

# WOODLAND<sup>®</sup> FOODS

WE EXPLORE THE WORLD FOR THE FINEST SPECIALTY FOOD INGREDIENTS

**D'ALLESANDRO**  
Gourmet Ingredients

**manitou**  
TRADING COMPANY

**WOODLAND**  
INGREDIENTS™

## **Manitou Trading Company to Debut Organic Moon Milk, Regional Flavors of South Asia at 2019 Summer Fancy Food Show**

*Visit Manitou Trading Company, a brand of Woodland Foods, at Booth #2664 of the Summer Fancy Food Show beginning Sunday, June 23 through Tuesday, June 25 at the Javits Convention Center in New York City.*

**WAUKEGAN, IL (June 10, 2019)** – Trending world flavors will be on display at the 2019 Summer Fancy Food Show as Manitou Trading Company debuts two exciting additions to its line of global spices, sauce starters, and seasoned ancient-grain sides. “Regional flavors have never been more popular,” says Jeffrey Troiola, Executive Chef for Manitou Trading Company. “Our products are crafted to bring consumers those authentic flavors in fun, versatile, easy-to-use formats. They’re developed with the busy home cook in mind.”

Debuting at this year’s booth will be a new collection of Sambal Starters, inspired by the regional flavors of Indonesia. Utilizing only natural ingredients, the starters replicate the fresh flavors and texture of authentic Indonesian sambal in a dry, shelf-stable format, requiring just water and a few minutes to prepare. The line, which will be sampled during the show, features three flavors:

**Sambal Oelek** is a fiery and flavorful blend of spicy red chiles, red bell peppers, vinegar, and a hint of coconut palm sugar. An icon of Indonesian cuisine, Sambal Oelek adds effortless heat and flavor to a wide range of dishes.

**Sambal Asam** is an authentic blend of sweet and tart tamarind, peppers, coconut milk, and lime. Boasting a milder heat than other types of Indonesian sambals, Sambal Asam makes an ideal dipping sauce for fried and steamed dumplings, noodle dishes, chicken skewers, and prawn crackers.

**Sambal Curry** is a fragrant fusion of the warm flavors of Madras-style curry and spicy Indonesian sambal. Hot Thai red chiles provide a delicious contrast to the pungent, earthy flavors of turmeric, cumin, fenugreek, and cinnamon while coconut milk adds a hint of sweetness and velvety consistency.

Also debuting at the show is **Organic Moon Milk**, a shelf-stable blend of dry coconut milk, golden turmeric, and ashwagandha, an ancient spice used in Ayurvedic medicine. Lightly sweet with hints of cinnamon and black pepper, Organic Moon Milk can be used to create a warm, comforting beverage or topping for granola, yogurt, and more. With so many new releases on the horizon, Manitou Trading Company invites you to stop by booth #2664 at the Summer Fancy Food Show to learn more about trending flavors of the world, and discover the brand’s entire line of all-natural ingredients.

**WOODLANDFOODS.COM | P: (847)-625-8600 | F: (847) 625-5050**

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## ABOUT MANITOU TRADING COMPANY

Manitou Trading Company®, a brand of Woodland Foods, is committed to seeking out high-quality natural ingredients to provide unique, globally-inspired food experiences with chef-crafted Spice Blends, Sauce Starters, Organic Seasoned Whole Grain Fusions, and more. To learn more about the entire line of ingredients from Manitou Trading Company, call us at (847) 693-7573, contact us at [support@manitoutradingcompany.com](mailto:support@manitoutradingcompany.com) or find us online at [www.manitoutrading.com](http://www.manitoutrading.com).

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