FOOD NORTHWEST

ANNUAL REPORT









The past twelve months, in my humble view, has been absolutely one of Food Northwest's finest moments! Needless to say, it has been "all things COVID" for over twelve months now – and our Association, with the great leadership of our fine staff, have left a truly great legacy for our people, our communities, and our states. A sample of the great work that has been accomplished:

- Connected our members and many, many non-members with key resources in both government and the private sector...driving a tremendous sharing of "best practices" through a standing COVID conference call over a period of fifty-nine weeks!
- In collaboration with our state governments, facilitated both the donation and sale of member products providing food to the most-needy during this difficult time
- Drove alignment and sharing of key learning in the areas of social distancing, personal protective equipment, and exposure management during times where government direction was still evolving
- Secured and supplied over 2 million high-end masks, worth over \$4 million dollars, to both member and non-member companies at a time when supplies were short, and costs were skyrocketing
- Worked with government resources and our members to assure our workers received priority in early vaccine distribution...and many employees are already through their shots!
- Continued to work with our state governments to influence key policy decisions in favor of member needs during this crisis period
- Brought seven new processor members into the Association!

Time will tell, but hopefully we are over the COVID hump!

Our Strategy work remains strong, although some areas were admittedly impacted by the focus on the pandemic. Our mission "to feed the world through wholesome and sustainable food from the Northwest" was reinforced through the past year by our great work. The strategic focus areas of Advocate, Sustain, Educate, and Collaborate all made progress... with the Collaborate pillar accelerating through the efforts of staff and member companies on COVID issues.

In what could have been a devastating year for the Association, I am pleased to share that our financial picture remains sound! Mark Fountain, our great staff and the Finance Committee, delivered solid management of our financial picture:

- Continuing from the foundation built a year earlier, the staff managed costs very tightly.
- We had to cancel our 2021 conference and expo that was to be held in Spokane. Many liabilities were eliminated, and future costs reduced through proactive negotiations by staff

Looking forward, I am excited for our Leadership Summit (schedule for October in Woodinville, WA) and even more so for our 50th conference and expo, moving back to Portland in February 2022!

Finally, I want to thank you for giving me the opportunity to serve as Board Chair for the past two years. The time has flown by! I have found my time in the role to be some of the most rewarding of my 40+ year career. I am humbled to have served with such a great Staff, Board, and member companies. We will be in great hands as Jack Mulder assumes the Chair role on June 1.

Thank you for all you have done!

