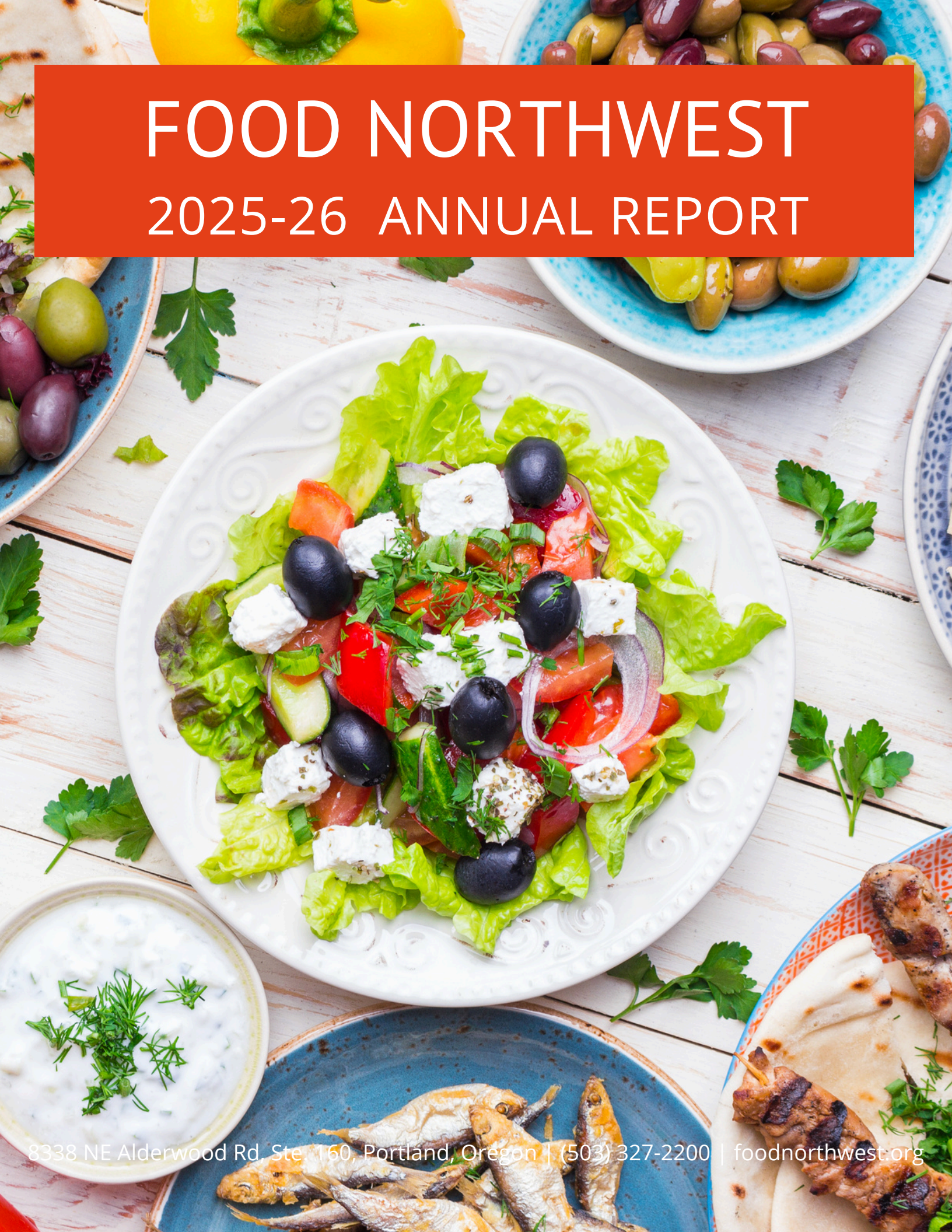




# FOOD NORTHWEST

## 2025-26 ANNUAL REPORT



# LETTER FROM THE CHAIR



**Alan Prouty**

Challenges facing the food industry in the Northwest are multifaceted, and Food Northwest is here to help our members meet them so their businesses can grow and thrive. Over the past 12 months, we have done so in several ways.

A priority for the Association is representing the food and beverage industry in the state capitals of Boise, Olympia, and Salem. Our lobbyists have the expertise, insights, and relationships to help our members navigate the many bills introduced during each legislative session. Among our successes during the 2026 session were defeating the environmental crimes bill in Washington and Oregon's Medicaid "shame list," and amending a food-labeling bill in Idaho to address our concerns.

Other key topics addressed by the Association during the past year included energy, climate emissions, and packaging: Energy and greenhouse gas (carbon) legislation and regulations have been front and center in all three states. Food Northwest successfully influenced the 2026 legislation on Washington's Climate Commitment Act to include key provisions we have been advocating for. In Oregon, Food Northwest is on the advisory committee drafting regulations to implement the Climate Protection Plan. Idaho's legislature addressed the issue of setting requirements for new large electricity loads. Our lobbyist worked with other industries to shape the bill to minimize impacts on food processing facilities.

