

The Hawaii Department of Agriculture promotes the exporting and facilitating of growth for existing and new agricultural commodities, including value-added products through its "Made in Hawaii" and "Grown in Hawaii" branding programs along with its "Seal of Quality" branding - ensuring genuine, Hawaii-grown, or Hawaii-made premium products which are guaranteed and certified by the State of Hawaii.







HAWAII PRODUCT INFORMATION REQUEST

Fine Food Australia - September 2 - 5, 2024

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SELECT ALL THAT APPLY

Coffee - Hawaii specialty coffee differs from other varieties primarily because of its prime farming location and production processes that are found on every island. The high elevation, rich volcanic soil, cloud coverage and perfect temperatures makes Hawaii the ideal place to grow coffee. And Hawaii is the only state in the United States that grows coffee. This makes it possible to explore Hawaii's coffee along every part of its journey - from bean to picking, to roasting, to cup. People in the Hawaii coffee industry are passionate, even fanatical. When talking to farmers, roasters, or baristas, it's hard not to find their enthusiasm energizing. It's not just the caffeine that affects them. Coffee inspires minds, infuses dreams and fulfills destinies. For this industry, coffee isn't a way of life - it <i>is</i> life.
Chocolate - Hawaii is home to the original chocolate-covered macadamia and is home to the largest manufacturer of chocolate-covered macadamias in the world. Milk chocolate and dark chocolate-covered macadamias are made to perfection, with a dash of Aloha.
Macadamia Nuts - A 'signature crop' of Hawaii – and they are good for your health! Macadamias are dry roasted, salted, seasoned, or covered with chocolate. They are used in many different foods, ranging from macadamia nut coffee to macadamia nut pesto to macadamia nut butter. The nuts can be eaten raw or roasted, whole or chopped.
Biscuts, Cookies and Crackers - Premium Hawaiian Shortbread Macadamia Nut Cookies are now produced in island fruit flavors. Made 100% in Hawaii, the cookies represent a taste that truly defines decadence. All premium shortbread cookies are baked with Macadamia Nuts to buttery perfection. Hawaiian style crackers are also produced in island fruit flavors.
Jelly and Jams - Island fresh fruits of guava, passionfruit and pineapple that are showered with cool rains and nourished in rich volcanic soil, then processed immediately offer farm-to-jar freshness!
Papayas – Hawaii's Papayas deliver superior taste and unsurpassed health value. Numerous scientific studies tout the benefits of Hawaii Papayas as a perfect part of a healthy lifestyle. They are rich in vitamins A and C, high in potassium and fiber and are fat-free and cholesterol-free. Rich in healthy antioxidants such as lycopene, the Solo Papaya (type) with yellow or orange flesh is grown and harvested year-round.

Attach Business Card

Company Name:		
Contact Name:		
Email:		
Telephone:		
Country:		
Address:		
Address:		
City/Providence:		
Postal Code:		
Notes:		





