



# FOOD NORTHWEST ANNUAL REPORT

8338 NE Alderwood Rd, Ste. 160, Portland, Oregon | (503) 327-2200 | [foodnorthwest.org](http://foodnorthwest.org)



# LETTER FROM

## THE CHAIR

**Mike Meredith**



Wow, what a year it has been!

It has truly been a great honor and experience to serve my first year as Chair of the Board of Directors of Food Northwest. The year started with a “bang” at the fabulous Leadership Summit in Sun River, Oregon. The relationships built and expanded during those two days will last forever.

We got right to work going into the summer. With the strong leadership of our new President, Mark Fountain, the Board of Directors and senior staff spent a full day developing the five-year Strategic Plan. We came out of that effort with the four key areas we will leverage to dramatically increase member value and support our Mission. These areas have been built out with supporting tactics to bring our strategies to life!

Next, an important step was to ensure the Association aligned its staff and financial resources to the Strategic Plan. Vice Chair Jack Mulder, Mark Fountain and I took the lead to ensure everything we do is focused on driving the strategies and member value. This led to some tough, but correct choices, both in personnel and spending. I am pleased to say that the Association is on firm financial footing and aligned to the work ahead!

After many years in Portland, the 2020 “Northwest Food & Beverage World” was held in Spokane. The staff worked endless hours, and with the help of a supporting task force led by past Board member John Damon, the 3-day event came off with wonderful results. Turnout of members, exhibitors, sponsors, and the community was solid. The workshops, training sessions, and “user groups meetings” exceeded expectations. My personal highlight was meeting and learning from the keynote speaker – Gary Hirshberg of Stonyfield Farm. Gary shared his insights with a sellout crowd on how a huge commitment to environmental responsibility can actually help a company’s bottom-line. Inspiring! And oh, by the way, right in line with our “Sustain” strategy!

And then came COVID-19! Our families and member companies have felt the huge impact the virus has had on our everyday lives. It has also been one of our Association’s finest moments! Starting in late February, our staff pivoted to provide great leadership and to coordinate our response. Excellent work has been done on many fronts – advocating and collaborating with governments and agencies, educating members on best practices, bringing in experts, providing access to key suppliers, and keeping us all abreast of the changing landscape. The Association was instrumental in keeping the Northwest food supply flowing, with special attention given to those most needy. My sincere thanks goes out to the staff and to our great member companies for coming together in such a time of need.

I am confident that we, as an Association, are on firm footing and that we are accelerating efforts to drive improved value to members. Our future is bright, and our best days are ahead of us!

*Mike Meredith*

SVP OPERATIONS, CONTINENTAL MILLS



# LETTER FROM THE PRESIDENT

## Mark Fountain

As we approach the end of this unprecedented year, I would like to congratulate you, the members of Food Northwest, on your accomplishments, successes and leadership during this past year!

I was so proud to be a part of Food Northwest as I watched you and your employees called upon by our state and federal leaders to serve a critical need of the American people. At a time of uncertainty and while the rest of the nation sheltered in place, your employees showed their resilience and the “can do attitude”. In just a matter of weeks, your efforts assured the American people that the grocery stores would stay filled, and that the American food supply was intact.

We know that this virus will be with us for many months to come. The good news is that the members of Food Northwest are not facing this alone! By working together, we can assure that we stay at the forefront of this crisis, that we provide industry best standards, and that we afford our companies and employees the best possible future.

I am personally impressed by your accomplishments and the challenges we have overcome this year! It has truly been an honor and a privilege to serve as your president. I look forward to another exciting and great year together!

*Mark Fountain*  
FOOD NORTHWEST







THE

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# YOUR ASSOCIATION

Founded in 1914 and headquartered in Portland, Oregon, Food Northwest is the largest food industry trade association in the nation. Our members are located in Idaho, Oregon and Washington and include large national companies, medium-sized regional companies and small locally-run businesses. In addition, Food Northwest's supplier members provide services and products to the food industry.

**MISSION** To feed the world with wholesome and sustainable food from the Northwest.

Food Northwest is a member-driven association and the members look to us to . . .

- Educate and train them to the most current guidelines and practices
- Represent their needs and interest to lawmakers, regulators and the media.
- Create opportunities for them to connect, share, and collaborate.
- Serve as a resource and extension of their team.

Food Northwest's Focus Areas support the Mission and the members' needs:

- Government Affairs
- Food Safety & Policy
- Energy
- Environmental Affairs
- Sustainability
- Workforce



# YOUR FOOD NORTHWEST TEAM

WE WORK HARD FOR YOU!



**MARK FOUNTAIN**

PRESIDENT  
Mark@foodnw.org



**PAM BARROW**

VICE PRESIDENT  
Pbarrow@foodnw.org



**KURT VETSCH**

SALES MANAGER  
Kurt@foodnw.org



**CRAIG SMITH**

DIRECTOR,  
GOVERNMENT AFFAIRS  
Craig@foodnw.org



**KIRSTEN RINGEN**

COMMUNITY &  
EDUCATION  
MANAGER  
Kirsten@foodnw.org

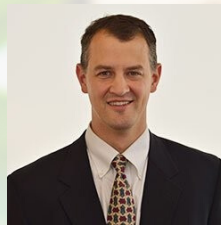


# BOARD OF DIRECTORS

VISION, COMMUNITY, LEADERSHIP



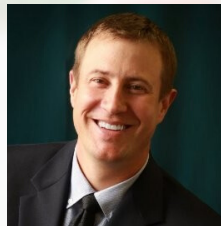
CHAIR  
**MIKE MEREDITH**  
Continental Mills



CHAIR-ELECT  
**JACK MULDER**  
Tillamook County  
Creamery Association



**ALAN PROUTY**  
J.R. Simplot Company



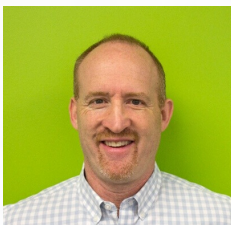
**BRIAN CRAWFORD**  
Basic American Foods, Inc.