The management, recycling, and disposal of packaging waste have been key areas of focus for legislative and regulatory efforts in Oregon and Washington. These laws and rules, known as Extended Producer Responsibility (EPR), have imposed resource-intensive and costly obligations on our members. Food NW has become one of the experts providing information and guidance on compliance with these regulations.

Another priority for Food Northwest is educating and training the food industry's workforce. The Food Northwest Education and Research Institute (ERI), led by Clark Nelson (retired from Mondelez), funds scholarships for students at the University of Idaho, Oregon State, and Washington State, as well as for Food Northwest member employees pursuing trade skills and educational advancement. Food Northwest also provides training for members on food safety and other topics. Food Northwest will work with ERI to identify training needs and develop training. The annual Leadership Summit and the Expo provide opportunities for members to learn from national experts on topics including economic conditions, energy forecasts, technological advancements, and food trends.

Beginning on June 1, 2026, your new Board chair is Evann Walters. Evann, who founded Fresh n' Local Foods, has that entrepreneurial spirit that will bring an energetic vibe to the leadership of Food Northwest. I also want to welcome our new Chair-Elect, Dale Goyer of Twin City Foods, and our new Board members who began their terms on June 1: Jami Brock, The Krusteaz Company; Bella Johnson, Pacific Seafood Group; Patrick Maag, Boardman Foods; Brandon Mauseth, Oregon Potato; and Justin West, Reser's Fine Foods. And I especially want to take this opportunity to thank our retiring Board members for their service to the Association: Mike Alley, Kerr by Ingredion; Lynne Barra, Paradigm Foodworks; and Trevor Beltz, Tillamook County Creamery Association.

Like the food and beverage industry, Food Northwest is facing challenges as the food industry landscape in the Northwest evolves. Increasing membership and diversifying revenue sources so that Food Northwest can continue to provide valuable member services will be a key focus for the Association's leadership in the coming year.

I have been involved with Food Northwest for approximately 25 years, and I have greatly appreciated the opportunity to serve as your Board Chairman for the past two years.

*Alan L. Prouty*  
VICE PRESIDENT, ENVIRONMENTAL & REGULATORY AFFAIRS  
J.R. SIMPLOT COMPANY



# LETTER FROM THE PRESIDENT



It is no overstatement to say that Idaho, Oregon, and Washington food companies may have never needed an effective, strong, and united voice more than now. Across all three states, many legislators and regulators are layering on costs and requirements at an unprecedented rate. Some of these measures are existential threats to food businesses. Others would add more straws to the camel's back, one fee, one regulation, one tax, and one reporting requirement at a time. In every case, Food Northwest's job is to prevent or minimize public policy barriers to your success and to promote public policies that create a better business environment. We have obtained some incredibly positive results for you in all three states this year, several of which are detailed in board chair Alan Prouty's message.

We are also the convenor for the industry across the region. From training programs for your front-line employees to scholarships for further education, from finding someone who has been through a particular permitting process to sharing best practices, ideas, and case studies, we help you find the resources you need and connect you with your peers.

Food Northwest has a deeply committed team of staff and lobbyists who work hard for you every day: Kirsten Ringen, Kurt Vetsch, Pam Barrow, and Chris Cary; and lobbyists Mike Freese and Danelle Romain in Oregon, Elizabeth Criner in Idaho, and Diana Carlen in Washington. Food Northwest's committee chairs, Stace Campbell, Trevor Beltz, Trudy Slagle, and Kraig Bergmann, along with ERI chair Clark Nelson, have done great things to move our industry forward this year.

I close with an ask. Member companies derive tremendous value from participation in committees and events. But you can only realize this value if your company is involved. Please take a moment to ensure that you have someone on each committee and that people from your company attend the Leadership Summit in October and the 2027 Process and Packaging Expo. Surveys indicate that 100% of participants in these events found them valuable and were glad they made time to participate. Please call, text, or email me anytime about how we can provide more value to you and your company.

*Dave Dillon*  
PRESIDENT







THE

TABLE

OF

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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!

