



# 2023 PRODUCT DIRECTORY



College of Agricultural &  
Environmental Sciences  
**UNIVERSITY OF GEORGIA**



16<sup>TH</sup> ANNUAL  
Food Product Contest



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UNIVERSITY OF  
**GEORGIA**

College of Agricultural &  
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*Look for the finalists in  
each category.*

The category winners, People's Choice and Grand Prize Winners are selected and announced at the Flavor of Georgia banquet on March 28, 2023. After that date, the winners will be posted on [flavorofgeorgia.caes.uga.edu](http://flavorofgeorgia.caes.uga.edu).



## The *Flavor of Georgia* Food Product Contest highlights innovative, market-ready or commercially available food products — all developed right here in Georgia.

Our state's strong agriculture industry enables entrepreneurs and businesses to develop products that are unique, flavorful and innovative. To support healthy entrepreneurship, the College of Agricultural and Environmental Sciences (CAES) is proud to host the Flavor of Georgia contest as a Signature Event each year.

Products are categorized and then judged by a panel of experts based on taste, consumer appeal, innovation, uniqueness and, of course, their representation of Georgia. Inside this directory, you will find all submitted products, along with the three finalists in each category. With nearly 150 products submitted and 36 finalists, our desire is that the Flavor of Georgia contest helps entrepreneurs enter the food industry or expand their current business in partnership with industry experts at UGA and CAES.

We hope that you will enjoy a taste of what Georgia has to offer at the 2023 Flavor of Georgia Food Product Contest!

**Nick T. Place,**  
Dean and Director, CAES







# BAKED GOODS

*Baked  
Goods*





## Suga's Pimento Cheesecake

Suga's Enterprises LLC  
Stacey West  
3849 Oakview Dr Ste 110  
Powder Springs, GA 30127  
admin@sugasfood.com  
+1 678 202 4482  
sugasfood.com

Artisan pimento cheesecake.



## Zolene Gluten-Free Vegan Peachy Pecan SMASH Muffin

Zolene Gluten-Free Delights LLC  
Alleean Brown  
2414 Herring Rd SW Ste 42185  
Atlanta, GA 30311  
thebaker@zolene.com  
+1 404 755 2054  
zolene.com

Savor the snappy fragrance of ginger and the energizing flavor of a healthier, modestly sweet Zolene Peachy Pecan Gluten-Free Vegan SMASH Muffin paired with your morning cup or as an afternoon pick-me-up.





## Fudge Brownie

Cookie Tingz LLC  
Robert Cox  
1862 Auburn Rd Ste 118  
Dacula, GA 30019  
cookietingzatl@gmail.com  
+1 762 354 0594  
cookietingz.com

Gourmet, decadent brownies by Cookie Tingz LLC. Our Classic Fudge Brownie is a hometown favorite of rich fudginess. Deep, rich blends of chocolate coming together to form the perfectly decadent brownie!



## Strawberry Georgia Peach Crumble Cheesecake

Honey Specialties  
Lazar Oglesby  
650 Millen Byp  
Millen, GA 30442  
info@honeycatering.com  
+1 478 401 0064  
honeycheesecake.com

Honey's classic Southern cheesecake swirled with strawberries and Georgia peaches, topped with a buttery crumble.



## Lemon Blueberry Cheesecake

Honey Specialties  
Lazar Oglesby  
650 Millen Byp  
Millen, GA 30442  
info@honeycatering.com  
+1 478 401 0064  
honeycheesecake.com

Honey's classic Southern cheesecake recipe swirled with Byne's Georgia-grown blueberry preserves and topped with a buttery lemon crumble.







## Belle Bite (Artisan) Macarons® Million Dollar

Lady Belle Macarons  
Charlette Bell  
5795 Carlton Way  
Stone Mountain, GA 30087  
info@ladybellemacarons.  
com  
+1 678 522 1008  
ladybellemacarons.com

Belle Bite (Artisan) Macarons® Million Dollar Bite is Georgia-grown pecans, coconut and chocolate chips! Enjoy at room temperature or microwave for five to eight seconds for a warm indulgence.



## Belle Bite (Artisan) Macarons® Carrot Cake

Lady Belle Macarons  
Charlette Bell  
5795 Carlton Way  
Stone Mountain, GA 30087  
info@ladybellemacarons.  
com  
+1 678 522 1008  
ladybellemacarons.com

Belle Bite (Artisan) Macarons® Carrot Cake is Georgia-grown pecans, carrots, cinnamon and a hint of ginger topped with cream cheese frosting! Enjoy at room temperature or microwave for five to eight seconds for a warm indulgence.



## Gritscuits® Sunday Dinner

Lady Belle Macarons  
Charlette Bell  
5795 Carlton Way  
Stone Mountain, GA 30087  
info@ladybellemacarons.  
com  
+1 678 522 1008  
ladybellemacarons.com

Gougere (cheese puff) topped with cheese, pink peppercorn and filled with "mac and cheese" grits, collard greens and smoked turkey.





## Gritscuits® Jalapeno Cheddar Sausage

Lady Belle Macarons  
Charlette Bell  
5795 Carlton Way  
Stone Mountain, GA 30087  
info@ladybellemacarons.  
com  
+1 678 522 1008  
ladybellemacarons.com

Gritscuits® Jalapeno Cheddar Sausage are French gougeres (cheese puffs) filled with jalapeno cheddar sausage grits.

## Gritscuits® Smoked Gouda & Garlic

Lady Belle Macarons  
Charlette Bell  
5795 Carlton Way  
Stone Mountain, GA 30087  
info@ladybellemacarons.  
com  
+1 678 522 1008  
ladybellemacarons.com

Gritscuits® Smoked Gouda and Garlic are French gougeres (cheese puffs) filled with smoked Gouda and garlic grits.

## Cookie Nip Bourbon Pecan Pound Cake

Cookie Nip  
Marc Lipson  
2211 Roswell Rd Ste 154  
Marietta, GA 30062  
lipson@cookienip.com  
+1 478 747 4468  
cookienip.com

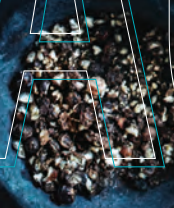
Cookie Nip's Bourbon Pecan Pound Cake is a rich, buttermilk pound cake infused with bourbon and brown sugar sauce and drizzled with caramel-pecan glaze.





# *Barbecue Sauces*

BARBECUE  
SAUCES





## Hot Honey BBQ Sauce

Savannah Bee Company  
Emma Smith  
211 Johnny Mercer Blvd  
Savannah, GA 31410  
emmas@savannahbee.com  
+1 912 337 3102  
savannahbee.com

Savannah Bee Company Hot Honey BBQ Sauce is not for the faint of heart. This bee stings! Sweet honey with scorching habanero peppers makes a complex sauce that is perfect for chicken and pork.



## Oconee Gold White Gold

Oconee Gold BBQ Sauce (Oconee Creations LLC)  
James Argo  
2285 Fairfield Ave  
Statham, GA 30666  
Oconee creationsllc@gmail.com  
+1 404 358 7050  
oconee goldbbqsauce.com

White Gold is Oconee Gold's take on a white BBQ sauce. Made in small batches, White Gold combines the creaminess of mayonnaise, the sweetness of brown sugar, and a delicious combo of spices that is good as a dipping sauce or BBQ sauce. Tastes great on chicken, pork, seafood and especially beef!





# BARBECUE SAUCES



## Oconee Gold Original

Oconee Gold BBQ Sauce (Oconee Creations LLC)  
James Argo  
2285 Fairfield Ave  
Statham, GA 30666  
Oconeecreationsllc@gmail.com  
+1 404 358 7050  
oconeegoldbbqsauce.com

Oconee Gold Original is a small-batch, sweet, mustard-based BBQ sauce. The richness of brown sugar pairs boldly with tangy yellow mustard and a handful of spices to create a sweet and savory sauce experience. Goes great on anything!



## Davis' 1929 Sauce

Davis' Sauces LLC  
Donna Davis Shelton  
322 Evian Way  
Peachtree City, GA 30269  
Davissauce@gmail.com  
+1 770 317 6154  
davis1929.com

Davis' 1929 Sauce started when my father, William B. Davis, was born on December 6, 1929. He made his very own "simply delicious" all-purpose sauce. The church people would rave about it being the best sauce that they had ever tasted.





