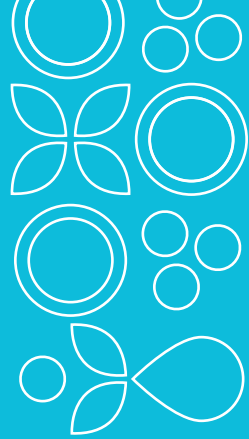


NOVA SCOTIA   
**FOOD+BEVERAGE**

Export Guide for Nova Scotia, Canada



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Small place. Big taste.

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# NOVA SCOTIA, CANADA

SMALL PLACE  BIG TASTE



## Brand Promise:

It's the small things that produce big flavours.

Our coastal climate, clean water and fertile soil make this a place like no other.

Our people are passionate about their craft, combining traditional methods with modern innovations to yield something truly special.

From hardworking hands and modern innovations, Nova Scotia delivers exceptional food and beverage products to the world with quality, safety and sustainability always at the forefront.



NOVA SCOTIA  
FOOD+BEVERAGE



# Quality You Can Taste, Partnership You Can Trust

Nova Scotia is a place shaped by connections. Between our land, our sea, and the people who proudly call this province home. With more than 13,000 kilometres of coastline and generations of hard working communities, Nova Scotia blends natural beauty with a deep commitment to producing exceptional food and beverages. Our fertile valleys, coastal climates, and diverse landscapes create the ideal environment to grow, raise, and craft products that truly reflect the character of this place.

**Nova Scotia: A small place with a big taste and an even bigger commitment to your success.**

## ***Netukulimk (Mi'kmaw)***

*Our connection to the land and the interconnection of all living things.*

## ***Terroir (French)***

*The land, the earth, the soil, that shapes our food.*

## ***Dàimh leis an tìr (Gaelic)***

*Our relationship to the land. A bond that runs deep.*

Inspired by Mi'kmaq, Acadian, and Gaelic traditions, our agriculture sector is as vibrant and diverse as the cultures that shaped it. Here, innovation and tradition thrive side by side with multi generation family farms and new producers leading the way in sustainable growing and modern technology.

**The result:** world-famous apples and wild blueberries, crisp greenhouse vegetables, premium meats and dairy, specialty products, and award-winning wines and craft beverages recognized around the globe.

Nova Scotia agriculture delivers more than world class products—it delivers partnership. Our industry is responsive, export ready, and dedicated to building long-term relationships rooted in trust, transparency, and performance. From our fields to your market, we ensure consistent quality that partners around the world can rely on.



Nova Scotia produces premium fresh fruit perfect for retail, foodservice, and value-added products. Grown using sustainable, modern practices, our fruit delivers trusted quality and taste.

Wild blueberries are our signature crop, with Oxford known as Canada's wild blueberry capital. Apples from the Annapolis Valley, home to Canada's oldest orchards, offer exceptional

flavour for fresh eating, cider, baking, and processing.

We also export strawberries and nursery plants, cranberries, grapes for world-class wines, as well as highbush blueberries, haskap, and raspberries that are packed with flavour and nutrition.



**Safety Certifications**  
Nova Scotia fruit exporters meet international food safety and traceability standards, providing buyers with confidence in quality, consistency, and supply reliability.



PRODUCT HIGHLIGHT

# Wild Blueberries

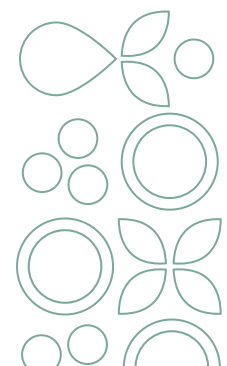
Wild blueberries thrive in our climate, cannot be grown elsewhere, and have been harvested in Nova Scotia for more than 10,000 years. Unlike cultivated blueberries, wild blueberries are not planted, they are carefully managed to produce small, intensely flavoured berries celebrated worldwide.

Wild blueberries are Nova Scotia's provincial berry. Juicy, sweet, and high in antioxidants. The province is a global leader in wild blueberry production and export. Our largest fruit crop with over 630 producers on 40,000 acres of land, wild blueberries are harvested from August through September. They are quickly processed using advanced freezing and quality control systems to ensure peak freshness and flavour.