**CHRIS SARLES**  
Oregon Fruit Products, Inc.



**DAN OCCHIPINTI**  
Pacific Seafood Group



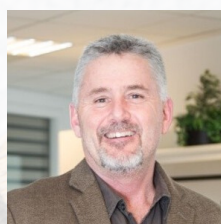
**DIRK DAVIS**  
Ever Fresh Fruit Company



**ERIC SCHULD**  
Tree Top



**JENNIFER SWEENEY**  
Campbell Soup Company



**JOHN BLAIR**  
Lamb Weston



**JON BREKKEN**  
Seneca Foods Corporation



**MARK MAY**  
RainSweet, Inc.



**SUE ROOT**  
Oregon Cherry Growers



**THOR WENTZEK**  
Reser's Fine Foods





## ERI

# EDUCATION & RESEARCH INSTITUTE

The Food Northwest Education & Research Institute is a 501(c)(3) subsidiary of Food Northwest. It was founded to assist the food industry in its critical need for skilled employees.

ERI works to improve the regional pool and pipeline of talented technical, trade and professional workers.

- ERI provides learning opportunities for students interested in trade, technical or professional careers in the food industry.
- ERI provides financial support to students, continuing learners and incumbent workers to develop skills and knowledge for application in the food industry.
- ERI scholarships have supported students at the University of Idaho, Oregon State University and Washington State University for nearly 40 years.
- ERI scholarships also support the education of food processor employees and their families.

ERI programs and financial support are funded by donations. Contact Food Northwest if you would like to make a donation.

Food processor and supplier members (current or retired) of Food Northwest may serve on the ERI Board and committees. If you are interested in serving on the Board or a committee or volunteering, contact Food Northwest.

## 2019 ERI SCHOLARSHIPS

In 2019, ERI awarded \$14,500 in scholarships. Scholarship winners may use the funds for education at Northwest universities and colleges, community colleges, and trade schools.

These scholarships are available for students at the three Northwest land grant universities and for food processor employees and their families. Educational pursuits must be applicable to the food processing industry.

ERI honored seven recipients from the food industry: Ramiro Alvarez, Basic American Foods employee; Keely Hayes, Continental Mills family member; Jake Carlson, Del Monte Foods family member; Aaron Lang, Lineage Logistics employee; Emilee Jensen, McCain Foods USA family member; JoJo Westfall, OFD Foods employee; and Josue Chacon, Oregon Cherry Growers employee.

Three scholarships were awarded to outstanding land grant university students: Jenny Bautista Ramirez, University of Idaho (Food Science); Mary Graham, Oregon State University (Food Science & Technology); and Lacey Desserault, Washington State University (Agriculture & Food Security).





# ERI BOARD OF DIRECTORS



**CHAIR**  
**SUE ROOT**

Oregon Cherry Growers, Inc.



**CLARK NELSON**

Mondelez International  
(Retired)



**DAVID LUTHER**  
Milne Fruit Products, Inc.



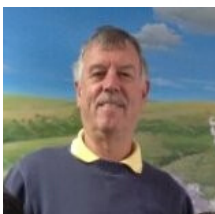
**GABINO GISPERT**  
Oregon Fruit Products, Inc.



**JOHN DAMON**  
OFD Foods, Inc.



**MELISSA SPAIN**  
Moss Adams



**STEVE TRAVIS**  
Oregon Cherry Growers, Inc  
(Retired)

**CASEY GARTEN**

Bank of the West



**DAMON VICKERS**

Cummins, Goodman,  
Denley & Vickers P.C.



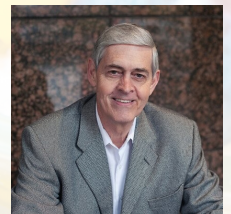
**ED JOHNSON**

Oregon Cherry Growers, Inc.  
(Retired)



**JIM MUNYON**

J.R. Simplot Company  
(Retired)



