







AN OHIO MEP PARTNER



WELCOME

Building on CIFT's proven track record of providing a unique blend of business solutions, innovation and technical expertise for more than 20 years, the organization took considerable action to enhance our strengths for the future. Like any business we have also been cognizant of the constant changes in the industries we serve. Through the efforts of our Governing Board, membership consortium, legislators, and many important stakeholders and partners, we stay informed and connected to an extensive network of professionals. Thanks to my experienced and dedicated staff, we have held steady with our strategic plan, and appreciative of all that has been achieved.

The audience we serve is substantial – more than 1,000 companies and 70,000 hard-working employees across the state among the food and agriculture industries. In addition, because CIFT also serves as a partner in the Ohio Manufacturing Extension Partnership, we provide assistance to the entire manufacturing segment in 18 northwest Ohio counties. That alone is more than 1,800 companies employing 107,000 people.

This is certainly a great responsibility and privilege.

Metrics are continually measured by a third-party survey to demonstrate the value that CIFT has provided to our customers. The numbers are impressive over the last two years: more than 1,000 jobs created, over 3,400 jobs retained, increased sales of \$22 million, and cost savings reported of nearly \$120 million, respectively.



1,000+ JOBS CREATED
3,400+ JOBS RETAINED



\$22M+
INCREASED SALES



NEARLY \$120 MILLION
COST SAVINGS

There is more to peruse and learn throughout this report, and we want to hear from you. Please contact me directly at rsinger@ciftinnovation.org if you have any questions or comments. Thank you for giving us the opportunity to share this information with you, and may we work together in the future.

Sincerely,

Rebecca A. Singer
President and CEO
CIFT

MISSION



Driving competitiveness for our customers through a unique blend of business solutions, innovation and technical expertise.



VALUES

Our team partnering with your team guided by:

- ✘ Integrity
- ✘ Passion
- ✘ Commitment

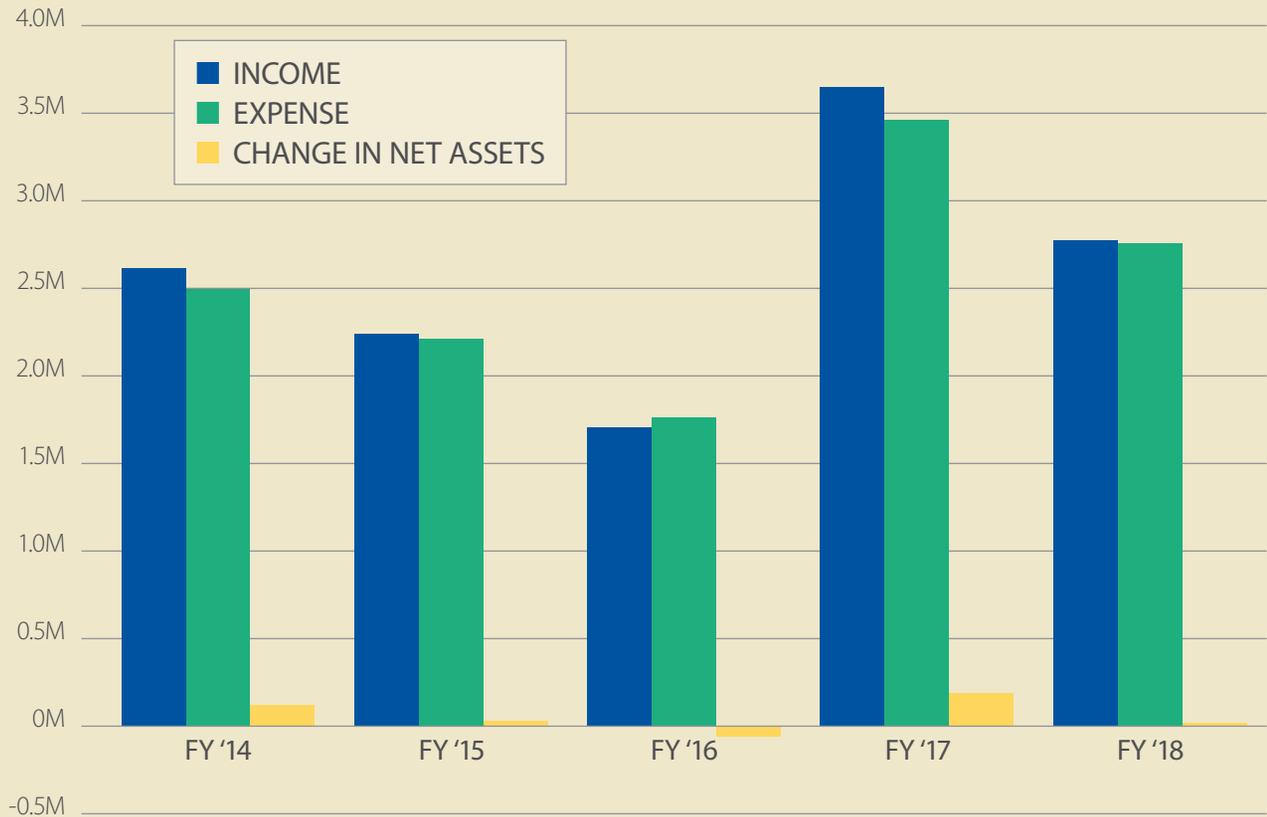
Executive Summary/ Overview

CIFT, an Ohio MEP partner, has provided business solutions, innovation and technical expertise to the food processing, agricultural and manufacturing sectors since 1995. These services are designed to enhance the economic performance of the industries and create new jobs.

CIFT has worked with hundreds of food companies, equipment suppliers, service providers, university researchers, governmental agencies, legislators, general manufacturers and many more. As a result, many new technologies have emerged, industry best practices have been established, and novel business approaches have been discovered. Through an industry-driven methodology, businesses have benefited throughout Ohio and beyond.