*Beverages*

BEVER  
AGES





## Georgia Praline Blend

Cloudland Coffee Company  
Kristina Madh  
11130 State Bridge Rd  
Ste E104  
Johns Creek, GA 30022  
kristina@cloudlandcoffee.com  
+1 678 404 5177  
cloudlandcoffee.com

Georgia Praline is a smooth coffee that is flavored with all-natural pecan and caramel flavoring and no added sugar or preservatives.



## Ginger Beer (Nonalcoholic Beverage)

Yardie Beverages  
Nicola Goodman  
2142 Merrymount Dr  
Suwanee, GA 30024  
yardiebeverages@gmail.com  
+1 470 809 6458  
yardiebeverages.com

This ginger beer is a Jamaican "homemade" beverage made from organic ginger root.



## Mermaid Lemonade

Go Juicy LLC  
Nadia Fountain  
504 Fair St SW Ste 100  
Atlanta, GA 30313  
gojuicyatl@gmail.com  
+1 404 981 1937  
gojuicyatl.com

Raw living cold-pressed juices made with organic and sustainably grown ingredients sourced locally as often as possible. Living food to nourish living bodies while leaving a minimal footprint on our planet home.





## 16<sup>TH</sup> ANNUAL Food Product Contest

### Sweet Georgia Peach Honey Shrub

**Built by Bees**  
Tim Haratine  
3400 W Hospital Ave  
Ste 103  
Atlanta, GA 30341  
tim@builtbybees.com  
+1770 454 9400  
builtbybees.com

Use this flavorful tonic to start your day, enhance your water, hot teas, soda waters or raise the bar with your cocktails. This drink mixer includes Georgia peaches, honey, apple cider, honey, vinegar, vanilla and basil in a flask.



### McKinnon's Dry Craft Cocktails

**McKinnon's Cocktails**  
Shannon Blake  
12220 Birmingham Hwy  
Bldg 80  
Milton, GA 30004  
mckinnonscocktails@gmail.com  
+1770 331 0366  
mckinnonscocktails.com

Add 12 ounces of your vodka or tequila (or hot water for a mocktail) to one jar of our dry craft cocktail blends. Refrigerate for three days, shake well and strain. Sip as-is or blend 2 ounces with juice or club soda. Makes up to eight drinks. Each blend can be used twice, just repeat the process to make 16 drinks per jar.



### Midnight Garden Blueberry Lavender Kombucha Tea

**Figment Brewing**  
Jason Dean  
1085 Baxter St  
Athens, GA 30606  
jessica@figmentkombucha.com  
+1706 850 3339  
figmentkombucha.com

Midnight Garden is a sparkling kombucha tea made with Georgia blueberries and organic lavender. It's a crisp and refreshing drink that quenches thirst while providing a healthy dose of probiotics, antioxidants and vitamins.





## Tarrazu - Minor Jimenez

Firelight Coffee  
Todd Johnson  
781 Wheeler St NW Ste 1  
Atlanta, GA 30318  
todd@firelightcoffee.com  
+1 404 981 4930  
firelightcoffee.com

Specialty coffee from Tarrazu, Costa Rica. This highly traceable lot is from single-farmer Minor Jimenez and has notes of sweet lemon, creamy vanilla and chocolate orange.



## HIBO Energize Original

HIBO  
Clayton Oetting  
2250 Old Bishop Rd Ste 102  
Bishop, GA 30621  
clayton@drinkhibo.com  
+1 706 814 2905  
drinkhibo.com

Simple-ingredient energy, original flavor Berry Citrus has organic flavor, zero calories or sugar, organic caffeine, vitamins and electrolytes. Enhanced by hibiscus.



## Blue Harvest Tea

Deer Creek Farm  
Merlon Harper  
3320 County Line Rd  
Covington, GA 30014  
hello@deercreekfarmga.com  
+1 323 456 9123  
thedeercreekfarm.com

Blue Harvest Tea is a delicious, refreshing drink with the distinct taste of blueberry goodness married with the perfect black tea. The subtle taste of herbs will tickle your palate, reminding you of a summer day sippin' tea on the front porch.







## 16<sup>TH</sup> ANNUAL Food Product Contest

### Farmers Jam Cocktail Syrup

Farmers Jam  
James Carr  
215 Laredo Dr Ste 100  
Decatur, GA 30030  
james@thefarmersjam.com  
+1 404 939 3489  
thefarmersjam.com

Our Peach Basil Cocktail Syrup has a hint of nutmeg and is a true taste of Georgia. Made with Georgia peaches and locally grown basil, this syrup is as unique as it is delicious.



# Bring home the Win!

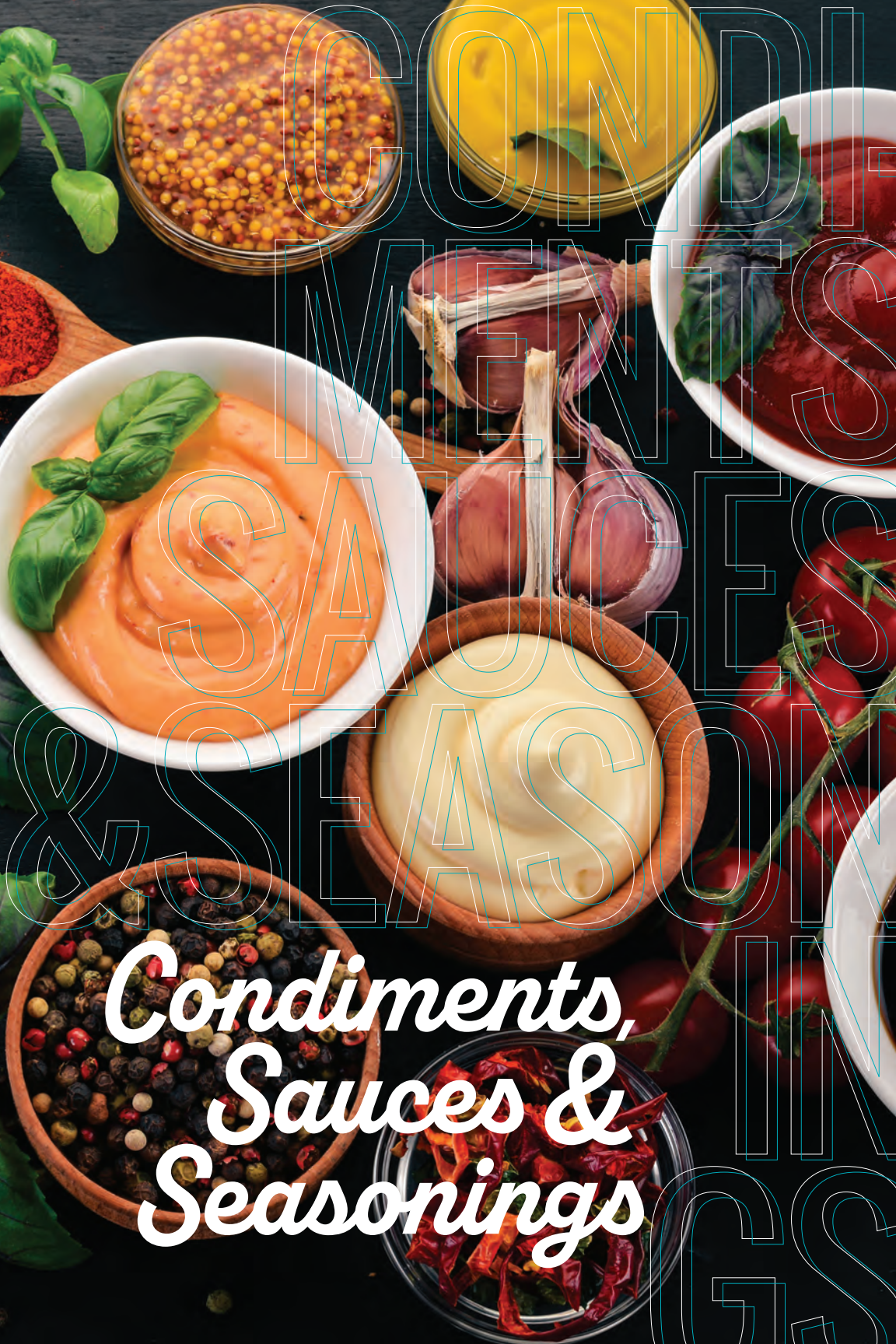


Enter your food product in the  
2024 *Flavor of Georgia* contest!

