



SWEET HARVEST FOODS

SWEETENERS FOR INGREDIENT APPLICATIONS

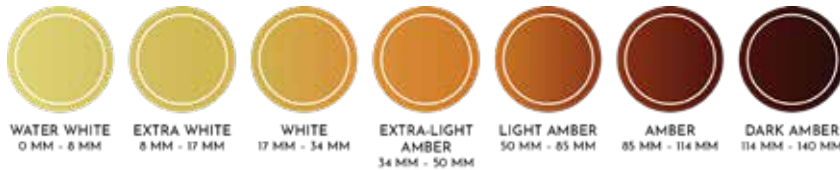
We are the leading natural sweetener processor in the United States for a reason: As experts in sourcing, production, and distribution of natural sweeteners, Sweet Harvest Foods is seen as a reliable end-to-end solution for quality ingredients allowing manufacturers to select the best options to fulfill their product application needs and formula requirements.

HONEY

Honey is the natural product made by bees, after collecting nectar from flowers and bringing it back to the hive for food. The color, flavor, and even aroma of honey differs, depending on the nectar of flowers visited.



HONEY COLOR PFUND GRADING SYSTEM



Sweet Harvest Foods uses the Pfund Color Grading System, the standard system for measuring the color of liquid honey, which is based on how much light passes through honey.

EXTRA LIGHT AMBER (ELA) HONEY

ELA Honey is between 34-50mm on Pfund scale. Typically the lighter the honey the more mild the flavor profile.

LIGHT AMBER (LA) HONEY

LA Honey is between 50-85mm on Pfund scale. Typically the darker the honey, the bolder the flavor profile.

NON-GMO HONEY

Our Non-GMO Honey is Non-GMO Project Verified and is typically 0-85mm on Pfund scale.

ORGANIC + NON-GMO HONEY

All Sweet Harvest Foods' organic honey is also Non-GMO Project Verified, and is typically 0-85mm on Pfund scale.

HOW WE SELL HONEY

Our honey is available in the following pack sizes:



Retail Bottles, Jugs, Pails, Drums, Totes, and Tankers

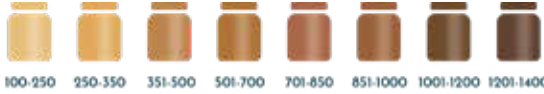


AGAVE

Agave is a natural sweetener from the agave plant. After it's harvested, sap is extracted from the core and filtered.



AGAVE COLOR ICUMSA GRADING SYSTEM



ORGANIC + NON-GMO AGAVE

Our agave is organic, Non-GMO, and a minimum 200 icumsa in color.

MOLASSES

Molasses is the viscous liquid extracted as part of the processing of sugarcane and has a bold flavor.



GOLDEN MOLASSES

Sweet Harvest Foods' Golden molasses is the result of the early boilings of sugar cane. It is sweeter, lighter in color, and has a higher sugar content.

BLACKSTRAP MOLASSES

Blackstrap molasses is the result of the later boilings of sugar cane. It is darker in color, has a lower sugar count, and has a stronger more robust flavor.

HOW WE SELL AGAVE

Our agave is available in the following pack sizes:



Retail Bottles, Jugs, Cannisters, Poly Drums, and Totes

HOW WE SELL MOLASSES

Our molasses is available in the following pack sizes:



Jugs, Pails, Totes, and Tankers

ROBUST FOOD SAFETY PROGRAMS

- Compliant with Global Food Safety Initiative (GFSI) requirements; Certified by BRC
- Robust HACCP and GMP programs
- Laboratory testing

The Sweet Harvest Foods Advantage:

GLOBAL, DIRECT SOURCING

- Greater control over entire supply chain
- Suppliers with a proven record of authenticated honey

MULTI-PLANT FOOTPRINT

- Production redundancy
- Geographically optimized shipping



Sweet, naturally.