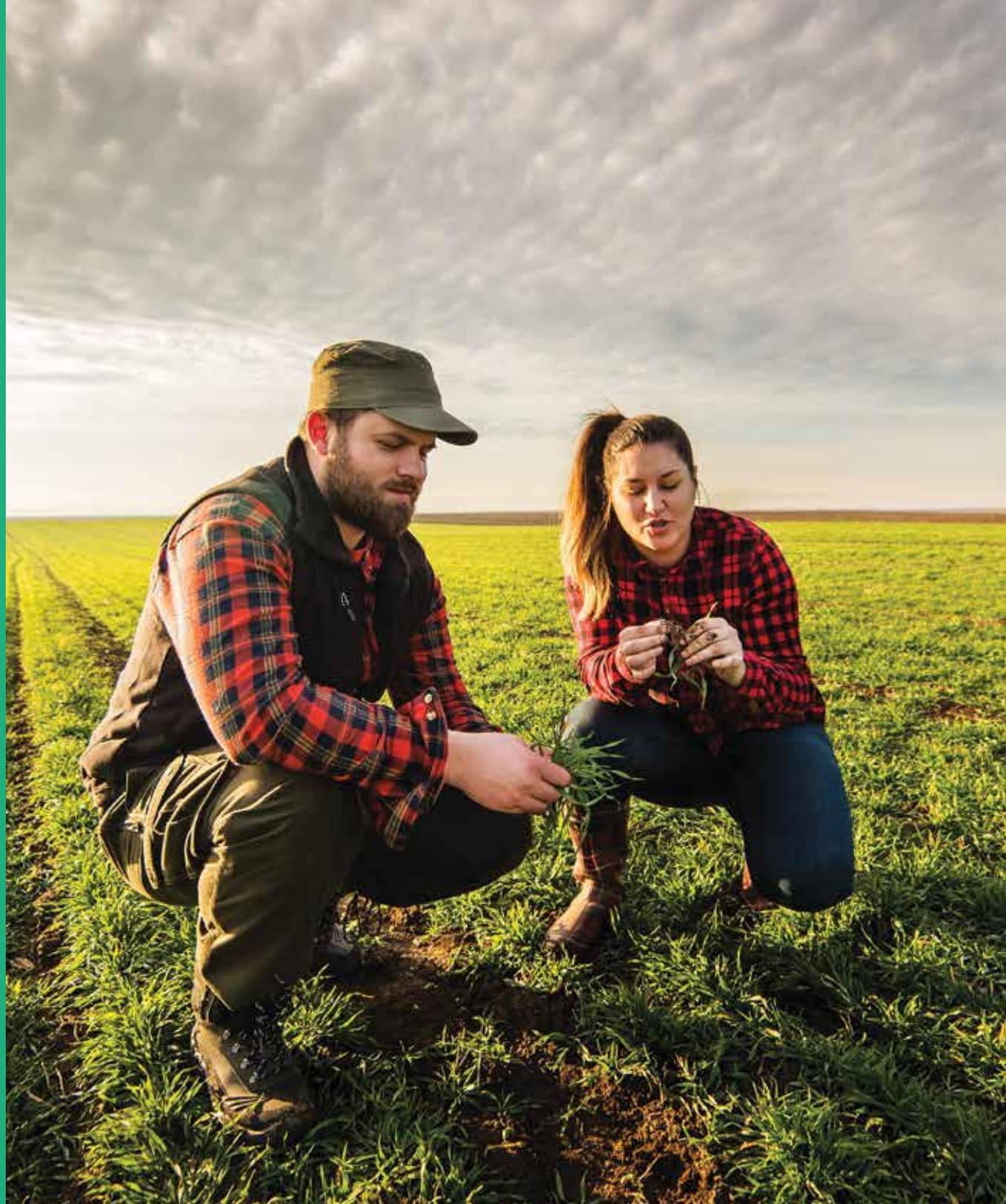
CIFT FINANCIAL REPORT LAST FIVE YEARS



SECTION ONE:

Technology Program

One of CIFT's key components is the Technology Program, where CIFT member companies and organizations are paired to perform feasibility or demonstration projects that explore the applicability of emerging technologies for their operations.



\$10M High Pressure Processing Site Opens In Northwest Ohio



Hydrofresh HPP, an affiliate of Keller Logistics Group, opened a \$10 million pasteurization plant in Delphos, Ohio, that uses innovative high-pressure processing (HPP) technology.

Unlike the traditional pasteurization method which uses heat prior to packaging to eliminate micro bacteria that are present in food, Hydrofresh HPP uses a natural, cold pasteurization technique by which products already sealed in their final packaging are placed in a vessel and subjected to a high level of isostatic water pressure, up to 87,000 psi. This process produces a 5-log reduction in salmonella, E. coli, and listeria (bacteria that causes foodborne illness) while preserving the color, texture, nutrients, and flavor of the product. Because the food is treated in its final packaging, the chance for recontamination is virtually non-existent.

Shelf life is also extended because the bacteria that cause spoilage is destroyed, all without the need for adding preservatives. Products that use this technology include refrigerated dips, natural lunch meats, cold pressed juices, deli salads, and various other natural products.

“This is exciting, state-of-the-art technology that will aid in the growth of locally-produced natural and organic products,” said Hydrofresh HPP president, Don Klausung. “HPP is a value-added service that ensures food safety, extends shelf life, preserves the food’s nutritional value, reduces the amount of preservatives needed, and reduces waste. This will be the only HPP tolling facility in this part of the country and we are already experiencing tremendous demand for our services.”

Hydrofresh HPP has plans to expand to meet the growing demand, and to become the Midwest’s HPP source for all food manufacturers.

As business increases, the company will add additional machines and shifts to employ up to 55 employees. The plant can process 60 million pounds of product per year.

CIFT has been involved with showcasing HPP technology to food processors, and laying the groundwork from which to build this offering. “It has been exciting to see a concept evolve into an example of the dynamic approaches to food production and the overall impact on the industry,” said Rebecca Singer, president and CEO, CIFT.



55 EMPLOYEES



**60 MILLION POUNDS
OF PRODUCT PER YEAR**

Keller Logistics Group, a member of CIFT, understood the positive impacts associated with HPP and the lack of a facility to process for companies. It was recognized that working with CIFT could elevate the potential for Ohio food processors.

“Adding HPP to our suite of services will help our customers, and future customers, meet the growing demand of providing products with small, natural ingredient decks,” said Bryan Keller, president and CEO, Keller Logistics Group. “With the additional square footage available

“We have many third party logistics customers in the food and beverage industry, and CIFT has been a big asset.”

— Bryan Keller, president and CEO, Keller Logistics Group

at the Hydrofresh HPP site, we will be able to give our customers flexibility in storing their product pre- and-post HPP processing, along with providing a temperature-controlled storage facility for our food customers. Hydrofresh HPP is the first HPP toll service provider to offer its customers a complete HPP solution — from managing their inbound transportation, HPP product processing, value-added packaging, through cold storage, and distribution.”

Hydrofresh HPP received assistance from the City of Delphos and the state of Ohio in the form of a Community Development Block Grant and road improvements.

“We are very excited to have Hydrofresh HPP choose Delphos as their home,” said Mayor of Delphos, Josh Gillespie. “Hydrofresh HPP will bring a lot of positive things to the community, including jobs and economic development. After meeting with the owners, it is obvious that the company will bring a specialized, in-demand process to their industry, and the City of Delphos looks forward to a long partnership with them.”



Roundtable Events Held for CIFT Members

At Nestlé Quality Assurance Center & Henny Penny Corporation



CIFT members had the unique opportunity to take part in two roundtable discussions at Nestlé Quality Assurance Center (NQAC) and Henny Penny Corporation in conjunction with CIFT management, and various other member colleagues across the food industry.

The CIFT membership consortium is a foundation of the organization and a core component of industry engagement. The goal of the consortium, which is comprised of food industry businesses, suppliers, and academic institutions, is to enhance the economic viability of Ohio's food and agricultural sector through advanced technology, research projects and job creation. Since its inception, more than 70 companies and institutions have been members.

The roundtable discussions were held in part to evaluate the services provided to the consortium and potentially engage new resources valuable to the industry — ultimately to respond to the needs of members. Attendees were able to discuss the value of a CIFT membership, and understand how a company can utilize such benefits to their advantage. Following each roundtable event, members received plant tours, gaining a firsthand look at these state-of-the-art facilities.

Additional roundtable discussions at other CIFT members are planned for the future.



Since 1998, NQAC is an ISO 17025 accredited laboratory which analyzes food and beverage products to verify compliance with regulatory, food safety and quality standards.

Their state-of-the-art facility is the largest and most sophisticated in the Nestlé network, and quite possibly the world. NQAC offers more than 150 unique analytical methods in-house to analyze raw ingredients, finished food, environmental and beverage products.

Their microbiology and chemistry testing capabilities include: chemical contaminants (including drug and pesticide residues), nutritional labeling, shelf-life studies, allergens, GMO, pathogen detection, packaging analysis, authenticity and indicator organisms.



Henny Penny is a provider of premium foodservice equipment solutions in more than 100 countries to high-volume kitchens, including QSRs and casual dining chains, healthcare facilities, supermarkets, and more.

Founded in 1957, Henny Penny became an employee-owned company in 2015. Some of Henny Penny's major accounts include KFC, McDonald's, Chick-fil-A, and Wendy's.

At the Henny Penny roundtable, U.S. Senator Rob Portman addressed CIFT members and joined in a discussion to learn more on concerns in the food industry.



American Dairy Association Mideast Finds New Milk Packaging Solution Through CIFT



On behalf of Ohio and West Virginia dairy farm families, the American Dairy Association (ADA) Mideast provides science-based dairy nutrition information to, and in collaboration with, a variety of stakeholders committed to fostering a healthier society, including educators, school nutrition directors, health professionals, academia, consumers and media.