Follow the University of Georgia College of  
Agricultural and Environmental Sciences  
on social media to keep up with next year's  
deadlines.

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[flavorofgeorgia.caes.uga.edu](http://flavorofgeorgia.caes.uga.edu)



# Condiments, Sauces & Seasonings



## Komodo Gold

**Komodo Sauces**  
**Gabe Fung-A-Wing**  
2774 Cobb Pkwy NW Ste 109-132  
Kennesaw, GA 30152  
[info@komodosauces.com](mailto:info@komodosauces.com)  
+1 678 965 8133  
[komodosauces.com](http://komodosauces.com)

Komodo Gold is our first non-sweet flavor while keeping our base focused on habaneros. Komodo Gold offers the absolute right amount of heat and tanginess. Gold brings a punch of flavor to any type of cuisine or dish.



## Komodo Red

**Komodo Sauces**  
**Gabe Fung-A-Wing**  
2774 Cobb Pkwy NW Ste 109-132  
Kennesaw, GA 30152  
[info@komodosauces.com](mailto:info@komodosauces.com)  
+1 678 965 8133  
[komodosauces.com](http://komodosauces.com)

Komodo Red has a sweet and spicy flavor that packs a slow punch of heat. Made with fresh Thai chili peppers and habaneros, Komodo Red pairs well with your favorite dishes like sushi, rice, wings, salsa, spaghetti and pizza.





# CONDIMENTS, SAUCES & SEASONINGS



## Sweet Heat Habanero Sauce

Vitae Gourmet LLC  
Michael Gagnon  
8655 River Rock Ct  
Ball Ground, GA 30107  
thevitae gourmet@gmail.  
com  
+1 770 344 9004  
vitae gourmet.com

This handmade gourmet hot sauce brings a sweet smokiness with a fresh Fresno pepper base accented by a warmly familiar habanero heat.



## Sassy Mustard

Sassy Mustard  
Lisa Killorin  
6660 Waterford Ct  
Columbus, GA 31904  
lisa@sassymustard.com  
+1 404 444 3373  
sassymustard.com

Sassy Mustard is a sweet-hot mustard that brings an attitude to any food you can think of. It is excellent on sandwiches, perfect for marinades and salad dressings, as a dip or even as a binder for dry rub before grilling. The possibilities are endless!



## Tequila Barrel Aged Hot Sauce

Powerful Pepper Company  
LLC  
Jay Gleaton  
2140 Newmarket Pkwy SE  
Ste 116  
Marietta, GA 30067  
jay@powerfulpepper.co  
+1 678 984 3611  
powerfulpepper.co

This one-of-a-kind hot sauce starts with a healthy dose of red jalapeños, chili de arbol and chipotle peppers paired with carrot, onion and garlic. These simple ingredients are then fermented and aged with tequila barrel chips for more than 90 days.





## Spicy Remoulade Dip

Hillside Orchard Farms  
Robert Mitcham  
105 Mitcham Cir  
Tiger, AL 30576  
patsy@hillsideorchard.com  
+1706 782 4995  
hillsideorchard.com

Use Spicy Remoulade Dip with your favorite seafood or chicken. Use as a spread on your shrimp tacos to give them a great kick of flavor!



## Vidalia Onion Steak Sauce

Braswell Food Company  
Stuart Saussy  
226 N Zetterower Ave  
PO Box 485  
Statesboro, GA 30459  
stuarts@braswells.com  
+1800 673 9388  
braswells.com

Braswell's sweet and savory Vidalia Onion Steak Sauce features a zesty combination of tomato puree, Worcestershire sauce, seasonings and Vidalia onions. Use this sauce on chicken, pork chops or your favorite cut of steak.



## Curry Zucchini Spread

Growee Foods  
Aman Blana  
3365 Piedmont Rd NE  
Ste 1400  
Atlanta, GA 30305  
aman@groweefoods.com  
+1857 277 2892  
groweefoods.com

Savory, plant-based spread made from fresh veggie seeds and a twist of South Asian flavors sourced from local and nearby suppliers.



# CONDIMENTS, SAUCES & SEASONINGS



## Bootlikker Hot Sauce

Bootlikker LLC  
Tommy Wood  
495 Woods Creek Rd  
Jefferson, GA 30549  
sales@bootlikker.com  
+1 404 281 1174  
bootlikker.com

Bootlikker Hot Sauce is a tasty blend of cayenne, pickled jalapeño, garlic and tequila.



## White Oak Pastures Ketchup

White Oak Pastures  
Wes Ruff  
101 Church St  
Bluffton, GA 39824  
wes.ruff@whiteoakpastures.com  
+1 229 641 2081  
whiteoakpastures.com

This ketchup is remarkable for its fresh-tasting flavor. You can actually taste the tomato in it. It's not too sweet, and hits the palate just right. This is ketchup as it should be experienced.



## Spicy Peach AubSpice

Aubs Company LLC  
Aubrey Lenyard  
3435 Oregon Trail  
Decatur, GA 30032  
aubrey@aubsausage.com  
+1 678 637 5865  
aubsausage.com

Spicy Peach AubSpice is made with dried Georgia peaches blended with cayenne pepper, cinnamon and ginger. The combination creates a beautifully rich barbecue rub that infuses the classically sweet fruit with a spicy twist.







## Amici Honey Hot Sauce for Wings and Other Things

Amici Food Group LLC  
Chris Torino  
176 W Washington St  
Madison, GA 30650  
ctorino@amici-cafe.com  
+1 706 752 0081  
amici-cafe.com

Amici Honey Hot Sauce is a classic Buffalo-style hot sauce sweetened with real local honey. It can be used for hot wings, a variety of grilled meats, sandwiches, pizza, salads, eggs — our customers put this sauce on everything!



## Amici Hot Sauce for Wings and Other Things

Amici Food Group LLC  
Chris Torino  
176 W Washington St  
Madison, GA 30650  
ctorino@amici-cafe.com  
+1 706 752 0081  
amici-cafe.com

Amici Hot Sauce is a classic Buffalo-style hot sauce with a unique twist. It can be used for hot wings, a variety of grilled meats, sandwiches, pizza, salads, eggs — our customers put this sauce on everything!



# CONDIMENTS, SAUCES & SEASONINGS



## Honey Hot Sauce

Savannah Bee Company  
Emma Smith  
211 Johnny Mercer Blvd  
Savannah, GA 31410  
emmas@savannahbee.com  
+1 912 337 3102  
savannahbee.com

Jamaican Me Hot! Our delicious wildflower honey combined with fiery, fragrant Jamaican scotch bonnet peppers is a match made in heaven. Our Honey Hot Sauce is made only for the brave. It's tasty and hot.



## Petreaux's Georgia Peach Habanero Sauce

Petreaux's Gourmet Hot Sauce  
Craig Petraszewsky  
75 Crooked Creek Way  
Ste 3  
Covington, GA 30016  
cpetraszew@comcast.net  
+1 678 878 6170  
petreauxsgourmethot-sauce.com

Petreaux's Georgia Habanero Sauce is like two sensations in one. First you get the sweet Georgia peach flavor, then the mild tingle of the habanero peppers kicks in.



## Original Smoked Mediterranean Sea Salt

Cooper's Provisions - Smoked Sea Salts and Blends  
Christopher Cooper  
70 W Star St  
Bethlehem, GA 30620  
chris@coopersprovisions.com  
+1 770 715 3992  
coopersprovisions.com

At Cooper's Provisions, our entire goal is to elevate flavor with smoke. Our salts undergo a "cold-smoking" process to transfer an intense smoky flavor and aroma. These unique attributes add a sixth element of flavor to any food.





