FOOD PRODUCT CONTEST
THE UNIVERSITY OF GEORGIA
PRODUCT DIRECTORY
2016 10TH ANNUAL CONTEST
Flavor of Georgia IS HOSTED AND ORGANIZED BY
THE UNIVERSITY OF GEORGIA
College of Agricultural &
Environmental Sciences
ALONG WITH FELLOW SPONSORS:
OFFICE OF THE GEORGIA GOVERNOR,
GEORGIA DEPARTMENT OF AGRICULTURE,
GEORGIA CENTER OF INNOVATION FOR
AGRIBUSINESS, GEORGIA AGRIBUSINESS
COUNCIL, GOURMET FOODS INTERNATIONAL,
AND WALTON EMC NATURAL GAS

The University of Georgia is committed to principles of equal opportunity and affirmative action.

CAES Office of Communications and Creative Services FY16
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The Flavor of Georgia Food Product Contest highlights innovative, market-ready or commercially available food products, showcasing the diversity, trends and excellence of the state’s vibrant food sector.

We truly appreciate the businesses that submitted 134 products this year, and the 33 finalists that were selected to go to the final round in Atlanta, Georgia, on March 14-15. Products are categorized, then judged by a panel of food industry professionals based on taste, consumer appeal, innovation, uniqueness and, of course, their representation of Georgia.

This directory features all entries and identifies the three finalists from each of the 11 categories, including contact information and product descriptions. We hope it can be used as a tool for promotion and networking in Georgia’s dynamic food product industry. You may also find the directory online at flavorofga.com.

It’s our desire that the Flavor of Georgia contest helps entrepreneurs enter the food industry or expand their current business, and that they receive publicity and exposure for their products. We also want the interaction between food processors, brokers, retailers and others involved in food marketing distribution channels in Georgia to sample the great products offered by these businesses and individuals.

The University of Georgia’s College of Agricultural and Environmental Sciences is proud to host the Flavor of Georgia contest as a signature event each year. We hope you enjoy a taste of what Georgia has to offer.

William Morgan
Dean, UGA College of Agricultural and Environmental Sciences

Kent Wolfe
Director, UGA Center for Agribusiness and Economic Development

Sharon P. Kane
Food Business Development Specialist and Economist, UGA Center for Agribusiness and Economic Development
BIG CARL’S BARBEQUE SAUCE
Big Carl’s Sauce Company
Carl Johnson
6230 Old Jesup Road,
Brunswick, GA 31525
912-269-0048
jtowing9@gmail.com

Big Carl’s Barbeque Sauce is an all-purpose sauce that is very mild and sweet, has a robust flavor and is delicious on everything—like pork, chicken, beef, shrimp and even french fries!

CAUSEY’S ORIGINAL BBQ SAUCE
Causey Foods, Inc.
Wynn Causey Bakke
3674 Lee Street SE,
Smyrna, GA 30080
770-405-8407
www.causeyfoods.com
wynn.bakke@causeyfoods.com

Causey’s Original is a smooth, vinegar-based barbecue sauce. Created in 1985 for barbecue competitions, this sauce clings to your meat and complements any meat, especially pork and chicken.

BARBECUE SAUCES
TANGY OR SWEET. THICK OR THIN. GEORGIA’S BARBECUE SAUCES HAVE ALWAYS GOT YOU COVERED.
FLETCHER’S CAROLINA BARBECUE SAUCE
Fletcher’s Provisions
Craig Sniadach
215 Laredo Drive, Suite 100,
Decatur, GA 30030
770-743-5161
www.fletchersprovisions.com
webadmin@fletchers-prov.com

Reminiscent of its namesake but crafted just north of Atlanta, Georgia, we took the basics and created a vinegar sauce that Lady Georgia would be proud to call her own.

FLETCHER’S ORIGINAL BARBECUE SAUCE
Fletcher’s Provisions
Craig Sniadach
215 Laredo Drive, Suite 100,
Decatur, GA 30030
770-743-5161
www.fletchersprovisions.com
webadmin@fletchers-prov.com

Crafted in the heart of the South, this finishing sauce is a crowd-pleasing picnic favorite. It’s sweetened with sun-dried raisins and applesauce, and spiced with a small zip of cayenne. Delicious, indeed!

FLETCHER’S RED BARBECUE SAUCE
Fletcher’s Provisions
Craig Sniadach
215 Laredo Drive, Suite 100,
Decatur, GA 30030
770-743-5161
www.fletchersprovisions.com
webadmin@fletchers-prov.com

This sauce brings us all back to an earlier time, a time when natural, hand-crafted sauces flowed like honey on a hot Georgia summer day. It’s sweet and delicious with the tiniest sting.

GEORGIA’S GOURMET BARBECUE SAUCE
The Sauce Company, Inc.
Scott Galt
1169 Timberland Drive SW,
Lilburn, GA 30047
678-689-1496
www.georgiasauce.com
sgalt@georgiasauce.com

A Georgia-style ‘home-made ketchup’ barbecue sauce with a blend of 17 Eastern and Western spices and lime. This sauce is thick, rich and deep red in color with spices suspended throughout, layering flavors of sweet, sour, butter and smoke. Free of high fructose corn syrup, additives and preservatives.

GEORGIA’S VINEGAR HOT BARBEQUE SAUCE
The Sauce Company, Inc.
Scott Galt
1169 Timberland Drive SW,
Lilburn, GA 30047
678-689-1496
www.georgiasauce.com
sgalt@georgiasauce.com

A Georgia-style barbecue sauce that’s vinegar-based with a perfect blend of Eastern and Western spices and the fresh zing of lime. This sauce has tanginess that vinegar lovers seek, yet it is lightly sweet and has a kick of heat. Free of high fructose corn syrup, additives and preservatives.

