dip & Spread

SKU: 6-40410-51480-5

Savor the rich creaminess of our Caramelized Onion with Roasted Garlic Dip. Quality cheeses meld with sweet caramelized onions and a touch of roasted garlic to create this deliciously savory dip. Spread on a chicken or turkey sandwich, mix into a pasta salad or simply dip in your favorite veggies!

Contact: Kristin Schwabe, Head of Retail Sales

Phone: 513-633-8299

Email: kschwabe@laterrafina.com

Classic Quiche Lorraine

SKU: 6-40410-51377-8

Savory chunks of bacon and Swiss cheese come together in our egg white custard filled to create this classic quiche. Serve hot or cold for breakfast, lunch, dinner, or a special occasion to brunch. Pair with fresh cut fruit, salad, seasonal soup or vegetables.

Contact: Kristin Schwabe, Head of Retail Sales

Phone: 513-633-8299

Email: kschwabe@laterrafina.com



FEATURED PRODUCTS

Lacerta Group LLC

Booth Number: 1129

LACERTA®

CREATING THE FUTURE OF PACKAGING TOGETHER

Hot n' Sealed

SKU: T26939-BLK/T26939-1, T25353-BLK/T25353-1, T25354-BLK/T25354-1

Tamper evident microwaveable PP tray and PET lid.

Contact:

Phone:

Email:

Lawrence Foods

Booth Number: 2119



Homestyle Vanilla Buttercrème Icing

SKU: 148634

A delicious vanilla buttercrème icing perfect for adding a touch of homestyle elegance to any cake or pastry.

Contact:

Phone:

Email:

Butter Pecan Decocrèmes® Icing

SKU: 146522

A luxuriously icing infused with the rich flavors of toasted pecans and butter, perfect for elevating any cake or pastry.

Contact:

Phone:

Email:

FEATURED PRODUCTS

Lesley Stowe

Booth Number: 1328



Cranberry Hazelnut Raincoast Crisps

SKU: 71075

Premium crisps are packed full of dried fruits, nuts and seeds to give them a visually distinctive look and unparalleled taste. A contemporary alternative to the traditional cracker, ideal balance of sweet and savoury.

Contact: Antonio Galati

Phone:

Email: antonio@lapananella.com

Almond Flour Rosemary Raisin Raincoast Crisps

SKU: 71075

Premium crisps are packed full of dried fruits, nuts and seeds to give them a visually distinctive look and unparalleled taste. A contemporary alternative to the traditional cracker, ideal balance of sweet and savoury.

Contact: Antonio Galati

Phone:

Email: antonio@lapananella.com

LK Packaging

Booth Number: 2001



#ReadyFresh® Kraft Sandwich Bag with Window

SKU: RF-35211KW

3.5" x 2.5" x 10.75" 80 GSM kraft paper w/ oriented polypropylene (OPP) window.

Contact: Matthew Banghart

Phone: (630) 473-6818, (810) 772-9488

Email: m.banghart@lkpkg.com

#ReadyFresh® To Go Container with Window

SKU: RF-TGWM

7.38" X 6.38" X 2.88" recyclable, three-layer kraft paperboard snack container with moisture/grease barrier and oriented polypropylene (OPP).

Contact: Matthew Banghart

Phone: (630) 473-6818, (810) 772-9488

Email: m.banghart@lkpkg.com



FEATURED PRODUCTS



Mary Ann's Baking Co.

Booth Number: 3456



Gen Bake Lemon Raspberry Coffee Cake

SKU: 120146 960006

Coffee cake with vanilla streussel.

Contact:

Phone:

Email:

Gen Bake Maple Blueberry Coffee Cake

SKU: 120146 960020

Coffee cake with maple streussel.

Contact:

Phone:

Email:

Novacart

Booth Number: 2537



Paper baking Molds

SKU:

Printed singleface corrugated containers are designed to fill, bake, and sell all in the same package, eliminating the need for metal baking pans. They are oven safe up to 390° F, and microwaveable and freezer safe as well. Available in a variety of shapes and sizes.

Contact: Steve Driebe, In-Store Supermarket/ Processor Specialist

Phone: 512-800-1148

Email: sdriebe@novacartusa.com

Ecos Series Ovenable Trays

SKU:

Printed singleface corrugated containers are designed to fill, bake, and sell all in the same package, eliminating the need for metal baking pans. They are oven safe up to 390° F, and microwaveable and freezer safe as well. Available in a variety of shapes and sizes.