## PRODUCT FORMS

- Frozen
- Powdered
- Fresh
- Dried
- Juice



PRODUCT HIGHLIGHT

# Apples

The first apple orchards took root in Nova Scotia almost 400 years ago. Apples are well-suited to our temperate climate and fertile land. Warm days, cool nights and coastal breezes from the highest tides on the planet have helped create the world's best Honeycrisp apple.

Other popular varieties grown in Nova Scotia include SweeTango®, Ambrosia, Pazzaz®, McIntosh, Cortland and Gala.

Our Nova Scotia appellation cider, Red Sky Appellation, is a first in Canada! A designation that identifies ciders made in Nova Scotia using locally grown apples and adhering to specific quality standards.



## PRODUCT FORMS

- Fresh
- Cider
- Dried
- Specialty Products
- Juice

**Freshness that lasts!**

Thanks to advanced storage technology, Nova Scotia apples are available year-round with the same quality and taste as the day they were picked!





**Safety Certifications**  
 Nova Scotia vegetable exporters meet international food safety and traceability standards, providing buyers with confidence in quality, consistency, and supply reliability.



## VEGETABLES & PLANT-BASED PRODUCTS

Nova Scotia's coastal climate, clean water, and fertile soils support the production of premium vegetables grown using sustainable, best-in-class farming practices. From field to greenhouse, our farmers follow strict quality control and Canadian food safety standards to deliver healthy fresh, frozen, and processed vegetables to national and global markets.



PRODUCT HIGHLIGHT

# Field Vegetables

## Carrots, Onions, Broccoli, Cabbage

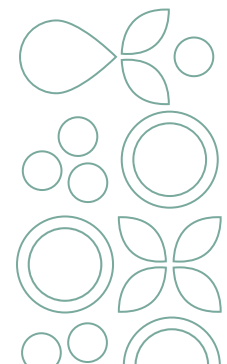
Nova Scotia's field vegetables are shaped by the province's fertile valleys, cool maritime breezes, and long agricultural tradition. Our growers use sustainable practices and strong crop-rotation systems that enhance soil health and deliver consistent quality year after year. Carrots, onions, broccoli, and cabbage thrive in our temperate climate, producing vibrant colour, firm texture, and fresh, clean flavour.

CanadaGAP-certified farms, rigorous traceability systems, and modern packing facilities ensure buyers receive safe, reliable, export-ready vegetables suited for retail, foodservice, and processing markets.

## PRODUCT FORMS

Fresh

Frozen



PRODUCT HIGHLIGHT

# Greenhouse Production

## Tomatoes, Cucumbers, Peppers

Nova Scotia's greenhouse sector combines advanced controlled-environment technology with a deep commitment to sustainability. Producers use integrated pest management, closed-loop water systems, and energy-efficient heating to grow clean, flavourful greenhouse vegetables with exceptional consistency.

Our greenhouses extend the growing season and provide dependable, high-quality supply for national and international markets. Crisp cucumbers, vibrant peppers, and flavour-forward tomatoes are harvested at peak ripeness for outstanding freshness and shelf life.

## PRODUCT FORMS

Fresh

### Powered for quality

Nova Scotia greenhouses are powered using sustainable methods including:

- Advanced LED lighting
- Solar-power and geothermal
- Climate battery and in-ground heating systems





# BEVERAGES

Nova Scotia is home to award-winning wineries, distilleries, craft breweries, and cideries producing premium wines, spirits, beers, ciders, and more. Our craft beverage sector draws on Maritime flavours, local ingredients, and a strong culture of quality to deliver distinctive products for global markets.

Our clean water and pristine natural environment keep our drinks fresh and delicious. Juice, coffee, tea, sparkling water, fermented beverages, and liquid supplements are just some of the non-alcoholic beverages we offer.

Our beverages are made with passion and care to create trusted, safe, and authentic products.



### Safety Certifications

Many beverage exporters have quality and safety certifications including GFSI-benchmarked food safety programs, Canada Organic, and Fair Trade.