ADA wanted to determine whether there is a need for a milk container between the half gallon and gallon size, or approximately 96 ounces. Several questions ensued: Would this size offering potentially reduce product waste? Would it also reduce running out of product at home? Does the regional conclusion match the national survey results that the ADA conducted? ADA sought the expertise of CIFT to answer these questions. CIFT personnel, including food scientists and engineers are experienced professionals in the food industry

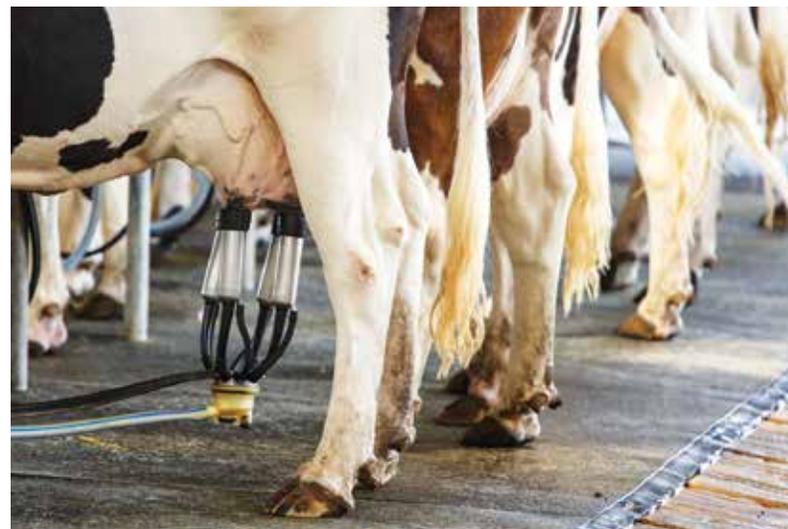
and work to stay ahead of developing trends within the industry. In order to assist ADA, CIFT market research personnel conducted focus groups among grocery shoppers who regularly purchase milk.

CIFT resources have considerable experience in conducting market research about food products, and were able to provide focus group services that would obtain the consumer feedback needed to help ADA make an informed decision about whether to introduce the new packaging size or not. This qualitative research suggested that a 96-ounce package may have potential if the price point makes it a cost-effective purchase. The smaller profile package can fit in smaller refrigerators, which may be a selling point.

As a result of the findings from both the quantitative national survey and the CIFT qualitative focus groups, the new size has been introduced to the market place.

“We have been members of CIFT for many years. The services they provide are an asset to our organization. The focus groups allowed us to determine what customers want, and why. One can assume they know and can be proven wrong every time. This gave us the direction we needed to provide an innovative idea to the dairy industry. United Dairy has adopted the concept and has declared the new package a success.”

— Tracy Enslin,
Vice President of Business Development
American Dairy Association Mideast



ADA PROJECTS A
2% INCREASE IN SALES
FROM THE NEW PACKAGING SIZE

Hirzel Adds New Products

Company Expects an Increase of Nearly a Quarter Million in Sales with Help from CIFT

Since 1923, the Hirzel Canning Company and Farms has created high-quality, well-known food products like their Dei Fratelli and Silver Fleece brands that include several canned tomato products, pasta sauces, salsas, juices, sauerkraut and more.

Their sauerkraut, originally the company's first product which was packaged and sold in wooden kegs and barrels, has seen growth and the fourth generation of the company wanted to meet the demand of their customers.

That's Where CIFT Came In.

Hirzel Canning Co., a CIFT member, aimed to increase their production capabilities. CIFT partnered the company with another member, Richter International – a private contract research and consulting laboratory organization – to complete a process authority review and analysis.

A process authority review is an important component of food production which includes an evaluation of product ingredients and formulation, processing specifics, critical control points (pH, water activity, etc.), primary packaging, storage, and/or distribution.

This helps to ensure the safety and stability of food products entering the retail market.

As a result of the process authority review, Hirzel Canning Co. expects an increase of more than \$225,000 in sales.



EXPECTS SALES INCREASE
OVER \$225,000



“The numerous projects Hirzel has collaborated with CIFT have enabled us to streamline our processes and realize significant cost savings as a result. Additionally, CIFT has provided us with extensive technical support as well as many networking opportunities with other food processing companies in our industry.”

– **Bill Hirzel,**
Director, Research and Development
Hirzel Canning Co.



CIFT Announces O-I Manager as New Board Member



Brian Chisholm, senior program manager, Owens-Illinois, was named the newest member of the organization's governing board. Chisholm joins the other nine members of the board to guide the

organization and ensure the strategic direction remains aligned with the mission.

"The food and agriculture industries remain among the most important and prominent within Ohio," stated Chisholm. "It is an exciting time for the organization, and I look forward to helping advance the mission of CIFT."

An expert in the packaging industry for more than 20 years, he has global responsibility for product development in glass packaging. Chisholm is a graduate of the Rochester Institute of Technology where he achieved degrees in graphic arts and mechanical engineering technology.



Focus Groups

CIFT personnel, including food scientists and engineers are experienced professionals in the food industry and work to stay ahead of developing trends within the industry including food safety. These professionals have considerable experience in product development and can provide consulting services to assist with focus groups for clients, all tailored to the client objective. CIFT can manage stages of a project, from planning and recruitment, to the final report.



CIFT Announces New Staff Position

Matt Inniger was hired as a project manager to provide technical solutions, new project creation, relationship management, and project oversight as a part of the food industry program.

Prior to joining CIFT, Inniger worked at Glanbia Performance Nutrition where he developed new products, packaging, and manufacturing processes for the sport nutrition

sector. He oversaw the optimization of new product quality characteristics, including production efficiency and shelf-life stability.

Inniger achieved his Bachelor of Science in food, agricultural and biological engineering from The Ohio State University. While there, he also served as a research associate in the Dale A. Seiberling Endowed Food Engineering Laboratory.



SECTION TWO:

Agribusiness & Local Food Systems

Complimenting the Technology Program, the Agribusiness and Local Food Systems initiatives conduct feasibility studies, coordinate demonstrations of technologies, and evaluate alternative crop applications.



University Students Share Personal Time for Vertical System

Four students from Bowling Green State University volunteered more than 100 hours of their personal time over 12 weeks to maintain a vertical hydroponic growing system at the Agricultural Incubator Foundation in rural Bowling Green, Ohio.

 **100+ HOURS**
VOLUNTEERED



The efforts of students Erica Buenger, Chelsea Giesken, Amber Schindler and Marissa Swindell generated more than 100 lbs. of basil and 40 lbs. of strawberries. They assisted with deflowering the plants, harvesting, weeding and keeping the area clean and free from pests. They also monitored the automated watering system, made sure system timers were functioning, and plants were receiving the recommended water and nutrients.

CIFT works with the AIF in their mission to promote the development, advancement and appreciation of agricultural systems in northwest Ohio that are economically, ecologically and socially sustainable. The AIF includes 140 acres of land and multiple greenhouses as well as meeting areas and business development services.



Former NFL Player Connects Agriculture & Sports

Former NFL tight end Mark Inkrott, and partner of Chicago-based UpField Group, shared some unique ways agriculture and sports are deeply connected at a Northwest Ohio Ag-Business Breakfast Forum.

The UpField Group merges agriculture and sports by connecting fans and major venues, to farming, food and renewable energy. Their partnerships have helped reduce significant waste, created renewable energy, improved health of millions of children, and



successful "Fuel Up to Play 60" campaign with the NFL, National Dairy Council and the U.S. Department of Agriculture has involved more than 75,000 schools across the country by positively impacting the lives of children.



 **75,000+**
SCHOOLS
IMPACTED

educated people across the nation on the role agriculture plays in our daily lives. An initiative with dairy farmers and the NFL has assisted stadiums in reducing landfill waste through the use of digesters, and the highly-

Inkrott played for the Carolina Panthers, New York Giants and spent one season in Germany playing in the NFL Europe League. After finishing his professional football career, he held several roles at Dairy Management Inc., including vice president of business development and sports marketing. In addition to his role at UpField Group, he serves as an officer of the NFL Alumni Association, Chicago Chapter.