HABANERO BBQ SAUCE
Hillside Orchard Farms Inc.
Patsy Mitcham
105 Mitcham Circle,
Tiger, GA 30576
706-782-4995
www.hillsideorchard.com
patsy@hillsideorchard.com

This spicy, flavorful barbecue sauce, made with Georgia-grown habanero peppers, is a great addition to a Southern barbecue.
BARBECUE SAUCES

JOE KEMS
BAR-B-QUE SAUCE

Joe Kems BBQ LLC
J. Lacey
P.O. Box 231, Moultrie, GA 31776
229-985-2888
www.joekemsbbq.com
j@joekemsbbq.com

Joe Kems is made in small batches, the way it always has been. It’s been featured in Southern Living magazine several different times, and also comes in a hot version. Give it a try, you may find it’s even good on your finger!

MOUNTAIN STYLE
HUNGRY HILLBILLYS
TRADITIONAL BARBEQUE SAUCE

Hungry Hillbillys Grill & BBQ
Jeff Chanclor
340 Northview Drive, Jesup, GA 31546
912-427-3530
www.hungryhillbillysbbq.com
hungryhillbillys@yahoo.com

A red, sweeter sauce, this traditional Southern barbecue sauce is good on all types of meat, like chicken, ribs, burgers and beef brisket. Our sauce ingredients contain no MSG or gluten.

RICHARD’S BBQ
SAUCE “SOUTH GEORGIA STYLE”

Richard’s Meats and Seafood
Gregory Calley
14 W. Plant Avenue, Homerville, GA 31634
478-955-6178
gregory.calley@gmail.com

Richard’s Barbecue Sauce is a spicy sauce with a small hint of sweetness and a very unique flavor.

SMOKIN’ JERK
BBQ SAUCE & MARINADE

Nature’s Kitchen, LLC
Rory Mitchell
4651 Woodstock Road, Suite 208-101, Roswell, GA 30075
678-845-6897
rmitchell@natureskitchn.com

Our authentic, Jamaican, jerk-style barbecue sauce brings a combination of unique flavors from the islands and the East to the South.

SWEET & SMOKY
BBQ SAUCE

Soggy Bottom Sauce Co.
Shawn Scott
233 Wild Rose Drive, Guyton, GA 31312
912-658-4732
www.soggybottombbq.com
soggydood@gmail.com

Sweet and Smoky Barbecue Sauce is the perfect blend of savory and sweet that will make your barbecue taste just right. Our blend of flavors makes it all come together and makes it good.

SWEET GEORGIA
HEAT – BBQ SAUCE

The Milk Cow BBQ
Sean Mann
3174 East Fairview Road, McDonough, GA 30252
770-633-0519
www.milkcowbbq.com
milkcowbbq@gmail.com

Sweet. Hot. Made in Georgia. What’s not to like? This modern version of the classic tomato-vinegar Georgia barbecue sauce has an upfront sweetness that fades into a spicy, red pepper finish.

MOUNTAIN STYLE
HUNGRY HILLBILLYS
TRADITIONAL BARBEQUE SAUCE

Hungry Hillbillys Grill & BBQ
Jeff Chanclor
340 Northview Drive, Jesup, GA 31546
912-427-3530
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770-633-0519
www.milkcowbbq.com
milkcowbbq@gmail.com

Sweet. Hot. Made in Georgia. What’s not to like? This modern version of the classic tomato-vinegar Georgia barbecue sauce has an upfront sweetness that fades into a spicy, red pepper finish.
SWEET HABANERO HOT BBQ SAUCE
Sugar Hill Smokehouse
Mary O’Rourke
310 Peachtree Industrial Boulevard,
Sugar Hill, GA 30087
770-945-1199
www.sugarhillsmokehouse.com
mike@sugarhillsmokehouse.com

Sugar Hill Smokehouse Sweet Habanero Barbecue Sauce has just the right amount of heat and spice along with the fruity flavor of habanero peppers. It’s all-natural with pure cane sugar and molasses and without high fructose corn syrup.

WICKED QUE GEORGIA VINEGAR SAUCE
Neptune Industries, Inc.
Jeff Campbell
64 Morrison Street,
Watkinsville, GA 30677
706-769-1570
www.wickedque.net
jcneptune@gmail.com

A classic, Georgia-style barbecue sauce with a vinegar base. It’s got enough ketchup and spices to give it just the right body and kick for the perfect pork sandwich.

WILLIAMSON BROS. BAR-B-Q CLASSIC CAROLINA
Williamson Bros. Bar-B-Q
Leslie Sneed
1160 Hayes Industrial Drive,
Marietta, GA 30062
770-499-9797
www.williamsonbros.com
leslie@williamsonbros.com

Williamson Bros. Classic Carolina is a premium barbecue sauce that is all-natural and filled with various spices. It has no high fructose corn syrup and is gluten- and allergen-free.

A judge makes notes during the preliminary judging round of the Barbecue Sauces category.

WILLIAMSON BROS. BAR-B-Q ORIGINAL SAUCE
Williamson Bros. Bar-B-Q
Leslie Sneed
1160 Hayes Industrial Drive,
Marietta, GA 30062
770-499-9797
www.williamsonbros.com
leslie@williamsonbros.com

Williamson Bros. Original Barbecue Sauce is a premium, all-natural sauce with 16 different spices. It has no high fructose corn syrup and is gluten- and allergen-free.
BEVERAGES

ASI TEA – MUSCADINE
Yaupon Tea Company
dba Asi Tea
Lou Thomann
143b Telfair Road,
Savannah, GA 31415
912-596-1506
www.yaupontea.com
louthomann@drinkasi.com
Rediscovering our nation’s oldest brand.

CHUICE
Pratik Shah
433 Bishop Street,
Atlanta, GA 30318
630-607-9929
www.chuice.com
pshah@chuice.com
Chuice is a chewable, drinkable juice. Each bottle is a blend of 35 fruits, vegetables, herbs, nuts and seeds. Chuice is packed with ingredients that help with digestion, provide natural energy, stimulate the brain and aid in muscle recovery.
GINGER TURMERIC GREEN TEA
Verdant Kitchen
Marina Simonet
2750 Peachtree Industrial Boulevard, Suite E,
Duluth, GA 30097
912-349-2958
www.verdantkitchen.com
info@verdantkitchen.com
This combination is brimming with complex and beneficial antioxidants. The wellness benefits will have you trying this great product, but the deep, mellow flavor and aroma will have you start and end each day with your new favorite tea.

