

## **Native American Indian Foods Introduced at 2010 FOODEX - JAPAN**

Billings, Montana, USA, February 19, 2010-- The American Indian Foods (AIF) program administered by the Intertribal Agriculture Council (IAC) will introduce Native American food products to the Japanese food trade during FOODEX 2010.

Nathan Notah & Tina Voigt who administer the program have a primary goal to improve the economic situation for the thousands of American Indian farmers and ranchers. "We aim to pursue and promote the conservation, development and use of our American Indian agricultural resources for the betterment of our people," states Notah. He continues to say, "We appreciate this exciting opportunity for us to include American Indian Foods that have been grown for centuries on menus and store shelves in Asia. We continue to stress high quality, natural production, food-safety standards, diversity and consistency."

Located in Hall 1, Booth D-331 in the USA Pavilion, American Indian Foods will have export ready products on display. In addition to learning about the American Indian Foods export program, the food trade will be introduced to four companies promoting their line of Native American food products.

Coquille Cranberries from North Bend, Oregon will promote organic and conventionally grown cranberries. The dried cranberries have many health benefits and are grown in the Pacific Northwest by the Coquille Indian Tribe.

Native Natural Southwest Native Foods located in Albuquerque, New Mexico is promoting Anazasi beans, red chili powder and parched blue corn. The Anzasi beans are a perfect side dish and the red chili powder is used as a seasoning on foods.

Raven Seafood from Blaine, Washington will be showing smoked salmon jerky in two flavors: original smoked and teriyaki. The wild smoked Alaskan salmon jerky is a delicious and healthy snack produced in the Pacific Northwest region of the United States.

Wilderness Delights located in White Swan, Washington is promoting wild morel and bolete mushrooms and wild huckleberries. The company harvests these products in the wild within the mountain ranges of the Pacific Northwest.

Foods from Native American Indians come from Tribes in the United States and are grown on lands of the Native American Nations or from their natural waters. Many of the products sold are still harvested in ways defined hundreds of years ago by the American Indian Tribes.

Food products from participants in the American Indian Foods export program include beef jerky, chillis, popcorn, wild rice, fry bread, produce, berries, American Bison meat, seafood/fish, mushrooms, apples, cranberries, seasonings and other agricultural products.

In addition to exhibiting at food shows, American Indian Foods sponsors Native Tastes cooking demonstrations, foreign buyer missions and press missions. Native Tastes activities have been held in Osaka and Kyoto in the past to introduce the food trade to American Indian Foods products. The

program included a presentation on American Indian Foods, dishes prepared with Native American products and a cooking demonstration by a Native American chef.

To learn more about American Indian Foods and the participants in FOODEX, visit our booth at Hall 1, Booth D331 in the USA Pavilion.

For more information after the show, visit [www.AmericanIndianFoods.com](http://www.AmericanIndianFoods.com) or contact Mike Moretti, American Indian Foods' Japan consultant at [moretti@american-taste.com](mailto:moretti@american-taste.com). Inquiries in Japanese are welcome.

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