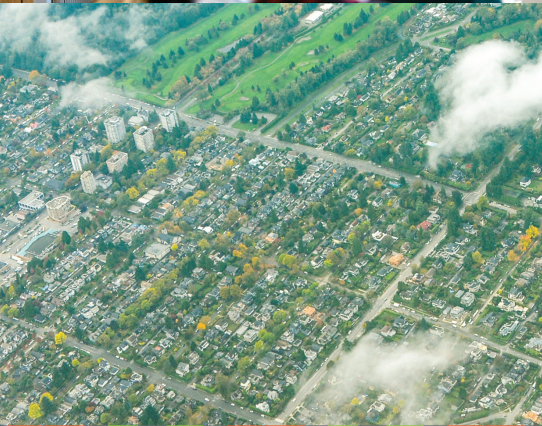




Pitch & Plate

BC's food landscape is growing, and with it, new and innovative local products!





Pitch&Plate is a new and unique event designed and delivered by B.C. food industry educators, Good to Grow, with the support of Feed BC and Post-Secondary Institutions (PSIs).

This pilot event gives B.C. food processors who are ready for the Institutional Food Service (IFS) market 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, the University of British Columbia, Simon Fraser University, and the University of Fraser Valley for their help in bringing this event to life.

Agenda

January 27, 2021

9:00 AM	Welcome Introduction
9:15 AM	Tree Island Gourmet Yogurt
9:30 AM	Plant Veda
9:45 AM	Hoochy 'Booch' Kombucha
10:00 AM	One Arrow Meats
10:15 AM	TMRW Foods
10:30 AM	Goodly Foods Society
10:45 AM	Soul Bite Food Inc.
11:00 AM	Coffee Break
11:15 AM	Tempea Natural Foods
11:30 AM	Sriracha Revolver Hot Sauce Inc.
11:45 AM	Lita's Mexican Foods Inc.
12:00 PM	Laid Back Snacks (Formerly Naked Snacks)
12:15 PM	Panelalemon, Unrefined Foods Corp.
12:30 PM	Hardbite Chips, Naturally Homegrown Foods Ltd.

Vendors

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.

NOTABLE:	CFIA Approved
CONTACT:	Nico Guinoiseau
PHONE:	250-334-0608
EMAIL:	nico.guinoiseau@treeislandyogurt.com
WEBSITE:	http://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.

NOTABLE:	Vegan CFIA Approved HACCP approved
CONTACT:	Mayur Sajjani
PHONE:	647-821-1745
EMAIL:	founders@plantveda.com
WEBSITE:	https://www.plantveda.com

HOOCHY 'BOOCH KOMBUCHA



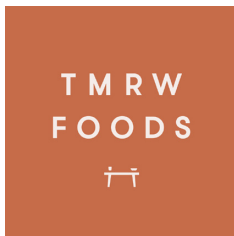
Hoochy 'Booch' is a Vancouver-based company using 100% teas and herbs to flavour their Kombucha, allowing their flavours to be unique and diverse while staying lower in sugar and free from juices and syrups. They do not compromise on quality, ingredients or taste.

NOTABLE:	CFIA approved HACCP approved Vegan
CONTACT:	Kristin Zerbin
PHONE:	778-317-9171
EMAIL:	thefolks@hoochybooch.com
WEBSITE:	https://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.

NOTABLE:	Indigenous owned business
CONTACT:	Heat Laliberte
PHONE:	604-219-0155
EMAIL:	heat@onearrowmeats.com
WEBSITE:	https://www.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.

NOTABLE:	CFIA approved HACCP approved Vegan
CONTACT:	Dean Blignaut
PHONE:	604-200-9935 ext.119
EMAIL:	dean@tmrwfoods.com
WEBSITE:	https://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.

NOTABLE:	CFIA Approved Vegan options
CONTACT:	Aart Schuurman Hess
PHONE:	604-256-4663
EMAIL:	aartsh@hellogoodly.ca
WEBSITE:	https://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.

NOTABLE:	Vegan
CONTACT:	Ali Bhaeri
PHONE:	778-861-2053
EMAIL:	bhaeri@gmail.com
WEBSITE:	https://www.soulbitefood.com

TEMPEA NATURAL FOODS LTD.

Tempea

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.

NOTABLE:	Vegan Gluten-friendly
CONTACT:	Richard Chen
PHONE:	778-919-0776
EMAIL:	contact@tempea.ca
WEBSITE:	http://www.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!

NOTABLE:	Indigenous owned business Vegan options
CONTACT:	Jordan Hocking
PHONE:	604-396-7615
EMAIL:	jordan@sriracharevolver.com
WEBSITE:	https://www.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.

NOTABLE:	CFIA Approved Vegan Organic Buy BC
CONTACT:	Jackie Thomas
PHONE:	778-886-4944
EMAIL:	jackie@litasmexicanfoods.com
WEBSITE:	https://litasmexicanfoods.com

**LAID BACK SNACKS
(FORMERLY NAKED SNACKS)**



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.

NOTABLE:	CFIA Approved Vegan
CONTACT:	Vickie Lam
PHONE:	647-993-0982
EMAIL:	vickie@nakedsnacks.ca
WEBSITE:	https://www.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.

NOTABLE:	CFIA Approved Vegan
CONTACT:	Marilyn Cordoba
PHONE:	778-952-7454
EMAIL:	panelalemon@hotmail.com
WEBSITE:	https://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.

NOTABLE:	CFIA Approved HACCP approved
CONTACT:	Lauren Rebar
PHONE:	604-219-5718
EMAIL:	laurenr@hardbitechips.com
WEBSITE:	https://hardbitechips.com

Facilitators

GOOD TO GROW NATURAL PRODUCTS COACHING



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!

Want to learn more? Visit www.goodtogrowproducts.com

CONTACT:	105 – 828 Harbourside Drive North Vancouver, BC V7P 3R9
CONTACT:	105 – 828 Harbourside Drive
EMAIL:	info@goodtogrowproducts
WEBSITE:	http://www.goodtogrowproducts.com



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.

For more information, please visit gov.bc.ca/feedbc

EMAIL:	feedbc@gov.bc.ca
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