## Abby J's Jalapeño Mustard Gourmet Sauce

Abby J's Gourmet  
Abby Jackson  
PO Box 2525  
9400 Hwy 197 N  
Clarksville, GA 30523  
abbyj@windstream.net  
+1706 968 8769  
abbyjsgourmet.com

Abby J's Jalapeno Mustard Gourmet Sauce has a tangy mustard flavor with the spicy heat and rich flavor of jalapeños. This all-purpose sauce is delicious on all meats, in dips, deviled eggs and salads. Georgia-grown goodness at its best!



## Nana's Marinara

Pelle's Foods  
Mark Pellegrinelli  
145 Scatterfoot Dr  
Peachtree City, GA 30269  
chefmarkssauces@gmail.com  
+1770 722 3547  
pellesfoods.com

Marinara sauce made with hydroponically-grown herbs.



## Tandoori & Tikka Masala

Jar Masala  
Hosnara Begum  
963 Autumn Path Way  
Snellville, GA 30078  
jarmasala@gmail.com  
+1770 557 5872  
jarmasala.com

Tandoori and Tikka Masala is an authentic spice mix used in South Asian cooking. Use it to flavor meals cooked in a creamy sauce prepared on the grill or in the oven. This spice blend makes it super easy to make this very popular dish at home without stress.





# CONDIMENTS, SAUCES & SEASONINGS



## Salad & Fruit Masala

Jar Masala  
Hosnara Begum  
963 Autumn Path Way  
Snellville, GA 30078  
jarmasala@gmail.com  
+1770 557 5872  
jarmasala.com

Sprinkle our delicious Salad and Fruit Masala spice blend on your favorite snacks and fruits from popcorn to nuts to roasted chickpeas. This blend consists of cooked fenugreek seeds with turmeric, cayenne pepper and other aromatic spices.



## Lemon & Pepper Masala

Jar Masala  
Hosnara Begum  
963 Autumn Path Way  
Snellville, GA 30078  
jarmasala@gmail.com  
+1770 557 5872  
jarmasala.com

We made this blend as a simple way to infuse delightful flavors of lemon, Kashmiri chili, cayenne pepper, black pepper, cumin, handcrafted seasoned kosher salt, a hint of rosemary and mixed spices.



## Sweet Masala Rub

Jar Masala  
Hosnara Begum  
963 Autumn Path Way  
Snellville, GA 30078  
jarmasala@gmail.com  
+1770 557 5872  
jarmasala.com

The sweetness in our delicious Sweet Masala Rub comes from pure cane sugar mixed with garam masal, Kashmiri chili, handcrafted seasoned kosher salt and mixed spices. Our Sweet Masala spice blend is a beautiful marriage of sweet and savory.





## Garden Masala

Jar Masala  
Hosnara Begum  
963 Autumn Path Way  
Snellville, GA 30078  
jarmasala@gmail.com  
+1 770 557 5872  
jarmasala.com

Our Garden Masala spice blend has six different types of herbs, pink Himalayan salt, onion, garlic and black pepper. The Italian-style spice blend is perfect for boosting the flavor of poultry, red meat, seafood, pasta sauces and salad dressings.



## Table Sauce Version 2.0

Point Blank Pepper  
Company  
Rich Newton  
2250 Remington Ct NE  
Marietta, GA 30066  
pbpeppercompany@gmail.  
com  
+1 678 646 2201  
pointblankpeppercompany.  
com

Table Sauce Version 2.0 is a sweet and sour sauce with herbs, seasonings and a touch of ghost pepper powder.



## BOÛLD Ass Seasoning Co. Rib Rub

Bould Ass Seasoning Co.  
Domonique Boulbrick  
639 Metromont Rd Ste G  
Hiram, GA 30141  
admin@bouldrubs.com  
+1 678 263 8835  
bouldrubs.com

Our signature rib rub blend has a flavor that's so BOÛLD — dare we say — that when paired with ribs and grilled to perfection, no SAÛCE is required! Our low sodium BOÛLD flavor is versatile enough for any meal, any time, from chicken to beef and pork.





# *Confections*







## 16<sup>TH</sup> ANNUAL Food Product Contest

### Give Me S'More

RoHo Bakery  
Ronald Hollis Jr.  
215 Laredo Dr Ste 100  
Decatur, GA 30030  
orders@rohobakery.com  
+1 404 793 6839  
rohobakery.com

The complete campfire experience all in one bite! A decadently light and fluffy marshmallow infused with smokey campfire flavor, coated in a spiced chocolate and dusted in graham cracker crumbs.



### Pecan Brittle

Rick's Brittle  
Rick Moore  
587 Main St  
Palmetto, GA 30268  
ricksbrittle@gmail.com  
+1 770 328 7352  
ricksbrittle.com

Our brittle is made in small batches to ensure freshness, with all ingredients sourced from Georgia. We do not use any artificial ingredients and the brittle is gluten-free.





## Pecan Brittle

Brittle Brittle Bakeries LLC  
Darryl Chaney  
129 Starr St  
Fort Gaines, GA 39851  
larnell041261@gmail.com  
+1 229 308 0853  
brittle.website

A soft, teeth-friendly brittle with a delectable blend of nuts and candy.



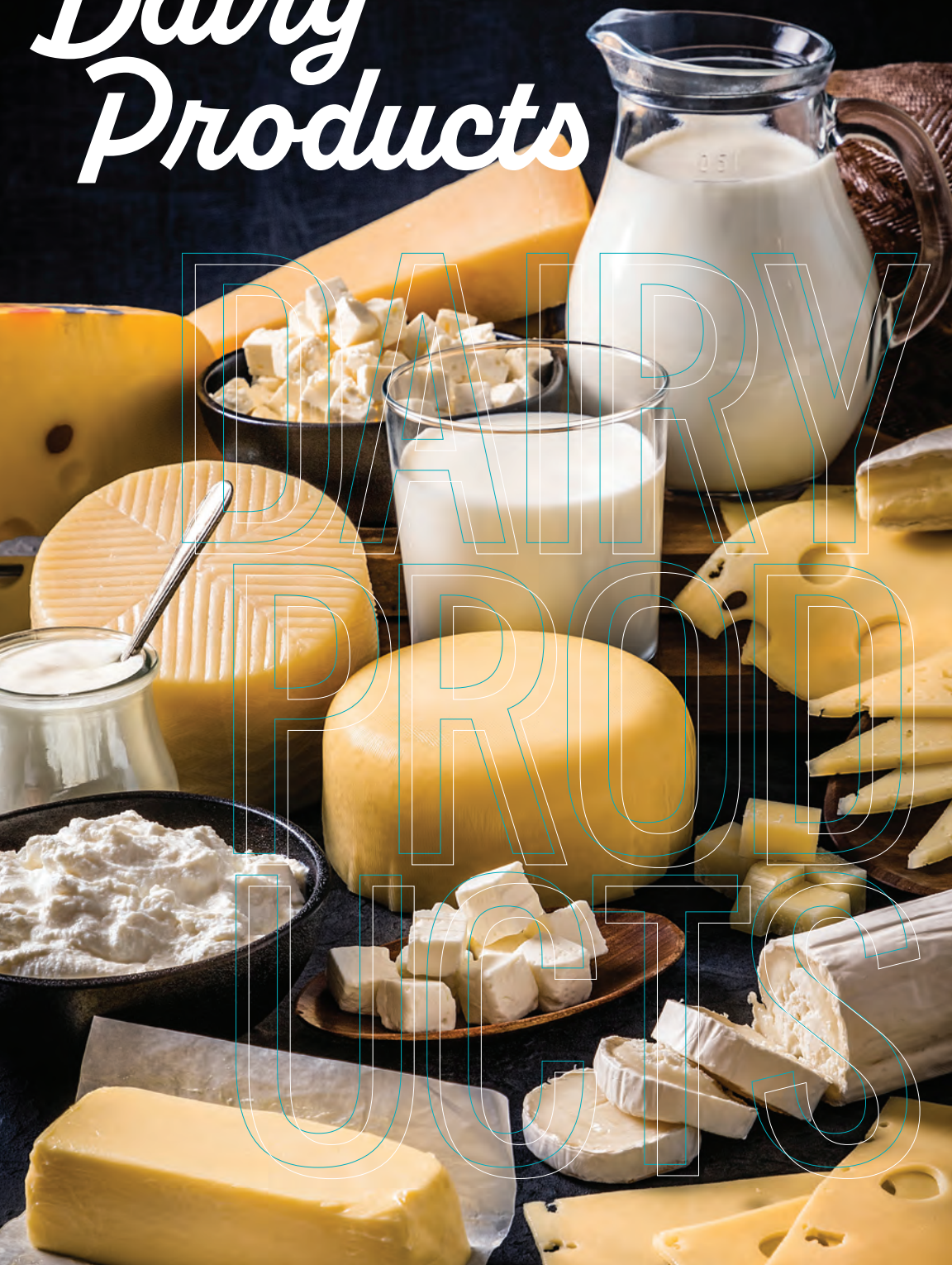
## Dark Chocolate Pecan Bourbon Toffee

Maybird Confections  
Julie Frazier  
5430 McGinnis Ferry Way Ste 101A  
Alpharetta, GA 30005  
julie@maybirdconfections.com  
+1 404 618 6198  
maybirdconfections.com

Buttery toffee infused with local bourbon from RM Rose, enhanced with brown sugar and covered on both sides with our house-made, bean-to-bar-to-toffee chocolate and Georgia pecans.



