

## **Truitt Bros. earns green designation**

October 13, 2009

Truitt Bros. Inc. has received third-party certification for its "special products" food processing plant from Food Alliance, a national eco-labeling program that certifies environmentally sound and socially responsible food producers.

The Salem plant produces shelf-stable meals, side dishes, sauces and soups packed in flexible pouches and trays.

The certification is Truitt Bros.' second from Food Alliance. Three years ago Truitt Bros. received the designation for its local cannery operations.

"We are finding that there is a tremendous amount of demand for sustainably produced food in the food service sector," said Peter Truitt, president and co-founder of Truitt Bros.

As a case in point, Burgerville has selected Truitt Bros. to supply pumpkin puree for its seasonal pumpkin milkshakes and smoothies. Truitt Bros. developed a product that contains pumpkins from Food Alliance certified grower Stahlbush Island Farms, a Corvallis company.

"Having a Food Alliance certified supply chain means we can track our pumpkin puree from our pantry back to the field where that pumpkin was grown. That's important to us," said Alison Dennis, director of supply chain for Burgerville.

To earn Food Alliance certification, Truitt Bros. has demonstrated compliance with a set of standards ranging from sustainable practices at its processing plant to ensuring safe working conditions.

Food Alliance also requires continuous improvement across a spectrum of environmental and social issues.

— Michael Rose