Mike Meredith SVP OPERATIONS, CONTINENTAL MILLS

LETTER FROM

THE PRESIDENT

Mark Fountain

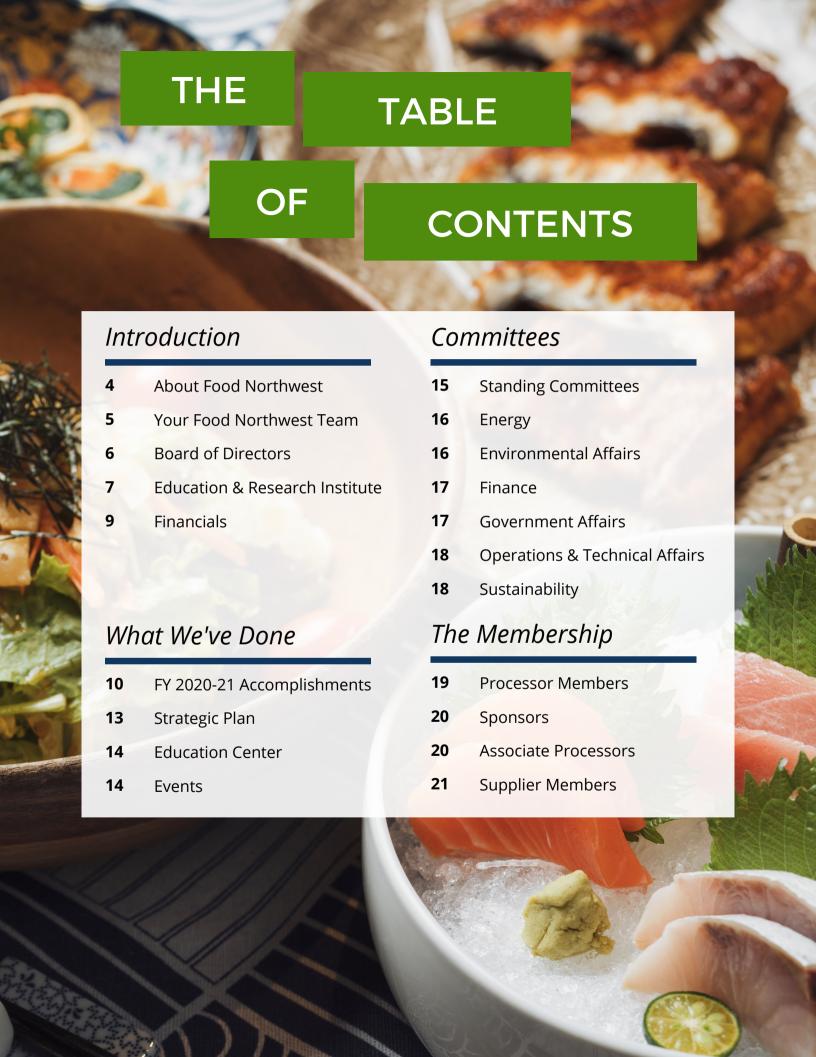
It is amazing all that we've been through over the past year. We have dealt with so many uncertainties, changing events and changing requirements as we patiently and diligently worked together to navigate through this pandemic. While the virus is not yet defeated, substantial progress has been made and we now have a renewed sense of energy, gratitude, and optimism for the future.

As our chair Mike Meredith indicated in his message, we have had many successes over the past year and this has been a defining moment for our industry and for Food Northwest. We will continue to build on the traction of our successes, as we move toward our former state of normalcy. We are already seeing headwinds that will be troublesome for our country and our Northwest businesses. New issues are emerging such as: price inflation, labor shortages, capacity constraints, drought conditions, transportation congestion, carbon reduction mandates and a changing digital workplace and workforce. These are challenging problems, but together we can identify and support industry needs and bring forward-thinking to public policy to preserve and enhance the competitiveness and growth of our industry.

I am enthused about this upcoming year and look forward to working closely with many of you! It has truly been an honor and a privilege to serve as your president. I thank you for your trust in me and our great Food Northwest staff!

Mark Fountain
FOOD NORTHWEST







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

SON, COMMUNITY, LEADERSHIP



CHAIR MIKE MEREDITH Continental Mills



ALAN PROUTY J.R. Simplot Company



CHAIR-ELECT JACK MULDER Tillamook County Creamery Association



BRENT WILCOX Wilcox Family Farms



CHRIS RHYNALDS Lamb Weston



DAN OCCHIPINTI Pacific Seafood Group



DAVID STEWART SVZ



DIRK DAVIS Ever Fresh Fruit Company



DOMONIC BIGGI Beaverton Foods



ERIC GROVES Northwest Hazelnut Company



ERIC SCHULD Tree Top



MARK BECKER Kerr Concentrates



SHAUN YOUNG Basic American Foods



SUE ROOT Oregon Cherry Growers



TANYA PETERSON Mondelez International



THOR WENTZEK Reser's Fine Foods



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.

2020 ERI SCHOLARSHIPS

In 2020, ERI awarded \$11,500 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 4 recipients from the food industry: Joel Shackelford, Continental Mills employee; Christopher Alfaro, McCain Foods USA employee; Tamara Arredondo, OFD Foods employee; and Josue Chacon, Pacific Coast Producers employee.

Three scholarships were awarded to outstanding land grant university students: Emilee Jensen, University of Idaho; Andrew Choi, Oregon State University; and Dawn Kocurek, Washington State University.



ERI BOARD OF DIRECTORS



CHAIR SUE ROOT Pacific Coast Producers





CLARK NELSON Mondelez International (Retired)

DAMON VICKERS Cummins, Goodman, Denley & Vickers P.C.



Milne

DAVID LUTHER Milne Fruit Products, Inc.

ED JOHNSON Oregon Cherry Growers, Inc. (Retired)





GABINO GISPERT Oregon Fruit Products, Inc.