HARVEST SOUL ORGANIC PROBIOTIC JUICE – PRO BERRY
Harvest Soul
Rani Quirk
2089 Kinsmon Drive,
Marietta, GA 30062
678-515-2439
www.harvestsoul.com
rquirk@harvestsoul.com
Harvest Soul, Inc. creates nutritious fiber- and protein-packed U.S. Department of Agriculture organic juices.

HEAVEN’S FINEST LEMONADE (CHARLOTTE BELL CARIBBEAN BLEND)
Heaven’s Finest Beverages LLC
James Bethel
3330 Cumberland Boulevard,
Suite 500,
Atlanta, GA 30339
678-701-7404
www.heavensfinestlemonade.com
jaybethel@hotmail.com
Heaven’s Finest Lemonade quenches your thirst for health and wellness.

PAULK’S PRIDE WHITE MUSCADINE JUICE
Paulk’s Pride
Erin Boettger
1788 Satilla Road,
Wray, GA 31798
229-468-7873
www.paulkspride.com
erin@paulkspride.com
Paulk’s Pride White Muscadine Juice is an all-natural juice made from delicious, Georgia-grown muscadines. Made with no added sugars, it’s perfect to drink and also makes a great sangria!

SPRINGTIME ARTESIAN WATER
Southern Beverage Packers
Angela Byrd
6361 Nature’s Way,
Appling, GA 30802
706-541-9222
www.southernbev.com
angiebyrd@southernbev.com
Pure water the way nature intended. From our family farm in Appling, Georgia, we tap into a crystalline rock aquifer, a protected source 900 feet beneath the earth, to bring you Springtime Artesian—pristine water crafted by nature and captured by Springtime.

“AS A FOUR-TIME WINNER, FLAVOR OF GEORGIA HAS PUT OUR PRODUCTS ON THE MAP AND OPENED THE DOOR FOR MANY NEW OPPORTUNITIES.”
Dick Byne,
Byne Blueberry Farms
Organic Blueberry Juice
2014 Winner, Beverages
ABUNDANT LOVE GLUTEN-FREE CAKE MIX
ABUNDANT LOVE, LLC
Shannon Aldridge
103 Chestnut Drive,
Canton, GA 30114
770-231-5746
www.abundantlovegcakes.com
algfcakes@yahoo.com

We have the world’s best cake mix that just happens to be gluten-free! It is very versatile and has no preservatives or artificial colors.

ARONIA BERRY OATMEAL COOKIES
Elange LLC
George Dobrin
100 Winterthur Court,
Fayetteville, GA 30214
678-817-1266
www.etsy.com/shop/thefarmacyshoppe
itka@bellsouth.net

Aronia Berry Oatmeal Cookies contain the U.S. Department of Agriculture highest-rated antioxidant berry as compared to any other berry. These cookies are delicious and nutritious for adults and children—a must for any family.

CONFECTIONS
THESE SWEET SONGS WILL KEEP GEORGIA ON YOUR MIND.
CARAMEL PECAN PIE
Southern Baked Pie Company
Amanda Wilbanks
748 Grove Street,
Gainesville, GA 30501
706-499-5234
www.buttermilkpieco.com
orderpienow@gmail.com
Our family’s version of the perfect pecan pie, chock-full of roasted Georgia pecans, in our signature, all-butter crust.

COCO-NILLA
The Chocolate Box
Daisy Latimore
3030 Edwards Drive SE,
Conyers, GA 30013
770-679-5288
www.thechocolateboxconyers.com
thechocolateboxconyers@gmail.com
The CoCo-Nilla is a wonderful combination of coconut and caramel on top of a vanilla cookie and drenched in rich chocolate.

COFFEE WALNUT CUPCAKE
Harlow’s Vegan Cupcakes
Lauren Oliva
1386 Penhurst Drive,
Lawrenceville, GA 30043
229-563-1549
www.harlowsvegancupcakes.com
info@harlowsvegancupcakes.com
Coffee Walnut by Harlow’s Vegan Cupcakes is a coffee-infused cake with chopped walnuts topped with a delicious walnut butter frosting. We specialize in 100 percent vegan cupcakes sourced from quality, organic ingredients.

DARK AND MILK CHOCOLATE CARAMELS WITH SEA SALT
Blue Ridge Candy Company, LLC
Kim Williams
92 Notla Island Drive,
Blairsville, GA 30512
404-735-1764
www.blue岭edgecandyco.com
blue岭edgecandyco@gmail.com
Over 15 years of chocolate-making expertise go into every bite. Creams, nuts, ganache, toffee, brittles, caramels, crunchy, sweet and salty in creamy milk and decadent dark chocolate. We hope you taste the love we put into them.

FARMHOUSE POUNDCAKES – SALTED CARAMEL
FarmHouse PoundCakes
Ellen Dawe
1558 Ace McMillian Road,
Dacula, GA 30019
678-377-9322
www.farmhousepoundcakes.com
farmhousepoundcakes@gmail.com
FarmHouse PoundCakes is “Old Fashioned Southern Goodness.” A member of Georgia Grown, our cakes are lovingly baked in small batches using simple, quality ingredients—local when possible—and include our farm-fresh, animal welfare-approved eggs!

GOAT CHEESE AND CHOCOLATE WINE TRUFFLES
CalyRoad Creamery
Robin Schick
227 Hilderbrand Drive,
Sandy Springs, GA 30328
678-773-0843
www.calyroadcreamery.com
sales@calyroadcreamery.com
The perfect food combination of cheese and chocolate. Add a nice red wine and you have a match made in heaven.
HOMETOWN HONEY PECAN TOFFEE SPRINKLED WITH SEA SALT
Emily’s Treats, LLC
Benjamin Greer
215 Laredo Drive, Suite 100,
Decatur, GA 30030
770-301-5698
www.handmadetoffee.com
bengreer1438@gmail.com

Hometown Honey Pecan Toffee is made by Emily’s Treats using locally farmed honey. We cook the toffee in small batches using only sea salt, so as not to compromise the crunchy and crumbly texture, then grind a sea salt finish.

