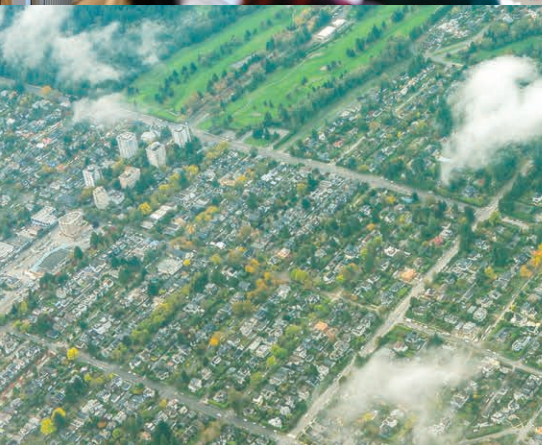




Pitch&Plate



B.C.'s food landscape
is growing, and with
it, new and innovative
local products!





Pitch&Plate After a successful pilot event in January 2021, Pitch & Plate is back with 15 new B.C. food and beverage processors ready for the Institutional Food Service market.

This new and unique event designed and delivered by B.C. food industry educators, Good to Grow, with the support of Feed BC and B.C. Post-Secondary Institutions (PSIs) gives local food and beverage processors the opportunity to pitch their products to B.C. PSIs who are interested in pioneering new and innovative local products.

Pitch & Plate provides a platform for PSIs to learn about and connect with B.C. food companies and B.C.'s growing food landscape.

A special thank you to Feed BC and the Pitch & Plate Advisory Group: University of British Columbia, Simon Fraser University, and Thompson River University.

Agenda

TIME	COMPANY	LOCATION
9:00AM - 9:15AM	Introductions	
9:15AM - 9:25AM	Peqish Food Company	Online
9:33AM - 9:43AM	Alkeme Foods	Online
9:51AM - 10:01AM	Tayybeh Foods	Online
10:09AM - 10:19AM	Yoggu!	Online
10:27AM - 10:37AM	The Very Good Food Co.	Online
10:45AM - 10:55AM	River Select Fisheries Cooperative	Online
11:03AM - 11:13AM	Yumasoy	Online
11:21AM - 11:31AM	MUNCH	Online
11:31AM - 11:51AM	Break (20 minutes)	
11:51AM - 12:01PM	Komo Comfort Foods	Online
12:09PM - 12:19PM	Angkor Harvest	Online
12:27PM - 12:37PM	Barakah Eats	Online
12:45PM - 12:55PM	Bangin' Bannock	Online
1:03PM - 1:13PM	Morgan's Harbour	Online
1:21PM - 1:31PM	EMKAO Foods	Online
1:39PM - 1:49PM	Kindred Cultures	Online
2:00PM	Close	

Vendors

PEQISH FOOD COMPANY

Healthy Grab and Go Foods



Peqish makes delicious and nutritious ready-to-eat sandwiches, salads, wraps and baked goods, and currently distributes to some of the largest academic institutions in B.C. All of their foods are reviewed by their Health and Wellness Advisory Board to ensure it's truly healthier - no chemical additives. With their packaged foods you can eat healthy while on the go. Their mantra is nutritious food is medicine, it's restorative, and contributes to your well-being.

CONTACT:	Jana Musilkova
PHONE:	778-918-6888
EMAIL:	janam@peqish.com
WEBSITE:	https://www.peqish.com

ALKEME FOODS

*Wildly Fermented Gluten Free
Sourdough Breads*



Melinda and Todd Kopet, the founders of Alkeme Foods, focus on conscientiously reinventing what healthy food can be, both decadent and delicious, all while stripping out processed ingredients, refined sugars, preservatives and common food allergens. They produce a line of gluten-free artisan bread in their own dedicated gluten-free, peanut-free / nut-free facility

CONTACT:	Melinda Kopet
PHONE:	250-231-0830
EMAIL:	melinda@thisisalkeme.com
WEBSITE:	https://thisisalkeme.com

TAYYBEH FOODS

*Middle Eastern Ready-to-Eat
Meals and Dips*



Tayybeh Foods is a food processor and social enterprise that offers healthy, frozen, ready-to-eat, Middle Eastern meals, unique dips and snacks prepared from the highest quality, halal ingredients. Tayybeh's mission is to provide Syrian newcomer female chefs with employment, financial security and social integration by highlighting their delicious, homestyle cuisine.

CONTACT:	Nihal Elwan
PHONE:	778-960-6755
EMAIL:	info@tayybeh.com
WEBSITE:	https://tayybeh.com

YOGGU!

*Alt Yogurt
(dairy-free coconut yogurt)*

Yoggu!