# *Dairy Products*





# DAIRY PRODUCTS

## Suga's Pimento Cheeses Serrano with Pepper Jack

Suga's Enterprises LLC  
Stacey West  
3849 Oakview Dr Ste 110  
Powder Springs, GA 30127  
admin@sugasfood.com  
+1 678 202 4482  
sugasfood.com

Artisan pimento cheeses – spicy.



## Pimento Cheese Savannah Born

Crazy Nay's Gourmet  
Renee Newsome  
876 Don Hall Rd  
Baxley, GA 31513  
reeneenewsome60@gmail.com  
+1 912 282 8044  
Crazy Nay's Gourmet on Facebook

Small-batch, Mom's recipe pimento cheese.



## Brasstown Bold Double Blaze Appalachian Goat Cheese - Peppered Honey

The Cheese Plant at Hidden Creek Farm  
Pamela Barry  
279 Robin Rdg  
Blairsville, GA 30512  
georgia.cheeseplant@gmail.com  
+1 706 981 8889  
hiddencreekfarmstead.com

Cultured chevre made from fresh goat milk with swirls of peppered local honey throughout.





## Brasstown Bold White Blaze Appalachian Goat Cheese - Our Signature Plain

The Cheese Plant at Hidden  
Creek Farm  
Pamela Barry  
279 Robin Rdg  
Blairsville, GA 30512  
georgia.cheeseplant@  
gmail.com  
+1706 981 8889  
hiddencreekfarmstead.  
com

Plain cultured chevre  
made from fresh goat  
milk and lightly salted.



## Probiotic Kefir Gelato

Dulce Gelato  
Csilla Repka  
440 Chambers St  
Woodstock, GA 30188  
dulceartisangelato1@  
gmail.com  
+1770 635 7644  
@dulceartisangelato on  
Instagram

Georgia's first  
all-natural, probiotic  
kefir gelato. Made with  
high-quality ingredi-  
ents, each scoop has  
billions of probiotics  
and is high in nutrients.  
Kefir is a more powerful  
probiotic than yogurt.  
Aids gut health and  
digestion.



## Kimchi Pimento Cheese

Gatherings  
Kirsten Chervenak  
215 Laredo Dr Ste 100  
Decatur, GA 30032  
kirsten@gatheringsshop.  
com  
+1937 407 0325  
gatheringsshop.com

My homemade kimchi  
is blended with mayon-  
naise, Korean gochujang  
red pepper paste, green  
onions, pimentos and  
Korean gochugaru red  
pepper flakes. I add this  
mixture to grated sharp  
white cheddar cheese to  
create a delightful twist  
on a classic Southern  
favorite.





HONEY  
SWEET  
DIPS

*Honey &  
Syrups*





## 16TH ANNUAL Food Product Contest

### Cookie Tingz Chocolate Syrup

Cookie Tingz LLC  
Robert Cox  
1862 Auburn Rd Ste 118  
Dacula, GA 30019  
cookietingzatl@gmail.com  
+1762 354 0594  
cookietingz.com

Cookie Tingz in-house chocolate syrup. Smooth chocolate syrup with a wonderful viscosity, good for serving as chocolate topping or syrup for whatever edible item the heart desires! Freshly made with simple ingredients.



### White Oak Pastures Cane Syrup

White Oak Pastures  
Wes Ruff  
101 Church St  
Bluffton, GA 39824  
wes.ruff@whiteoakpastures.com  
+1229 641 2081  
whiteoakpastures.com

This Southern cane syrup has just the right flavor profile for pancakes, waffles or as a topping on ice cream, and it is thick enough to be enjoyed as a glaze on your favorite ham.



### Sweet & Spicy Hickory Syrup

Sutton Mill Creek Syrup Co.  
Beth Palmer  
150 Cobblers Knob Dr  
Clarksville, GA 30523  
suttonmillcreek@yahoo.com  
+1706 244 2863  
suttonmillcreek.com

A wonderful, smoky flavor blend of hickory syrup with a kick of chili pepper flakes.



# HONEY & SYRUPS



## H. L. Franklin's Cinnamon Creamed Honey

H. L. Franklin's Honey  
Laura Franklin Cooke  
127 N Main St Ste 101  
Statesboro, GA 30458  
info@franklinfoodslc.com  
+1 800 260 4995  
hlfranklins.com

Our Cinnamon Creamed Honey is whipped to perfection using only our 100% pure, raw, unfiltered Georgia honey and organic cinnamon. There is no cream or sugar added. It's easy to spread on fruit, toast and oatmeal or to enjoy with your tea or coffee.



## Barlow's Peach Cobbler Syrup

Barlow's Foods  
Tiffani Neal  
2020 Howell Mill Rd NW  
Ste D 191  
Atlanta, GA 30318  
hello@barlowsfoods.com  
+1 470 883 2609  
BarlowsFoods.com

Barlow's Peach Cobbler Syrup is new twist on a traditional Southern staple. Delicious, ripe local peaches are cooked down to perfection, seasoned with spice and lightly sweetened.



## Pecans & Honey

The Honey Shack  
Janin Bruce  
2797 Fargo Rd  
Homerville, GA 31634  
jbruce@brucesnutnhoney.com  
+1 912 487 5001  
brucehoneyshack.com

A winning combination you've just got to try for yourself! 100% USA Georgia-grown pecan halves drenched in South Georgia wild-flower honey. Packaged in a 14-ounce mason jar.





## Cinnamon Pecan Whipped Honey

Built by Bees  
Tim Haratine  
3400 W Hospital Ave Ste 103  
Atlanta, GA 30341  
tim@builtbybees.com  
+1 770 454 9400  
builtbybees.com

We churn U.S. Grade A clover honey with tasty roasted pecans, cinnamon, vanilla beans and sea salt. It's a chunky Georgia pecan spread that's savory, sweet and lip-smacking good.



## Pumpkin Spice Whipped Honey

Savannah Bee Company  
Emma Smith  
211 Johnny Mercer Blvd  
Savannah, GA 31410  
emmas@savannahbee.com  
+1 912 337 3102  
savannahbee.com

Enjoy everyone's favorite season anytime with this creamy, spreadable delight. We whip wildflower honey sourced from the fields of Montana with our signature blend of cinnamon, nutmeg, ginger and allspice to bring the sweet taste of fall to life.







# Jams & Jellies



## 16TH ANNUAL Food Product Contest

### Carrot Orange Bourbon Marmalade

Piedmont Provisions  
Heather Russell  
585 E Barber St Ste E  
Athens, GA 30601  
heather@piedmontprovi-  
sions.com  
+1 404 500 6104  
piedmontprovisions.com

This boozy-but-versatile marmalade is equally at home on a breakfast biscuit as it is atop a chevre tart. We combine organic carrots with fragrant oranges to create this sweet, old-fashioned treat.



### Abby J's Georgia Peach Habanero Preserves

Abby J's Gourmet  
Abby Jackson  
PO Box 2525  
9400 Hwy 197 N  
Clarksville, GA 30523  
abbyj@windstream.net  
+1 706 968 8769  
abbyjsgourmet.com

Abby J's Georgia Peach Habanero Preserves are full of Georgia-grown peaches and fruity-hot habanero peppers, giving it the perfect balance of sweet and heat. Use this on cream cheese and crackers for a delicious appetizer and be the talk of the party!