**MATT FRANKE**

Core Botanica Processors



**RICH AVILA**

Grainger

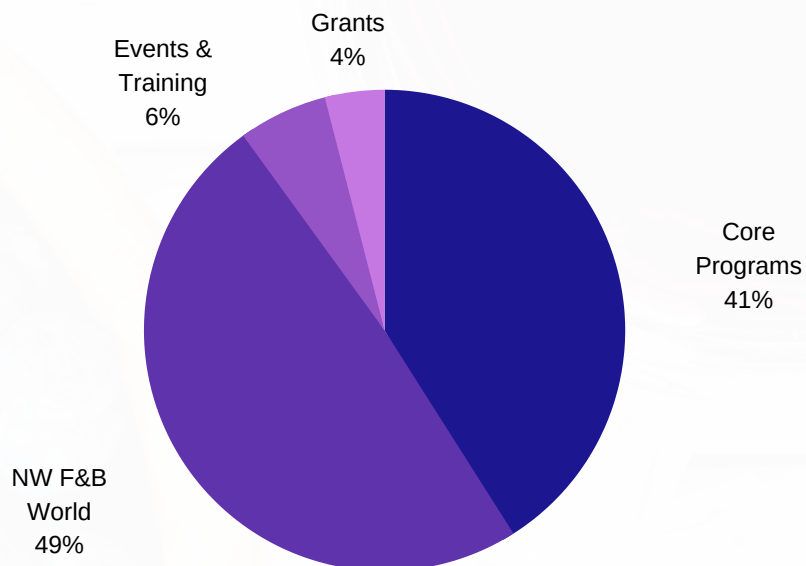
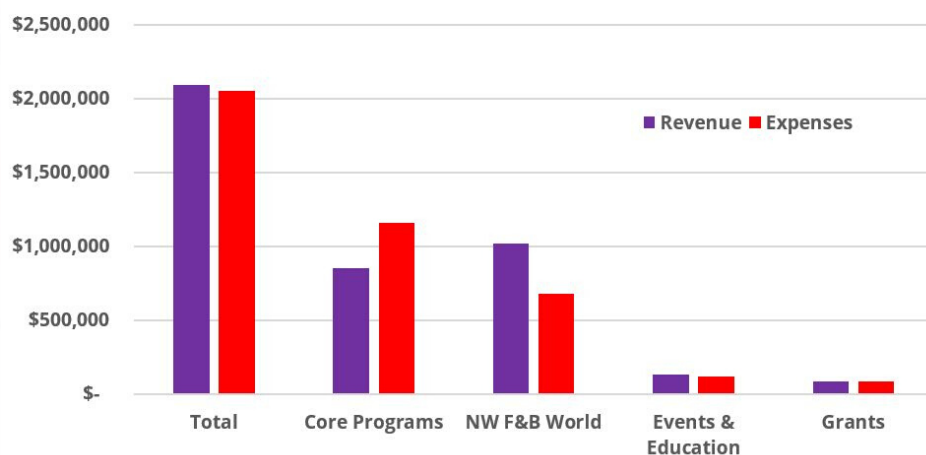




# 2019/2020

## FINANCIAL REPORT

Comparison: Revenue and Expenses by Source





# 2019/2020

## ACCOMPLISHMENTS

### **WASHINGTON'S "YEAR OF THE ENVIRONMENT"**

The 2020 session of the Washington legislature was an all-out defensive battle as liberal legislators and special interest groups chose this year to advance every environmental bill they could think of. It was a real challenge to our lobby team to track all the bills, let alone manage an effective response.

At the end of the day, Food Northwest members were victorious in all but one of these titanic battles. The Clean Air Rule bill, which would regulate non-point sources, died in committee. Low Carbon Fuel Standards passed the House but died in the Senate. A single use plastic packaging bill was amended so many times that it finally died a quiet death. Our sole loss in the session was quite a disappointment as the legislature approved a recycled content requirement for plastic beverage bottles.

### **OREGON CHOOSES CAP AND TRADE**

Carbon legislation was a hot topic in both Oregon and Washington, with cap and trade taking the center stage in Oregon. Washington introduced a cap and trade bill but chose to focus efforts on low carbon fuel standards, which failed.

In Oregon, Food Northwest worked with the legislature and the Governor's carbon office to craft a bill that would have allowed all Food Northwest members to be exempted from the cap. This bill was the Governor's number one priority for the session and Democrats did not need any Republican votes to pass the bill, due to supermajorities in both houses. So, the Republicans left town and denied quorum.

The bill died in the Senate. Governor Brown then issued an Executive Order for a very severe carbon reduction plan. Litigation is expected.







# 2019/2020

## ACCOMPLISHMENTS

### CORONAVIRUS

On January 23rd, 2019 Washington State received its first positive confirmation of COVID-19 and with that the United States took notice. Food Northwest was already tracking the virus as it spread across Wuhan, China and then throughout Europe. As the virus continued to spread in Washington and other Northwest communities, Food Northwest took a proactive approach and rallied members for a weekly coronavirus symposium, the first of which took place online March 5th.

These weekly symposia focused on bringing the food manufacturing community together to share resources, knowledge and best practices specific to our food manufacturing operations. We brought in subject matter experts and state and federal partners that could help members navigate successfully through this crisis. Our collaborative partnerships with legislators, regulators, supplier members and other food industry associations provided guest speakers on important topics: state and federal economic programs, labor practices and programs, state and federal food bank purchasing programs, liability insurance considerations, overtime exemptions, PPE best practices and sourcing, sanitation programs and approved chemicals, the operations of essential food industry businesses, vaccine and herd immunity considerations, testing protocols for employees, state playbooks and supplier equipment and services.

This virus has had a definite impact on every single food manufacturing operation in the Northwest. Because Food Northwest brought members together early in the outbreak and took a proactive approach, members had a readiness that many other Northwest companies lacked. Members and their employees have been able to transition quickly and smoothly through lockdowns, social distancing, PPEs, sanitary best practices, labor shortages, supply chain shortages and overall business operations stability.

Our objective was, and continues to be, to stay at the forefront of this issue as knowledge of the virus, policies and regulations, treatment, and best practices evolve. Food Northwest will continue to have regular coronavirus symposia and you can be assured that, as members of the Association, you will be at the leading-edge of industry best practices.