JIM MUNYON

J.R. Simplot Company (Retired)





JOHN DAMON OFD Foods, Inc. (Retired)

MATT FRANKE

Core Botanica Processors





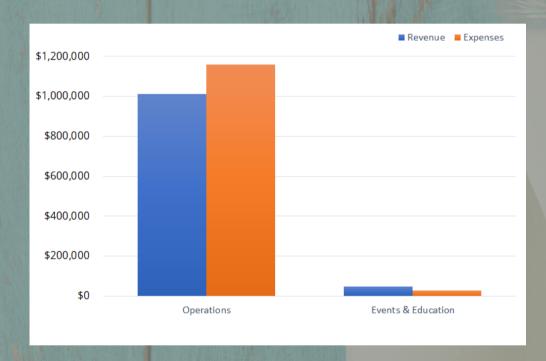
MELISSA SPAIN Moss Adams

STEVE TRAVIS Oregon Cherry Growers, Inc (Retired)



2020/2021 YEAR END FINANCIAL REPORT

REVENUE AND EXPENSES



- Revenue reduced by 60% with no in person events due to COVID.
- Cancellation of Expo impact: Booth sales, sponsorships & event registrations.

2020/2021

ACCOMPLISHMENTS

FOOD NORTHWEST JOINS EFFORT TO REDUCE FOOD WASTE

Food Northwest is the first food manufacturing group to join the Pacific Coast Collaborative's (PCC) initiative to reduce food waste. PCC facilitates collaboration on common issues and includes Oregon, Washington, California and British Columbia. The Food Waste Initiative is a public-private partnership that includes food businesses and their supply chain. Other involved organizations include Albertsons, Safeway, Vons, Kroger and New Seasons. PCC has set a goal to reduce food waste across the entire supply chain by 50%. Curbing the 40% of food that is wasted annually will help reduce greenhouse gas emissions, conserve water and land resources, and support those facing food insecurity. As Food Northwest did in tracking to its energy reduction goal, we will be tracking food waste reduction.

FOOD NORTHWEST BECOMES AN ENERGY STAR PARTNER

As an ENERGY STAR Partner, Food Northwest has committed to helping its members improve energy efficiency and reduce greenhouse gas emissions. We launched Phase 2 of our Energy Goal and are. Looking to reduce industrywide energy intensity by another 25% in 10 years. To accomplish this, we are tracking the annual progress of food processing facilities toward the Goal. As an ENERGY STAR Partner, EPA will provide resources and tools to support Food Northwest's efforts to promote the importance of energy efficiency and to assist its members in achieving energy savings and emissions reductions.

OREGON CAP & REDUCE RULEMAKING

Under an Executive Order from Governor Brown, Oregon Department of Environmental Quality began rulemaking in January 2021 to adopt a cap and trade-like program to reduce greenhouse gas emissions. The rule will affect electricity, natural gas, transportation fuels and other fossil fuels use. Pam Barrow, Food Northwest VP, was appointed to the Rules Advisory Committee (RAC). The RAC is meeting monthly through July 2021 to evaluate and provide input to DEQ on proposed policies and programs. Pam, Craig Smith and Food Northwest's lobbyists have been actively advocating on behalf of the membership for a program that reduces emissions while at the same time contains costs so that food processors will remain competitive in national and global markets. The draft rule will be released for public comment during the summer of 2021. The Program start date is January 1, 2022.





ACCOMPLISHMENTS

GOVERNMENT AFFAIRS ANNUAL REPORT

Idaho: Food Northwest had a very good year in the Idaho legislature but the legislature itself had a very tough year due to deep divisions in the state over the authority of the Governor to declare emergencies and to govern under the state constitution. We stood solidly by Governor Brad Little, who has and continues to be a very good friend to the food industry. We successfully opposed veto override votes, as part of a coalition with IACI, our partner in Idaho. Ultimately, a package of compromise bills were passed that the Governor signed and were supported by business interests in the state.

Food Northwest also supported a major transportation infrastructure funding bill that will send much needed funding to Idaho's highway improvement projects. This is an important win for our industry as the state continues to grow and has fallen behind in developing and maintaining transportation corridors.

