

CLEAN MADE

LA Food Fest Creators Announce Clean Made LA: A First of Its Kind Lifestyle Event and Marketplace with Clean Eating, Wellness Brands and Trends Under One Roof at the California Market Center in Downtown L.A. April 21-22

Explore 150+ of the latest trends in clean food and beverage, beauty and wellness, fitness, home & garden (+more) along with wellness matchmaking, panels, demos, workshops, an allergen friendly tasting event, kid friendly programming, and more.

Come for the GOODS. Stay for the FOOD. Enjoy the EXPERIENCE!

Los Angeles, CA - March 1, 2018 - The creators of the trendsetting LA Food Fest and Artisanal LA celebrate the conscious and curious consumer with Clean Made LA (www.cleanmade.com), a groundbreaking lifestyle event featuring the leaders in health, wellness and sustainability in an accessible and all-inclusive setting at The California Market Center in downtown Los Angeles, Earth Day weekend: Saturday, April 21 and Sunday, April 22. Paleo? Vegan? Keto? Gluten-free? Dairy free? Living sustainably, or shopping organic, Clean Made LA has it covered from the kitchen to the garden to the kids to the pets, including food and beverage, beauty, fitness, tech, clothing, and natural health products as well as the latest wellness trends.

"After spending the last few years navigating my own health crisis and food sensitivities, I knew this was where we wanted to focus our energies. We're thrilled to tap into this area and help others connect the dots with a marketplace where consumers can discover a world of innovative products for every aspect of their life, while underscoring not just sustainability and wellness trends, but transparency and the science behind them." said Shawna Dawson, founder & CEO. "Our goal is to create an inclusive environment for people to explore and discover, ask questions, meet the leaders and visionaries in this rapidly growing sector – without the divisive labels, dogma and rhetoric. This is a global movement and we're also bringing a community together through our website, online community, and the launch of events in multiple cities including Denver and Seattle later this year. Stay tuned!"

The two day Clean Made lifestyle event – The GOODS market, is accompanied by a one day tasting event – The FOOD, featuring the city's best and brightest chefs cooking gluten, dairy, soy and refined sugar free, including vegan and vegetarian options, alongside sustainably sourced small farm proteins.

Highlights of the weekend include: a demo kitchen hosted by charitable partner LA Kitchen; Wellness Practitioner Matchmaking to help people navigate the difference between a naturopath, DO, chiropractor, acupuncturist, herbalist and holistic nutritionist and how to connect with the right one. Nationally celebrated speakers, panels, demos and workshops covering a wide range of topics – from renewable agriculture and foraging, to paleo baking and parenting, to tips on fermenting traditional foods.

Other wellness activities include: a morning yoga dance party, Bread SRSly Toast Bar, Clean Beauty Lounge, Meditation Hut, Mindful DIY crafts for kids, Bai photo booth, lounge and sampling.

Clean Made LA is family friendly and open to all ages with 21+ wristbands available to those looking to enjoy beer, cider, wine, and cocktails in the both The GOODS market and The FOOD tasting event. Like the LA Food Fest, Clean Made LA has partnered with local organizations to get as close to zero waste as possible.

Clean Made LA is proud to partner with charitable partner LA Kitchen, media sponsor Paleo Magazine, along with friends Tesla, Vital Proteins, Citizen Water, Boxed Water, Topo Chico, Bar Method, One Down Dog Yoga, Barnana, Brew Dr Kombucha, Bai Water, Bread SRSly, Massage RX, Coco Community, Ving Kale Vodka, and more.

Look for upcoming news on Clean Made Denver June 23-24 at Stanley Marketplace and Clean Made Seattle in Fall 2018 coming soon. More cities to be announced in 2019! Join the conversation now in our Clean Made Community Facebook group.

CONTACT US

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