

JUNE 2026



NEW JERSEY
FOOD PROCESSORS
ASSOCIATION

NJFPA June 2026 Newsletter

Member Events



NEW JERSEY
FOOD PROCESSORS
ASSOCIATION

GOLF OUTTING

DATE: September 14, 2026
LOCATION: Running Deer Golf Club
1111 Parvin Mill Rd, Pittsgrove, NJ 08318

REGISTRATION PRICING:
Individual Golfer (*member*) - \$315
Individual Golfer (*Non-Member*) - \$393.75
Foursome (*Member*) - \$1,260
Foursome (*Non-Member*) - \$1,575



Swing Into Networking: NJFPA's Annual Golf Outing Returns Sept. 14

Join us on **Monday, Sept. 14**, at the stunning [Running Deer Golf Club](#) in Pittsgrove, N.J., for NJFPA's annual golf outing and day of networking and giving back.

The tournament is a NJFPA tradition and the No. 1 sporting event where New Jersey's top food industry leaders come together.

Attendees will connect, compete and, even better, support a great cause. Proceeds benefit the [Food Bank of South Jersey](#).

Want your brand in front of the state's top food industry players? **Sponsorships are available.**

Contact MacAdie Ferguson, Associate Executive Director and Program Manager for the New Jersey Food Processors Association (NJFPA), at mferguson@cmasolutions.com to reserve your spot today.

[**Register Now**](#)

JUNE 2026



NEW JERSEY
FOOD PROCESSORS
ASSOCIATION

Member Events

NJFPA “On the Road” Recap: A Resounding Success at Renault Winery

Our latest ["On the Road" Exchange](#), at the historic Renault Winery in Egg Harbor City, was a resounding success. **About 60 industry professionals** from across the region attended the network gathering.

A big thank you to our host, [Renault Winery](#), and our headline event sponsor, [RedCom Design & Construction](#), whose support helped make the June 18 event possible.

We also want to extend our sincere gratitude to all our additional event sponsors for their generous support in making this day such a success. The sponsors include [Keystone Engineering Group](#), [Cohen Seglias](#), [Atlantic City Electric](#), [Lassonde](#), [Grassi](#), [FAM Stumabo](#), [Cresa](#) and [CAC Group](#).

We truly appreciate everyone who took the time to come out and strengthen our industry community.

We loved seeing the crowd and are already looking forward to our next gathering in November!

[Save the November OTR Date](#)



JUNE 2026



NEW JERSEY
FOOD PROCESSORS
ASSOCIATION

Member Events

Save the Date: NJFPA HR Exchange Roundtable on June 26

Join us on **June 26 at 10 a.m. EST** for our **virtual HR Exchange Roundtable**.

Facilitated by **Mark Macellaro of [Aspire Bakeries](#)**, this one-hour session is designed specifically for **food processor members** looking to tackle today's pressing workforce challenges.

This open forum will provide a space to exchange ideas and share practical experiences regarding:

- **Recruitment & Retention:** Learn proven strategies for attracting and keeping talent.
- **Workplace Culture:** How to build high engagement in a food processing environment.
- **Industry-Specific Hurdles:** Navigate HR challenges unique to our industry.

There's More

Connect with industry peers and gain actionable insights into the critical issues shaping the future of our workforce. We look forward to your participation!

[Register Now](#)

JUNE 2026



NEW JERSEY
FOOD PROCESSORS
ASSOCIATION

New Members Spotlight

In this issue, NJFPA is excited to highlight three new members: **Elite Professional Contract Services**, **Damascus Bakeries** and **Vantage Mechanical Services**



Elite Professional Contract Services is a provider of specialized staffing and professional solutions. With extensive experience and a hands-on approach, the company manages the talent acquisition process through a dedicated consultative structure and industry expertise. Built on a commitment to strategic partnership, Elite provides customized workforce solutions for organizations seeking reliable support.