Finally, Food Northwest was very pleased to support new state funding for Workforce Development and Training. A total of nearly \$95 million was appropriated to advance workforce training and career readiness in the state. Food processors will benefit greatly from the new and expanded programs focused on expanding and training the workforce.

Washington: By all accounts, 2021 was a tough year for businesses in the Washington legislature. All hearings and sessions were held on Zoom and the lack of transparency was unprecedented. Three major bills of concern to food processors passed the legislature in the last three days of the session. These are the Low Carbon Fuel Standard, Cap and Trade, and a recycled content bill for drink bottles.

Food Northwest was successful in getting major amendments to the cap-and-trade bill, including listing all food industry NAICS codes energy intense and trade exposed (EITE) entities. On the packaging front, we were also successful in getting the hugely impactful "extended producer responsibility" language out of the bill that ultimately passed. We were, however, unsuccessful in our efforts to remove beverage containers. While we expect the next legislative session to be less aggressive, the rule-making process on the bills that passed this year will be a major challenge during the next months and years.



GOVERNMENT AFFAIRS ANNUAL REPORT CONT'D

Oregon: Of the Northwest states, Oregon seemingly struggled the most with implementing rational rules to deal with the threat from COVID, particularly in the area of Occupational Safety. Food Northwest worked with OR OSHA and helped to significantly soften some of the workplace requirements that the agency had proposed. While the final rule was not what we would have liked to see, it was light years ahead of the original proposal. Our input and relationship with the agency allowed us to significantly improve the final rule. Food Northwest was also worked with the Bureau of Labor and Industries to get temporary relief from the Oregon manufacturing overtime rule. This relief was very important, especially during the early part of the pandemic, when the marketplace was totally disrupted and the labor force was uncertain as to their future.

As of the writing of this report, the Oregon legislature is still in session. But we do expect to see a technical fix to the Corporate Activities Tax. Currently, companies are required to report on a January – December basis. The fix bill will allow companies to use their fiscal year as a reporting base.

CORONAVIRUS

Food Northwest staff and lobbying team worked directly with our Idaho, Oregon and Washington state partners, including the governor's staff and other state regulatory agencies, to ensure that our food manufacturers and employees were essential workers and that they could remain open to provide a continuous supply of food to regional grocery stores. To assist the millions of people who suddenly found themselves food insecure due to economic impacts of the pandemic, Food Northwest facilitated connections among the Northwest states, food banks and food processors for the donation or sale of food. In addition, Food Northwest secured and supplied over 2 million high-end masks, worth over \$4 million, to both member and non-member companies when supplies were short, and costs were skyrocketing.

The Coronavirus Symposiums, begun on a weekly basis in early March 2020, continued through May of 2021. The weekly online sessions were designed to keep food processors on the leading edge of a rapidly-changing and impactful issue. Subjects included CDC and FDA guidance, state and federal regulations and restrictions, new scientific updates about the transmission of the virus, best practices from members on social distancing, PPEs, employee safety, workforce management, material supplies, liability, food service shutdown and food bank opportunities.

As the effect of vaccination is taking hold, we have begun the transition to a post-COVID scenario. Until the pandemic is successfully behind us, we will continue to provide updates and guidance on state and federal issues, vaccine and treatment methods, best practices, and economic, social and other community updates that are specific to the Northwest and its citizens.

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
- SAFE WORKPLACE: TRANSFORMING YOUR CULTURE
- LEADERSHIP IN MANUFACTURING

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

19 courses

201 ATTENDEES

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.

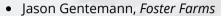
- Energy
- Environmental Affairs
- Finance
- Government Affairs
- Operations & Technical Affairs
- Sustainability



ENERGY

- Amy Wentworth, Pacific Seafood Group
- Andy Juarez, Tree Top, Inc.
- Bob Erickson, Continental Mills, Inc.
- Bruce DeJong, Milne Fruit Products, Inc.
- Chad Merritt, Kerr Concentrates
- Cory Slaughter, Tillamook County Creamery Association
- Don Strickler, J. R. Simplot Company
- Doug Hahn, McCain Foods USA, Inc.
- Erick Watkins, *Pacific Coast Producers*
- Ian Toevs, Lamb Weston
- Jack Mulder, Tillamook County Creamery Association

Chair: Stace Campbell, McCain Foods USA, Inc.