Grower Meeting

Highlights Unique Growing Techniques & Systems



National Agriculture Day was celebrated with a special Grower Meeting that invited specialty crop growers and countless other agricultural professionals to hear from area experts on growing

techniques, food safety traceability initiatives, surplus agricultural products, blanching and freezing, and unique growing systems.

State Senator Rob McColley, a member of the Ohio Senate Agriculture Committee, welcomed attendees and provided a committee update.

The session was supported by the Ohio Department of Agriculture Specialty Crop Block Grant Program, and financed in part through a grant from the Ohio Department of Agriculture.



Exploring High Pressure Processing (HPP)

For Wine Making



With the increased interest in the Ohio wine industry, more wineries are exploring niche opportunities for consumer desired products. One particular opportunity is reduced sulfites. For winemakers, High Pressure Processing, or HPP, has the potential to decrease the amount of sulfur dioxide added to raw grapes, thus allowing them to offer their customers wine with reduced sulfites.

In partnership with the Ohio Grape Industries Committee, CIFT held an open house at Avure Technologies Food Science Lab to enhance Ohio's reputation as a "center for excellence" in the production of food and drink products with high quality, enhanced food safety, and minimal use of chemical preservatives. Presentations focused on the benefits of HPP, applications to wine, packaging considerations, along with other current and emerging applications for food and drink products.

HPP subjects products that are encased in a liquid filled container to pressure applied uniformly at levels reaching 85,000 psi.



This process effectively kills many pathogenic bacteria, and denatures spoilage enzymes, thereby extending the food/drink shelf life without degrading their sensory characteristics. A whole range of food and drink products are currently being treated by HPP, including fruit juices, seafood, and meat products.

The project was supported in part by the Ohio Department of Agriculture's Specialty Crop Promotion Program.

A large red tractor with a plow attachment is shown in a field, moving from left to right. The tractor is equipped with large, treaded tires and a modern cab. The background features a vast, open field under a blue sky with scattered white clouds. The overall scene conveys a sense of agricultural activity and precision farming.

Focus on Satellite, GPS Technology

Matt Liskai, co-owner, Green Field Ag, shared his vision how farmers are changing the way they manage crops through precision agriculture at a Northwest Ohio Ag-Business Breakfast Forum. Precision agriculture involves the use of Global Positioning System, or GPS, via satellites to more accurately manage crop yield. Liskai discussed real time kinematic technology – a satellite navigation technique used to enhance the precision of position data derived from satellite-based positioning systems, remote sensing technology, variable rate technology, spray control, GPS soil sampling, and more.

Green Field Ag, with locations in Gibsonburg, Ohio and Warren, Indiana, provides precision agriculture technology to farmers, including satellite guidance, farm drainage, and precise application equipment solutions.

Ohio State VP/ Dean Shares Food and Agriculture Vision



Dr. Cathann Kress, vice president for agricultural administration and dean of the College of Food, Agricultural, and Environmental Sciences, The Ohio State University, spoke at a Northwest

Ohio Ag-Business Breakfast Forum to provide an update on the college and the strategic planning process, including their mission, challenges and unique strategic advantages within the college, and their role in partnerships.

Prior to her work at Ohio State, Dr. Kress was vice president for extension and outreach and director of cooperative extension at Iowa State University. She also served as a senior policy analyst of Military Community and Family Policy at the Department of Defense in Washington, D.C., and has taught undergraduate and graduate students at all levels.



Ohio Sourced & Sauced Project

The Ohio Sourced and Sauced project was established to determine the feasibility of processing a nutritious sauce using “U.S. Grade B” fresh produce purchased from Ohio specialty crop growers, then define resources for delivery, and later, distribute the product to food banks and pantries across Ohio. This helps address a clearly defined need recognized by the daily challenges in food availability.

The project was the result of an Ohio State University food contest, where students created two winning recipes for nutritious sauces using Grade B produce supplied by Ohio specialty crop growers. CIFT then evaluated the sauces to determine the potential for future use.



The connectivity to specialty crop growers is two-fold in that many already supply the food bank with excess product but can now capitalize on this channel as a revenue stream for less than ideal items for direct consumer sale. Growers can be financially compensated for the produce that otherwise may have remained in the field due to imperfections. Recognizing this option reduces risk when integrating a new crop into the operation and will allow for grower expansion.



A major barrier of the project was found to be price; processing, packaging, and transportation costs are prohibitive. Some creative ways around these barriers include processing the product once or twice a year (at The Ohio State University) when the crops are in season, and having university students handle this piece.

Another scenario might offer the sauce as a product that could be made by clients themselves. On-site cooking classes through Ohio State extension offices (or any school) could teach nutritional value through a hands-on do-it-yourself approach. Possible federal programs, such as Supplemental Nutrition Assistance Program, or, SNAP, could be incorporated.

Finally, working with non-profit organizations who serve those in need could be further explored. The sauce was prepared at Toledo, Ohio based Cherry Street Mission — an organization that serves people in need through food and housing. The organization reported very positive feedback from patrons that sampled the sauce.

SECTION THREE:

Consulting Services

Providing information on new technologies, best practices, advanced methods of processing and innovation production applications, is a core component of Consulting Services. CIFT has strived to provide information and resources to various industries, leading to enhanced business operations.



Pierre's Ice Cream Company's Food Safety Program

Enhanced Due to CIFT Services

In 1932, Pierre's Ice Cream shop opened its doors in Cleveland, Ohio. Its gourmet ice creams were prepared fresh each day in the back of the store and sold by the cone, cup, or hand packed for take home. Company founder, Alexander "Pierre" Basset, sought to market a "premium ice cream" which would be unsurpassed. The name Pierre's was used for the creamy, indulgent recipe still used today.



In 2011, Pierre's Ice Cream Company opened a new, 35,000-square-foot factory containing state-of-the-art technology and efficiencies, along with enhanced food safety and food quality features.

Currently there are more than 235 different products and flavors that bear the Pierre's name. This dedication influences the company's focus on the future as it develops new opportunities and continues to be innovative and sensitive to ice cream lovers' ever-changing needs and new trends.

Pierre's was one of the first ice cream producers in the country to achieve Safe Quality Food (SQF) Level 3 certification — the industry's highest achievable level of food safety and quality.

To ensure that Pierre's continued in its efforts to maintain this highest food safety and quality level, the company participated in a CIFT sponsored Food Safety Modernization Act (FSMA) Preventive Controls Workshop, which, upon successful completion, is a way to meet the requirements for a Preventive Controls Qualified Individual (PCQI).

A PCQI is a professional who can manage a facility's food safety plan in accordance with the Food and Drug Administration's (FDA) FSMA. The Food Safety Preventive Controls Alliance (FSPCA) partnered with the FDA to develop course curriculum to meet the requirements. This course is the standardized curriculum recognized by the FDA.

CIFT's expert network of food scientists provides a full range of food safety services to companies by offering workshops like the FSMA Preventive Controls Workshop, microbiological consulting and testing, food safety auditing, and other types of food safety and quality training. CIFT also helps processors develop food product handling practices and procedures, including worker hygiene and sanitation practices.

