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Truitt Bros. features farm-to-table pumpkin pie mix

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A lackluster pie pumpkin harvest for two years running has meant a short supply of pumpkin puree and pie filling for a few producers in some parts of the country. Not so for [Truitt Bros. Inc.](#)

The Pacific Northwest's premium food processor has created a new Food Alliance-certified supply chain for the central ingredient in the newest addition to its line of farm-to-table, shelf stable items: Pumpkin Pie Mix. The pumpkin puree is seasoned with a combination of cane sugar, cinnamon, nutmeg, ginger, cloves and allspice for use in pumpkin pies, milkshakes and smoothies.

The versatile pumpkin mix begins with Oregon-grown pumpkins from this year's harvest, sourced from the nearby Food Alliance-certified grower, Stahlbush Island Farms, located just down the road from Truitt's processing facility.

"Buying locally-grown produce protects the livelihoods of family farmers," said Peter Truitt, president and co-founder of Truitt Bros. "Preserving products for year-round use through safe natural methods and no additives or preservatives means that the product remains true to its real flavor and texture. Being awarded the Food Alliance certification continues our focus on quality, innovation and sustainability."

Earlier this month, Truitt's Special Products Division received [Food Alliance certification](#) for its state-of-the-art manufacturing equipment and packaging facility where it uses time-honored food science to create a variety of custom, shelf stable products for food service and restaurant customers.

<http://www.fastcasual.com/article.php?na=1&id=16171>