PRODUCT HIGHLIGHT

# Wine

Surrounded by the Atlantic Ocean and shaped by one of the world's highest tides in the Bay of Fundy, Nova Scotia offers a truly unique terroir. Never more than 50 kilometers from the coast, our region's cool maritime climate, extended autumns, and mineral-rich soils produce wines of remarkable freshness, balance, and elegance. This makes us one of the most exciting cool-climate wine regions delivering premium, expressive wines crafted with passion.

Nova Scotia is also internationally recognized for premium sparkling wine crafted in the traditional method. The region's acidity, moderate sugars, and long ripening season create ideal base wines for complexity and age ability.

## PREMIUM COOL-CLIMATE GRAPE VARIETALS

- Chardonnay
- L'Acadie Blanc
- Pinot Noir
- Seyval Blanc
- Riesling

### Tidal Bay: Nova Scotia's Signature Wine

Tidal Bay is the essence of Nova Scotia in a glass; cool, crisp, lively, and aromatic. Known for its fresh and bright style, it reflects the province's coastal terroir and unique maritime climate. Created using 100% Nova Scotia grapes, Tidal Bay is our signature wine, perfectly paired with our famous seafood.



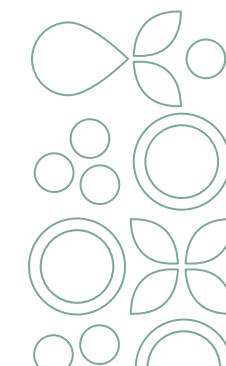
PRODUCT HIGHLIGHT

# Non-Alcoholic Beverages

From sparkling craft sodas to functional beverages and artisanal botanical blends, Nova Scotia's non-alcoholic beverage producers are redefining refreshment. Rooted in coastal character and driven by innovation, our brands deliver bold flavour, clean ingredients, and premium positioning for today's health-conscious consumer. Using thoughtfully sourced ingredients, producers draw from pure Atlantic Canadian water sources, locally grown fruit and botanicals, and wild berries and orchard crops.

## BEVERAGE OFFERINGS

- Juice
- Sparkling Juices
- Non-alcoholic Beer, Wine & Cider
- Kombucha
- Soda
- Coffee & Tea





### Safety Certifications

Many meat, dairy, and specialty product exporters have quality and safety certifications including GFSI-benchmarked food safety programs like BRC, SQF, CanadaGap as well as Canada Organic.



## MEAT, DAIRY & SPECIALITY PRODUCTS

Nova Scotia offers a diverse range of premium meat and dairy products for export, including our iconic spiced Donair meat. Handcrafted cheeses made from fresh local milk showcase our commitment to quality and tradition.

Our specialty foods reflect innovation, sustainability, and local flavours. From pies and snacks to chocolates, maple syrups, preserves, and a variety of sauces, spices, and condiments, we bring a true taste of Nova Scotia across Canada and global markets.



PRODUCT HIGHLIGHT

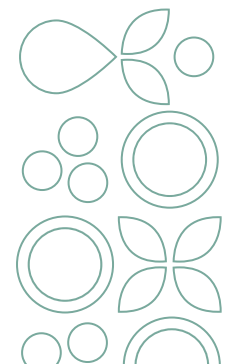
# Maple

Nova Scotia maple syrup is a truly seasonal product that's crafted each spring from pure sap collected in our coastal hardwood forests. The combination of traditional tapping methods and modern food-safety systems produces a syrup known for its rich amber colour, balanced sweetness, and smooth finish.

Our maple sector supports retail, culinary, and bulk export opportunities, offering versatile formats suited for gourmet, industrial, and specialty-food applications. With strong quality assurance and clean-label processing, Nova Scotia maple brings an authentic taste of Nova Scotia's Winter to markets worldwide.

PRODUCT FORMS

- Syrup
- Butter
- Candies



PRODUCT HIGHLIGHT

# Baked Goods & Snacks

Nova Scotia's baked goods industry blends culinary heritage with modern manufacturing. Producers create high-quality pies, snack bars, and specialty baked products using locally sourced fruit, grains, honey and flavourings wherever possible. Facilities operate under stringent food-safety certifications and offer many options for partnership and co-manufacturing.

From classic fruit pies to innovative better-for-you snacks, Nova Scotia's baked goods deliver trusted quality, clean ingredients, and consistent performance for retail, foodservice, and export markets.

