



A Mountain of Flavor Awaits
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The Real Dill

At The Real Dill, we're relentlessly committed to making the absolute best products of their kind, and when it comes to quality, we make no compromises. Our quirky pickle treats are made with an obsessive attention to detail and the freshest ingredients that you'd find in your garden or pantry. We proudly handcraft all of our products in small batches from scratch, in Denver Colorado, with care, intention, and love.

WHO WE ARE

At the heart of it, we're just a bunch of detail-obsessed food geeks who love taking on challenges in the kitchen. We care about making things the right way, not just the standard or easy way. As a collection of culinary trail blazers, independent thinkers, and innovative makers, we're inspired by creativity and ingenuity and challenge ourselves to reimagine what's been done before. We lead by example and operate our company in a way that has a positive social and environmental impact.

METHOD TO OUR MADNESS

We approach consumer packaged goods with a chef's mentality, meaning that we're slaves to the details. We handcraft all of our products in small batches, with obsessive attention to quality. Everything is created in-house, and made 100% from scratch using whole, singular ingredients. That means that none of our ingredients contain other ingredients, and we don't use anything that you don't recognize from your own pantry or garden.

GIVING BACK

In 2017 we launched our Charitable Partner Program, in which we partner with one local nonprofit to be the primary recipient of our charitable giving for the year. During its inaugural year, we partnered with The GrowHaus, a resident-driven community hub for food production, distribution, and education in Elyria-Swansea and Globeville, two north Denver food desert communities. We proudly raised over \$8,000 to support the important work that they do. We're excited to announce that Denver Food Rescue is our 2018 Charitable Partner.

ENVIRONMENTAL COMMITMENT

Every year, we divert over 30,000 lbs of food waste away from the landfill into the hands of Re:Vision, a local nonprofit that turns our food scraps into compost treasure for its urban farming initiatives. With this partnership and a little creativity, we've successfully achieved our goal of operating a zero food-waste production facility. We're proudly recognized by the city of Denver and State of Colorado as a Certifiably Green Business and a Silver member of the Environmental Leadership Program.