MAPLE PECAN PIE
Crave Pie Studio
Briana Carson
3307 Main Street, Suite B,
Duluth, GA 30096
678-485-7198
www.cravepie.com
briana@cravepie.com

Pure, New England maple syrup, infused with orange, and toasted Georgia pecans are combined to create a modern variation of the traditional Southern pecan pie.

MAPLE WALNUT ENGLISH TOFFEE SPRINKLED WITH SEA SALT
Emily’s Treats, LLC
Benjamin Greer
215 Laredo Drive, Suite 100,
Decatur, GA 30030
770-301-5698
www.handmadetoffee.com
bengreer1438@gmail.com

Maple Walnut English Toffee has become our top seller, even over our Chocolate Almond! We only craft this toffee in small batches using real maple syrup, sea salt and walnut halves.

PISTACHIO BROWNIES
The Toasted Nut
Sherryl Oliver
3990 Inverness Crossing,
Roswell, GA 30075
404-435-0535
www.thetoastednut.com
soliver@thetoastednut.com

A deep, dark chocolate flavor studded with pistachios, this brownie pairs well with red wine. The unique packaging makes this item a wonderful and inexpensive gift.

RED VELVET JOCUAR
JociCakes
Joci Smith
3300 Marjan Drive,
Atlanta, GA 30088
404-587-3059
www.jocicakes.com
joci.smith@jocicakes.com

A ready-to-eat, personal serving of Homemade JociCakes® Red Velvet Cake with cream cheese and buttercream icing, layered in a Mason jar. It’s just enough cake to sweeten up your day and leave a lasting impression!

SOFT CHOCOLATE CHIP COOKIE CUPS
Mommy and Me Sweet Treats
Dajanine Coffee
3300 Marjan Drive,
Atlanta, GA 30340
404-422-4449
www.mommyandmesweettreats@gmail.com

Soft, delicious, all-natural chocolate chip cookie cups made with a home-baked taste.
SPICED PECAN BROWNIES
Southern Scratch
Kathryn Filipiak
22 West Square,
Washington, GA 30673
706-505-0698
www.southerncratch.com
scratchbaking@gmail.com

Brownies combining the flavors of traditional, Southern spiced pecans with rich dark chocolate. We use locally pastured eggs, organic sugar, organic butter, unbleached flours, dark chocolate and Georgia pecans.

SWEET TEA CARAMELS
home.made
Mary Maumus
1072 Baxter Street,
Athens, GA 30606
706-206-9216
www.homemadeathens.com
info@homemadeathens.com

Traditional rich, buttery caramel with delicious tones of orange pekoe and Earl Grey.

"THROUGH A FLAVOR OF GEORGIA CONTACT, MY PRODUCT IS NOW IN A GROCERY STORE. THE NETWORKING EXPERIENCE WAS JUST AS VALUABLE AS THE NEW CUSTOMERS WE GAINED!"

Shannon Aldridge,
ABUNDANT LOVE, LLC
Gluten-Free Cake Mix
2015 Finalist, Confections

DAIRY PRODUCTS
SWEET DREAMS ARE MADE OF CHEESE... AND BUTTER... AND GELATO...
**BALSAMIC FIG AND CARAMELIZED ONION CULTURED BUTTER**

A Good Churn LLC

Andrew McBath
3731 Northcrest Road,
Doraville, GA 30340
404-500-6738
www.bannerbutter.com

info@bannerbutter.com

We slowly cook red onions until they are tender and caramelized. Then, we simmer figs in aged balsamic vinegar and a touch of sugar and salt before whisking into our lovely cultured butter. Our Balsamic Fig and Carmelized Onion butter is fantastic as a base for sautéed kale, on grilled pork chops or melted atop a backyard burger.

**BIT O’ BLUE**

CalyRoad Creamery

Robin Schick
227 Wilderbrand Drive,
Sandy Springs, GA 30328
678-773-0843
www.calyroadcreamery.com

sales@calyroadcreamery.com

CalyRoad produces fine cheeses from local milk. Bit o’ Blue, our longest aged cheese, represents a year of tinkering with a recipe to produce a blue cheese that shows off the creaminess of Georgia milk combined with a hint of roqueforti culture.

**CHEROKEE ROSE**

Nature’s Harmony

Julie Schoen
1293 Zimmerman Drive NE,
Atlanta, GA 30306
404-735-0574
www.naturesharmonynfarm.com

julie@naturesharmonynnfarm.com

Named after the state flower, Cherokee Rose has a creamy texture and tangy finish. While it is handmade from an original recipe, it is often compared to a taleggio or raclette.

**NEKKID ESPRESSO DAIRY-FREE GELATO**

Revolution Gelato

Jared Olkin
734 N. Highland Avenue NE 7,
Atlanta, GA 30306
919-714-9994
www.revolutiongelato.com

jared@revolutiongelato.com

We make this gelato from coffee roasted by an Atlanta, Georgia, couple who get it straight from their family’s farm—one of the most sustainable in the world.

**ORANGE DREAM DAIRY-FREE GELATO**

Revolution Gelato

Jared Olkin
734 N. Highland Avenue NE 7,
Atlanta, GA 30306
919-714-9994

www.revolutiongelato.com

jared@revolutiongelato.com

Georgia is a state of tradition and innovation. We took an American classic and upgraded it for today’s discerning consumer. It’s orange and vanilla perfection.

**SEA SALT CULTURED BUTTER**

A Good Churn LLC

Andrew McBath
3731 Northcrest Road,
Doraville, GA 30340
404-500-6738

www.bannerbutter.com

info@bannerbutter.com

In a process that takes up to 20 times longer than mass-production methods, cream from grass-fed, Georgia cows is carefully cultured and churned to produce a butter with superior flavor and creaminess. Hand-harvested sea salt is then delicately folded in to create layers of flavor and delicious undertones in this time-honored classic.
Organic star thistle honey, combined with aronia berries, the U.S. Department of Agriculture-classified leading antioxidant, is both nutritious and delicious.