PRODUCT OFFERINGS

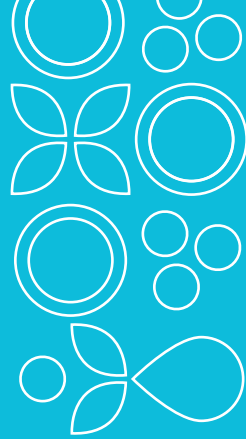
- Pies
- Snack Bars

**Export-Ready & Scalable**

Nova Scotia companies are experienced in:

- Private label development
- Innovation and scalable production
- Retail, foodservice, and hospitality partnerships





# Why Nova Scotia

## PREMIUM QUALITY

Geographically, Nova Scotia is a **Small Place** that delivers on **Big Taste**. Located on Canada's east coast, our food and beverage products offer exceptional local flavours. But it's the people behind the products that make them special. The industry we serve are experts at their craft and because great things happen in small places, we're proud to share the tastes of our home with the world.



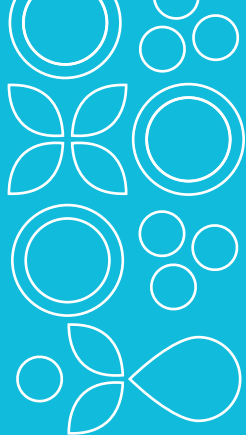
## SAFE, TRUSTED, SUSTAINABLE PRODUCTION STANDARDS

Our food and beverage industry follows strict standards to bring quality products to the world each year.

## MODERN TRANSIT

Nova Scotia's modern facilities and innovative practices ensure fresh, high-quality food and beverages for export. With Halifax's deep-water port and advanced cold-chain logistics, our products reach over 75 countries quickly and efficiently.



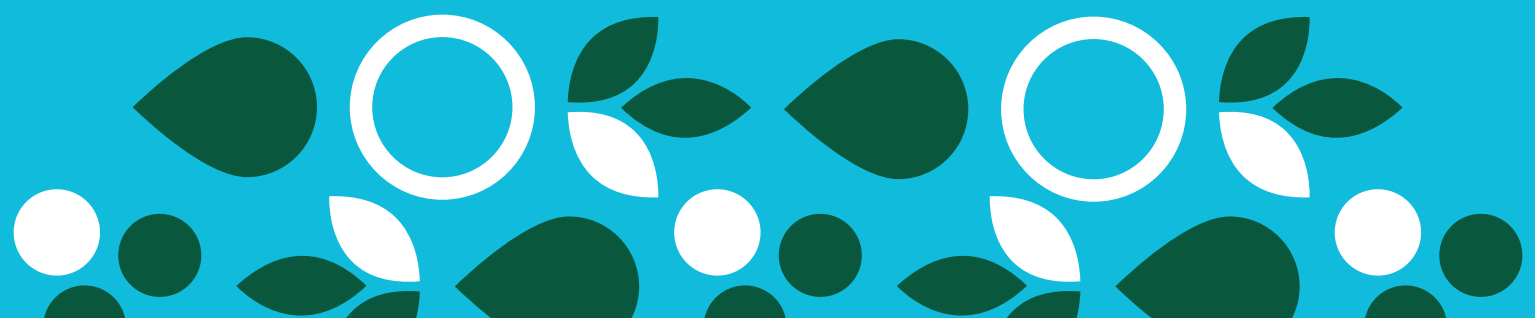


## Export Directory

With over 65 food and beverage producers, explore our export directory and bring the flavours of Nova Scotia to your province or country.



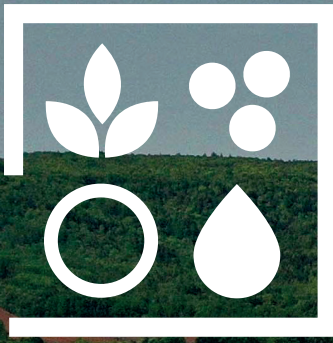
[www.smallplacebigtaste.ca](http://www.smallplacebigtaste.ca)



## Looking to Connect?

For more information on Nova Scotia food and beverage products or to connect with suppliers, email:  
**[Info@nsfoodbeverageexports.com](mailto:Info@nsfoodbeverageexports.com)**.





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