



Member Events

June 18: NJFPA Takes “On the Road” Program to Renault Winery



The road leads to Renault! NJFPA’s [“On the Road” series](#) is making its next stop at **Renault Winery in Egg Harbor City on Thursday, June 18, from 5:00–7:30 p.m.**

Food industry professionals from across the state and the region will gather for an evening of networking, fresh connections, and lively conversation at one of the state’s most historic winery destinations. Connect with attendees from these organizations who are already confirmed to attend:



Do you want your brand in the spotlight? [Sponsorship opportunities](#) are available to boost visibility, connect with attendees and put their name front and center at the event.

[Register now to reserve your spot!](#)



Special Thank You

We extend our sincere thanks to our platinum sponsor, [RedCom Design & Construction](#), whose support helped make this event possible.



Member Events

June 26: NJFPA HR Exchange Roundtable Focuses on Workforce Trends and HR Strategies

Join NJFPA on **June 26** for its **virtual HR Exchange Roundtable**, a peer-driven discussion designed to bring our **food processor members** together for timely conversation around workforce trends, human resources strategies and the people-focused challenges shaping today's food and beverage industry.

The one-hour session begins at 10 a.m. EST and will be facilitated by **Mark Macellaro of Aspire Bakeries**.

The virtual roundtable is designed to create an open forum where members can exchange ideas, share experiences and discuss practical approaches to common workforce challenges facing food processors today. In this timely session, attendees will explore topics including:

- Workforce recruitment and retention strategies.
- Employee engagement and workplace culture.
- HR challenges unique to food processing environments.
- Practical strategies through peer-to-peer discussion and shared experiences.

Don't miss this opportunity to connect with industry peers, gain practical insight and participate in meaningful conversations around the workforce issues impacting today's food and beverage sector.

[Learn More](#)

New Members Spotlight

In this issue, NJFPA is excited to highlight three new members:
Quality Steaks, Zack Painting and Greek Design | Build.

Quality Steaks



[Quality Steaks](#) is a leading independent supplier of raw and fully cooked, thin-sliced beef and chicken steak products, delivering premium protein solutions with a focus on quality and consistency.

With more than 50 years of industry experience, the company has built a reputation for innovative products, dependable service, and exceptional customer support. Backed by a team of meat protein professionals, Quality Steaks continues to provide trusted solutions that deliver value to customers across the food industry.

Discover Quality Steaks

Zack Painting



[Zack Painting](#) is a leading provider of commercial and industrial painting services, delivering quality solutions that help businesses enhance, protect and maintain their facilities.

With more than 100 years of experience, the company has built a strong reputation for professionalism, reliability, and customer-focused service. Through skilled craftsmanship and a commitment to quality, Zack Painting continues to provide trusted painting and wallcovering solutions across a wide range of industries.

About Zack Painting

Greek Design | Build



[Greek Design | Build](#) is a leading provider of integrated design and construction solutions, delivering end-to-end services that help clients

bring complex industrial projects to life.

With decades of experience and a hands-on approach, the company oversees every stage of the construction process through its vertically integrated structure and in-house expertise. Built on a commitment to quality, collaboration, and innovation, Greek Design | Build provides tailored solutions for industrial owners, developers, tenants, and businesses seeking dependable project delivery.

Discover Greek Design | Build

Industry News

How Commodity Costs Are Reshaping Food Manufacturing Strategies

Prices are climbing again, and some of the biggest staples in the food industry are feeling the heat.

Tomatoes, beef and coffee are among the categories seeing sharp increases, creating new cost pressures across the food and beverage supply chain.



For manufacturers, processors and suppliers, higher ingredient costs can quickly turn into margin challenges and tougher sourcing decisions. Companies are already rethinking purchasing strategies, contract terms and product plans as they look for ways to stay ahead.

The ripple effects may not stop there. As consumers respond to higher grocery prices, demand could shift toward private label products, value-focused options and alternative formats. See how these shifting trends could impact your food processing business.

[See What's Driving Costs](#)

Partner Program

Rutgers FIC, Middlesex County to Host NJ FoodTech 2026 Conference



TUESDAY, 06.09.2026, 8AM-5PM

Trayes Hall, 100 George Street, New Brunswick, NJ 08901
Douglass Student Center

Attention, food industry professionals, innovators, startups, founders, venture capitalists, researchers, and students with food industry interest!