## SANITARY DESIGN INITIATIVE

Food Northwest completed the third year of its Sanitary Design Initiative, funded by a Specialty Crop Block grant from the Oregon Department of Agriculture. In this third year of sanitary design training, seven training sessions were presented at Food Northwest's Food & Beverage World Exposition in Spokane, Washington. In addition, at the request of Food Northwest members, a new course was developed and delivered to bridge pathogen environmental monitoring programs and hygienic design principles. A new publication, the Gold Standard Book, was developed and distributed. It is a directory of preferred vendors who have exhibited a dedication to continuing education on sanitary design and development of progressive equipment and techniques in the field of sanitary design. The Gold Standard Book is available for download on the Food Northwest website. The guidance publication, *Sanitary Design Made Simple for the Rest of Us*, continued to be in demand as over 2,200 copies have been distributed. It is also available for download on the Food Northwest website.

## STRATEGIC PLAN

The Food Northwest Board is excited to share the 2020 – 2025 Strategic Plan with the members. Last summer, the Board engaged one of the best strategic plan facilitators in the country to help us build our plan. The new Plan supports the Association's Mission and consists of four main pillars: Advocate, Sustain, Educate and Collaborate. Each pillar has a goal and key tactics to achieve the goal. Each pillar also has a set of champions (a processor member and a Food Northwest staff member) to guide the direction of each pillar. The champions developed draft action plans that were reviewed and enhanced by the Food Northwest standing committees. The action plans were then reviewed and approved by the Board.

Our Advocate pillar came into play as the Association and its state lobbyists worked with the state to ensure our operations and our employees were able to supply critical food products to the supply chain. Our Collaborate partnerships helped members and local citizens in a time of need through the state food banks.

Under our Sustain pillar we are launching an Energy and Sustainability Best Practices series starting on June 4th. Our Operations and Technical Affairs Committee is working with the Educate pillar champions to build trainings focused on food safety and also on operations continuous improvement programs like lean, six sigma and TPM. Stay tuned for more opportunities as we implement the Strategic Plan.

\*See the next page to see the key tactics of the Strategic Plan.





# STRATEGIC PLAN 2020-2025

## KEY TACTICS

### MISSION

To feed the world with wholesome and sustainable food from the Northwest.

### ADVOCATE

Recognized as a trusted leader that brings forward-thinking to public policy, supporting the growth of the industry.

1. Government Affairs Committee
2. Government Relations Team
3. Political Action Committees
4. Outreach

### SUSTAIN

Programs and services that support industry growth, sustainability, and stewardship.

1. Social Responsibility
2. Efficiency
3. Evolving Technologies
4. Continuous Improvement

### EDUCATE

Identify and deliver relevant information and programs to support industry needs.

1. Curriculum
2. Grants
3. Education at Food & Beverage World
4. Education Research Institute
5. Training Hubs
6. Educational Institutions
7. Certificate Program

### COLLABORATE

Purposely connect members and partners to advance industry interests.

1. Access to Expertise
2. Northwest Food & Beverage World
3. External Collaboration
4. Trusted Relationships
5. Mentoring
6. Local Leadership



# EDUCATION CENTER

## CLASSES PROVIDED:

- FSMA PREVENTIVE CONTROLS FOR HUMAN FOOD
- FSMA FOREIGN SUPPLIER VERIFICATION PROGRAM
- BPCS
- SQF
- INTERNAL AUDITING
- BASIC & ADVANCED HACCP
- SANITATION SKILLS (ENGLISH & SPANISH)
- ROOT CAUSE ANALYSIS
- BRC
- FOOD DEFENSE
- SUPERVISOR SKILLS
- SANITARY DESIGN
- LEAN SIX SIGMA

Food safety education lead by *Richard Dougherty Ph.D.* and more world class educators!

In-person and webinars

19

COURSES

278

ATTENDEES

# 2019/2020 EVENTS

## 2019 GOLF TOURNAMENT

Rain clouds were looming but the sun was shining bright at the 2019 Golf Tournament at Langdon Farms.

- 124 Golfers
- 16 Sponsors
- and one good time!

## 2020 NORTHWEST FOOD & BEVERAGE WORLD

2020 brought us to a new location where we welcomed new companies and attendees. February 17-19, Food Northwest hosted over 2000 attendees and 240 exhibiting companies at the Spokane Convention Center in Spokane, WA.

33 educational courses that included:

- 5 Sanitary Design Workshops
- 3 Food Safety Certification Courses
- 3 Working Groups

"I was able to get some additional training and questions answered from 2 of our current vendors who happened to have booths at the show. It enhanced our relationship so that when I have questions in the future, I feel more comfortable contacting them."

"I really enjoyed having the show in Spokane. Great facilities and hotel. Scheduling of the learning session was very good which allowed us to attend the ones we wanted without conflicts. Seemed really organized and better quality of the show."



# FOOD NORTHWEST STANDING COMMITTEES

The standing committees are the backbone of member input and engagement at Food Northwest. The committees identify focus issues for the Association, recommend policies, positions and actions for consideration by the Board of Directors, and develop membership responses on emerging issues, legislation and regulation. The committees also guide implementation of the Food Northwest Strategic Plan.

Committees also provide opportunities for members to network with their peers at other companies, to share information and to discover resources and solutions helpful to their operations. Committee meetings are held in the fall, at the annual Northwest Food and Beverage World, and conference calls as needed. All member food processors are strongly encouraged to have representation on the standing committees. If you are interested in joining, contact Kirsten Ringen at [kirsten@foodnw.org](mailto:kirsten@foodnw.org).