## YOUR STAFF



**DAVE DILLON**

PRESIDENT  
DDillon@foodnw.org



**PAM BARROW**

VICE PRESIDENT  
PBarrow@foodnw.org



**KIRSTEN RINGEN**

MANAGER, OPERATIONS  
& MEMBERSHIP  
Kirsten@foodnw.org



**KURT VETSCH**

SALES MANAGER  
Kurt@foodnw.org



**CHRIS CARY**

POLICY DIRECTOR  
Chris@foodnw.org

## YOUR STATE LOBBYISTS



**ELIZABETH CRINER**

VERITAS ADVISORS  
Idaho



**DANELLE ROMAIN**

ROMAIN FREESE, LLC  
Oregon



**MIKE FREESE**

ROMAIN FREESE, LLC  
Oregon



**DIANA CARLEN**

GORDON THOMAS  
HONEYWELL  
GOVERNMENTAL AFFAIRS  
Washington



# Board of Directors

## VISION, COMMUNITY, LEADERSHIP



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



CHAIR-ELECT  
**EVANN WALTERS**  
Fresh n' Local Foods



**LYNNE BARRA**  
Paradigm Foodworks



**MIKE ALLEY**  
Kerr by Ingredion



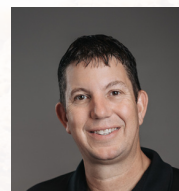
**TREVOR BELTZ**  
Tillamook County  
Creamery Association



**DALE GOYER**  
Twin City Foods



**CHRIS STRAUSS**  
Mondelez



**MARC MCCOY**  
Lamb Weston



**DOMONIC BIGGI**  
Beaverton Foods



**NATE NICKOLISEN**  
McCain Foods



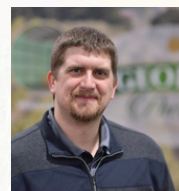
**DAVID MAY**  
Valley Fresh Foods



**ERIC SCHULD**  
Tree Top



**MIKE FUERST**  
Northwest Packing



**ERIC GROVES**  
George Packing



**AMANDA HUTSELL**  
Pacific Coast Producers



**CURTIS HYLAND**  
Oregon Fruit Products





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 and to support education for the food industry.

ERI scholarships have assisted students at the University of Idaho, Oregon State University and Washington State University for nearly 40 years and now also support the education of food processor and supplier employees and their families.

The success of ERI and its scholarship program is due to the support and generosity of our food processor and supplier members. Please consider making a donation. To donate, visit <https://www.foodnorthwest.org/eri-ways-to-contribute>

### 2025 ERI SCHOLARSHIPS

In 2025, ERI awarded \$13,500 in scholarships. Scholarship winners may use the funds for education at Northwest universities and colleges, community colleges, and trade schools.

ERI honored three recipients from food processors and suppliers: Saranely Michelle Hernandez from Boardman Foods, Joshua Scott from Tillamook County Creamery Association, and Payton Snyder from Tree Top.

Five scholarships were awarded to outstanding land grant university students: Abby Blackburn and Sarina McCall from Oregon State University; Katy Hoobery and Clayton Moore from University of Idaho, and James Zuniga from Washington State University.





# ERI BOARD OF DIRECTORS



**CHAIR**

**CLARK NELSON**

Mondelez International  
(Retired)



**DIRK DAVIS**

Ever Fresh Fruit Company



**JIM MUNYON**

J.R. Simplot Company  
(Retired)



**MATT FRANKE**

Core Botanica Processors



**SUE ROOT**

Pacific Coast Producers  
(Retired)

**CASEY GARTEN**

Five Star Bank)



**DAMON VICKERS**

Cummins, Goodman,  
Denley & Vickers P.C.



**JOHN DAMON**

OFD Foods, Inc.  
(Retired)



**MELISSA SPAIN**

Moss Adams



**MARK HAAS**

Helmsman Group





# FINANCIAL SUMMARY FY2025-26



**Fiscal Year 2025-26  
Actual**





# 2025/2026

## ACCOMPLISHMENTS

### **EPR Case in Federal Court**

Food Northwest teamed up with Oregon Business and Industry and the Northwest Grocers Association to file motions to intervene in a federal court case challenging the constitutionality of elements of Oregon's Extended Producer Responsibility (EPR) program. Among these are the cost level, the lack of transparency in fee-setting, and the delegation of state authority to a non-state entity. Although the court denied intervention, the breadth and depth of the program's flaws are now on the record for the judge to consider. Food Northwest and the business community have developed and coalesced around a legal strategy for the next steps in the case. The outcome of this case could affect the other six states where EPR programs have passed the legislature.

### **Extended Producer Responsibility (EPR) Programs**

Food Northwest continues to advocate for reasonable and workable EPR program provisions in Oregon, Washington, California, and other states. As the seven states that have passed EPR legislation work through rulemaking and implementation, Food Northwest has invested in EPR subject-matter expertise and serves as a compliance resource for member companies. Food Northwest is actively assisting member companies in interpreting requirements, exclusions, definitions, and exemptions that apply to food products and certain packaging types.

### **Food Waste and Food Donation**

Since food waste has been identified by state and federal agencies as a significant source of greenhouse gas emissions, they are developing policies, programs, and legislation to reduce it. Food Northwest is participating in working groups in Oregon and Washington to advise the agencies. We are educating regulators, influencing policies, and assisting members with best practices in food waste management. During 2025/2026, Food Northwest participated in Washington's Food Donation Work Group along with retail, food recovery organizations, and government to develop consensus recommendations to be shared with the Washington State legislature.