- John Lallas, McCain Foods USA, Inc.
- John Wisse, FruitSmart, Inc.
- Justin Kanoff, *Tillamook County Creamery Association*
- Katie Gulemi, OFD Foods, LLC
- Kurt Williams, Ever Fresh Fruit Company
- Mark Hobbs, Seneca Foods Corporation
- Patrick Maag, Boardman Foods, Inc.
- Todd Caraway, Darigold
- Zachary West, Pacific Coast Producers

Pam Barrow, Food Northwest

ENVIRONMENTAL AFFAIRS

- Amy Wentworth, Pacific Seafood Group
- Bill Wagoner, Oregon Potato Company
- Chris Cary, Tree Top, Inc.
- Chris Stirk, Boardman Foods, Inc.
- Daniel Burgard, Cascade Earth Sciences (CES)
- Doug Hahn, McCain Foods USA, Inc.
- Dr. John Lin, Pacific Seafood Group
- Dustie Pickard, Smith Frozen Foods, Inc.
- Eric Wennerth, Mondelez International
- Erick Watkins, Pacific Coast Producers
- Ethan Bayer, FruitSmart, Inc.
- Ian Toevs, Lamb Weston
- Jared Murrey, Tree Top, Inc.
- John Kirkpatrick, Basic American Foods, Inc.

Chair: Alan Prouty, J.R. Simplot Company



- 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, Pacific Coast Producers
- Natalia Kreitzer, Mondelez International
- Pat Sauter, Oregon Potato Company
- Peter Cormier, McCain Foods USA, Inc.
- Trudy Slagle, Lamb Weston
- Zachary West, Pacific Coast Producers

Pam Barrow, Food Northwest



Chair: Jack Mulder, Tillamook County Creamery Association



- Edward Fasano, Ingredion
- Eric Groves, George Packing

Mark Fountain, Food Northwest

GOVERNMENT AFFAIRS

- Alex Lemieux, Reser's Fine Foods, Inc.
- Anthony J. Dal Ponte, Pacific Seafood Group
- Brendan Adams, Kraft Heinz Foods Company
- Brent Baglien, Lamb Weston
- Brian Maag, Boardman Foods, Inc.
- Chelsee Woodey, Kraft Heinz Foods Company
- Chris Sarles, Oregon Fruit Products LLC
 - Daniel Occhipinti, Pacific Seafood Group
 - David Stewart, SVZ-USA, Inc.
 - David Ward, Darigold
 - 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.
 - Jean Back, Schwabe Williamson & Wyatt
 - Jennifer Sweeney, Campbell Soup Company
 - Ken Dey, J. R. Simplot Company
 - Larry George, George Packing Company Inc.
 - Lee Anderson, General Mills





- Maribeth Burns, The J.M. Smucker Co.
- Maridean Eisele, Scenic Fruit Company
- Mark Bescher, Mondelez International
- Mark Garth, Darigold
- Mark Oldenkamp, Valley Fresh Foods
- Mark Reser, Reser's Fine Foods, Inc.
- Matt Upmeyer, Oregon Potato Company
- Mike Meredith, Continental Mills, Inc.
- Mike Townsend, Townsend Farms, Inc.
- Mona Shulman, Pacific Coast Producers
- Tanya Peterson, Mondelez International
- Thor Wentzek, Reser's Fine Foods, Inc.
- Tom Flaherty, Boardman Foods, Inc.
- Trevor Beltz, *Tillamook County Creamery*Association
- Vincent Taylor, Kerr Concentrates
- Virgil Roehl, Twin City Foods, Inc.