- Energy
- Environmental Affairs
- Finance
- Government Affairs
- Operations & Technical Affairs
- Sustainability



## ENERGY

**Chair: Stace Campbell,  
McCain Foods USA, Inc.**



- Andy Juarez, *Tree Top, Inc.*
- Bruce DeJong, *Milne Fruit Products, Inc.*
- Chad Merritt, *Kerr Concentrates*
- Chris Stirk, *Boardman Foods, Inc.*
- Cory Slaughter, *Tillamook County Creamery Association*
- Don Strickler, *J. R. Simplot Company*
- Doug Hahn, *McCain Foods USA, Inc.*
- Erick Watkins, *Oregon Cherry Growers LLC*
- Ian Toevs, *Lamb Weston*
- Jack Mulder, *Tillamook County Creamery Association*
- Jeff McCray, *McCain Foods USA, Inc.*
- John Lallas, *McCain Foods USA, Inc.*
- John Wisse, *FruitSmart*
- Katie Gulemi, *OFD Foods, LLC*
- Kendall Broussard, *Scenic Fruit Company*
- Kurt Williams, *Ever Fresh Fruit Company*
- Mark Hobbs, *Seneca Foods Corporation*
- Patrick Maag, *Boardman Foods, Inc.*
- Ben Snodgrass, *Mondelez International*
- Dan Doyle, *Boardman Foods, Inc.*
- Dave Radie, *Boardman Foods, Inc.*
- Jesse Mallard, *J. R. Simplot Company*
- Mary Taylor, *McCain Foods USA, Inc.*
- Patrick McHugh, *Tillamook County Creamery Association*

Pam Barrow, *Food Northwest*

## ENVIRONMENTAL AFFAIRS

**Chair: Alan Prouty,  
J.R. Simplot Company**



- Bill Wagoner, *National Frozen Foods Corporation*
- Chris Cary, *Tree Top, Inc.*
- Daniel Burgard, *Cascade Earth Sciences (CES)*
- Debbie Radie, *Boardman Foods, Inc.*
- Doug Hahn, *McCain Foods USA, Inc.*
- Dr. John Lin, *Pacific Seafood Group*
- Dustie Pickard, *Smith Frozen Foods, Inc.*
- Eric Wennerth, *Mondelez International*
- Erick Watkins, *Oregon Cherry Growers LLC*
- Ethan Bayer, *FruitSmart*
- Ian Toevs, *Lamb Weston*
- Jared Murrey, *Tree Top, Inc.*
- John Kirkpatrick, *Basic American Foods, Inc.*
- John Lallas, *McCain Foods USA, Inc.*
- Justin Kanoff, *Tillamook County Creamery Association*
- Kurt Williams, *Ever Fresh Fruit Company*
- Laura Mushinski, *Seneca Foods Corporation*
- Marvin Price, *Lamb Weston*
- Maynard Gresham, *Western Polymer Corporation*
- Mona Shulman, *Oregon Cherry Growers LLC*
- Natalia Kreitzer, *Mondelez International*
- Pat Sauter, *National Frozen Foods Corporation*
- Peter Cormier, *McCain Foods USA, Inc.*
- Trudy Slagle, *Lamb Weston*

Pam Barrow, *Food Northwest*



## FINANCE

**Chair: Jack Mulder,**  
**Tillamook County Creamery Association**



- Eric Groves, *George Packing*
- Matt Koopman, *OFD Foods, Inc.*

Mark Fountain, *Food Northwest*

## GOVERNMENT AFFAIRS

**Chair: Kurt McKnight,**  
**Ever Fresh Fruit Company**



- Anthony J. Dal Ponte, *Pacific Seafood Group*
- Brent Baglien, *Lamb Weston*
- Brian Maag, *Boardman Foods, Inc.*
- Chad Freeman, *Henningsen Cold Storage Co.*
- Chris Sarles, *Oregon Fruit Products LLC*
- Daniel Occhipinti, *Pacific Seafood Group*
- Domonic Biggi, *Beaverton Foods, Inc.*
- Donnie Wilcox, *Wilcox Family Farms*
- Drew Felz, *General Mills*
- Evann Remington, *Fresh n' Local Foods*
- Ian Mitchell, *McCain Foods USA, Inc.*
- Jason Whitehurst, *Oregon Cherry Growers LLC*
- Jean Back, *Schwabe Williamson & Wyatt*
- Jennifer Sweeney, *Campbell Soup Company*
- Ken Dey, *J. R. Simplot Company*
- Larry George, *George Packing*
- Lee Anderson, *General Mills*
- Maribeth Burns, *Smucker Fruit Processing Company*
- Maridean Eisele, *Scenic Fruit Company*
- Mark Bescher, *Mondelez International*
- Mark Garth, *Darigold*
- Mark Oldenkamp, *Valley Fresh Foods*
- Mark Reser, *Reser's Fine Foods, Inc.*
- Mike Meredith, *Continental Mills, Inc.*
- Mike Townsend, *Townsend Farms, Inc.*
- Mike Watkins, *Seneca Foods Corporation*
- Mona Shulman, *Oregon Cherry Growers LLC*
- Rick Gardner, *Lamb Weston*
- Steve Kollars, *Oregon Cherry Growers LLC*
- Thor Wentzek, *Reser's Fine Foods, Inc.*
- Tom Flaherty, *Boardman Foods, Inc.*
- Tony Lucarelli, *Henningsen Cold Storage Co.*
- Trevor Beltz, *Tillamook County Creamery Association*
- Virgil Roehl, *Twin City Foods, Inc.*