Jade Herrmann is the CEO and Founder of Yoggu! a Vancouver-based alt yogurt company manufacturing dairy-free yogurt made from organic coconuts and craft fermented with probiotics. Every cup is thick, creamy and tangy without the use of gums and fillers. Made from real, plant-based ingredients.

CONTACT:	Jade Herrmann
PHONE:	604-365-9958
EMAIL:	jade@yoggu.ca
WEBSITE:	https://www.yoggu.ca

THE VERY GOOD FOOD CO.

Plant-Based Alternatives

THE VERY GOOD FOOD CO. ☺

The Very Good Food Co. is on a mission to make plant-based eating as approachable, nutritious and delicious as possible by creating food that's Very Good for people, animals and the planet. Current brands include The Very Good Butchers, a plant-based meat line, and The Very Good Cheese Co., a plant-based cheese line.

CONTACT:	Jordan Rogers
PHONE:	604-679-9965
EMAIL:	jordan.rogers@verygoodfood.com
WEBSITE:	https://verygoodfood.com

**RIVER SELECT FISHERIES
COOPERATIVE**

*Sustainably Harvested Wild B.C.
Salmon Products*



River Select Fisheries Cooperative manufactures many types of Wild B.C. salmon products, all harvested sustainably within the pristine rivers of B.C. The Cooperative's mission is to service demanding markets that expect fish from a sustainable source, while helping build vibrant and prosperous First Nations communities through local, self-regulated and integrated fisheries businesses led by First Nations.

CONTACT:	Daniella Freire
PHONE:	778-858-0230
EMAIL:	daniella@riverselect.ca
WEBSITE:	https://www.riverselect.ca/products/candied-salmon



YUMASOY

*Non-GMO Plant-Based
Protein Strips*



Founder Gina Arsens and Holistic Nutritionist Steevi McNeely created Om Noms, an innovative and unique product to fill a large gap in plant-based meat alternatives: products that are high in protein, easy to make, delicious, and made from whole-food all natural ingredients. Om Noms are made from whole, non-GMO soybeans, all natural ingredients and without preservatives or chemicals. They come in flavours Teriyaki, Italian Herb and Thai inspired Yellow Curry to satisfy all types of cravings.

CONTACT:	Gina Arsens
PHONE:	604-613-4170
EMAIL:	garsens@yumasoy.com
WEBSITE:	https://yumasoy.com

MUNCH

*Stone-Ground Premium
Nut Butters*



MUNCH manufactures fresh roasted, stone-ground and ethically sourced nut and seed butters. Owners Courtney Kieboom and Scott Kreiser have a line of eight unique flavours made with 100% natural ingredients as well as over 20 different options available in bulk sizing for food service applications. The Company also offers co-packing and private label services in their purpose built production facility.

CONTACT:	Scott Kreiser
PHONE:	403-928-0181
EMAIL:	info@munchlife.ca
WEBSITE:	https://www.munchlife.ca

KOMO COMFORT FOODS

*Plant-Based Ready-to-Eat
Comfort Food*



Komo Comfort Foods is a plant-based food start-up based in Vancouver. The Company is on a mission to make plant-based meals a staple at every dinner table and share their love of feel good favourites. President Jeffrey Ma and team believe plant-based eating is the future and aim to use food to connect people to the planet. Their comfort classics are all made locally from scratch.

CONTACT:	Jeffrey Ma
PHONE:	604-765-8111
EMAIL:	jeffrey@komoeats.com
WEBSITE:	https://komocomfortfoods.com

ANGKOR HARVEST

*Organic Kampot
Pepper Lime Sauce*



Panya Neou and Sophea Heang founded family-owned and operated Angkor Harvest to share authentic, premium, organic and vegan Kampot pepper lime sauce that features their special and rare Cambodian Kampot Peppers.

CONTACT:	Panya Neou
PHONE:	604-600-7777
EMAIL:	panya@angkorharvest.com
WEBSITE:	https://angkorharvest.com

BARAKAH EATS

South Asian Ready-to-Eat Meals



Barakah Eats is a family owned and operated business based in Surrey, B.C. The company manufactures frozen, gourmet, South Asian influenced, ready to eat meals in a HACCP certified facility. The Barakah Eats product line is halal certified, antibiotic and preservative free, and includes vegan and gluten free options as well.

CONTACT:	Rushd Khan
PHONE:	778-990-1950
EMAIL:	rushdk@barakaheats.com
WEBSITE:	https://barakaheats.com

BANGIN' BANNOCK

*Bannock Bread with
Gluten-Free Option*



Bangin' Bannock is a woman-owned Indigenous business founded by Kelsey Coutts and Destiny Hoostie while in an Indigenous youth entrepreneurs program. Bangin' Bannock offers dry Frybread mix by the bag with each bag creating approximately 8 pieces of a favourite Indigenous staple with just water and four easy steps. Each month 10% of profits are donated to various organizations in the community.