Craig Smith, Food Northwest

OPERATIONS & TECHNICAL AFFAIRS

- Alicen Hull, Ever Fresh Fruit Company
- Anna Plaisted, Northwest Hazelnut Company
- Bob Beck, Oregon Potato Company
- Brad Nelson, Basic American Foods, Inc.
- Cheryl Ensign, Tillamook County Creamery Association
- Chris Sarles, Oregon Fruit Products LLC
- Dave Rawlings, McCain Foods USA, Inc.
- Debbie Radie, Boardman Foods, Inc.
- Dennis Rexroat, Boardman Foods, Inc.
- Dr. John Lin, Pacific Seafood Group
- Ed Thomas, Milne Fruit Products, Inc.
- Emily Faris, Lamb Weston
- Erika Blickem, J. R. Simplot Company
- Eugene Heuberger, Kerr Concentrates
- Glenn Strachan, Twin City Foods, Inc.
- Hillary Styles, Pacific Seafood Group
- Jami Brock, Continental Mills, Inc.
- Jeremy Wethall, Pacific Coast Producers

Chair: Arletha Parks, Reser's Fine Foods



- John Boortz, Tillamook County Creamery Association
- Karen McFadden, Paradigm Foodworks, Inc.
- Ken Janes, Tree Top, Inc.
- Kevin Browning, J. R. Simplot Company
- Luke Norenberg, Oregon Potato Company
- Megan Tippetts, Darigold
- Melissa Sales, OFD Foods, LLC
- Michayla Robertson, Foster Farms
- Mike Campbell, Darigold
- Nadia Bokossa, Beaverton Foods, Inc.
- Omar Soto, Twin City Foods, Inc.
- Rashmi Tiwari, SVZ-USA, Inc.
- Sarah Mothershead, The J.M. Smucker Co.
- Stephanie Dukovcic Ph.D., Ever Fresh Fruit Company
- Tanner Marr, George Packing Company Inc.
- Tim HarkWright, Oregon Potato Company
- Zach Semerikov, RainSweet, Inc.

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



SUSTAINABILITY

- Amy Wentworth, Pacific Seafood Group
- Brandy Wilson, J. R. Simplot Company
- Chris Cary, Tree Top, Inc.
- Dusty Edler, Northwest Packing Co.
- Erick Watkins, Pacific Coast Producers
- Jack Mulder, Tillamook County Creamery Association
- Jared Murrey, Tree Top, Inc.
- Jocelyn Bridson, Tillamook County Creamery Association
- Kimberlee Chambers, RainSweet, Inc.

Chair: Trudy Slagle, Lamb Weston

- 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
- Quinn Flaherty, Boardman Foods, Inc.
- Sue Root, Pacific Coast Producers
- Zachary West, Pacific Coast Producers

Pam Barrow, Food Northwest



FOOD NORTHWEST PROCESSOR MEMBERS

- Basic American Foods, Inc.
- Beaverton Foods, Inc.
- Blount Fine Foods
- Boardman Foods, Inc.
- BumbleBar & Clean Copack
- Campbell Soup Company
- Continental Mills, Inc.
- Core Botanica Processors
- Correctional Industries Food Group
 Washington Department of Corrections
- Darigold
- Del Monte Foods
- Diana Foods, Inc.
- Ever Fresh Fruit Company
- Firestone Pacific Foods, LLC.
- Foster Farms
- Fresh n' Local Foods
- Fruithill, Inc.
- FruitSmart, Inc.
- General Mills
- George Packing Company Inc.
- J. R. Simplot Company
- Kerr Concentrates
- Kraft Heinz Foods Company
- Lamb Weston
- McCain Foods USA, Inc.
- Milne Fruit Products, Inc.
- Mondelez International
- New Season Foods, Inc.
- Northwest Packing Co.
- Oakdell Egg Farms
- OFD Foods, LLC
- Oregon Fruit Products LLC
- Oregon Potato Company
- Pacific Coast Producers
- Pacific Seafood Group

FOOD NORTHWEST PROCESSOR MEMBERS

- Paradigm Foodworks, Inc.
- RainSweet, Inc.
- Reliable Products
- Reser's Fine Foods, Inc.
- Rite Stuff Foods, Inc.
- S.A. Piazza & Associates, LLC.
- 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.
- Wilcox Farms