### Blueberry Manzano Chili Jam

Powerful Pepper Company  
LLC  
Jay Gleaton  
2140 Newmarket Pkwy SE  
Ste 116  
Marietta, GA 30067  
jay@powerfulpepper.co  
+1 678 984 3611  
powerfulpepper.co

Manzano chili peppers are native to South America and are grown in the high elevations of the Andes Mountains. These peppers are super fruity and pack 12k to 15k Scoville units for a mild to moderate heat. We pair them with fresh Georgia blueberries.





# JAMS & JELLIES



## Cherry Jalapeño Spread

Unicoi Preserves  
Suzy and Clark Neal  
PO Box 2358  
Cleveland, GA 30528  
suzy@unicoipreserves.  
com  
+1 706 219 2461  
unicoipreserves.com

Tart cherry juice is infused with mildly spiced jalapeños to compliment, not overwhelm, the delicate nuances of cheese. This product is versatile and is perfect for cheese boards and for glazing grilled proteins and portobello mushrooms.



## Peach Bellini Jelly

Christy B's Jams 'n Jellies  
LLC  
Christy Bush  
403 Gazelle Ln  
Attn: Christy  
Pooler, GA 31322  
christybjamsnjellies@  
icloud.com  
+1 316 461 6021  
christybsjamsnjellies.com

Bring the best part of Sunday brunch to your breakfast table each morning with our delicate Peach Bellini Jelly. So sweet and delicate you can still taste the bubbles from the wine.



## Peaches 'n Whiskey Preserves

Christy B's Jams 'n Jellies  
LLC  
Christy Bush  
403 Gazelle Ln  
Attn: Christy  
Pooler, GA 31322  
christybjamsnjellies@  
icloud.com  
+1 316 461 6021  
christybsjamsnjellies.com

Peaches 'n Whiskey is a heavenly peach preserve featuring Savannah's own Ghost Coast Distillery's Peach Whiskey. A must-have for pork chops or vanilla ice cream and pound cake.







## Georgia Scorcher Pepper Spread

Georgia Jams LLC  
Lori Bean  
2924 Williamson Rd  
Williamson, GA 30292  
lori@georgiamjams.com  
+1770 828 5685  
GeorgiaJams.com

Georgia Scorcher Pepper Spread is a peppy mix of yellow bell peppers, vinegar, sugar and a handful of hot peppers to round it all out.



## PEARadise Jam

Elusive Jams  
Jason Wynn  
Elusive Jams LLC  
565 Old Muse Rd  
Carrollton, GA 30116  
elusivejams@gmail.com  
+1678 664 2030  
elusivejams.com

Many recipes were pondered during quarantine. The best idea came from my daughter, who said I should turn my momma's comfort-food dessert into jam and name it PEARadise because its buttery-sweet flavor would take everyone away from this "new reality."



## Peach Apricot Preserve

Braswell Food Company  
Stuart Saussy  
226 N Zetterower Ave  
PO Box 485  
Statesboro, GA 30459  
stuarts@braswells.com  
+1800 673 9388  
braswells.com

Tree-ripened peaches and plump apricots make for a perfect combination as the sweet peaches are the perfect balance for the slightly tart apricots. Use as a finishing glaze for chicken or pork or spread on bagels or biscuits for breakfast.





## Pear Preserve

Braswell Food Company  
Stuart Saussy  
226 N Zetterower Ave  
PO Box 485  
Statesboro, GA 30459  
stUARTS@braswells.com  
+1800 673 9388  
braswells.com

Since 1946, this time-tested recipe made with Bartlett pears and cane sugar has been a classic and enjoyed on breakfast tables throughout the country. Use our pear preserve as a spread on biscuits or bagels and as an accompaniment on a cheese tray.



## Byne Blueberry Farms Inc. Blueberry Cardamom Jam

Byne Blueberry Farms Inc.  
Dick Byne  
537 Jones Ave  
839 Story Mill Rd  
Waynesboro, GA 30830  
dick.byne@gmail.com  
+1706 554 6244  
byneblueberries.com

Our Blueberry Cardamom Jam has an unexpected flavor that makes you slow down and savor each tasty morsel. This is not your grandma's jam.



## Wisham Jellies Peachy Peach Pepper Jelly

Wisham Jellies  
Eric Wisham  
807 N Central Ave  
Tifton, GA 31794  
wishamjellies@gmail.com  
+1229 392 3888  
wishamjellies.com

Sweet Georgia-grown peaches and hot Georgia-grown peppers collide! We recommend using this as a glaze for pork, poultry and seafood while grilling and cooking. Add a scoop to spice up your next peach cobbler!







# MEATS & SEAFOOD

*Meats & Seafood*



# MEATS & SEAFOOD



## Smoked Biltong Air-Dried Sliced Beef Steak

Rocking Chair Ranch Cattle  
Joseph Egloff  
2682 Hwy 42 S  
Forsyth, GA 31029  
rockingchairranchcattle@gmail.com  
+1 478 731 6262  
rockingchairranchcattle.com

Biltong is a South African-style jerky made with vinegar, salt and simple spices. It is cured and marinated for 24 hours, then hung on hooks as thicker pieces of meat to air-dry.



## GA Jerk Beef Jerky Original & Spicy

GA Jerk  
Kevin Cole  
339 Unionville Rd  
Barnesville, GA 30204  
Kevincole@gajerk.com  
+1 478 993 5674  
gajerk.com

Hickory-smoked low and slow, never dehydrated! Has 28 grams of protein and is low in sodium.



## White Oak Pastures Beef Jerky - Simply Sweet

White Oak Pastures  
Wes Ruff  
101 Church St  
Bluffton, GA 39824  
wes.ruff@whiteoakpastures.com  
+1 229 641 2081  
whiteoakpastures.com

Our Simply Sweet beef jerky is made on the farm from our eye of round cuts, with a flavor profile that would serve as well on a charcuterie board as it would be exciting if you were hiking in the mountains. This is a tender, beefy protein snack!





## 16TH ANNUAL Food Product Contest

### Poppy Seed Chicken

A Peach of a Party  
Cat Plant  
108 Oak St Ste E  
Roswell, GA 30075  
cat@apeachofaparty.com  
+1770 454 6719  
apeachofaparty.com

Tender pulled chicken breast in a rich garlic cream sauce topped with Parmesan cheese and buttery crackers.



### White Oak Pastures Corned Beef

White Oak Pastures  
Wes Ruff  
101 Church St  
Bluffton, GA 39824  
wes.ruff@whiteoakpastures.com  
+1 229 641 2081  
whiteoakpastures.com

Our corned beef is a popular customer favorite. Paired with a good beer and some steamed, buttered cabbage, the savory flavor profile and tender beef is a crowd-pleaser.



### Biltong Style Bresaola Make Your Own Charcuterie Kit

Jensen Reserve  
Laura Jensen  
4091 Bullock Bridge Rd  
Loganville, GA 30052  
laura@jensenreserve.com  
+1770 363 4487  
jensenreserve.com

Now you can create your own cured cuts too! Our kit includes everything you need to make your own charcuterie in 14 days. Looking for something unique for that special occasion? Want to try your hand at curing beef? We've got you covered! Start today!







*Miscellaneous*





## Kronchy Arepas Cheese

**Kronchy**  
Laura Pelaez  
3300 Marjan Dr  
Atlanta, GA 30340  
info@kronchy.us  
+1 404 834 9957  
kronchy.us

The most practical, delicious and nutritious Arepa (filled corn patty) made with simple ingredients: whole-grain cornmeal, mozzarella cheese, Himalayan pink salt, organic chia seeds and organic extra virgin olive oil. Gluten-free and toaster ready.



## Blueberry Lavender Pie Filling

**Sweet Treats Cannery**  
Wendy Gambino  
1256 S Hwy 21  
Springfield, GA 31329  
sweettreatscannery@gmail.com  
+1 912 235 1351  
sweettreatscannery.com

Georgia-grown blueberries and fresh lavender combined into a quick and easy pie filling.