Craig Smith, *Food Northwest*



# OPERATIONS & TECHNICAL AFFAIRS

- Andy Wilcox, Wilcox Farms
- Anna Plaistad, Northwest Hazelnut Co.
- Antonio Gilges, RainSweet, Inc.
- Brad Nelson, Basic American Foods, Inc.
- Cheryl Ensign, Tillamook County Creamery Association
- Chris Stirk, Boardman Foods, Inc.
- Claudia Arreola, George Packing Company
- Cora Huffman, FruitSmart, Inc.
- Dave Rawlings, McCain Foods USA, Inc.
- Debbie Radie, Boardman Foods, Inc.
- Diana Wilkinson, Del Monte Foods
- Dr. John Lin, Pacific Seafood Group
- Ed Thomas, Milne Fruit
- Emily Faris, Lamb Weston
- Erika Blickem, J.R. Simplot Company
- Eulises Tello, Scenic Fruit Company
- Gentry Kauwe, Beaverton Foods, Inc.
- Glenn Strachan, Twin City Foods
- Hakan Calik, Pacific Seafood Group
- Hillary Styles, Pacific Seafood Group
- Jami Brock, Continental Mills
- Jason Gentemann, Foster Farms
- Jeffrey Davis, Smucker Fruit Processing Co.
- Jeremy Wethall, Oregon Cherry Growers LLC
- Jesse Vargas, Seneca Foods Corporation
- John Boortz, Tillamook County Creamery Association
- John Humble, Smith Frozen Foods, Inc.
- Josh Snyder, New Season Foods, Inc.

**Chair: Arletha Parks,**  
*Reser's Fine Foods*



- Ken Janes, Tree Top, Inc.
- Keving Browning, J.R. Simplot Company
- Kim Sheridan, Oregon Fruit Products LLC
- Kristen Currie, Fruithill, Inc.
- Larry Mulenburg, Seneca Foods Corporation
- Laura McCready, Reser's Fine Foods, Inc.
- Marcus Ewton, National Frozen Foods Corp.
- Maria Gonzalez, Boardman Foods, Inc.
- Mark Cute, Hazelnut Growers of Oregon
- Mark Oldenkamp, Valley Fresh Foods
- Megan Tippetts, Darigold
- Melissa Sales, OFD Foods, LLC
- Michael Cline, WA Dept of Corrections
- Michayla Robertson, Foster Farms
- Mike Campbell, Darigold
- Mike Fuerst, Northwest Packing Co.
- Nadia Bokossa, Beaverton Foods, Inc.
- Nate Taylor, Townsend Farms, Inc.
- Nia Widyasari, Paradigm Foodworks, Inc.
- Nilou Hakimi, General Mills
- Omar Soto, Twin City Foods
- Rebecca Welker, Rite Stuff Foods, Inc.
- Sara Stiebrs, Stiebrs Farms
- Stephanie Dukovcic, Ever Fresh Fruit Company
- Steven Boyd, McCain Foods USA, Inc.
- Tanya Peterson, Mondelez International
- Todd Woodward, Oakdell Egg Farms
- Tracy Watrous-Kelly, Valley Processing, Inc.

Mark Fountain, *Food Northwest*  
Bonna Cannon, Idaho Representative, *Food Northwest*

# SUSTAINABILITY

- Brandy Wilson, J. R. Simplot Company
- Candi Kleingartner, Boardman Foods, Inc.
- Chris Cary, Tree Top, Inc.
- Dusty Edler, Northwest Packing Co.
- Erick Watkins, Oregon Cherry Growers LLC
- Jack Mulder, Tillamook County Creamery Association
- Jared Murrey, Tree Top, Inc.

**Chair: Trudy Slagle,**  
*Lamb Weston*



- Kimberlee Chambers, RainSweet, Inc.
- Kurt Williams, Ever Fresh Fruit Company
- Lee Anderson, General Mills
- Mark Hobbs, Seneca Foods Corporation
- Mike Dodds, Basic American Foods, Inc.
- Paul Snyder, Tillamook County Creamery Association
- Sue Root, Oregon Cherry Growers LLC

Pam Barrow, *Food Northwest*





# FOOD NORTHWEST PROCESSOR MEMBERS

- Basic American Foods, Inc.
- Beaverton Foods, Inc.
- Boardman Foods, Inc.
- Campbell Soup Company
- Continental Mills, Inc.
- Core Botanica Processors
- Correctional Industries Food Group  
Washington Department of Corrections
- Darigold
- Del Monte Foods
- Ever Fresh Fruit Company
- Foster Farms
- Fresh n' Local Foods
- Fruithill, Inc.
- FruitSmart, Inc.
- George Packing Company Inc.
- J. R. Simplot Company
- Kerr Concentrates
- Lamb Weston
- McCain Foods USA, Inc.
- Milne Fruit Products, Inc.
- Mondelez International
- National Frozen Foods Corporation
- New Season Foods, Inc.
- Northwest Packing Co.
- Oakdell Egg Farms
- OFD Foods, LLC
- Oregon Cherry Growers LLC
- Oregon Fruit Products LLC
- Pacific Seafood Group
- Paradigm Foodworks, Inc.
- RainSweet, Inc.
- Reser's Fine Foods, Inc.
- Rite Stuff Foods, Inc.
- Scenic Fruit Company
- Seneca Foods Corporation
- Smith Frozen Foods, Inc.
- Smucker Fruit Processing Company
- Stiebrs Farms, Inc.
- SVZ-USA, Inc.
- Tillamook County Creamery Association
- Townsend Farms, Inc.
- Tree Top, Inc.
- Twin City Foods, Inc.
- Valley Fresh Foods, Inc.
- Valley Processing, Inc.
- Wilco Hazelnut dba Hazelnut Growers of Oregon
- Wilcox Farms