FOOD NORTHWEST **ASSOCIATE MEMBERS**

- A Cajun Life
- American Soul Brothers
 LDB Beverage
- Bliss Nut Butters
- Bagel Sphere
- Batch PDX
- Buckman Brines LLC
- Fish & Dragon Foods
- Hall Brands LLC
- Highland Milling LLC.
- Hippie Granola
- HOSAco
- Improper Goods LLC
- Karam LLC
- Killa Bites Inc

- K'UL FOODS LLC
- Liv Foods, Inc. (DBA LivBar)
- Proud Label
- Rallenti Pasta
- RECIPE 33
- Secret Aardvark Trading Co.
- Sohr Foods
- Sunnyland Urban Farm
- Tails & Trotters
- Taste For Life
- THAT'S GOOD GARLIC!
- Trappist Abbey Bakery
- Wayward Winds Lavender



SUPPLIER MEMBERS

- A & B Packing Equipment, Inc.
- AAA Metal Fabrication
- AceCo Industrial Knives
- Adams County
- Advanced Equipment Inc.
- AFCO | Zep Food & Beverage
- AIAC
- Aldrich CPAs + Advisors LLP
- Alithya
- All Battery Sales & Service
- Andgar Food Processing Equipment LLC
- Andrea Jones Consulting
- APCCO
- Ashlock Company
- Atwood Adhesives, Inc.
- BAADER North America Corp.
- Bank of the West Agribusiness
- Banner Bank
- BASE Energy, Inc.
- · Beckwith & Kuffel, Inc.
- Bellingham Cold Storage
- Best Sanitizers, Inc.
- BioSafe Systems
- Birko Corporation
- BluePrint Automation (BPA)
- Buchanan Automation, Inc.
- Buhler Group
- Cabinplant, Inc.
- Cablevey Conveyors
- California Food Producers
- Calpipe
- Cascade Columbia Distribution
- Cascade Earth Sciences (CES)
- Cascade Floors, Inc.
- Cascade Natural Gas Corporation Conservation Dep.
- Cascadia Capital
- CentiMark
- Central Washington Refrigeration (CWR)
- ChainSequence, Inc.
- ChemStation Seattle LLC
- Ckdpack Corp
- Clean Water Technology, Inc.
- Climate by Design International
- CMP Charlottetown Metal Products
- Colmac Coil Manufacturing, Inc.
- Columbia Food Laboratories, Inc.
- · Columbia Food Machinery, Inc.
- Continental Western Corporation
- · Covert Engineers, Inc.
- CPI Sales, Inc.
- Crescent Systems, Inc.
- Cummins, Goodman, Denley & Vickers PC
- D.A.Davidson
- DACO Corporation
- Davis Wright Tremaine LLP
- Deamco Corporation

- Delta Industries, Inc.
- Deville Technologies, Inc.
- Dorsey & Whitney LLP
- Durham & Bates, Insurance Brokers and Agents
- Dykman Electrical, Inc.
- E.J. Poultry, Inc.
- EBS Ink-Jet Systems USA, Inc.
- Ecolab
- Energy Trust of Oregon
- Eurofins-Cascade Analytical, Inc.
- F&H Food Equipment Company
- Fetherston Edmonds, LLP
- First American Equipment Finance
- Fisher Construction Group
- Flexcon Industries
- FloHawks Industrial Pumping
- Flottweg Separation Technology, Inc.
- Food Facility Engineering, Inc.
- Food Innovation Center
- Fortress Technology Inc. Custom Metal Detectors
- FPS Food Process Solutions
- Furrow Pump
- G.J. Olney, Inc.
- Garratt Callahan Water Treatment Services
- Garrett Packaging Systems, Inc.
- · GEM Equipment of Oregon, Inc.
- Gleeson Constructors & Engineers, L.L.C.
- Global Organics, Ltd.
- Green Progression Consulting LLC
- GVA Northwest, LLC
- Hansen-Rice, Inc.
- Harvest Blade and Supply, Inc.
- HDR Engineering, Inc.
- Heat and Control, Inc.
- Helmsman Group
- HM.CLAUSEHUB International
- Hurley Engineering Company
- Idaho Steel Products/Kiremko by
- IER Environmental Services, Inc.
- Impact Washington
- Industrial Container Services WA, LLC
- Industrial Software Solutions
- Innotech Process Equipment
- Insort USA Inc.
- InSpec Facility Group, Inc.
- International Paper
- Interstates
- Intertek Alchemy
- Intralox, LLC
- JH Kelly
- Johnson Integrated Systems
- Kagetec Industrial Flooring Systems
- Key Technology, Inc.
- KH International, Inc
- Kurita America Inc.