Pure, organic star thistle honey, combined with ground Saigon cinnamon, produces a new and exciting adventure for gourmet palates.
H.L. FRANKLIN’S HEALTHY HONEY – COTTON
Franklin Foods LLC
Laura Franklin
127 N. Main Street, Suite 101, Statesboro, GA 30458
1-800-260-4995
www.franklinfoodslc.com
info@franklinfoodslc.com

H.L. Franklin’s pure, raw and all-natural cotton honey is one of the leading sources of honey in the southern U.S. This light, amber honey is quicker to crystallize, making it great as a spreadable topping or glaze. Full of enzymes, antioxidants, polkns, vitamins and minerals, this is one of nature’s healthiest treasures.

H.L. FRANKLIN’S HEALTHY HONEY – WILDFLOWER
Franklin Foods LLC
Laura Franklin
127 N. Main Street, Suite 101, Statesboro, GA 30458
1-800-260-4995
www.franklinfoodslc.com
info@franklinfoodslc.com

H.L. Franklin’s pure, raw and all-natural wildflower honey is an excellent addition to baked goods, fruits and vegetable dressings. Harvested from a mixture of floral sources, it is considered helpful in relieving seasonal allergies. Full of enzymes, antioxidants, polkns, vitamins and minerals, this is one of nature’s healthiest treasures.

PAPA’S PRIVATE SELECTION HONEY
100% PURE, RAW, UNFILTERED
Bruce’s Nut N Honey Farm/
The Honey Shack
Ben Bruce
2797 Fargo Highway,
Homerville, GA 31634
912-487-5001
www.bruceshoneyshack.com
benbruce@brucesnutnhoney.com

Only a few drums make the cut at Bruce’s Honey Shack. Made from a few remote locations deep in the heart of Clinch County, Georgia, this honey is pure, liquid gold at its finest!

SOURWOOD HONEY
Bee Wild
John Wright
4067 Coopers Hill Drive,
Smyrna, GA 30080
678-294-0896
www.beewild.buzz
john@beewild.buzz

The most sought-after honey in the southern U.S., the extra-light golden color and distinctively delicate flavor cannot be mistaken. The sourwood tree, also called the “lily of the valley tree,” blooms midsummer in the mountains of north Georgia.

SWEET GEORGIA PEACH HONEY
Native Honey-Native American Indian Honey Company
Chief Gees-Due Oo-Neh-Gah Usti & Kathryn Pressley
P.O. Box 192,
Homer, GA 30547
704-467-0677
number1nativehoney@gmail.com

Nothing says Georgia better than Sweet Georgia Peach Honey Delight. It’s an all-natural, Georgia-grown, raw honey and peach nectar infusion—a pure Southern tradition of native honey.

TURMERIC INFUSED HONEY
Verdant Kitchen
Marina Simonet
2750 Peachtree Industrial Boulevard, Suite E,
Duluth, GA 30097
912-349-2958
www.verdantkitchen.com
info@verdantkitchen.com

We take our local wildflower honey and slowly infuse it with our local and U.S. Department of Agriculture organic-certified turmeric rhizomes to produce a golden, delicious and healthful delight. We lift the rhizomes and carefully wash, slice and dehydrate them.
APPLE PEPPER JAM
Jake’s Produce & Cannery
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www.jakesfreshmarket.com
Lisa@jakesproduce.com
Apples paired with our
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make a sweet-heat jam
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in one!

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George Dobrin
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itka@bellsouth.net
Aronia Berry Lime
Ginger Jam contains the
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of any berry, according
to the U.S. Department
of Agriculture, and has
a unique and mature,
mouth-watering flavor.

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Both delicious and nutritious, aronia berries have the highest U.S. Department of Agriculture antioxidant rating of all berries.

BALSAMIC VINEGAR JELLY WITH FIGS
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Kathy Senft
467 Mays Road, Stockbridge, GA 30281
678-428-5752
www.onescrewloose.com
kathy@onescrewloose.com
It’s the robust flavor of balsamic vinegar paired with sweet brown turkey figs. At One Screw Loose, we Southernized this classic Italian flavor.

BYNE BLUEBERRY LEMON TOPPING
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Richard Byne
537 Jones Avenue, Waynesboro, GA 30830
706-554-6244
www.byneorganicblueberries.com
richard@byneorganicblueberries.com
Our Byne Blueberry Lemon Topping brightens the taste of ordinary biscuits, pancakes, cheesecakes, pound cakes and ice cream. The tangy sauce is great to have on hand to top that last-minute dessert. Simple but elegant, Byne Blueberry Lemon Topping brings a taste of summer to any season!

CONFETTURA DI FICHI ALL’ACETO BALSAMICO (FIG HONEY BALSAMIC JAM)
A&A Alta Cucina Italia
Adriana Coppola
535 Edgehill Place, Johns Creek, GA 30022
770-369-4231
info@altacunicaitalia.com
Our Confettura di Fichi all’Aceto Balsamico is a sensational, well-balanced blend of sweet and savory! The harmony of flavors is derived from sweet figs, balsamic reduction, locally sourced honey and a sprinkle of freshly cracked black pepper. Pair with pork, chicken or your favorite artisan cheese.

GEORGIA APPLE PIE JAM
Fairywood Thicket Farm
Kim and John Conner
4545 Cochran Mill Road, Fairburn, GA 30213
678-278-5460
www.fairywoodthicket.com
fairywood2005@aol.com
Just like a Southern apple pie in a jar, this jam contains crisp apples and rich spices, and is finished with golden raisins. It’s perfect for peanut butter and jelly sandwiches or as a glaze for pork chops. It’s all-natural and packaged on our family farm.

GRUMPS PEPPER JELLY
Curt and Deane Boughner
1907 Summer Road, Moultrie, GA 31768
407-227-9132
www.GrumpsPepperJelly.com
deeboughner@gmail.com
This small-batch pepper jelly with an attitude is made in Moultrie, Georgia, with authentic scotch bonnet peppers that were originally from Jamaica and are now grown in Georgia.
MUSCADINE AND BLUEBERRY JAM
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Betty Paige
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478-247-3681
www.bettyjeansfarm.com
bjf@bettyjeansfarm.com
A unique combination of Georgia-grown blueberries and muscadine grapes are blended to produce an antioxidant-filled jam that will delight your taste buds.