# FOOD NORTHWEST SPONSORS

- Applied Process Cooling Corporation
- Apteau
- Banner Bank
- Cascade Earth Science
- Centimark
- Cummins Goodman Denley Vickers
- Fisher Construction
- Henningsen Cold Storage
- i-Gard
- International Paper
- Logix
- Marion-Polk Food Bank
- Moss Adams
- Optek
- Oregon Food Bank
- Packaging Corporation of America
- Parity Factory
- Perkins & Co.
- PermaCold
- Rogers Machinery
- Sno-Temp
- Toteco Packaging
- Trico Companies
- Woodruff Sawyer

# FOOD NORTHWEST ASSOCIATE MEMBERS

- A Cajun Life
- Aloft Kombucha Co.
- American Soul Brothers
- Bliss Nut Butters
- Bagel Sphere
- Batch PDX
- Buckman Brines LLC
- Hall Brands LLC
- Henningsen Foods, Inc.
- Highland Milling LLC.
- Hippie Granola
- HOSAcO
- Improper Goods LLC
- Karam LLC
- Killa Bites Inc
- KnifeForkSpoon
- K'UL FOODS LLC
- LDB Beverage
- Liv Foods, Inc. (DBA LivBar)
- Oregon Kombucha
- Proud Label
- Secret Aardvark Trading Co.
- Snackrilege Vegan Foods
- Sohr Foods
- Stone Creek Farms Inc.
- Strata Farms LLC
- Sunnyland Urban Farm
- Tails & Trotters
- Taste For Life
- THAT'S GOOD GARLIC!
- The Tea Pot on Wheels
- Trappist Abbey Bakery





# SUPPLIER MEMBERS

- A & K Development Company
- AAA Metal Fabrication
- AceCo Industrial Knives
- Adams County
- Advanced Equipment Inc.
- Advanced Restoration & Coatings, LLC
- AFCO | Zep Food & Beverage
- Ag World Support Systems
- Agrian Inc.
- Aldrich Advisors
- All Battery Sales & Service
- Allpak Container
- American Power Brush
- Ammeraal Beltech
- Andgar Food Processing Equipment
- APCCO
- Apollo Mechanical Contractors
- Applied Science, Inc.
- Ardagh Group
- Ashlock Company
- Ashworth Bros., Inc.
- Atwood Adhesives, Inc.
- Baker Tilly
- Bank of the West - Agribusiness
- Banner Bank
- BASF Corporation
- Baswood Corporation
- Beckwith & Kuffel, Inc.
- Bellingham Cold Storage
- Best Sanitizers, Inc.
- Bethlehem Construction Inc.
- BFM Global Ltd
- BirdBuffer, LLC
- BluePrint Automation (BPA)
- Bonnafide LLC
- Branom Operating Company
- Brown & Brown Northwest
- Brown and Caldwell
- Buchanan Automation, Inc.
- Buhler Group
- Burkert Fluid Control Systems
- Cabinplant, Inc.
- Cablevey Conveyors
- California Food Producers
- Calpipe
- Cascade Analytical, Inc.
- Cascade Columbia Distribution
- Cascade Earth Sciences (CES)
- Cascade Floors, Inc.
- Cascade Natural Gas Corporation
- Cascadia Capital
- CentiMark
- Central Washington Refrigeration
- ChemStation Seattle LLC
- Chemtags
- Chenoweth Law Group
- Clean Water Technology, Inc.
- CliftonLarsonAllen
- Climate by Design International
- CMP - Charlottetown Metal Products
- Cole Industrial, Inc.
- Colmac Coil Manufacturing, Inc.
- Columbia Food Laboratories, Inc.
- Columbia Food Machinery, Inc.
- Commercial Manufacturing
- Consurco - Concrete Surface Technologies
- Cornell Pump Company
- Covert Engineers, Inc.
- CPI Sales, Inc.
- CPM Wolverine Proctor, LLC
- Crescent Systems, Inc.
- Cummins, Goodman, Denley & Vickers PC
- DACO Corporation
- DarkSky Technologies LLC
- Davis Wright Tremaine LLP
- Deamco Corporation
- DeLaval Cleaning Solutions Group
- Delta Industries, Inc.
- Deville Technologies, Inc.
- Diagraph Marking & Coding
- Division 9 Flooring
- Dixon Container Company
- Donaldson Company - Process Filtration
- Dorsey & Whitney LLP
- Dupree Building Specialties
- Durham & Bates, Insurance Brokers and Agents
- Dykman Electrical, Inc.
- E.J. Poultry, Inc.
- Eagle Dynamic Solutions
- Ecolab
- Edge Networks
- Energy Trust of Oregon
- ERIEZ Manufacturing Co.
- Eurofins US Microbiology
- EVO B2B
- Exact Scientific Services, Inc.
- F&H Food Equipment Company
- Faith Technologies
- Fetherston Edmonds, LLP
- Field Instruments & Controls, Inc.
- First American Equipment Finance
- Fisher Construction Group
- FloHawks Industrial Pumping
- Flottweg Separation Technology, Inc.
- Food Automation Inc
- Food Facility Engineering, Inc.
- Food Innovation Center
- Forterra Structural Precast
- Fortress Technology Inc. Custom Metal Detectors
- FPS Food Process Solutions
- FRICK Industrial Refrigeration
- Furrow Pump
- G.J. Olney, Inc.
- Garrett Packaging Systems, Inc.
- GEA Refrigeration North America
- GEM Equipment of Oregon, Inc.
- Gleeson Constructors & Engineers
- GVA Northwest, LLC
- H&N Electric
- Hansen-Rice, Inc.
- Harvest Blade and Supply, Inc.
- HDR Engineering, Inc.
- Heat and Control, Inc.
- Henningsen Cold Storage Co.
- Hinds-Bock Corporation
- HM.CLAUSE
- HUB International
- Hughes Equipment Company
- Hyde Industrial Blade Solutions
- Hydro-Thermal Corp
- Idaho Steel Products
- Ideon Packaging
- IER Environmental Services, Inc
- i-Gard Corporation
- Impact Washington
- Industrial Container Services
- Industrial Software Solutions
- Industrial Surplus Corporation
- Innotech Process Equipment
- Insort USA Inc.
- International Paper
- Interstates
- JH Kelly
- Jireh Industrial Services
- Johnson Controls
- Johnson Integrated Systems
- JR Merit Industrial Contractors
- Kagetec Industrial Flooring Systems
- Kaizen Institute North America
- Kemper Northwest
- Kenyon Zero Storage, Inc.
- Key Technology, Inc.
- Kingspan Insulated Panels
- Kuenzi & Company LLC,
- Lautenbach Recycling
- Lead IT Consulting
- Lineage Logistics TFL
- Logix
- Lyco Manufacturing, Inc.
- MAC Inc.
- Machinery & Equipment Company
- MAF Industries
- Magnuson Corporation
- Marion-Polk Food Share
- MARQ Packaging Systems, Inc.
- Massilly North America Inc.
- Matrix Packaging Machinery
- McCown Crafted Inc.
- Mclane Mfg.
- Mechanical Sales Inc.
- Merieux NutriSciences
- Meritech
- Midwest Food Processors Assoc.
- Midwest Rubber
- Moss Adams LLP