### **Washington Ecology's Report to Legislature on the EiTE Program for 2035- 2050**

The Department of Ecology must submit a report to the legislature by December 2026 outlining a pathway and approach for regulating certain manufacturers (EiTEs) under the Climate Commitment Act in future legislation. An EiTE Advisory Group, composed of EiTE representatives, was formed to provide Ecology with feedback, advice, analysis, and information for the report. Food Northwest, Lamb Weston, and J.R. Simplot served as members of the Advisory Group. The Food Northwest Carbon Task Force met regularly to assess the impacts of proposed policies and develop industry positions. Food Northwest provided comments to Ecology and organized meetings between Ecology and our members to discuss our concerns.



### **Washington Overburdened Communities Air Quality Rulemaking**

The Climate Commitment Act requires Ecology to improve air quality in Overburdened Communities (OBCs) that are highly impacted by criteria air pollutants (non-greenhouse-gas emissions). Many Food Northwest members have facilities in OBCs and could be affected. Ecology began a rulemaking process to identify emission sources and set stricter emission limits for these areas. Ecology released a preliminary draft rule that placed the burden to reduce emissions on manufacturers rather than on the primary sources of the pollutants. Food Northwest and other trade associations met with Ecology to raise concerns with the proposed rule, and Food Northwest provided written comments.

### **Oregon Climate Protection Program Rulemaking**

DEQ must establish a rule regulating certain manufacturers (EITEs) by the end of 2027; otherwise, they will face strict emissions reduction mandates and penalties for production increases under the prior rule. In January, DEQ began rulemaking. Food Northwest and other trade associations met with DEQ to discuss the rulemaking process and scope. In addition, DEQ met with and toured several Food Northwest member facilities. Pam Barrow of Food Northwest, Perry Hanson of J.R. Simplot Company, and Ian Toevs of Lamb Weston, were appointed by the DEQ Director to the Rulemaking Advisory Committee (RAC) for the upcoming rulemaking. The first meeting of the RAC was held on May 28, 2026, and will continue through October.

### **FDA Definition of Ultra-Processed Food**

On July 25, the FDA, USDA, and HHS published a request for information in the Federal Register seeking input on the definition of “ultra-processed food” (UPF). Food Northwest convened a national group of leading food associations to coordinate the response and engaged the Food Northwest Operations and Technical Affairs Committee to prepare Food Northwest’s comments to the FDA.

### **LEGISLATION**

**Obtained Important Modifications to the Washington bill imposing requirements under the Climate Commitment Act:** SB 6246 would have required significant, costly, and onerous reporting and planning requirements for Emissions-Intensive, Trade-Exposed (EITE) manufacturing facilities in the Washington cap-and-trade program for 2035-2050. Food Northwest and a coalition of businesses developed an alternative approach and met several times with the bill’s sponsors. Our efforts resulted in major changes and a workable approach. Receipt of no-cost allowances is no longer contingent on the submission of emissions-reduction plans. Instead of a mandatory plan to reduce GHG emissions at facilities, an assessment of technically and economically feasible measures for each facility is required.

**Defeated the Washington “Environmental Crimes bill”:** SB 5360 would have created a tiered system of criminal penalties for violations of environmental statutes, including the Water Pollution Control Act, the Clean Air Act, and the Hazardous Waste Management Act. Management and other employees would have been personally liable. Food Northwest fought alongside business and labor groups to prevent the passage of this unnecessary and ill-advised bill, which some called the worst piece of legislation in a generation.





**Prevented employer shaming and assessments for employees who use public healthcare assistance in Washington and Oregon:**

Washington and Oregon legislators considered bills to publish a “shame list” of employers with employees enrolled in Medicaid (Oregon) and to assess a fee on employers in Washington, even for employers who offer employees health care coverage. The Washington bill would have assessed about \$700 per Apple Health-enrolled employee per month. The Oregon bill was amended to report the top 20 businesses by NAICS code rather than by name. Food Northwest opposed both bills, and neither passed.

**Sidelined the “bottle bill” and expanded plastic content in Washington:**

HB 1607 would have created a beverage container refund system and required beverage producers to join an EPR-type organization to fund and manage recycling. Food Northwest and allies successfully argued that Washington regulators and the regulated community have had their hands full implementing the Extended Producer Responsibility law, and that this is not the time to add two significant, recycling-focused programs.

**Prevented Idaho employer intrusion on so-called medical mandates:**

HB 808 would have amended the Idaho Medical Freedom Act including repeal of language Food Northwest negotiated into the law since COVID-19. This language allows employers to require vaccines to accommodate customer and vendor vaccine requirements and employer safe travel requirements and remains in place.

**Obtained important food safety provisions for cottage foods in Idaho:**

Food Northwest worked with bill sponsors and key supporters on S1283 to bring important food safety requirements into the legislation. Still not perfect, the bill now includes significantly more consumer safeguards than the original bill. The passage of this bill also blocked a bill that would have exempted operations under \$5,000 from time/temperature and other critical standards. Food safety requirements are important because food safety incidents shape consumer perceptions of the industry as a whole.