[Learn About Elite Professional Contract Services](#)



Damascus Bakery is a provider of artisanal flatbreads, delivering over 80 years of baking excellence that brings high-quality pita, lavash, and specialty wraps to tables nationwide. The company uses SQF and Clean Label-certified facilities to ensure ingredient integrity. By blending a historic heritage of craftsmanship with a forward-thinking approach to clean, healthy baking, they continue to serve customers across the country with consistency and passion.

[Learn About Damascus Bakeries](#)



[Vantage Mechanical Services](#) provides specialized climate and mechanical solutions across South Jersey. Founded by Master HVAC contractor Michael Clancy, the company combines two decades of trade expertise with a proud partnership with UA Local 322 to deliver precise service for industrial, retail and office facilities. By merging a legacy of union craftsmanship with modern technical training, Vantage ensures dependable project delivery for every client.

[Learn About Vantage Mechanical Services](#)

JUNE 2026



NEW JERSEY
FOOD PROCESSORS
ASSOCIATION

Industry News

How the "No Toxics" Movement Is Reshaping Packaging Strategies

The proposed [No Toxics in Food Packaging Act](#) targets common food-contact chemicals like PFAS, phthalates and BPA, signaling a major shift in material safety standards.

For manufacturers and suppliers, this push toward regulation could become a compliance hurdle. Companies are already vetting their portfolios and accelerating R&D to stay ahead of restrictions. And the ripple effects are wide-reaching.

As brands pivot away from legacy materials, demand is shifting toward innovative alternatives and simplified packaging. See how these trends could impact your operations.

[Learn About the Bill](#)

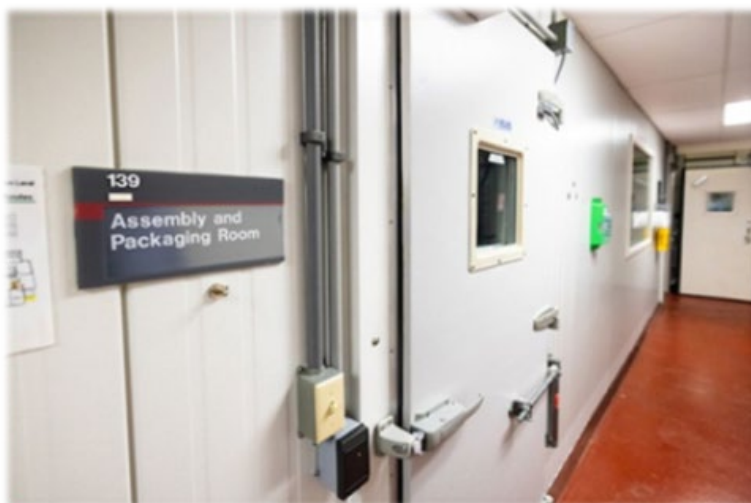
JUNE 2026



NEW JERSEY
FOOD PROCESSORS
ASSOCIATION

Member News

Scale Your Operations at the Rutgers Food Innovation Center



Looking for a premium production space? We have two move-in-ready suites available now at the [Food Innovation Center \(FIC\) at Rutgers in Bridgeton, N.J.](#)

Here are the details:

Ready for You: Choose from 1,586 or 812 square feet of space inside an FDA- and USDA-inspected, GMP-certified facility.

Fully Equipped: Spaces can be tailored with refrigeration, HEPA filtration and full utility hookups.

Added Value: Leverage shared infrastructure, including clean rooms, blast chillers and a bottling line, plus professional support for food safety, R&D and commercialization.

Ready to see the space for yourself? [Email Executive Director Nolan Lewin](#) to schedule your tour today.

[Book Your Tour Now](#)

JUNE 2026



NEW JERSEY
FOOD PROCESSORS
ASSOCIATION



Equipment - Co-Packers – Space

Are you looking for a wash and chop? Single-serving packaging? Commercial kitchen space? A particular piece of equipment?

Hands down, one of the most frequent questions we get at NJFPA is where to find a local processor business, especially a NEW JERSEY co-packer.

Contact us at info@njfoodprocessors.com and get involved in the [NJMEP Made in NJ program](#).

[Join NJFPA Now](#)