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Paulk’s Pride
Erin Boettger
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www.paulkspride.com
erin@paulkspride.com
Paulk’s Pride Muscadine Sauce is a unique and versatile twist on traditional preserves. Our wonderfully spiced family recipe complements your favorite meats, bread and pastries. For a treat that’s sure to please, try it today!

PEACH PECAN JAM WITH JACK DANIEL’S WINTER BLEND
Fairywood Thicket Farm
Kim and John Conner
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678-278-5460
www.fairywoodthicket.com
fairywood2005@aol.com
Georgia peaches and pecans are combined with Jack Daniel’s Winter Blend and spices to create a one-of-a-kind jam that’s perfect for peanut butter and jelly sandwiches or as a glaze for fried chicken, but is also complex enough to stand alone. It’s all-natural and packaged by our family farm.

RASPBERRY MARNIER JAM
Fairywood Thicket Farm
Kim and John Conner
4545 Cochran Mill Road, Fairburn, GA 30213
678-278-5460
www.fairywoodthicket.com
fairywood2005@aol.com
Organic raspberries with fresh mandarin oranges and a hint of Grand Marnier® make an elevated jam, rich in fruity flavors and enhanced by citrus, that’s great for peanut butter and jelly sandwiches, desserts or a salad dressing. It’s all-natural and packaged on our family farm.

ROSEMARY PEPPER AND PECAN JAM
Fairywood Thicket Farm
Kim and John Conner
4545 Cochran Mill Road, Fairburn, GA 30213
678-278-5460
www.fairywoodthicket.com
fairywood2005@aol.com
A twist on our classic pepper jelly, with rosemary and pecans. Great with charcuterie, cheeses or as glaze over fried chicken. This jam is also great with the classic cream cheese and crackers. It’s all-natural, locally grown and made on our family farm.

SALTED CARAMEL PEACH SPREAD
Unicoi Preserves, LLC
Clark Neal
126 Starlight Drive, Sautee, GA 30571
706-219-2461
www.unicoipreserves.com
clark@unicoipreserves.com
Containing sweet Georgia peaches with notes of caramel and a hint of salt, this new recipe was created from Lane Orchard Ruby Prince peaches purchased at the Georgia Grown Showcase in the Macon State Farmers Market. Rich and decadent, this spread pairs well with soft cheeses or just a spoon!

A unique combination of Georgia-grown blueberries and muscadine grapes are blended to produce an antioxidant-filled jam that will delight your taste buds.
JAMS & JELLIES 2016 FOOD PRODUCT CONTEST

10th Annual Flavor of Georgia

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Martha McMillin
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Atlanta, GA 30318
404-815-JAMS
www.preservingplace.com
info@preservingplace.com
An updated version of an old Southern recipe, Spiced Grapes pop with flavor. Made with Georgia scuppernongs and muscadines, they were a holiday tradition with game. Today they are also wonderful year-round with cheese, in desserts and as a sauce for meats.

SWEET TEA JELLY WITH GINGER PEACH
One Screw Loose
Kathy Senft
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www.onescrewloose.com
kathy@onescrewloose.com
A subtle flavor of sweet tea, Georgia peaches and a little bite of Savannah-grown ginger pairs perfectly with pork or salmon, complements many cheeses and makes a tasty glaze for roasted vegetables.

WISHAM JELLIES ORANGE GINGER PEPPER JELLY
Wisham Jellies
Eric Wisham
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Tifton, GA 31794
229-387-8444
www.wishamjellies.com
wishamjellies@gmail.com
A delectable blend of oranges, fresh ginger and peppers is what you’ll find in each bite! Use a scoop to heat up wings on the grill, add a spicy kick to a cocktail or add zesty warmth to your seafood dish.

WISHAM JELLIES STRAWLAPÉNÓ PEPPER JELLY
Wisham Jellies
Eric Wisham
807 North Central Avenue,
Tifton, GA 31794
229-387-8444
www.wishamjellies.com
wishamjellies@gmail.com
A feisty blend of jalapeños and strawberries is what you’ll find packed in this jar. Try it on your next grilled peanut butter and jelly sandwich or try whisking with it vinegar and fresh basil to make a strawlapeño vinaigrette.

WISHAM JELLIES WILD MAYHAW PEPPER JELLY
Wisham Jellies
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Wild Mayhaw Pepper Jelly is a true Southern delicacy! Found in the swamps of the South, a mayhaw’s tart flavor is a rarity that can’t be overlooked. This pepper jelly is perfect on a toasted pimento cheese and bacon sandwich or with smoked ham.

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A delightful brine for your fish, fowl or swine. This brine makes a stupendous dry rub for your chicken, ribs, tofu, grilled vegetables, shellfish and even popcorn!

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www.swampdust.com
info@swampdust.com

Craw Crush is a premium-grade seafood boil introduced in 2015 by Swamp Dust, LLC. With no MSG or soluble crab spice, this boil can be used for crawfish, low country boil, Cajun-style boiled peanuts and Cajun-fried peanuts.

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dranedw@gmail.com

Drane’s Sauce is by far the most versatile sauce on the market. A perfect complement to any meat or fish, Drane’s Sauce also makes a delectable dip for fruits, vegetables and cheese. It also makes a great salad dressing. It’s simply good on everything!

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Collins Sauce Co., LLC
Karen Collins
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478-455-9343
www.flaminfannys.com
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Flamin Fanny’s Secret Southern Sauce is tomato-based with jalapeños, onions and spices. The unique flavor complements a variety of meats, vegetables and seafood. Our sauce is just a little sweet, with a hint of heat.

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Angela Camon
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**Marinades, Sauces & Rubs**

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www.crankinspicerubs.com

crankinspicerubs@gmail.com

A robust blend of herbs and spices that will have everyone proclaiming you the master of the flame! It's great on grilled or pan-scared steaks, beef stews and prime rib roasts.