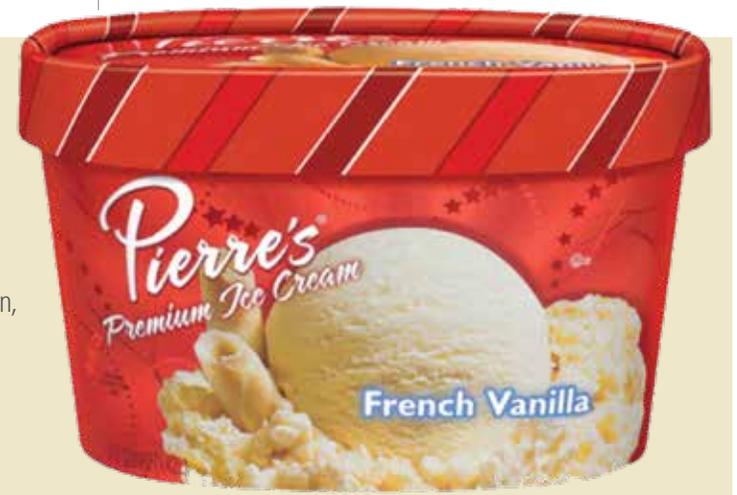
CIFT Provided Pierre's with a Better Understanding of:

1. Creating a food safety plan
2. The role of prerequisite programs
3. Conducting a hazard analysis
4. Defining and implementing process, food allergen, sanitation and supply chain preventive controls
5. Verification, validation, recall and record keeping requirements
6. Writing an effective recall plan



"CIFT training was a timely and important tool that helped our company become FSMA compliant. The two-day course provided our team training, credentials, and the knowledge to examine our existing food safety program and successfully align it with the new FSMA regulations."

— Shelley Roth, President, Pierre's Ice Cream Co.



The results were impressive for Pierre's as retained sales dramatically increased, as well as investments in new products, processes, and workforce practices. Even several jobs were retained within the company.

Randall Bearings Enjoys Flawless ISO 9001:2015 Certification

Randall Bearings, Inc. specializes in custom bronze machined parts and offers a full line of cast bronze bushings, pillow blocks, continuous cast solid and tubular bronze bars. The company is a global supplier of components to the oil and gas, construction and mining, fluid control, agricultural, transportation and construction industries.



More than 130 employees are spread across their corporate headquarters and machining facility in Lima, Ohio (Allen County) and a second facility in Coldwater, Ohio (Mercer County).

Randall Bearings sought the expertise of Rhodes State College's Workforce Economic Development and Continuing Education (WEDCE) team to assist with their internal auditing needs, and to upgrade the company to the new ISO 9001:2015 standard.



Through employee training programs, consulting engagements and professional development offerings, WEDCE helps individuals enhance their contribution to the workplace and assists organizations to improve their ability to achieve the results they desire.

Rhodes State's WEDCE serves as a satellite office for the Ohio Manufacturing Extension Partnership (MEP). The Ohio MEP is a regional effort coordinated by CIFT which delivers valuable services to manufacturers within an 18 county territory.

Randall Bearings was eager for the new upgrade in certification as more than 80% of their customers require the ISO 9001:2015 certification.

WEDCE guided Randall Bearings through the process, providing expert resources to allow a successful transition audit. Not only did the company pass their upgrade audit, but they did so with zero citations.

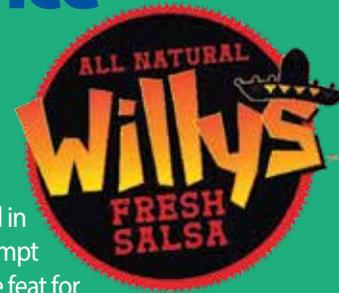


THE IMPACT: MAINTAINED ALL 130 JOBS
THROUGHOUT THE COMPANY

"I personally want to thank WEDCE for the continued support. Working with them helped us achieve our very important ISO 9001-2015 certification. It was a wonderful experience. Our auditor spent a great amount of time looking at our entire operation. He was very impressed with our company and how our Quality Management System was structured. The communication between our two sites was assessed as a great example of a well-managed operation. We thank WEDCE for all they did and would highly recommend their services to any company."

– Billy Mosley, Quality Manager, Randall Bearings

Willy's Fresh Salsa Achieves Excellence in Food Safety



CIFT member, Willy's Fresh Salsa, a maker of fresh salsa found in thousands of stores nationwide, has achieved the British Retail Consortium (BRC) Global Standard Certification which is known in the food manufacturing industry as a leading global quality and food safety certification program.

The certification was accomplished in their first attempt which is a rare feat for most small business food companies. The "AA grade" that Willy's Fresh Salsa received was the highest grade possible.

"The results of this initial audit exemplify the commitment and dedication of the entire team at Willy's to making safe delicious, fresh salsa while maintaining world class quality and service. We are very excited for what lies ahead."

– David Cole, COO/CIO, Willy's Fresh Salsa

Achieving such certification assures customers, retail stores, brokers and other parties that they are dealing with a company that is monitoring and continually improving product quality and safety as well as ensuring compliance with all applicable laws and governmental regulations.

"This opens the door for Willy's Fresh Salsa to meet with the largest retailers in the nation who would not normally consider selling a product unless they had received such certification," said Rebecca A. Singer, president and CEO, CIFT. "This is a very significant milestone for their company."





Amish Wedding Foods Food Safety Program

Amish Wedding Foods produces a large selection of time-tested Amish recipes from bread-and-butter pickles, pickled beets, and peanut butter spread to barbecue sauces, pie fillings, salsas, jams and jellies.

With offering a large variety of product lines, Amish Wedding Foods took advantage of CIFT's training opportunities and food safety consulting services to assist with the development of their food safety plans to meet the Food and Drug Administration's Food Safety Modernization Act (FSMA) requirements. Due to increases in foodborne illness outbreaks and recalls, FSMA is transforming the nation's food safety system by shifting the focus from responding to foodborne illness, to preventing it.

With the changes in regulation, many companies, like Amish Wedding Foods, were forced to re-evaluate their current food safety plans, and create or revise programs and policies.

CIFT and Savour Food Safety International worked with the food safety team at Amish Wedding Foods to assist with the development and implementation of their food safety programs to comply with FSMA regulation.

 **\$125,000 INVESTMENTS**

 **\$10,000 RETAINED SALES QUANTIFIED**



50 JOBS RETAINED

10 NEW JOBS CREATED TO MAINTAIN PROGRAMS

"The team that I collaborated with were extremely helpful and knowledgeable. At no time have I felt rushed during the project and the team worked well together, which took a lot of stress off me."

– **Keith Hoyt**
Quality & Food Safety Compliance Manager
Amish Wedding Foods

Training Assists Company with Compliance

Founded in 2002, Savor Seasonings is a woman-owned small business located in Batavia, Ohio, dedicated to being a leading supplier of seasonings by creating products that are driven through innovation, quality, and unparalleled service.



The company holds the unique market position of making seasonings for only food manufacturers and has maintained this focus for more than 15 years. The company manufactures millions of pounds of seasonings annually.

The Food and Drug Administration's Food Safety Modernization Act (FSMA) compliance dates for Preventive Controls for Human Food went into effect in September 2017 for small businesses, requiring food facilities to have a food safety plan in place that includes an analysis of hazards and risk-based preventive controls to minimize or prevent the identified hazards. In addition, the regulation requires that certain activities must be completed by a "preventive controls qualified individual" who has "successfully completed training in the development and application of risk-based preventive controls."

"I can't say enough good about CIFT and the personnel. Very helpful, knowledgeable, and great understanding of new regulations and the industry."

– **Shelly Higgins**, President, Savor Seasonings

CIFT hosted a Preventive Controls Qualified Individual Workshop that Savor Seasoning attended to meet part of FSMA's requirements. The company took the knowledge they gained from the workshop and put it into practice at their facility, updating their food safety plan and programs to comply with the new FSMA rule.



Upon Savor Seasonings' request, CIFT personnel conducted a gap assessment of the changes Savor Seasonings made to their food safety programs to ensure the requirements were being met. CIFT was able to identify whether there were any deficiencies and was able to assist Savor Seasonings in resolving the issues, so as to meet the new requirements. As a result, Savor Seasonings enjoyed some substantial benefits.



\$2M RETAINED SALES QUANTIFIED



\$35,000+ INVESTMENTS



\$20,000 COST SAVINGS



16 JOBS RETAINED



Verhoff Machining Finds Success With Lean Manufacturing

Verhoff Machining & Welding, Inc. is a family owned operation employing 120 dedicated staff. Located in Continental, Ohio, Verhoff services the agriculture industry, industrial manufacturing, heavy equipment and military industries.