**Protected Idaho manufacturers from new large-load costs:**

The initial bill would have imposed duplicative requirements to protect electricity customers from the costs of new large electricity loads and would have imposed additional costs on new and existing customers that use 20 megawatts or more. This could have increased costs for Idaho food manufacturers. A negotiated resolution resulted in a bill that codified existing Idaho Public Utility Commission special contract processes, which ensure that new large-load energy users of 50MW or more do not create shift costs to other ratepayer classes.

**Narrowed Idaho state-level labeling for alternative proteins:**

S1270a requires cell-cultivated proteins to be labeled as such and prohibits the use of meat-related terms such as “steak” on non-meat products. Food Northwest negotiated amendments to the bill to ensure the new law does not apply to non-meat products such as “steak fries” and “veggie burgers”.





**Defeated state-level labeling legislation in Oregon:** Food Northwest defeated SB 1577, which would have created new labeling requirements for plant-based protein and lab-grown meat, requiring disclosure that the product is not made from meat. Food Northwest opposes state-level labeling because it results in an expensive state-by-state patchwork of labeling requirements for food processors. We stood alone in opposition to this state-level labeling bill.

**Supported funding for the Industrial Symbiosis program in Oregon:** The legislature passed and funded the Industrial Symbiosis (IS) program, HB 4086. Industrial symbiosis (IS) is the practice of harvesting waste streams (energy, water, materials) from one facility and repurposing them for use at another facility. IS may provide opportunities for food processors. Food Northwest worked closely with sponsors and supporters to amend the language to clarify that IS is, by its nature, a voluntary effort and that the bill is not a precursor to future mandates to implement IS.

**Achieved Regulatory reform in Oregon:** Food Northwest supported bills to advance regulatory reform. HB 4021 requires agencies to provide notice of regulatory changes before they take effect, giving businesses at least some time to prepare for new compliance obligations. HB 4020 requires DEQ (and some other agencies) to provide the statutory or regulatory authority for denying a permit application, guidance on how to contest the denial, and time limits for contesting. It also requires these agencies to develop new performance measures for the timeliness of permit and renewal processing, which has been a major problem for permit-holders.

**Narrowed “wage theft” bill in Oregon:** In its overly broad original form, HB 4089 would have criminalized underpayment of wages, even inadvertent errors. It was narrowed to focus on construction contractors and subcontractors.





# EDUCATION & EVENTS

## CLASSES PROVIDED:

- FSMA PREVENTIVE CONTROLS FOR HUMAN FOOD V2
- INTERNAL AUDITING
- BASIC & ADVANCED HACCP
- SANITATION SKILLS (ENGLISH & SPANISH)

9

COURSES

143

ATTENDEES

In the FY 2025-2026, in-house education saw a significant increase. This approach is an excellent way for your team to collaborate on developing your company's food safety plans. Food Northwest's Education Center, with a fantastic roster of educators ready to assist, is revitalized and expanding! Be sure to book your classes for 2026-2027!

## FOOD NORTHWEST PROCESS & PACKAGING EXPO

Food Northwest's 2026 Expo, which took place April 20-21 at the Oregon Convention Center in Portland, OR, brought together food industry professionals from across the US. EPR, Decarbonization, AI and Industrial Symbiosis were some of the topics that were covered during this two day event. We are looking forward to 2027!

## FOOD NORTHWEST LEADERSHIP SUMMIT

We enjoyed yet another remarkable year at Willows Lodge during the 2025 Leadership Summit. Food Northwest members gathered in a warm and engaging atmosphere to share insights and address pressing issues affecting the industry. The lively discussions fostered a sense of community and collaboration, setting the stage for innovation and growth in the months to come.



# 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,**  
*CTS Group*



- Amy Wentworth, *Pacific Seafood Group*
- Ben Mitchell, *Pacific Seafood Group*
- Brandon Mauseh, *Oregon Potato Company*
- Chad Merritt, *Kerr by Ingredion*
- Don Carr, *Northwest Packing*
- Don Strickler, *J.R. Simplot Company*
- Erick Watkins, *Pacific Coast Producers*
- Faith Nicholas, *Reser's Fine Foods, Inc.*
- Ian Toevs, *Lamb Weston*
- Jake Mabe, *Scenic Fruit*
- Jason Gaudet, *Tree Top, Inc.*
- Jen Thompson, *Tillamook County Creamery Assn.*
- Mark Hobbs, *Seneca Foods Corporation*
- Patrick Maag, *Boardman Foods, Inc.*
- Patrick McHugh, *Tillamook County Creamery Assn.*
- Perry Hanson, *J.R. Simplot Company*
- Travis Wood, *Lamb Weston*
- Zoe Vandal, *Pacific Seafood Group*