Contact: Steve Driebe, In-Store Supermarket/ Processor Specialist

Phone: 512-800-1148

Email: sdriebe@novacartusa.com

FEATURED PRODUCTS

Partners, a tasteful choice company

Booth Number: 6034



FAMILY OWNED
SIMPLY DELICIOUS™

Sea Salt Sourdough Deli Cracker

SKU: 855777 003293

Partners Sea Salt Sourdough Flatbread Crackers are carefully crafted to have a light sourdough taste with a touch of sea salt and are made with only wholesome, non-GMO ingredients, like healthy avocado oil for a naturally longer shelf life. They pair well with everything from cheeses and dips to smoked salmon or hummus and are dangerously delicious as a standalone snack. Our sea salt sourdough crackers feature Partners' signature crispy texture, which is sturdy enough to dip, but also has a light crispy bite to compliment the most delicate of toppings.

Contact: Eric Reid

Phone:

Email: ericr@partnerscrackers.com

Rosemary Sourdough Deli Cracker

SKU: 120146 960020

Partners Rosemary Sourdough Flatbread Crackers are carefully crafted to have a light sourdough taste with a touch of rosemary and are made with only wholesome, non-GMO ingredients, like healthy avocado oil for a naturally longer shelf life. Our sourdough crackers feature Partners' signature crispy texture, which is sturdy enough to dip, but also has a light crispy bite to compliment the most delicate of toppings. While these rosemary crackers are dangerously delicious on their own, their lightly salty, subtle rosemary flavor are the perfect complement to cheeses, meats, and spreads to elevate all of your charcuterie presentations..

Contact: Eric Reid

Phone:

Email: ericr@partnerscrackers.com



FEATURED PRODUCTS

Piller's Fine Foods

Booth Number: 4557



Black Kassel Charcuterie Trio Alcohol Infused

SKU: 69401 01114 5

These three salamis are all infused with real alcohol for flavors suited for happy hour.

- Vodka Olive
- Honey Bourbon
- Beer & Orange

Our premium cracker-size sliced salamis are perfect for an easy lunch or snack and convenient to use on a delectable charcuterie plate/board.

All Varieties are Naturally Cold Wood Smoked / Dry Aged / No Artificial Colors or Flavors".

Contact: Dave Brandow

Phone:

Email: davebrandow@pillers.com

Black Kassel Charcuterie Trio Cheese Lovers

SKU: 69401 01116 9

"Cheese lovers rejoice! These three salamis are all infused with real cheese for a delicious flavour.

- Roasted Garlic & Asiago
- Smoked Gouda
- Cranberry Brie

Our premium cracker-size sliced salamis are perfect for an easy lunch or snack and convenient to use on a delectable charcuterie plate/board.

All Varieties are Naturally Cold Wood Smoked / Dry Aged / No Artificial Colors or Flavors".

Contact: Dave Brandow

Phone:

Email: davebrandow@pillers.com

FEATURED PRODUCTS

Sabert Corporation

Booth Number: 3215



Twist & Crisp Container

SKU: 120146 960006

6"x6"; 6"x9"; 8"x8".

Contact:

Phone:

Email:

EcoEdge Paper Cutlery

SKU: 120146 960020

set; individual pieces (fork, knife, spoon).

Contact:

Phone:

Email:

Slow Dough Bread Co.

Booth Number: 3921



Giant Pretzel

SKU: 850037393336

Large Bavarian Pretzel.

Contact: Carolina Hernandez

Phone: 713-568-5674

Email: carolina@slowdoughbreadco.com

Challah Bun

SKU: 850037393329

Hamburger Bun.

Contact: Carolina Hernandez

Phone: 713-568-5674

Email: carolina@slowdoughbreadco.com



FEATURED PRODUCTS

Suzy's Cream Cheesecakes

Booth Number: 5901



Quarter Cake Variety

SKU: 1730256 257872

Cheesecake Variety Pack.

Contact:

Phone:

Email:

Quarter Cake Peanut Butter Cup

SKU: 730256 251627

Peanut Butter Cup Cheesecake.

Contact:

Phone:

Email:

Unilever Food Solutions

Booth Number: 1632



Hellmann's Simple Mayonnaise

SKU: 1004800 1016771

Rich, perfectly textured mayonnaise made from real, simple ingredients like eggs, oil, and vinegar, without the artificial preservative EDTA.