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- Kurita America Inc.
- Lautenbach Recycling
- Lead IT Consulting
- Lineage Logistics, LLC
- Lineage Manufacturing LLC
- Logix
- Lyco Manufacturing, Inc.
- Magnuson Corporation
- Marion-Polk Food Share
- MARQ Packaging Systems, Inc.
- Master Builders Solutions
- Matrix Packaging Machinery
- McCown Crafted Inc.
- Mclane Mfg.
- METTLER TOLEDO Product Inspection
- Midwest Food Processors Association
- Moss Adams LLP
- Mountain Pacific Machinery, Inc.
- Nationwide Boiler Inc.
- Nether Industries, Inc.
- Northwest Pump
- Northwest Trade Adjustment Assistance Center
- Nothum Food Processing Systems
- NTN Bearing Corporation
- NW Industrial Mechanics, Inc.
- NW Metal Fabricators, Inc.
- OMIC USA Inc.
- Optimum Sorting Inc
- Oregon Food Bank
- Organically Grown Company
- Pacific Flexible Solutions
- Pacific NW Pump & Process, Inc.
- Pacmac, Inc.
- Pallet Logistics of America
- Pape Material Handling
- ParityFactory
- Parker, Smith & Feek, Inc.
- Paul Mueller Company
- PayneWest Insurance
- PCA Packaging Corporation of America
- PCL Construction Services, Inc.
- Pearson Packaging Systems
- Perkins & Co.
- Perkins Coie LLP
- PermaCold Engineering, Inc.
- PFI Precision Food Innovations
- Port of Grandview
- Port of Pasco
- Precision Industrial Equipment LLC
- Process Resource, Inc.
- Prosite Pest Control
- Protect Distributors Inc.
- Pump Industries, Inc.
- Pumptech, Inc.
- Pure Air Environmental
- R.L. Scott & Associates, Inc.
- Rasco Industries, Inc.

- Raytec Vision S.p.A.
- Redi-Bag Inc
- Redzone Production Systems
- Refrigerating Engineers & Technicians Association
- Reiser
- REYCO Systems, Inc.
- RH Brown Co.
- Risk Finance and Investment Co Inc
- Rome Grinding Solutions
- Safe Quality Food Institute (SQFI)
- SafetyChain Software
- SaltWorks, Inc.
- Sawyer, Inc. / Orkin Pest Control
- Scan American Corporation
- Schubert & Salzer, Inc.
- Schwabe Williamson & Wyatt
- Seafood Products Association
- Sheffield Machine Knife
- Shuttleworth, LLC
- Sidney Manufacturing Company
- Slatercom WCD
- SlipNOT Metal Safety Flooring
- SLR International Corporation
- SnoTemp Cold Storage
- Soteria International LLC
- Spokane Industries
- Sprague Pest Solutions
- Strategic Energy Group
- Talos Engineering Inc.
- Taylor Boiler & Equipment Co
- Taylor Made Labels, Inc.
- TechHelp Idaho
- Tennant Company
- The Commerce Bank of Oregon
- The Provenance Chain Network
- The Whiting-Turner Contracting Company
- Thermal Tech
- Thunderbird Plastics Ltd.
- TOMRA Sorting Solutions
- Toteco Packaging Company
- TRICO Companies, LLC
- Twintec USA
- U.S. Bank
- Urschel Laboratories, Inc.
- USI Kibble & Prentice
- VaCom Technologies
- Vanmark Equipment, LLC
- Vilter Manufacturing LLC
- Vintners Logistics LLC
- Volm Companies, Inc.
- VR Food Equipment, Inc.
- Ward Insurance
- Wesmar Company, Inc.
- WITT Gas Controls
- Woodruff Sawyer
- · World Water Works, Inc.
- Wurdinger Enterprises, LLC.
- Zennergy LLC
- ZoRoCo Packaging Inc.