CONTACT:	Destiny Hoostie & Kelsey Coutts
PHONE:	778-875-3334
EMAIL:	eatbannock@gmail.com
WEBSITE:	https://banginbannock.ca



**Morgan's Harbour
(Hibiscus Foods)**
Jamaican Patties


Wholesome, authentic Jamaican pies created in a facility in Port Coquitlam, B.C. - owned/operated by partners Brian Chin and Jade McConnell. Born in Jamaica, Brian has worked passionately to create the patty experience from his childhood with more natural ingredients. They work to elevate and expose comforting Caribbean foods for those that are seeking consciously sourced meals, and unique experiences.

CONTACT:	Jade McConnell
PHONE:	604-475-3200
EMAIL:	info@morgansharbour.ca
WEBSITE:	https://morgansharbour.ca

EMKAO FOODS
*Cocoa Powder and Dark Vegan
Chocolate Chips*


EMKAO produces Canada's only single source, traceable, sustainable, chocolate products made from organic cacao beans. Founder Ayissi Nyemba sources beans from villages in Cameroon, Equatorial Africa where the Company works with smallholder farmers to harvest the best quality of cocoa beans.

CONTACT:	Ayissi Nyemba
PHONE:	604-401-5742
EMAIL:	ayissi@emkaofoods.com
WEBSITE:	https://www.emkaofoods.com

KINDRED CULTURES
Probiotic Water Kefir


Kindred Cultures founder Lynsdan Scott manufactures probiotic rich water kefir blended with organic fruit and botanicals that is low in sugar and calories, lightly effervescent, and deliciously refreshing for the whole family.

CONTACT:	Lynsdan Scott
PHONE:	604-790-5958
EMAIL:	lyndsay@kindredcultures.ca
WEBSITE:	https://kindredcultures.ca



January 2021 Participants

Tree Island Gourmet Yogurt

Plant Veda

Hoochy 'Booch' Kombucha

One Arrow Meats

TMRW Foods

Goodly Foods Society

Soul Bite Food Inc.

Tempea Natural Foods

Sriracha Revolver Hot Sauce Inc.

Lita's Mexican Foods Inc.

Laid Back Snacks
(Formerly Naked Snacks)

Panelalemon, Unrefined Foods Corp.

Hardbite Chips, Naturally
Homegrown Foods Ltd.

Tree Island Gourmet Yogurt



Tree Island make artisan, small-batch, gourmet yogurt, from grass-fed milk sourced on Vancouver Island. Their mission is to nourish the community by strengthening the local food system and promoting land stewardship.

CONTACT:	Nico Guinoiseau
PHONE:	250-334-0608
EMAIL:	nico.guinoiseau@treeislandyogurt.com
WEBSITE:	treeislandyogurt.com

Plant Veda



Plant Veda is a Plant-Based Dairy Company in Surrey. Their products received "Product of the Year" award at VegExpo 2019 and Honourable Mention by Vancouver Magazine. Their products contain 10+ billion probiotics per cup, real fruit and are sweetened with maple syrup.

CONTACT:	Mayur Sajani
PHONE:	647-821-1745
EMAIL:	founders@plantveda.com
WEBSITE:	plantveda.com

Hoochy 'Booch' Kombucha



Hoochy 'Booch' is a Vancouver-based company using 100% teas and herbs to flavour their Kombucha, allowing their flavours to be unique and diverse while staying lower in sugar and free from juices and syrups. They do not compromise on quality, ingredients or taste.

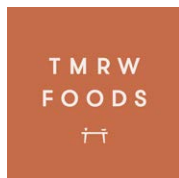
CONTACT:	Kristin Zerbin
PHONE:	778-317-9171
EMAIL:	thefolks@hoochybooch.com
WEBSITE:	hoochybooch.com

One Arrow Meats



One Arrow Meats is a 100% Indigenous Owned & Operated business located in Vancouver producing hand cured, naturally smoked, locally sourced bacon. One Arrow bacon is flavoured with unique dry rubs and only local and premium ingredients are used to promote wellness and ethical food sourcing.

CONTACT:	Heat Laliberte
PHONE:	604-219-0155
EMAIL:	heat@onearrowmeats.com
WEBSITE:	onearrowmeats.com

TMRW Foods

TMRW Foods is a socially conscious, plant-based food company proudly cultivated in Vancouver. Their mission is to make sustainability the easy choice by providing flavourful and satisfying meat alternatives, made from good ingredients.

