



Flavor Connect

Unlocking off-cycle connections
for buyers and sellers



Kristen Wagner, Director of Marketing





Driftless Provisions



- Established in 2019
- Family Owned
- Veteran-owned
- Located in Viroqua, WI, in the Driftless region
- Regional & local sourcing
 - Humanely-raised pork
 - Grass-fed beef
 - Local raw honey & maple syrup
- Handcrafted salami, smoked & fresh meats



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Hunting & Driftless Inspiration



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Building the 800 sq ft drying chamber

- Built entirely by ourselves
- Completed in late summer 2022
- 30,000 lb capacity



Solar Power Dried Salami

- Powers our 800 ft drying chamber
- The solar array supplies the electrical grid powering our curing chamber's cooling compressor and drying unit with ~130,000kWh of energy per year.



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Our Ingredient Standards

- Humanely-raised Berkshire pork
- Antibiotic free
- Grass-fed beef
- Free of synthetic nitrates
- Clean ingredients
- Jacobsen sea salt



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Salami: Out With the Old, In With the New

← Original salami: hand-wrapped 2.5oz cigar style

↓ Launched our new 4.5oz pouch in Aug 2022

Changed our ingredients at the same time to be **free of synthetic nitrates** (Replaced with Swiss chard powder + cherry powder)



9 salami flavors (6 pork, 3 exotic blends)

Saucisson Sec

Venison Picante

Soppressata

Bison Landjaeger

Loukanika

Elk Cacciatore

Finnochiona

Chorizo

Spicy Finnochiona



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Old World Charcuterie in the Modern Day

- Simple, Natural ingredients
 - Natural casings (all of ours are beef, lamb intestines)
 - High quality pork (100% humanely-raised Berkshire hogs raised without antibiotics, vegetarian fed, no growth hormones)
 - No synthetic preservatives or salt nitrates
- Regional Specialties
 - Italian influence: Finnochiona
 - German: Landjaeger
- Handcrafted
- Fermentation + Drying
 - No encapsulated citric acid
 - Cooked



Modern techniques: introduced UV lights to better control molds, controlled environment in the chamber vs open air environment, natural nitrates



Honoring German Roots & Traditions

- Crafted venison sausage with a 130-year-old stuffer
- Smokehouse that spans generations and still relies on fire!



Bison Landjaeger



- Blend of humanely-raised pork + American raised bison
- Cold smoke, pepper, garlic & caraway
- Pairs with a well aged cheddar, Whiskey, or a Sangiovese wine



Additional Products

- Smoked meats: summer sausage, andouille, bacon
- Fresh meats (limited distro): Brats/beer brats, Italian sausage, breakfast sausage
- Pepperoni (currently food service only)



Coming soon!

*100% Grass-fed & finished beef Snack sticks
5oz sliced pepperoni pillow packs*



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Introduced our pre-sliced salami line in April of 2024



Features five of our nine varieties:

- Saucisson Sec
- Hunter's Dual (Bison Landjaeger + Elk Cacciatore)
- Spicy Finnochiona
- Loukanika

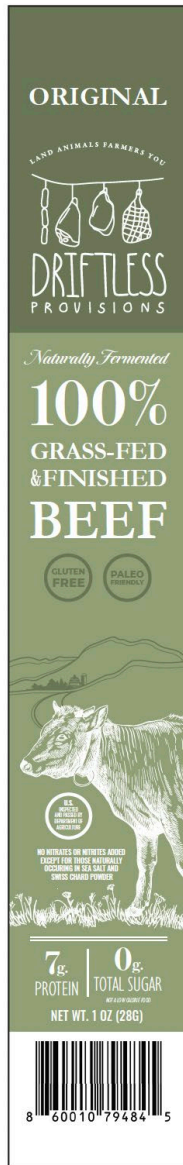
- Shelf stable
- 3 oz
- Thinly sliced



LAUNCHING SUMMER 2025

100% Grass-fed & finished Snack Sticks

- Staying innovative and following consumer trends
- Appeals to the health-conscious consumers
 - High in protein
 - Grass-fed & finished beef
 - Mostly organic ingredients
 - Functional health product with lion's mane & shiitake mushroom powders
- Opens up channels to reach a different demographic
 - Easy grab & go item
 - Lower price point than salami or summer sausage



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