Pam Barrow, *Food Northwest*

## ENVIRONMENTAL AFFAIRS

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



- Amanda Hutsell, *Pacific Coast Producers*
- Amy Wentworth, *Pacific Seafood Group*
- Andrew Wuamett, *Mondelez International*
- Ben Mitchell, *Pacific Seafood Group*
- Brandon Mauseh, *Oregon Potato Company*
- Bryce Hall, *Seneca Food Corporation*
- Dennis Leikam, *Idahoan Foods, LLC*
- Don Carr, *Northwest Packing*
- Dr. John Lin, *Pacific Seafood Group*
- Erick Watkins, *Pacific Coast Producers*
- Ian Toevs, *Lamb Weston*
- Jarod Cook, *Lamb Weston*
- Jen Thompson, *Tillamook County Creamery Assn.*
- Laura Mushinski, *Seneca Food Corporation*
- Mona Shullman, *Pacific Coast Producers*
- Perry Hanson, *J.R. Simplot Company*
- Trudy Slagle, *Lamb Weston*
- Vasilii Kravtsov, *Tree Top, Inc.*

Pam Barrow, *Food Northwest*



# FINANCE

**Chair: Evann Walters,**  
**Fresh N' Local Foods**



- Edward Fasano, *Kerr by Ingredion*
- Eric Groves, *George Packing*
- Lynn Erskine, *Twin City Foods, Inc.*

Dave Dillon, *Food Northwest*

# GOVERNMENT AFFAIRS

**Chair: Trevor Beltz**  
**Tillamook County Creamery Association**



- Alan Prouty, *J.R. Simplot Company*
- Bella Johnson, *Pacific Seafood Group*
- Brandon Mauseh, *Oregon Potato Company*
- Brent Baglien, *Lamb Weston*
- Briahna Murray, *McCain Foods USA, Inc.*
- Brian Maag, *Boardman Foods, Inc.*
- Charlie Angelakos, *McCain Foods USA, Inc.*
- Christopher Strauss, *Mondelez International*
- Curtis Hyland, *Oregon Fruit Products, LLC*
- Dale Goyer, *Twin City Foods, Inc.*
- David May, *Valley Fresh Foods, Inc.*
- Domonic Biggi, *Beaverton Foods, Inc.*
- Evann Walters, *Fresh N' Local Foods*
- George Southworth, *Mondelez International*
- Jason Whitehurst, *Pacific Coast Producers*
- Jean Back, *Schwabe, Williamson & Wyatt*
- Jennifer Lehman, *The Campbell's Company*
- Jennifer Sweeney, *The Campbell's Company*
- Ken Dey, *J.R. Simplot Company*
- Kraig Bergman, *The Krusteaz Company*
- Lacy Ogan, *Pacific Seafood Group*
- Larry George, *Northwest Hazelnut Company*
- Maridean Eisele, *Scenic Fruit Company*
- Mark Reser, *Reser's Fine Foods, Inc.*
- Mona Shulman, *Pacific Coast Producers*
- Sarah Radosevich, *General Mills*
- Tara May, *Idahoan Foods, LLC*
- Thor Wentzek, *Reser's Fine Foods, Inc.*
- Tom Flaherty, *Boardman Foods, Inc.*

Dave Dillon, *Food Northwest*



# OPERATIONS & TECHNICAL AFFAIRS

**Chair: Kraig Bergmann,**  
*The Krusteaz Company*



- Allison Condra, *Davis Wright Tremaine*
- Ally McLain, *Miller Nash*
- Amanda Hutsell, *Pacific Coast Producers*
- Amy Nieto, *Oregon Fruit Products, LLC*
- Arletha Parks, *Reser's Fine Foods, Inc.*
- Bob Beck, *Oregon Potato Company*
- Celeste Montgomery, *Ever Fresh Fruit Company*
- Claudia Coles, *Seafood Processors Association*
- Courtney O'Brien, *Twin City Foods, Inc.*
- Dave Rawlings, *McCain Foods, USA, Inc.*
- David May, *Valley Fresh Foods, Inc.*
- Debbie Radie, *Boardman Foods, Inc.*
- Dennis Rexroat, *Boardman Foods, Inc.*
- Dr. John Lin, *Pacific Seafood Group*
- Ellie Dickey, *Ever Fresh Fruit Company*
- Emily Farris, *Lamb Weston*
- Ericka Blickem, *J.R. Simplot Company*
- Eugene Heuberger, *Kerr by Ingredient*
- Eulises Tello, *Scenic Fruit Company*
- Gentry Kauwe, *Beaverton Foods, Inc.*
- Glenn Strachan, *Twin City Foods, Inc.*
- Hilary Styles, *Pacific Seafood Group*
- Jami Brock, *The Krusteaz Company*
- Jennifer Snyder, *Mondelez International*
- Jesse Vargas, *Seneca Food Corporation*
- Jessica Just, *Oregon Section, IFT*
- John Boortz, *Tillamook County Creamery Assn.*
- Josh Snyder, *New Season Foods, Inc.*
- Katie Barthel, *Oregon Potato Company*
- Ken Janes, *Tree Top, Inc.*
- Ken Tollstrup, *Paradigm Foodworks, Inc.*
- Ken Walker, *Foster Farms*
- Kevin Browning, *J.R. Simplot Company*
- Kristen Minten, *Kerr by Ingredient*
- Laura McCready, *Reser's Fine Foods, Inc.*
- Lauren Sanchez, *George Packing Company*
- Luke Norenberg, *Oregon Potato Company*
- Lynne Barra, *Paradigm Foodworks, Inc.*
- Maria Luisa Gonzalez, *Boardman Foods, Inc.*
- Mystie Peters, *The Campbell's Company*
- Omar Soto, *Twin City Foods, Inc.*
- Tod Strahm, *Mosaic Flavors*
- Vincent Taylor, *Kerr by Ingredient*
- Zack Semerikov, *Scenic Fruit Company*