- Mountain Pacific Machinery, Inc.
- Nationwide Boiler Inc.
- Nether Industries, Inc.
- NFI Industries
- Northwest Trade Adjustment Assistance Center
- Nothum Food Processing Systems
- NTN Bearing Corporation
- NW Industrial Mechanics, Inc.
- NW Metal Fabricators, Inc.
- NW Scrubbers & Sweepers LLC
- OMIC USA Inc.
- Optimum Sorting Inc
- Oregon Food Bank
- Organically Grown Company
- Orion Energy Systems
- OXARC
- Pacific CA Services, Inc.
- Pacific Flexible Solutions
- Pacmac, Inc.
- Pape Material Handling
- ParityFactory
- Parker, Smith & Feek, Inc.
- PasMac Solutions
- Paul Mueller Company
- PayneWest Insurance
- Packaging Corporation of America
- Perkins & Co
- Perkins Coie LLP
- Perlo Construction
- PermaCold Engineering, Inc.
- PFI - Precision Food Innovations
- PIC Food Tech
- Placer Process Systems, Inc.
- Port of Grandview
- Port of Pasco
- Portco Packaging
- Portland OIC
- PPM Technologies Holdings, LLC
- Prater Industries
- Precision Industrial Equipment LLC
- Preferred Freezer Services
- Process Resource, Inc.
- Process Solutions, Inc.
- Produce Careers, Inc.
- Prosite Pest Control
- Pump Industries, Inc
- Pumptech, Inc."
- R.L. Scott & Associates, Inc.
- Raytec Vision S.p.A.
- RecallAbility, Inc.
- Redzone Production Systems
- Refrigerating Engineers & Technicians Assoc.
- Reiser
- REYCO Systems, Inc.
- RGF Environmental Group. Inc.
- RH Brown Co.
- Rite-Hite
- Rochester Midland Corporation
- Rogers Machinery Company, Inc.
- Root's Floor Coatings
- Safe Quality Food Institute (SQFI)
- SafetyChain Software
- Sani-Matic, Inc.
- Scan American Corporation
- Schubert & Salzer, Inc.
- Schwabe Williamson & Wyatt
- Seafood Products Association
- SELG & Associates, Inc.
- Shadybrook Lumber Products, Inc.
- Sheffield Machine Knife
- Shepard Bros., Inc.
- Shuttleworth, LLC
- Sidney Manufacturing Company
- Slatercom - WCD
- SlipNOT Metal Safety Flooring
- Smith Corona
- SnoTemp Cold Storage
- Spokane Industries
- Sprague Pest Solutions
- St. Charles Trading Inc.
- Summit Industrial Products
- Talos Engineering Inc.
- Taylor Boiler & Equipment Co.
- Taylor Made Labels, Inc.
- TechHelp Idaho
- Tennant Company
- The Commerce Bank of Oregon
- The Stover Group
- Thermal Tech
- Thunderbird Plastics Ltd.
- TOMRA Sorting Solutions
- TopTier Palletizers
- Toteco Packaging Company
- TRICO Companies, LLC
- TriStrata Group
- U.S. Bank
- U.S. Linen and Uniform
- U.S. Water (U.S. Water Services, Inc.)
- Umpqua Bank
- Urschel Laboratories, Inc.
- USI Kibble & Prentice
- VaCom Technologies
- Verbruggen Palletizing Solutions
- Vilter Manufacturing LLC
- Vintners Logistics LLC
- Vogelsang USA
- Volm Companies, Inc.
- VR Food Equipment, Inc.
- Ward Insurance
- WCR Incorporated
- WECI
- Wesmar Company, Inc.
- Western Exterminating
- Western Polymer Corporation
- Westmark Labels & Marking
- WITT Gas Controls
- Woodruff Sawyer
- Zero Zone, Inc.
- ZoRoCo Packaging Inc.







**FOOD**  
NORTHWEST

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