CONTACT:	Dean Blignaut
PHONE:	604-200-9935 ext.119
EMAIL:	dean@tmrwfoods.com
WEBSITE:	tmrwfoods.com

Goodly Foods Society

Goodly™ make great-tasting, wholesome foods in Vancouver using surplus produce that would have otherwise gone to waste. Those slightly imperfect tomatoes, excess squash, oversupply of potatoes, and other hearty vegetables make excellent soups, stews and irresistibly nourishing meals.

CONTACT:	Aart Schuurman Hess
PHONE:	604-256-4663
EMAIL:	aartsh@hellogoodly.ca
WEBSITE:	hellogoodly.ca

Soul Bite Food Inc.

Producers of vegan comfort food, Soul Bite, combine traditional spices with modern techniques to deliver flavourful vegan food. Fifty percent of their profits are donated to charities that fight hunger and save the environment.

CONTACT:	Ali Bhaeri
PHONE:	778-861-2053
EMAIL:	bhaeri@gmail.com
WEBSITE:	soulbitefood.com

Tempea Natural Foods Ltd.

Tempea provides the freshest and highest quality tempeh in Metro Vancouver for consumers and businesses alike. They are the only producer of fresh, unpasteurized tempeh in B.C. that is also able to ferment unique non-soy tempeh, in different formats and sizes.

CONTACT:	Richard Chen
PHONE:	778-919-0776
EMAIL:	contact@tempea.ca
WEBSITE:	tempea.ca

Sriracha Revolver Hot Sauce Inc.

Sriracha Revolver is a 100% indigenous owned & operated business located in Vancouver. Founder Jordan is passionate about building a community around food and experiencing culture through food. The hot sauce is a blend of natural ingredients creating flavourful, versatile sauces that pair well with your favourite foods!

CONTACT:	Jordan Hocking
PHONE:	604-396-7615
EMAIL:	jordan@sriracharevolver.com
WEBSITE:	sriracharevolver.com

Lita's Mexican Foods Inc.

Lita's is a female-led family business, located in Vancouver, with two key agendas: produce vegan Mexican foods that truly represent Mexican culture and cuisine; and be an innovator of Mexican foods for healthier, natural, vegan, and easy to prepare products.

CONTACT:	Jackie Thomas
PHONE:	778-886-4944
EMAIL:	jackie@litasmexicanfoods.com
WEBSITE:	litasmexicanfoods.com

Laid Back Snacks
(Formerly Naked Snaks)



Laid Back Snacks (formerly Naked Snacks) follow the 80/20 rule of snacking: 80% whole grown goodness, 20% reward for making smart decisions. Their ingredients are mixed in fun and delicious ways, creating new and tasty flavours that push the boundaries of natural snack foods.

CONTACT:	Vickie Lam
PHONE:	647-993-0982
EMAIL:	vickie@nakedsnacks.ca
WEBSITE:	nakedsnacks.ca

Panelalemon
Unrefined Foods Corp.



Panelalemon cookies are full of flavor and stuffed with delicious fillings. The cookies are made with plant-based ingredients and can be enjoyed without the guilt! These treats are free of preservatives or artificial dyes/flavors.

CONTACT:	Marilyn Cordoba
PHONE:	778-952-7454
EMAIL:	panelalemon@hotmail.com
WEBSITE:	panelalemon.com

Hardbite Chips, Naturally
Homegrown Foods Ltd.



Hardbite Chips started out in B.C. handcrafting all-natural chips just as tasty as the big brands without any artificial flavours or preservatives. Their products are all natural, independently owned, local, innovative, and inspiring.

CONTACT:	Lauren Rebar
PHONE:	604-219-5718
EMAIL:	lauren@hardbitechips.com
WEBSITE:	hardbitechips.com



Facilitators

GOOD TO GROW NATURAL PRODUCTS COACHING



GOOD TO GROW

About Good to Grow | We are teachers, coaches, and supporters to B.C. food producers and processors. We firmly believe in giving local brands a hand up by providing them with the tools to enter and thrive in the market. Three cheers for local!

ADDRESS: 105 – 828 Harbourside Drive
North Vancouver, BC V7P 3R9

EMAIL: info@goodtogrowproducts.com

WEBSITE: <http://www.goodtogrowproducts.com>

FEED BC



feedBC
Bringing B.C. food to public institutions

About Feed BC | Feed BC is a provincial government initiative led by the Ministry of Agriculture, Food and Fisheries, to encourage, inspire and support a shift to more B.C. food in hospitals, residential care facilities, public post-secondary institutions, and other government-supported facilities.

EMAIL: feedbc@gov.bc.ca

WEBSITE: <https://gov.bc.ca/feedbc>



