

Kansas Companies Showcased at Fancy Food Show

Six Kansas specialty food companies last week participated in the 58th [Fancy Food Show](#), which is North America's largest specialty food and beverage event.

The Kansas companies joined more than 2,400 exhibitors and showed their unique products to more than 17,000 individuals who attended the event in Washington, D.C., on June 17-19. Kansas Secretary of Agriculture Dale Rodman said the exposure these companies received will not only help grow their businesses, but will attract more consumers to Kansas food and agricultural products.

"We are here to serve Kansas agriculture, which includes helping agribusinesses be successful," said Secretary Rodman. "The exposure to retailers, wholesalers, food service and international businesses our Kansas businesses received at the Fancy Food Show will not only open doors to help these businesses expand, but also will help spread the word about the high-quality food products made here in Kansas. We hope the exposure will result in new customers for Kansas products."

The Kansas companies that participated in the Fancy Food Show included:

- [Rabbit Creek Products](#), Louisburg, makes more than 350 different mixes, including dips, bagel spreads, soups, quick breads, brownies, desserts, scones and children's baking items.
- [Original Juan](#), Kansas City, makes specialty sauces, salsas, snacks and dips.
- [KC Classic Gourmet Foods](#), Kansas City, makes ready-to-serve cheese dips, fondues, Italian-baked breads, sauces and dressings.
- [Munson Angus Beef](#), Junction City, produces Premium Angus Beef.
- [Pantry Shelf](#), Hutchinson, makes bakery mixes.
- [Rufus Teague](#), Shawnee, makes barbecue sauces.

The Fancy Food Show featured exhibitors from more than 80 countries and regions and showcased more than 180,000 products, including confections, cheese, coffee, snacks, spices, ethnic, natural, organic foods and more. In addition to exhibiting during the trade show, the companies had the opportunity to meet individually with buyers prior to the event.