



COMPANY PROFILE

Yaoh (pronounced yay-oh) officially started life on Valentines Day 2002. Based in Bristol and specialising in organic hemp products, Yaoh has enjoyed steady growth to become one of the UK's leading vegan companies in one of the most rapidly expanding markets in the world today.

Yaoh hemp products include a full range of Bodycare that is vegan, rich in organic hemp seed oil and other essential oils and herbal extracts, and free from parabens, chemical preservatives, SLS and other harsh chemical ingredients.

Yaoh also has a full range of organic hemp food products available, including both Whole and De-hulled Hemp Seeds, Hemp Oil, Hemp Protein Powder, our award winning Raw Food Hemp Bars and our most innovative product to date the world's first Hemp Milk Maker.

Yaoh also organises the world's biggest Vegan event, the Bristol Vegan Fayre. The first show in 2003 saw 1500 visitors, 40 stall holders and half a dozen speakers, and by 2006 this had grown to 7000 visitors, 125 stall holders and 50 speakers. The 2007 show is scheduled for June 9th and 10th, spanning two days for the first time (with an expected 10,000 visitors and 150 stallholders).

Yaoh also publishes "A Vegan Guide to Bristol", an 80 page colour B5 booklet that features over 235 vegan business, organisations and products. The first guide appeared in 2003 and the fourth edition in 2006 saw over 10,000 copies given away free to the public making it immensely popular with meat eaters, vegetarians and vegans alike.

Yaoh is managed by Tim Barford, who has been living in Bristol since the early 80's. Tim founded the UK's first hemp company back in 1991 and opened the UK's first hemp shop in Bristol in 1994. Vegan since 1984, Tim is passionately committed to seeing an increase in all things vegan, organic and fair trade.

The Yaoh team also includes Fred who looks after the books and manages all the orders, Nick who does all our current graphic design work, Poppy whose specialist areas included media and sales and running the Vegan Fayre, and Paul our volunteer assistant for all things vegan.