**Georgia Boy Steak**
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912-580-8786
www.crankinspicerubs.com

crankinspicerubs@gmail.com

Our signature blackening seasoning is great on fish, shrimp, chicken and pork chops. Use a shake or two to jazz up fried foods, too!

**Halle and Savannah Seasoning Blend**
The Salt Table
Dave and Carol Legasse
1370 U.S. Highway 80 East, Suite K, Pooler, GA 31322
912-988-1059
www.salttable.com
owners@salttable.com

Inspired by sister cities, Savannah, Georgia, and Halle, Germany, this flavorful seasoning blend is made in Savannah from Halle-produced salt and sold in both the U.S. and Germany.

**Hot Steve’s Seriously Spicy Chile Salt**
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Suzi Sheffield
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803-727-0587
www.beautifulbrinysea.com
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A seriously spicy chile salt. Great for margaritas, bloody marys, soups, chili, Mexican fare or anything you want to spice up. Temperatures are sure to rise when Hot Steve’s in town. Burn it up!

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Rory Mitchell
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678-845-6897
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Our authentic, Jamaican, jerk-style marinade brings a combination of unique flavors from the islands and the East to the South.

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So versatile! Originally made as a dip mix, it’s even more amazing as a seasoning for roasted or mashed potatoes, casseroles, quiches, poultry stuffing, soups and even infusing oils.
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Reid.Harrison@whiteoakpastures.com

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Made with beer from Savannah, Georgia’s Southbound Brewing Company, this flavorful bratwurst pairs Hunter Cattle pastured pork with a finely crafted witte brew.
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Our Homemade Baking Mix is made from 100 percent stone-ground flour produced from wheat grown on our family farm. The pure, unaltered, whole-wheat flour is our secret ingredient. Add a few ingredients to the mix for banana bread that is set apart from the rest.

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Our all-natural, raw Byne 100 percent Blueberry Powder is loaded with antioxidants, vitamins and nutrients. Use in smoothies, beverages, yogurt, baking or any food or beverage. Made from our Byne blueberries, this powder provides the health benefits of fresh blueberries any time of the year.

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info@beautifulbrinysea.com

Pocketful of Starlight is made from the finest Madagascar vanilla beans and cane sugar. Stir into tea and coffee or use for desserts like cakes, pie crusts and brownies. You can also add in anywhere that needs a sprinkle of sweet vanilla stars. Includes wooden scoop.

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Abby J’s Field to Fork Sweet Fire Pickles have the perfect blend of gourmet spices for a fresh, Georgia-grown, crisp flavor that’s sure to please.

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Kellie Mariani
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Adictos a la Salsa is a prescription for your salsa addiction. Made with locally grown vegetables, herbs and spices, our salsa has an irresistible, naturally fresh and zesty blend and flavor. Perfect for your favorite Southern recipes and always on a chip.
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Adriana Coppola
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Johns Creek, GA 30022
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www.altacucinaitalia.com
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The unique blend of sweet Georgia onions, tomatoes and tangy balsamic sets this apart from any other chutney you have experienced. Dress up your roasted chicken, spread over fresh goat cheese or simply enjoy on an artisan cracker. Our delightful chutney will dance across your tongue and leave you longing for more.

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Savannah, GA 31401
912-677-7200
www.leoci.com
info@leoci.com

Ketchup Calabrese … Finally a real Italian ketchup in Georgia!
The first round of judging in the 2016 Flavor of Georgia contest was extremely competitive, with 134 entries from across the state.
AMY’S BURMESE PEANUTS
Amy’s Gourmet
Amy Mashburn
63 Mill Gap Lane,
Tiger, GA 30576
706-490-3837
chuckandamym@windstream.net

Amy’s Burmese Peanuts are a unique family recipe from Burma. Georgia peanuts are deep-fried with thinly sliced garlic and ginger and then seasoned with salt to create a delicious new snack.

CANDIED GINGER PECANS
Verdant Kitchen
Marina Simonet
2750 Peachtree Industrial Boulevard,
Suite E,
Duluth, GA 30097
912-349-2958
info@verdantkitchen.com

Georgia pecans spiced and candied with mature and early-season ginger. These delicious Candied Ginger Pecans will make a perfect addition to your salads, pies and stuffings. A perfect gift or a treat for yourself!

CINNAMON ROASTED PECANS
Pearson Farm
Lawton Pearson
5575 Zenith Mill Road,
Fort Valley, GA 31030
478-825-7504 or 888-423-7374
www.pearsonfarm.com
angela@pearsonfarm.com

Coated with cinnamon and sugar, our premium pecans go through a three-stage process, resulting in a fantastic flavor. With just the right amount of flavor, these cinnamon pecans are sure to please. No gimmicks found here, just pure enjoyment!
GLUTEN & SOY FREE BEEF JERKY

White Oak Pastures
Reid Harrison
22775 U.S. Highway 27,
Bluffton, GA 30304
229-641-2081
www.whiteoakpastures.com
reid.harrison@whiteoakpastures.com

Thin-sliced White Oak Pastures eye of round is marinated in our special gluten- and soy-free jerky blend and smoked to tender and delicious jerky perfection.

GRITS BITS PIMENTO CHEESE STRAWS – PECAN CHEDDAR

Strawberry Patch
Diane Pfeifer
P.O. Box 52404,
Atlanta, GA 30355
404-261-2197
www.GritsBits.com
Diane@GritsBits.com

We’ve taken two Georgia favorites—pimento cheese and grits—and baked them into crispy, cheesy snack biscuits! Grits Bits are fun for snacking or to send to those Yankee friends and family to show ‘em what they’re missing.

KIM’S CHEESE STRAWS – PECAN CHEDDAR

Marsh Cabin Bakery
Kim Kaiser
105 Deer Crossing Road,
Statesboro, GA 30461
912-682-2638
www.kimscheesestraws.com
kkaiser@bulloch.net

By adding the good ol’ Georgia pecan to my most popular small-batch, homemade cheese straw flavor, I introduce my newest flavor—Pecan Cheddar.