It will be a full day of conversation, collaboration, and networking with New Jersey's leading food tech businesses, innovators, and investors. Leaders will come together to share their insights, discuss opportunities, and identify future partners.

**Early Bird Registration: \$99
through April 30, 2026**

Regular Price: \$195 starting May 1
Registration Deadline: June 7

Rutgers Affiliates (faculty, staff, students, and conference partners) please register by June 7. Registration Fee: \$0.00
For complimentary registration contact ayg6@njaes.rutgers.edu



Rutgers University's Food Innovation Center (FIC), in partnership with Middlesex County, will host **New Jersey FoodTech 2026**, the 4th annual conference centered on innovation and collaboration in the food and agriculture technology sectors.

The event will take place on **Tuesday, June 9, from 8 a.m. to 5 p.m. at the Douglass Student Center, Trayes Hall, 100 George Street in New Brunswick.**

Bringing together industry leaders, entrepreneurs, investors, researchers, students and other public-sector partners to explore key topics shaping New Jersey's growing food technology ecosystem. Sessions will cover:

- Food technology innovations.
- Investment opportunities in food and ag-tech.
- Digital marketing strategies.
- Market positioning.
- Growth resources.
- Food safety, regulation and traceability.

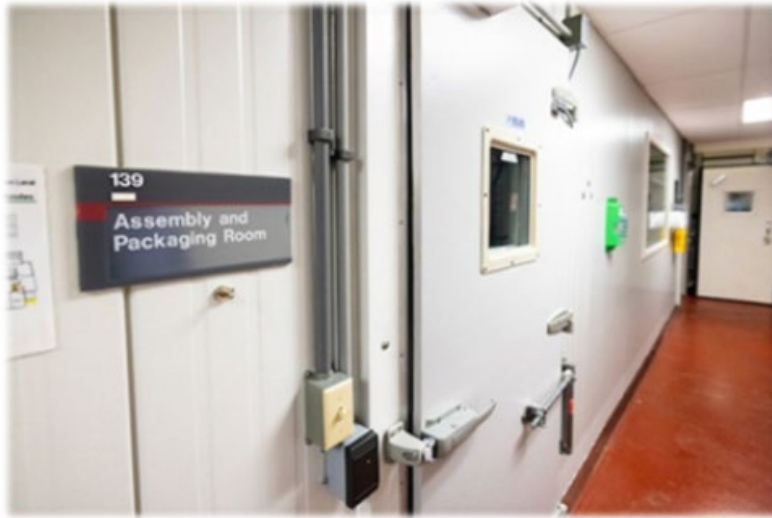
The conference will connect and foster collaboration among food industry innovators.

- **Regular fee:** \$195 until June 7
- **Registration:** <https://ce-catalog.rutgers.edu/coursedisplay.cfm?schID=97250>
- Students attend free-of-charge, but registration is required by emailing ayg6@njaes.rutgers.edu.

To learn more, **email Audrey Wiggins**, Marketing Research Specialist at the Food Innovation Center at Rutgers University at ayg6@njaes.rutgers.edu. The **Food Innovation Center at Rutgers University** helps startup and established food businesses grow through expert support, product development resources, and a USDA- and FA-certified manufacturing facility in Bridgeton, N.J.

Member News

Rutgers Food Innovation Center Offers Two Turnkey Production Suites



Two move-in-ready production suites are now available at the [Food Innovation Center \(FIC\) at Rutgers in Bridgeton, N.J.](#)

The available suites, totaling 1,586 and 812 square feet, are move-in ready and located within an FDA- and USDA-inspected, GMP-certified facility. The spaces can be equipped with refrigeration, HEPA filtration systems and full utility connections to

accommodate a variety of food production operations.

In addition to dedicated production space, tenants have access to shared equipment and resources, including blast chillers, clean rooms and a bottling line, as well as technical support in food safety, research and development and commercialization services. Businesses interested in leasing opportunities or scheduling a tour can [email Executive Director Nolan Lewin](#).

MAY 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 Us](#)