## Birthday Butter

Georgia Grinders  
Jaime Foster  
3719 N Peachtree Rd Ste 290  
Chamblee, GA 30341  
jfooster@georgiagrinders.com  
+1 404 693 4610  
georgiagrinders.com

A delicious blend of almonds, cashews, pecans, peanuts and hazelnuts is the perfect way to celebrate the 10 years that Georgia Grinders has been producing premium nut butters for YOU! It tastes just like sugar cookie cake batter with sprinkles!



## Southern Filling

Tey's Southern Treats  
Teyuna Chandler  
3011 Centennial Ct  
Conyers, GA 30013  
teyssoutherntreats@icloud.com  
+1 770 468 8478  
teys-southern-treats.square.site

Southern peach pie filling can be added to your favorite pie crust, ice cream, cake or any favorite dessert that could use some Southern charm!





## Better Cheddar

Eat UNrestricted  
Dianna King  
660 Irwin St NE  
Atlanta, GA 30312  
team@eatunrestricted.com  
+1 770 765 3078  
eatunrestricted.com

We make inclusive foods like our Better Cheddar Cheese Dip: A plant-based, allergy-friendly, great-tasting cheese sauce, dip and spread.



## Naija Gourmet Stew

Naija Gourmet Foods LLC  
Nkechi Funso Obika  
2715 Buford Hwy  
Duluth, GA 30096  
nicky@naijagourmetfoods.com  
+1 678 200 7292  
naija-gourmet-foods.square.site

Naija Gourmet Stew makes cooking pan-African dishes more enjoyable. We've done the time-consuming work by creating the perfect base for multiple ethnic dishes that many have grown to love today.







## First Press EVOO

Woodpecker Trail Olive Farm  
Curtis Poling  
2437 GA Hwy 121  
Glennville, GA 30427  
curtispoling@gmail.com  
+1 912 266 7577  
woodpeckertrailolivefarm.com

Estate hand-picked and cold-extracted extra-virgin olive oil (EVOO).



## Blackberry Pie Filling

Sweet Treats Cannery  
Wendy Gambino  
1256 S Hwy 21  
Springfield, GA 31329  
sweettreatscannery@gmail.com  
+1 912 235 1351  
sweettreatscannery.com

Georgia-grown blackberries are lightly sweetened to make a quick cobbler or pie.



A collection of glass jars filled with various condiments and pickled items, arranged on a dark, textured wooden surface. The jars contain yellow pickled beans, orange salsa, red salsa, and green pickled vegetables. A red chili pepper and a sprig of fresh dill are placed in front of the jars. The title text is overlaid on the image.

# *Relishes, Salsas & Pickled Vegetables*

RELISHES,  
SALSAS &  
PICKLED  
VEGETABLES

# RELISHES, SALSAS & PICKLED VEGETABLES



## Gesus Palomino Candied Jalapeños

Gesus Palomino LLC  
Clark Stallings  
1309 N Davis St  
Albany, GA 31701-0512  
[gesuspalomino@gmail.com](mailto:gesuspalomino@gmail.com)  
+1 706 575 8111  
[gesuspalomino.com](http://gesuspalomino.com)

My candied jalapeños are like no others on the market. We start with fresh-from-the-farm whole jalapeños which are trimmed and shredded by hand to meld perfectly with all kinds of foods.



## Jake's Spicy Black Bean & Corn Salsa

Jake's Fresh Market & Cannery  
Lisa Marshall  
591 Knox Bridge Hwy  
White, GA 30184  
[Lisa@jakesproduce.com](mailto:Lisa@jakesproduce.com)  
+1 404 667 5121  
[jakesfreshmarket.com](http://jakesfreshmarket.com)

This Spicy Black Bean and Corn Salsa is full of flavor and color and has many uses, from dipping chips to spicing up a pot of soup or a pan of cornbread.







## 16<sup>TH</sup> ANNUAL Food Product Contest

### South GA Redneck Caviar

Crazy Nay's Gourmet  
Renee Newsome  
876 Don Hall Rd  
Baxley, GA 31513  
reeneewsome60@gmail.  
com  
+1 912 282 8044  
Crazy Nay's Gourmet on  
Facebook

Blackeyed peas, black beans, corn, tomatoes, peppers, local Vidalia onions and fresh lime juice combine in a sweet and tangy dressing.



### Petreaux's Salsa Verde

Petreaux's Gourmet Hot Sauce  
Craig Petraszewsky  
75 Crooked Creek Way  
Ste 3  
Covington, GA 30016  
cpetraszew@comcast.net  
+1 678 878 6170  
petreauxsgourmet-hot-sauce.com

Petreaux's Salsa Verde is made from the freshest ingredients. Noticeable garlic aroma and flavor.



### Hallow Rings

Point Blank Pepper Company  
Rich Newton  
2250 Remington Ct NE  
Marietta, GA 30066  
pbpeppercompany@gmail.  
com  
+1 678 646 2201  
pointblankpeppercompany.  
com

Hallow Rings are a blend of jalapeño and habanero peppers in a light brine of herbs and seasonings with a touch of ghost pepper powder.



# RELISHES, SALSAS & PICKLED VEGETABLES



## Smoke Rings

Point Blank Pepper Company  
Rich Newton  
2250 Remington Ct NE  
Marietta, GA 30066  
pbpeppercompany@gmail.com  
+1 678 646 2201  
pointblankpeppercompany.com

Smoke Rings are a blend of jalapeño and sweet peppers in a light brine of herbs and seasonings with a touch of cayenne.



## Sully's Slammin Fresh Salsa - Mild Fresh Salsa

Sully's Salsa  
Benjamin Sullivan  
775 Valley Summit Dr  
Roswell, GA 30075  
ben.sulliv@gmail.com  
+1 571 216 0780  
sullyssalsa.com

Mild salsa created by a 10 year old during the pandemic. All simple and fresh ingredients that a kid can put into a blender. It's the freshest salsa you will ever taste. Currently co-packed in Decatur.



## 3 Alarm Salsa

Powerful Pepper Company LLC  
Jay Gleaton  
2140 Newmarket Pkwy SE  
Ste 116  
Marietta, GA 30067  
jay@powerfulpepper.co  
+1 678 984 3611  
powerfulpepper.co

This is a chili-centric salsa. Salsa is a classic pantry staple, but instead of making it with boring bell peppers we used jalapeños, serranos and Manzano chili peppers for a fruity kick.







SNACKS

*Snacks*





## Vadouvan Curry Popcorn

CaJa Popcorn  
Nick McCormick  
4284 Cabretta Dr  
Smyrna, GA 30080  
nick@cajapopcorn.com  
+1 678 502 0340  
cajapopcorn.com

A Masala-style curry with a French accent.

## Buffalo Ranch Popcorn

CaJa Popcorn  
Nick McCormick  
4284 Cabretta Dr  
Smyrna, GA 30080  
nick@cajapopcorn.com  
+1 678 502 0340  
cajapopcorn.com

Tangy and creamy, a perfect game-day treat!

## Kettle Corn Popcorn

CaJa Popcorn  
Nick McCormick  
4284 Cabretta Dr  
Smyrna, GA 30080  
nick@cajapopcorn.com  
+1 678 502 0340  
cajapopcorn.com

Light and crispy, salty and sweet.





## 16TH ANNUAL Food Product Contest

### Spicy BBQ Popcorn

CaJa Popcorn  
Nick McCormick  
4284 Cabretta Dr  
Smyrna, GA 30080  
nick@cajapopcorn.com  
+1 678 502 0340  
cajapopcorn.com

Sweet and spicy BBQ  
with a kick that will  
make even the toughest  
cowboy's mustache  
quiver.



### Pimento Cheese Popcorn

CaJa Popcorn  
Nick McCormick  
4284 Cabretta Dr  
Smyrna, GA 30080  
nick@cajapopcorn.com  
+1 678 502 0340  
cajapopcorn.com

A cheesy Southern  
classic.



### Burnin' Slap Up Spicy Pecans

All the Fixin's  
Janna Tucker  
502 5th Ave Ste B  
Twin City, GA 30471  
janna.g.tucker@gmail.com  
+1 478 484 4302  
allthefixinspecans.com

Spice up your snack  
time with these Burnin'  
Slap Up Spicy Pecans!  
Pair with your favorite  
cold drink and enjoy!  
Georgia-grown good-  
ness served.