The company experienced a significant reduction in sales to the defense supply chain, and needed core strengthening of the manufacturing operations and sought the implementation of lean manufacturing.

Lean manufacturing, also known as continuous improvement, helps to restructure workflow which saves time and money, allowing manufacturers to reduce their wasted time and effort.

“The program was a much needed resource to help elevate our company to meet the needs of the workload.”

– **Barb Rieman**
Accounting & Human Resources
Verhoff Machine & Welding



The company reached out to CIFT, a regional Ohio Manufacturing Partnership (MEP) partner to implement the lean program. The assistance of CIFT/Ohio MEP proved to be critical to the program’s success. To help Verhoff with their key areas of improvement, CIFT provided the “on-site” process education and “hands-on” shop floor experience and implementation of lean principles and techniques.



165 JOBS CREATED
OR RETAINED



\$13M+ REVENUE
POTENTIAL ANNUALLY



\$58,800 COST SAVINGS
FROM LEAN PROGRAM



\$725,400 INVESTMENTS
PURCHASED

The Ohio MEP works to maintain the industry by providing their service and assistance to companies committed to the growth of Ohio manufactures. They provides assistance and training to help manufacturers grow, improve their manufacturing and business strategies and processes, adopt advanced technologies, increase productivity, reduce costs and improve competitiveness.



CIFT Student Credential Recognized by State

CIFT now has two industry-recognized credentials through the Ohio Department of Education (ODE). Established as the CIFT Food Industry Certification, the program provides two recognized, food industry credentials that can verify high school student expertise in the areas of agriculture, food and natural resources, bioscience, food science and safety, bioresearch and food marketing and research.

“The demand for skilled workforce is a growing concern for food companies. The CIFT student credentials provide a welcomed solution to this need, and we look forward to working with academic institutions as well as companies employing the participants in an effort to enhance the industry.”

– **Rebecca A. Singer**, President & CEO, CIFT

To be eligible for the CIFT Food Industry Associate credential, a student must complete 120 hours of training combined with 100 hours of hands-on experience. For the CIFT Food Industry Specialist credential, a student must complete 480 hours of training and 500 hours of hands-on experience.

As these students enter the workforce, CIFT encourages companies to seek candidates who have acquired the credentials. There are more than 60,000 people working at nearly 1,000 food and beverage companies across Ohio. The industry ships more than \$24 billion worth of products every year. The state consistently ranks among the highest output in the nation in dairy, fruits and vegetables, bakery, snacks, soft drinks, coffees, sauces, syrups and countless other food products. Such impressive facts make Ohio one of the nation’s leaders in food/beverage processing and agribusiness.

Ohio MEP Fourth Industrial Revolution Video Highlights Value of MEP



What is the Fourth Industrial Revolution?

With its remarkable technological breakthroughs and promising impacts to our lives, the Fourth Industry Revolution (Industry 4.0) is the next phase in the digitization of the manufacturing sector.

The Ohio MEP unveiled a video that shows some of the powerful emerging trends with strong potential to change the way manufacturers work. Focused on helping small and medium-sized manufacturers generate business results and thrive in today's technology-driven economy, the Ohio MEP delivers valuable services to manufacturers within an 18 county territory in northwest Ohio.



Providing Solutions to Business Needs

CIFT announced new opportunities for qualified companies looking to explore a project and capitalize on a new service:

Accelerating Commercialization of Technology

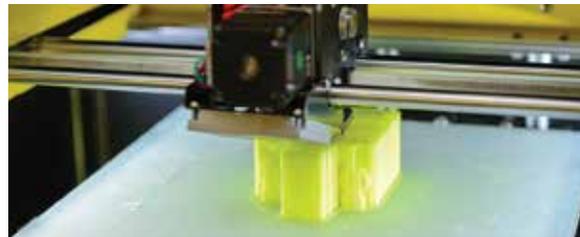
Testing, final design, or technical assistance on any type of technology for a company that requires one last step before commercialization.

Pollution Prevention (P2)

An energy and/or environmental assessment that will identify areas of opportunity for improvement with regards to lighting, compressors, refrigeration or waste stream management.

Additive Manufacturing

Interested in 3-D printing? Prototype a 3-D printed part with available funding to assist.



Cybersecurity

Suppliers of Department of Defense contracts must have assurances related to cybersecurity per DFARS. Companies are at risk of losing business if this is not achieved. Not all IT professionals are aware or know what to look for in the determination of suitability. The automotive industry has issued a similar requirement. Support is available to cost share the assessment, or if an assessment has been completed, implementation of the necessary software to accommodate.

Continuous Improvement (Lean Manufacturing)

CIFT members can benefit from a cost reduction in continuous improvement training. The emphasis is placed on cultural programming in that the entire company understands lean versus just one or two people charged with instituting.

Additional examples:

- ▶ **Cybersecurity evaluation**
- ▶ **Automation** – An assessment can be done that will highlight if and how automation can be used within the facility
- ▶ **Facility Layout and Design**
- ▶ **ERP** – An evaluation of a current operating system or assistance in the determination of one suitable for installation
- ▶ **Gap Food Safety** – Review of food safety plans or other requirements
- ▶ **Foreign Body Line Mapping** or any technical assistance
- ▶ **Creative Culinary Concepts** – Consultation for food entrepreneurs to assist with defining a pathway for a product launch to culinary enhancements

SECTION FOUR:

Small Business Program

CIFT, in collaboration with the Agricultural Incubator Foundation (AIF), manages the Northwest Ohio Cooperative Kitchen, also known as the NOCK. This facility encourages and assists with the development of start-up food businesses. Entrepreneurs are provided technical, business and professional expertise necessary to take a concept and make it a reality.





Winning Ideas Food Contest

CIFT and the Campbell Soup Company (with plants in Napoleon, and Willard, Ohio) partnered to create the Winning Ideas Food Contest to expose high school students interested in the culinary arts to an array of information that culminated in a food contest to spark interest in food industry careers.



To kick off the contest, teams of 3-4 students from four northwest Ohio schools submitted a unique recipe/product. Following a review of the products submitted for consideration, select teams were chosen to present their concept to an industry food panel. Later, the "winning ideas" were produced at the Northwest Ohio Cooperative Kitchen by the students where they could see first-hand the commercial food processing equipment in action. Ohio employs more than 60,000 people in the food processing and agribusiness industries across 1,100 production plants. Like many industries, food processing is challenged by its ability to locate and retain highly qualified and skilled professional workers. The contest introduced high school students to the culinary arts, thereby creating a greater awareness among these students of the challenges, benefits, and rewards of the industry as they contemplate their career options.

Overall the program empowered northwest Ohio youth through education, and inspired positive change, all of which support the development of a healthy community.

Northern & Northeast Ohio Residents Win Food Contest



The small business sector in Ohio is vital to many stakeholders. CIFT and the Ohio Farm Bureau Federation sponsored the Ohio Signature Food Contest which showcases many new, innovative products ready to take that next step – actual product development. Following a review of written applications and presentations by food entrepreneurs and chefs to a panel of judges, the highest scoring concepts were selected based on the viability of the product,

commercialization potential, business strategy, and overall appeal to the marketplace. As a result of the award, technical assistance from CIFT will be provided to the startup businesses ranging from business planning, product/process development, shelf stability testing, labeling review, regulatory assistance, and batch product preparations for sampling. Later, production could take place at the NOCK in Bowling Green, Ohio.

Winners Selected in Recognition of Their Product Concepts:

Sarah Steinbrunner and Taylor Crooks of Sandusky, Ohio with their Bean Nut Butter: A delicious non-GMO and vegan nut butter that is free of the top eight allergens. Uniquely incorporates garbanzo beans which are high in protein and fiber, but lack high calorie and fat content association with regular nuts.