Contact:

Phone:

Email:

Hellmann's Ancho Chipotle Sauce

SKU: 1004800 1256504

Ancho chipotle sauce features a creamy blend of medium heat, smoky chipotle, and mild, sweet ancho chili peppers.

Contact:

Phone:

Email:

FEATURED PRODUCTS

Venus Wafers, Inc.

Booth Number: 2852



CaPeachio's Specialty Cracker Assortment

SKU: 90011 / 0 41651 90011 0

Three - 4.4oz. Crackers Sleeves - Original Water, Butter, and Multigrain Wheat crackers (Non-GMO, Vegan, and Kosher).

Contact: James Anderko

Phone: 704-363-5556

Email: janderko@venuswafers.com

Mariner Stoned Wheat Bite Size

SKU: 730256 251627

Stoned Wheat Bite Size Crackers: Non-GMO, Vegan, and Kosher.

Contact: James Anderko

Phone: 704-363-5556

Email: janderko@venuswafers.com

World Select Cuts, LLC

Booth Number:



Aussie Select Lamb Pastrami

SKU: 850027 501109

Lamb pastrami: seasoned with traditional deli flavors like coarse ground black pepper, coriander and brown sugar, then smoked with hickory and mesquite, yielding a pleasant peppercorn bite with a tender texture. Halal-Certified and Award-Winning, perfect for charcuterie boards, sandwiches, and culinary delights. 4oz presliced pack.

Contact:

Phone:

Email:

Aussie Select Agave Rosemary Lamb "Ham"

SKU: 850027 501116

Lamb "ham": seasoned with 100% pure agave syrup and fragrant fresh rosemary with subtle notes of nutmeg, fennel and garlic. Halal-Certified and Award-Winning, perfect for charcuterie boards, sandwiches, and culinary delights. 4oz presliced pack.

Contact:

Phone:

Email:

IDDDBA EDUCATIONAL RESOURCES

IDDDBA Educational Resources

The IDDDBA is dedicated to supporting the growth of individuals across the dairy, deli, and bakery industry. We offer a comprehensive range of educational resources designed to equip you with the knowledge and skills to excel in your field.

Research

Access exclusive data and analysis to stay ahead of the curve in the dairy, deli, and bakery industry.

- [What's in Store](#): This digital resource provides exclusive point-of-sale data, insights into current trends, and articles on important topics within the dairy, deli, and bakery industry.
- [Webinars](#): Every week, the IDDDBA hosts three webinars on a variety of food industry topics. You can join them on Tuesday, Wednesday, and Thursday at 11 am CST. While open to the public while live the recordings are only available to members.
- [DataBytes/GlobalScope Dashboard](#): See bakery, dairy, prepared meals, and food service performance and forecasting across 12 countries around the world!
- [Integrated Fresh Data](#): This dashboard is the perfect tool to quickly check category performance, the data is updated monthly.

Professional Development

Are you looking to develop your career in the food industry? The IDDDBA is proud to support food industry professionals' continuing education.

- [Safe Food Matters](#): The IDDDBA's hub for all things food safety.
- [IDDDBA Training](#): Find training materials for all levels of retailer or supplier associates to learn and grow in their current position.
- [Certified Salumiere Professional \(CSP\) certification](#): This comprehensive exam covers product knowledge, merchandising techniques, and consumer expectations that create the art of Charcuterie. When you become certified, you join an elite group of industry experts.
- [Leadership Certificate Program](#): This three-day seminar is hosted at the UW-Madison School of Business's Center for Professional & Executive Development and is designed to enhance your operational, interpersonal, and leadership skills.
- [Career Connection](#): Whether you're looking for a new opportunity or looking to share one, the IDDDBA's career center can help. It serves as a tool and resource to help you find the perfect fit for your career needs.

Scholarship opportunities

The IDDDBA offers scholarships to help you pay for your education and training, including:

- [Food Safety Certification Reimbursement Program \(FSCRCP\)](#): Retailers can receive up to \$2,000 in reimbursement for employees who have taken and passed the NRFSP or ServSafe certification.
- [Professional Development Scholarship](#): IDDDBA Members can receive up to \$1,000 annually after completing a non-degree course or certification that aids your professional development.
- [Scholarship for Growing the Future](#): IDDDBA members pursuing a college or technical degree can apply to receive up to \$1,500 to put towards their tuition.



International Dairy Deli Bakery Association
8317 Elderberry Rd. | Madison, Wisconsin 53717
608.310.5000 | www.iddba.org

What's In Store 2024 | 38th Edition