MAPEL CRUMBLES

Pearson Farm
Lawton Pearson
5575 Zenith Mill Road,
Fort Valley, GA 31030
478-825-7054 or 888-423-7374
www.pearsonfarm.com
angela@pearsonfarm.com

We bake our plump pecan pieces in pure maple syrup and sea salt until crunchy and delicious. Once you’ve experienced our scrumptious crumbles on a salad, ice cream or cereal, you’ll never be without them!

PEPPER JELLY CANDIED PECANS

home.made
Mary Maumus
1072 Baxter Street,
Athens, GA 30606
706-206-9216
www.homemadeathens.com
info@homemadeathens.com

Inspired by classic, candied Southern pecans, our pepper jelly pecans add a depth of flavor beyond the ordinary with earthy, buttery toasted pecans glazed in sweet and tangy pepper jelly with a mild hint of cayenne.

PIMENTO CHEESE POPCORN

CaJa Popcorn
Kevin Peak
2333 Peachtree Road NE, Suite F,
Atlanta, GA 30305
404-846-2156
www.caajapopcorn.com
kevin@caajapopcorn.com

Not settling for a generic “cheese” popcorn, CaJa Popcorn makes its pimento cheese flavor of popcorn in small batches each day by using a combination of cheese blends and a heaping scoop of pimentos.
SAND DOLLARS (CHEESE COOKIES)
The Toasted Nut
Sherryl Oliver
3990 Inverness Crossing,
Roswell, GA 30075
404-435-0535
www.thetoastednut.com
soliver@thetoastednut.com

These savory shortbread cookies are loaded with sharp cheddar cheese and pair well with white wine, making them a perfect hosting gift. The fairy tale on the back of the package is actually the true story of The Toasted Nut business.

SHORT STRAWS – GALLBERRY HONEY FLAVOR
Southern Straws Cheese Straws
Margaret Amos
3601 Hilton Avenue, Suite 119,
Columbus, GA 31904
706-326-6014
www.southernstraws.com
margaret@southernstraws.com

Southern Straws Gallberry Honey Cheese Straws are made with pure Georgia honey. Pairing honey and cheese together provides the perfect combination of sweet and savory for a taste experience like no other!

SHORT STRAWS – SPICY FLAVOR
Southern Straws Cheese Straws
Margaret Amos
3601 Hilton Avenue, Suite 119,
Columbus, GA 31904
706-326-6014
www.southernstraws.com
margaret@southernstraws.com

Southern Straws Spicy Cheese Straws contain a unique blend of the finest spices to deliver extra flavor along with a great, spicy kick!

 eventual participation in the flavor of georgia contest increased the sales/revenues of finalists by about 11 percent.

Since 2007, the Center for Agribusiness and Economic Development has celebrated 1,060 Georgia food products in Flavor of Georgia contests.

1,060

FORMER GRAND PRIZE WINNERS
2007
Low Country Pastry
Bradley Creek Seafood
Savannah, Georgia

2008
Grass-fed Beef Ribeye
White Oak Pastures
Bluffton, Georgia

2009
Flat Creek Lodge Aztec Cheddar
Flat Creek Lodge Dairy
Swainsboro, Georgia

2010
Grill Honey
Savannah Bee Company
Savannah, Georgia

2011
Emily G’s Pear Honey Jam
Emily Meyers and Gina Bodell
Dunwoody, Georgia

2012
Brown Butter Praline Ice Cream
High Road Craft Ice Cream
Atlanta, Georgia

2013
Peach Tea Bonbons
Chocolate South
Atlanta, Georgia

2014
Georgia Gold Clothbound Cheddar Cheese
Nature’s Harmony Farm
Elberton, Georgia

2015
Balsamico Al Mirtillo
A&A Alta Cucina Italia
Johns Creek, Georgia
The Center for Agribusiness and Economic Development combines the missions of research and extension in order to serve producers, agribusinesses and communities. Our services include:

**MARKET RESEARCH**
We conduct market assessments and other short-term studies for new, expanding or emerging food and fiber businesses. The center provides feasibility analyses, promotion evaluations, needs assessments, consumer surveys and taste tests.

**IMPACT ANALYSIS**
We serve Georgia’s communities by examining the economic potential of proposed projects or events. Impact analysis provides a means to estimate the effects of economic activity.

**DATA AND INFORMATION**
We collect and distribute agricultural, natural resource and demographic data for private and public decision-makers.

**POLICY ANALYSIS**
We provide key decision-makers with research on emerging issues relevant to the well-being of Georgia’s economy. By providing objective data through investigative research, policymakers have easy access to valuable information.

**EDUCATIONAL WORKSHOPS**
We educate farmers and aspiring entrepreneurs on how to be successful through workshops covering topics such as food business development, direct marketing, managing an agritourism business and using technological tools.

CAED IS A VALUABLE RESOURCE FOR GEORGIA BUSINESSES

**Georgia Ag Forecast** — Our agricultural economists provide the coming year’s economic outlook. Through annual meetings and publications, participants network with local producers, stakeholders and UGA Cooperative Extension agents. The Georgia Ag Forecast Situation and Outlook Reports book provides a detailed analysis of each major commodity produced in the state.

**Customized Economic Studies and Feasibility Analysis** — CAED can provide valuable insight to anyone thinking of launching a food or fiber business in Georgia.

**Georgia County Guide** — Produced in partnership with UGA’s Carl Vinson Institute of Government, the County Guide is the premier demographic resource for Georgia counties.

**Georgia MarketMaker** — This national network of states connects farmers and fishermen with food retailers, grocery stores, processors, caterers, chefs and consumers. It is an ever-growing partnership of land-grant universities, departments of Agriculture and food and agricultural organizations investing in a coordinated effort to build a virtual infrastructure that brings healthier, fresher and more flavorful foods to the average consumer.

**Flavor of Georgia Food Product Contest**
More than a contest

Visit caed.uga.edu for more information on resources and services offered by the Center for Agribusiness and Economic Development.
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