Tina Smith and Nate Bissell of Jefferson, Ohio with their Sweet and Spicy Maple BBQ Sauce: A unique, all-natural barbecue sauce made with a kick of hot peppers but offering a special ingredient – the sweetness of pure Ohio maple syrup.

Food Show Featured Hundreds of Local Food Products to Taste & Purchase

The Local Food Buyer Show, held at the Stranahan Theater (Great Hall) in Toledo, Ohio, featured more than 100 regional food products to buyers and distributors. The public had the unique opportunity to sample and purchase these exciting brands in the last hour of the show, and all attendees had the chance to vote on their favorite item. Each year this invitation-only event



has been designed for food buyers, distributors, and other supporters of local foods. However due to the positive feedback from the previous event, one full hour was again dedicated to allow guests to learn, sample foods, and purchase directly from regional vendors.

Northwest Ohio food manufacturing company Uncle Stevie's BBQ Sauce was voted as the "People's Choice" award winner from the event. Produced in Bowling Green, Ohio, Uncle Stevie's BBQ Sauce offers 11 different barbecue sauce varieties including original, sweet-n-sassy, screaming, sticky, shalom, southwestern, scrumptious, skinny, scurry, spicy and sissy. Uncle Stevie's BBQ Sauce jars are as unique as the flavors – featuring a family member or friend who either suggested or inspired the flavor.



Company Saves \$585,000+ Working with CIFT

What started out as a humble sloppy joe recipe created by Don Hill Jr.'s grandmother in the 1960's quickly became a regional success now found in mega-retail stores such as Walmart and Kroger.

Hill's idea for Brickyard Sloppy Joe Sauce started when he was serving in Marine combat in Afghanistan for the U.S. Navy. He was eating military-issued sloppy joes and longing for the taste of home.

When he returned from active duty, Hill and his mother wondered if they could take their sauce and make it commercially available.



In 2012, Hill took the spirit of his beloved grandmother's recipe to the CIFT-managed Northwest Ohio Cooperative Kitchen (NOCK) and began commercially processing under the company name, Traditions Sauces.

The NOCK provides an affordable venue in which to develop a concept into a commercially viable food product. The commercial kitchen facility combines business and technical assistance with production equipment to bridge the gap between an idea and reality. The ability to network with other entrepreneurs, access information and take advantage of production capacity – all in one spot – minimizes the risk for a new food business venture.

Utilizing the NOCK for handling product, storage, and an use-as-needed agreement has saved their company more than \$585,000 over the years.



\$25,000 ANNUALLY
INCREASED REVENUE



\$585,000 COST SAVINGS
OVER THE YEARS



4 PART-TIME JOBS
CREATED

"Our ability to manufacture at [NOCK] is priceless," said Hill Jr. "Specifically for any startup business, the training, the guidelines, the people who work with you to walk you through the steps and any changes in the industry, it keeps us relevant in the market."

As a result of using NOCK's small business services, Traditions Sauces purchased a food truck to incorporate their well-known sauces into food menu items. This addition alone will add four part-time jobs and an increase in annual revenue of \$25,000. The company is also launching a creamy white sauce for potato salads, coleslaws, and other dishes.



Because of their continual support toward Ohio, including the support of local ingredients for their sauces, Traditions Sauces received the CIFT Excellence Award in recognition of their exceptional achievement in the development of the company and their contribution to the food industry in the state.

CIFT Kitchen Incubator Achieves Food Safety Excellence



The Northwest Ohio Cooperative Kitchen (NOCK), managed by CIFT, achieved a superior score on a Good Manufacturing Practice (GMP) third party food safety audit.

EAGLE Certification Group conducted the extensive audit that assessed the facility condition and food safety processes and provided independent, third party verification that the GMP program is effective and robust. Several dozen small businesses use the Bowling Green, Ohio based kitchen incubator to produce food products sold at retail locations. Achieving this exceptional score assures retailers, as well as customers, brokers and other parties that these products were manufactured in a facility that is regularly monitoring product safety, sanitation and facility design and integrity.

"CIFT is delighted to achieve such high marks in this third party audit. The organization is pleased to continue to provide an affordable venue for entrepreneurs to develop a concept into a commercially viable food product – all within a facility that strives for the highest standard in food safety."

– Rebecca A. Singer, President & CEO, CIFT

CIFT has worked with small and startup companies since the center's inception in 1995 by providing product development guidelines, resources and marketing direction to entrepreneurs involved in the production of value-added food products. Technical capabilities, including nutritional analysis and shelf-life stability testing, ensure safe production of products.

Process Authority Assistance Program

CIFT established a small business process authority program that serves as a detailed procedure developed for a specific food product. Process authority includes information about product ingredients and formulation, processing specifics (times, temperatures), critical control points (pH, water activity, etc.), primary packaging, storage, and/or distribution.

As part of the program, CIFT provides assistance to a small business with scheduled process, stability reviews, analytical testing and process authority letters for acid formulate, acidified, water activity controlled, fermented and perishable foods. These services help to ensure the safety and stability of food products entering the marketplace.

CIFT's expert network of food scientists offers a full range of food safety services to food processors through microbiological consulting and testing, food safety auditing, and food safety and quality training. CIFT also helps processors develop food product handling practices and procedures, including worker hygiene and sanitation practices.



Small Business Accelerator Group

The Small Business Accelerator Group (SBAG) at CIFT advances opportunities for small businesses through unique services, networking and learning opportunities.

Starting or growing a small food business can be very challenging. Consolidations of distributors, regulatory requirements, implementing food safety protocols, gaining access to new markets and other areas of focus are unique to the food industry and present various roadblocks.

The SBAG gives the opportunity to network, gain new perspectives, acquire feedback on pricing, packaging, taste and market appeal through a structured focus group.



Some of the benefits include:

- ▶ Invaluable networking with other similar food businesses and service providers to learn from each other and gain valuable new connections
- ▶ Discounts to select training and programming events
- ▶ Inclusion in a focus group as applicable and defined by CIFT
- ▶ Discount on calculated Nutritional Labeling services
- ▶ Industry updates and notifications as keeping up with changes can be difficult
- ▶ Supplier and Resource Connections through a database of contacts
- ▶ Bi-annual discussion groups or lunch-and-learn programs
- ▶ Priority notification of unique opportunities
- ▶ Marketing opportunities by connecting with local avenues

Additional benefits include:

- ▶ Templates of operational forms for production documentation; per regulatory requirements
- ▶ Food recall plan template
- ▶ Assistance related to process authority services
- ▶ Free attendance (one person) to CIFT food safety annual training
- ▶ Promotional activities through CIFT's marketing team
- ▶ Products on display at selected events
- ▶ Recognition on CIFT's website



\$10,000+ VALUE
IN BENEFITS

The only qualifications for a small business to join are having under 25 employees and less than \$1 million in sales.

SECTION FIVE:

Industry Events

Because innovations and solutions are a key part of CIFT's mission, several events are held throughout the year to engage and educate our stakeholders in new technologies, industry best practices and novel business approaches.



Kellogg Foundation Leader Among Impressive List Of Presenters at Ohio Food Industry Summit

A diverse list of speakers, including La June Montgomery Tabron, president & CEO, W.K. Kellogg Foundation (WKKF), highlighted the Ohio Food Industry Summit, hosted by CIFT, at the Nationwide Hotel and Conference Center in central Ohio.

The Ohio Food Industry Summit is full day where companies discover new techniques, learn of innovative trends, and identify valuable resources that will strengthen one of Ohio's already strong and vital industries.

Founded in 1930 by breakfast cereal pioneer Will Keith Kellogg, the WKKF is one of the largest private foundations in the U.S.