## Herbs de Provence Artisanal Sourdough Crackers

Gatherings  
Kirsten Chervenak  
215 Laredo Dr Ste 100  
Decatur, GA 30032  
kirsten@gatheringsshop.com  
+1 937 407 0325  
gatheringsshop.com

A delightfully light and crisp cracker packed with beautiful herb flavor and just the right amount of salt. Hand-made with my 5-year-old sourdough starter. These crackers are perfect for snacking or sharing on a charcuterie board.



## Mama Geraldine's Pecan Cheddar Crispies

Bodacious Food Company  
Cathy Cunningham  
339 Gennett Dr  
Jasper, GA 30143  
cathy@geraldines.com  
+1 404 863 8110  
mamageraldines.com

Mama Geraldine's Pecan Cheddar Crispies are a savory, keto-friendly, premium snack that will have your taste buds dancing for joy. Baked with roasted Georgia pecans, 12-month aged cheddar and puffed rice. Excellent for entertaining and with charcuterie boards.







## 16TH ANNUAL Food Product Contest

### Cheese Straws

The Savannah Cheese  
Straw Company  
Kathryn Burgess  
906 E 72nd St  
Savannah, GA 31405  
savannahcheesestraws@  
gmail.com  
+1 912 495 5444  
thesavannahcheesestraw-  
company.com

Made with only six simple ingredients including cheddar and cayenne pepper, these crunchy, savory and slightly spicy straws pair perfectly with beer, wine or your favorite beverage and are a welcome addition to any charcuterie board, buffet or tailgate.



### Layon Granola Crunchy & Chunky

Layon LLC  
Nadine Duke  
4050 GA 42  
PO Box 872  
Locust Grove, GA 30248  
layongranola@gmail.com  
+1 770 775 5525  
layongranola.com

Layon Granola is a crunchy and chunky granola made with organic oats, almonds, walnuts, pecans, organic coconut flakes, organic flaxseed meal and spices.



### Guacamole

Alligator Pear Foods  
Emily Dallas  
3781 Presidential Pkwy 317  
Atlanta, GA 30340  
info@alligatorpearfoods.  
com  
+1 850 503 2807  
alligatorpearfoods.com

Our guacamole is thick and creamy, made by hand to ensure a perfect flavor and texture. Made with fresh, high-quality ingredients — you will taste the difference.





## Tortilla Chips

**Alligator Pear Foods**  
**Emily Dallas**  
**3781 Presidential Pkwy 317**  
**Atlanta, GA 30340**  
**info@alligatorpearfoods.**  
**com**  
**+1 850 503 2807**  
**alligatorpearfoods.com**

Small-batch made and hand seasoned, our tortilla chips are thick and crunchy with a one-of-a-kind flavor!



## Georgia Fried Peanuts

**Georgia Fried Peanut Company LLC**  
**John West**  
**19219 Hartford St**  
**PO Box 744**  
**Edison, GA 39846**  
**Jwest@gafriedpeanutco.com**  
**+1 229 366 3023**  
**gafriedpeanutco.com**

A true Southern treat. Our peanuts are Georgia-grown and fried in small batches to ensure a quality, consistent product using the finest ingredients for the best flavor possible.



## Sugar Fried Pecans

**Ocmulgee Orchards**  
**Donald Johnson**  
**160 Warner Robins Hwy**  
**PO Box 149**  
**Hawkinsville, GA 31036**  
**donald@ocmulgeeorchards.**  
**com**  
**+1 478 892 6617**  
**ocmulgeeorchards.com**

Pecans are coated in sugar, deep fried in canola oil and lightly salted. The perfect sweet-savory combination.





# On a Silver Platter

## HISTORY OF THE CONTEST

# 1,800

Since 2007, the University of Georgia College of Agricultural and Environmental Sciences has celebrated approximately *1,800 Georgia food products* in Flavor of Georgia contests.

ON AVERAGE,  
PARTICIPATION  
IN THE FLAVOR OF GEORGIA  
CONTEST **INCREASED**  
**THE SALES/REVENUES OF**  
FINALISTS BY ABOUT 21%.

## 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

### 2016

Caramel Pecan Pie  
Southern Baked Pie Company  
Gainesville, Georgia

### 2017

Georgia Grinders  
Premium Nut Butters  
Chamblee, Georgia

### 2018

Honey Cinnamon Pecan Butter  
Goodson Pecans  
Leesburg, Georgia

### 2019

Gun Powder Finishing Salt  
Beautiful Briny Sea  
Atlanta, Georgia

### 2020

Cheddar Rounds  
Charleston and Church  
Atlanta, Georgia

### 2021

Contest hiatus due to COVID-19  
pandemic

### 2022

Pasture Raised & Grass Fed 365  
Days Per Year Chocolate Whole  
Milk  
Hart Dairy  
Alpharetta, Georgia

### 2023

Visit [flavorofgeorgia.caes.uga.edu](http://flavorofgeorgia.caes.uga.edu)  
to see what product took the  
top prize on March 28th





## Department of Food Science and Technology

*College of Agricultural & Environmental Sciences*

**UNIVERSITY OF GEORGIA**

The Flavor of Georgia Food Product Contest is managed by the UGA Department of Food Science and Technology. Spread over the Athens and Griffin campuses, the department focuses on research in areas critical to the quality, safety and economic value of our food supply while minimizing environmental and energy costs.

Faculty within the department include food chemists, microbiologists and processing engineers who focus on the many food and agricultural systems that drive Georgia's economy. These world-renowned faculty train the next generation of food scientists for the workforce and engage with stakeholders to provide innovative and practical solutions to add value to various food commodities.

The food science and technology department houses the **Center for Food Safety (CFS)** and the **Food Product Innovation and Commercialization Center (FoodPIC)**, both on the Griffin campus. While CFS faculty are involved with innovative research to improve food safety through the prevention, detection, and control of contamination and transmission of foodborne pathogens, FoodPIC personnel focus on assisting the food industry in Georgia and the Southeast with the development and commercialization of new and existing food and beverage products.

For more information about the department, visit [foodscience.caes.uga.edu](http://foodscience.caes.uga.edu).



## 16<sup>TH</sup> ANNUAL Food Product Contest

3 Alarm Salsa, 51

Abby J's Georgia Peach  
Habanero Preserves, 36

Abby J's Jalapeño Mustard  
Gourmet Sauce, 22

**Amici Honey Hot Sauce for  
Wings and Other Things, 20**

Amici Hot Sauce for Wings  
and Other Things, 20

**Barlow's Peach Cobbler Syrup, 33**

Belle Bite (Artisan)  
Macarons® Carrot Cake, 5

Belle Bite (Artisan)  
Macarons® Million Dollar, 5

Better Cheddar, 46

**Biltong Style Bresaola Make  
Your Own Charcuterie Kit, 42**

Birthday Butter, 45

Blackberry Pie Filling, 47

**Blue Harvest Tea, 13**

**Blueberry Lavender Pie Filling, 44**

Blueberry Manzano Chili Jam, 36

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BOÛLD Ass Seasoning  
Co. Rib Rub, 24

**Brasstown Bold Double Blaze  
Appalachian Goat Cheese  
-Peppered Honey, 29**

Brasstown Bold White Blaze  
Appalachian Goat Cheese  
-Our Signature Plain, 30

Buffalo Ranch Popcorn, 53

**Burnin' Slap Up Spicy Pecans, 54**

Byne Blueberry Farms Inc.  
Blueberry Cardamom Jam, 39

Carrot Orange Bourbon  
Marmalade, 36

**Cheese Straws, 56**

Cherry Jalapeño Spread, 37

Cinnamon Pecan  
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Pecan Pound Cake, 6

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**Georgia Scorchers  
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**Give Me S'More, 26**

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**Gritscuits® Smoked  
Gouda & Garlic, 6**

Gritscuits® Sunday Dinner, 5

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Creamed Honey, 33**

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Herbs de Provence Artisanal

Sourdough Crackers, 55

**HIBO Energize Original, 13**

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**Hot Honey BBQ Sauce, 8**

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**The *Flavor of Georgia***  
**Food Product Contest** is  
hosted and organized by the  
UGA College of Agricultural  
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Department of Food Science  
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