Pam Barrow, *Food Northwest*

# SUSTAINABILITY

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



- Amanda Hutsell, *Pacific Coast Producers*
- Amy Wentworth, *Pacific Seafood Group*
- Ben Mitchell, *Pacific Seafood Group*
- Beverly Kennedy, *Pacific Coast Producers*
- Brandon Mauseth, *Oregon Potato Company*
- Briahna Murray, *McCain Foods USA, Inc.*
- Chris Culp, *Ever Fresh Fruit Company*
- Danielle Katcher, *Reser's Fine Foods, Inc.*
- David May, *Valley Fresh Foods, Inc.*
- Dennis Leikam, *Idahoan Foods, LLC*
- Don Strickler, *J.R. Simplot Company*
- Dusty Elder, *Northwest Packing Co.*
- Erick Watkins, *Pacific Coast Producers*
- Faith Nicholas, *Reser's Fine Foods, Inc.*
- Heidi Radke, *J.R. Simplot Company*
- Jake Mabe, *Scenic Fruit Company*
- Jocelyn Bridson, *Tillamook County Creamery Assn.*
- Kathy Westcott, *J.R. Simplot Company*
- Kraig Bergmann, *The Krusteaz Company*
- Laura Steele, *Reser's Fine Foods, Inc.*
- Makenzie Nelson, *Seneca Foods Corporation*
- Mark Hobbs, *Seneca Foods Corporation*
- Quinn Flaherty, *Boardman Foods, Inc.*
- Sarah Radosevich, *General Mills*
- Sue Root, *Pacific Coast Producers*
- Vasiliy Kravtsov, *Tree Top, Inc.*
- Zoe Vandal, *Pacific Seafood Group*

Chris Cary, *Food Northwest*





# FOOD NORTHWEST PROCESSOR MEMBERS

- Beaverton Foods, Inc.
- Boardman Foods, Inc.
- Campbell Soup Company
- Core Botanica Processors
- Ever Fresh Fruit Company
- Foster Farms
- Fresh n' Local Foods
- General Mills
- George Packing Company Inc.
- Idahoan Foods, LLC
- J. R. Simplot Company
- Kerr by Ingredion
- Lakeside Foods, LLC
- Lamb Weston
- McCain Foods USA, Inc.
- Mondelez International
- Mosaic Flavors
- New Season Foods, Inc.
- Northwest Packing Co.
- Oregon Fruit Products LLC
- Oregon Potato Company
- Pacific Coast Producers
- Pacific Seafood Group
- Paradigm Foodworks, Inc.
- Reser's Fine Foods, Inc.
- Rite Stuff Foods, Inc.
- Scenic Fruit Company
- Seneca Foods Corporation
- The Krusteaz Company
- Tillamook County Creamery Association
- Tree Top, Inc.
- Twin City Foods, Inc.
- Valley Fresh Foods, Inc.