The event featured several other industry speakers including:

- ▶ David Feder, executive editor, Prepared Foods magazine
- ▶ Ryan D. Burgess, director, Governor's Office of Workforce Transformation
- ▶ Dick Motley, director, FANUC America
- ▶ Cynthia Holub, culinary consultant, Creative Culinary Concepts
- ▶ Ahmed E. Yousef, Ph.D., professor of food microbiology, Department of Food Science and Technology, and Department of Microbiology, The Ohio State University
- ▶ Abby Snyder, Ph.D., assistant professor and food safety field specialist, College of Food, Agricultural, and Environmental Sciences, The Ohio State University
- ▶ Anthony Nighswander, president, APT Manufacturing Solutions
- ▶ Gina Kramer, executive director, Savour Food Safety International
- ▶ Mike Billig, vice president, business development, Hydrofresh HPP



Event sponsors hosted representatives from food manufacturers, academic partners, service providers, industry-related organizations, legislative offices, agricultural producers and more.



Additive Manufacturing Collaboration

CIFT, in collaboration with FibreTuff Medical Biopolymers, LLC, Whiteside Orthotic and Prosthetic Group, Inc., JuggerBot3D, LLC, Valtronic, Mercy Health and Ohio Development Services Agency, held an announcement to advance the design and production of medical devices using innovative, FDA-compliant ingredients and additive manufacturing (also known as 3-D printing) technologies at Mercy Health - St. Vincent Medical Center in Toledo, Ohio.

The announcement also featured a demonstration of 3-D printing as well as a showcase of 3-D printed materials.



The statewide project is being completed in three phases by:

- ▶ Qualifying three different biomaterial formulas for the 3-D printing process
- ▶ Designing and 3-D printing medical devices using three biomaterials
- ▶ Developing conceptual prototypes for “smart” devices using 3-D printed designs.

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Mercy Health is serving as the regional healthcare partner to prototype 3-D printed medical devices for the benefit of future patients. Results of this project will assist Ohio manufacturing companies to advance such technology to the healthcare industry, allowing devices to be created with incredible accuracy, in shorter time, enhancing the overall recovery plan for patients.

This collaboration is made possible by the Advanced Manufacturing Program and is a unique opportunity in the state of Ohio.

Manufacturing Day Bus Tour

CIFT and the Ohio MEP hosted a chartered bus tour for nearly 30 participants, including manufacturing representatives, high school counselors, teachers, and legislators, as they toured four unique facilities in the Toledo, Ohio, area including Willy's Fresh Salsa, Nysus, Spartan Chemical, and the Toledo Scott Park Training facility. The companies on the tour showcased manufacturing from an interesting blend of industries: food processing, technology, chemicals, as well as training.

The tour was held in part to celebrate National Manufacturing Day – a day that brings attention to the industry's vital role in the economy. This is an annual nationwide event meant to inspire the next generation of manufacturers by providing companies an opportunity to open their doors and show what manufacturing is, as well as what it is not. By working together during and after manufacturing day, manufacturers are addressing the skilled labor shortage they face, connecting with future generations, and taking charge of the public image of manufacturing, to ensure the ongoing prosperity of the industry.

More than 100 events were held throughout Ohio.





PCQI and FSVP Workshops

CIFT hosted Preventive Controls Qualified Individual (PCQI) and Foreign Supplier Verification Program (FSVP) workshops to assist food companies with food safety compliance. The Food Safety Modernization Act (FSMA) Preventive Controls for Human Food regulation is intended to ensure safe manufacturing/processing, packing and holding of food products for human consumption in the United States. The regulation requires that certain activities must be completed by a "PCQI" who has "successfully completed training in the development and application of risk-based preventive controls."

The FSVP is one of the seven rules that make up the FSMA. The final rule for FSVP was published in late 2015 and deals with the requirements surrounding food safety of imported goods intended for human and/or animal consumption in the U.S.

Participants completing this course is one way to meet the requirements. The blended PCQI and FSVP course consisted of two parts: online and in-person.

Several additional food safety workshops and seminars on a variety of topics are planned for the future.

White House Chef & Great Lakes Brewing Visits Member Appreciation

CIFT hosted the Member Appreciation event at the beautiful Culinary Vegetable Institute in Milan, Ohio, which served as a thank you to members. White House Executive Pastry Chef Bill Yosses, who served under the George W. Bush and Barack Obama administrations, presented to guests and shared fascinating stories. Also highlighting the day was Bill Boor, CEO of Great Lakes Brewing Company, and brewmaster Mark Hunger, who provided the latest in the booming craft brewing industry.



Several leaders from member organizations in the food and agricultural industries took part in hearing these engaging presentations, and enjoying exquisite food and networking. Several prominent Ohio food processors were highlighted, including the newest members: FlexPAC, Matrix Technologies, Nestlé Quality Assurance Center, Ohio Soybean Council, and Spartan Chemical.



While at the White House, Chef Yosses worked closely with Michelle Obama's Let's Move initiative to improve health outcomes related to food issues and was responsible for managing the First Lady's South Lawn garden tours. He has published three books, and his non-profit foundation, Kitchen Garden Laboratory, was inspired by the Science and Cooking Course at Harvard University and creates curriculum that uses culinary techniques to teach science to middle schoolers.

Boor joined Great Lakes Brewing in 2015 after years of serving in large public companies. He previously held senior executive positions in larger corporations, and started his career in manufacturing Procter & Gamble. Hunger, a lifelong resident of Cleveland, manages the brewhouse, cellar, and quality control staff, and also oversees recipe and beer development as well as raw material (hops and malt) procurement.

The foundation of the membership program continues to advance technology, demonstrate prototypes, and evaluate innovative technologies leading to commercialization activities and economic growth for processors.

Webinar featured ARS Experts



CIFT hosted a free webinar that included a panel of experts from the United States Department of

Agriculture's Agricultural Research Service in an open discussion format. Greenhouse gas emissions, soil, economic and environmental sustainability, maize breeding and genetics, organic and conventional growing evaluations, and other topics were discussed by ARS scientists Jane Johnson, Ph.D., Paul Scott, Ph.D., and Michel Cavigelli, Ph.D.

Community Service At Cherry Street Mission



CIFT employees had the honor and pleasure of assisting the Cherry Street Mission (Toledo, Ohio) through the Ohio Sourced and Sauced project (as described in Section Two: Agribusiness and Local Food Systems, of the annual report). The Ohio Sourced and Sauced project addresses the need for food availability using "U.S. Grade B" fresh produce.

The sauce was prepared in part by CIFT employees to serve the Cherry Street Mission – an organization that serves people in need through food and housing.

CIFT Membership (as of early 2019)

American Dairy Association Midwest
Columbus, Ohio

Amish Wedding Foods
Millersburg, Ohio

Avure Technologies
Middletown, Ohio

The Chef's Garden
Huron, Ohio

Cooper Farms
St. Henry, Ohio

FlexPAC
Indianapolis, Indiana

Graminex
Deshler, Ohio

Great Lakes Cheese Co., Inc.
Hiram, Ohio

Grote Company
Columbus, Ohio

Henny Penny
Eaton, Ohio

Hirzel Canning Company & Farms
Toledo, Ohio

the jdi group, Inc.
Maumee, Ohio

Jones-Hamilton Co.
Walbridge, Ohio

JTM Food Group
Harrison, Ohio

Keller Logistics Group
Defiance, Ohio

Lakeview Farms
Delphos, Ohio

Lean Manufacturing Solutions
Cincinnati, Ohio

Matrix Technologies
Maumee, Ohio

Nestlé Quality Assurance Center
NQAC Dublin
Dublin, Ohio

Ohio Corn & Wheat Growers Association
Delaware, Ohio

Ohio Farm Bureau Federation
Columbus, Ohio

Ohio Soybean Council
Worthington, Ohio

The Ohio State University
Columbus, Ohio

Owens-Illinois
Perrysburg, Ohio

Richter International, Inc.
Columbus, Ohio

Rockwell Automation
Mayfield Heights, Ohio

Rudolph Foods Company
Lima, Ohio

Sandridge Food Corporation
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Spartan Chemical Company
Maumee, Ohio

Synergy Flavors
Hamilton, Ohio

Willy's Fresh Salsa
Swanton, Ohio

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