# SUPPLIER MEMBERS

- A & B Packing Equipment, Inc.
- A&A Pest Control
- A1 Pallets Inc
- AAA Metal Fabrication
- ABM Equipment
- AceCo Industrial Knives
- Advanced Restoration & Coatings, LLC
- AFCO | Zep Food & Beverage
- AJAC Training
- Aldrich CPAs + Advisors LLP
- Andgar Food Processing Equipment LLC
- APCCO
- Apollo Mechanical Contractors
- Ashlock Company
- Austin Company, The
- Automate Label Solutions
- Baker Tilly
- Bank of the Pacific
- Bare Metal Standard
- Beckwith & Kuffel, Inc.
- Belt Power LLC
- Best Sanitizers, Inc.
- Bethlehem Construction Inc.
- BioLogic Resources
- Blentech
- Box+Foam
- BrandSafway Services LLC
- Brass Tacks Initiative
- Bridgetown Enterprises
- Brite Belt International
- BTB Solutions, LLC
- Buchanan Automation, Inc.
- Buhler Inc.
- California League of Food Producers
- Cascade Floors, Inc.
- Centrisys
- Chandler Automation
- Chef Robotics
- ChemStation Seattle LLC
- Cherokee Freight Lines
- Clean Water Technology, Inc.
- Climate by Design International
- Coastal Manufacturing and Ing. Rossi
- Cobot Team LLC
- Cole Industrial, Inc.
- Columbia Food Machinery, Inc.
- Columbia Laboratories, Inc.
- Columbia Machine, Inc.
- Continental Western Corporation
- Covert Engineers, Inc.
- Crescent Systems, Inc.
- Cummins, Goodman, Denley & Vickers PC
- Davis Wright Tremaine LLP
- Deibel Laboratories
- DELC Drains & Eurocrete Coatings
- Delta Industries, Inc.
- Diversey, A Solenis Company
- Divert, Inc.
- Dorsey & Whitney LLP
- EandM
- Ecolab
- Employers Overload
- Energy Trust of Oregon
- Fisher Construction Group
- Five Star Bank
- Flottweg Separation Technology, Inc.
- Food Innovation Center
- FoodSafe Drains
- Fortress Technology Inc.
- FPS Food Process Solutions
- GVA Northwest, LLC
- Heat and Control, Inc.
- HELUKABEL USA
- Heritage Bank
- High Tek USA
- Hydrite
- Idaho Steel Products/Kiremko BV
- IEH Laboratories & Consulting Group
- Innovative Waste Recycling (IWR)
- Insort USA Inc.
- Integrated Water Services
- International Paper
- Intralox, LLC
- IPL MACRO PLASTICS
- Kemper Northwest
- Key Technology, Inc.
- Kingspan Insulated Panels
- Lesman
- Lineage Logistics, LLC
- LPM Systems/Industrial Source





- Lyco Manufacturing, Inc.
- Mar-Con Wire Belt Inc.
- Marion-Polk Food Share
- Marsh McLennan Agency
- Matrix Packaging Machinery
- Mclane Mfg.
- Mechasense
- Mepaco, part of Apache Stainless
- Metlife Food & Agribusiness Finance
- Michelli Measurement Group
- Midwest Food Products Association
- Miller Nash LLP
- Mission Mountain Food Enterprise Center
- Mosaic Flavors
- Mountain Pacific Machinery, Inc.
- Nationwide Boiler Inc.
- Nether Industries, Inc.
- Niemela Construction LLC
- Niverplast
- Northwest Mechanical Group
- Northwest Pump
- NW Industrial Mechanics, Inc. (NWIM) / Boiler House Sales & Service NW
- OMIC USA Inc.
- Optimum Sorting Inc
- Oregon Food Bank
- Oregon State University
- Pacmac, Inc.
- Pape Material Handling
- ParityFactory, an Advantive Company
- Perkins & Co
- PIC Food Tec
- Precision Industrial Equipment LLC
- ProcessMiner, Inc.
- Propel Insurance
- Pump Industries, Inc
- Pumpteck LLC
- Pure Energy Group, Inc.
- R.H. Brown, LLC
- R.L. Scott & Associates, Inc.
- Raytec Vision S.p.A.
- Redi-Bag Inc
- Reiser
- REYCO Systems, Inc.
- Rigidized Metals Corporation
- Root's Floor Coatings
- Rose City Label
- Safe Quality Food Institute (SQFI)
- SafetyChain Software
- Schubert & Salzer, Inc.
- Schwabe Williamson & Wyatt
- Seafood Products Association
- Seattle-Tacoma Box Company
- SiccaDania "Americas"
- Sidney Manufacturing Company
- SLR International Corporation
- SnoTemp Cold Storage
- Sprague Pest Solutions
- Squid Ink Manufacturing, Inc.
- Stoel Rives LLP
- T&M Design
- Talos Engineering Inc.
- Taylor Made Labels, Inc.
- Terrantic, Inc.
- The Vincit Group
- Thunderbird Plastics Ltd.
- Titus Wastewater Solutions, Inc
- TNA North America, Inc
- TOMRA Food
- Torus, Inc
- Toteco Packaging Company
- TRICO Companies, LLC
- Triplepoint Environmental
- Turning Point Strategic Advisors
- Urschel Laboratories, Inc.
- Vanmark Equipment LLC
- Volm Companies, Inc.
- VR Food Equipment, Inc.
- Walter E. Nelson Company
- Washington State University - Energy Program
- WCR Incorporated
- Wells Fargo & Co. - National Food and Agribusiness Group
- Wesmar Company, Inc.
- Westmark Labels & Marking
- WITT Gas Controls
- Woodruff Sawyer
- World Water Works, Inc.
- Yakima Label







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