

APRIL 2026



NEW JERSEY
FOOD PROCESSORS
ASSOCIATION



NJFPA April 2026 Newsletter #1 Member Events



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

You are invited to join NJFPA for a summer evening of networking and conversation as the **“On the Road” series** visits one of New Jersey’s most beautiful historic wineries: **Renault Winery in Egg Harbor City** on **Thursday, June 18, from 5:00–7:30 p.m.**

This relaxed gathering offers the perfect opportunity to connect with fellow food industry professionals while enjoying the winery’s scenic setting.

What’s included:

- One drink ticket (wine, beer, or cocktail)
- Light bites and appetizers
- Time to explore the winery property
- Quality networking with NJFPA members and industry colleagues

Sponsorship opportunities are still available for companies looking to gain visibility and connect with attendees. Join us for an evening of friendly conversation, local flavor and industry connections.

Register Now



A special thank you to our platinum sponsor, RedCom Design & Construction, for helping make this event possible.

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Member Events

NJFPA EXCHANGE
QUARTERLY ROUNDTABLES
MARKETING EXCHANGE: GO-TO-MARKET STRATEGY & CHANNEL MIX

MAY 1, 2026 | 10:00 AM EST

VIRTUAL PRESENTATION BY:
ALISSA DAVIS, WHITEPENNY
STRATEGIC ADVISOR, FOOD & BEVERAGE

The banner is a green rectangular graphic with white and light green text. It features the NJFPA logo and the event title 'NJFPA EXCHANGE' in large, bold letters. Below the title, it specifies 'QUARTERLY ROUNDTABLES' and the specific topic 'MARKETING EXCHANGE: GO-TO-MARKET STRATEGY & CHANNEL MIX'. The date and time are highlighted in a white rounded rectangle, and the speaker's name and affiliation are listed on the right side.

May 1: NJFPA Exchange Roundtables to Detail Go-To-Market & Channel Mix Marketing Strategies

NJFPA is launching a new **Exchange Roundtable Series** designed for food processors to connect, learn and share what's working right now—and what's not—across the industry. These roundtables will spark practical conversation, surface real strategies and deliver insights you can actually use.

The first roundtable will feature [Alissa Davis, Strategic Advisor, Food & Beverage at Whitepenny](#). Davis will share insights on how food processors can strengthen their marketing approach through real-world strategies and actionable takeaways.

What you'll gain:

- Insight into what marketing strategies are working right now
- Perspective on evolving social and influencer approaches
- Clarity on B2B vs. B2C strategy shifts
- Real-world discussion on paid vs. earned media

Connect with peers, gain practical insights and walk away with ideas you can implement immediately.

[Register Now](#)

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New Member Spotlight



Clio Snacks

In this issue, we spotlight a new NJFPA member, [Clio Snacks](#).

Clio Snacks is redefining the snacking category with the first-ever refrigerated Greek yogurt bar.

Founded and manufactured in Piscataway, N.J., Clio combines the nutritional benefits of Greek yogurt—think protein, probiotics and more — with a decadent, cheesecake-like texture and indulgent coatings that turn traditional yogurt into a craveable, grab-&-go experience.

The company offers a truly differentiated product, sitting at the intersection of the \$12B yogurt category, \$8B bar category and \$1B refrigerated dessert space.

The brand is on pace to produce 200 million bars annually and trending toward \$100 million in sales in 2026.

Learn more about Clio Snacks and how its refrigerated snacking solutions can bring excitement to your shelves.

[Discover Clio Snacks](#)

You can also find out more on [LinkedIn](#), [Instagram](#), [Facebook](#) and [TikTok](#).

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Member News



NJFPA Director: These Food Processing Trends Will Change Your Business. Here's How.

The food industry is in flux. New dietary guidance, the surge of GLP-1 medications and heightened scrutiny of ultra-processed foods are driving rapid transformation.

Businesses are under mounting pressure to keep up.

In this [Food For Thought](#) podcast with [Food Processing magazine](#), JFPA Director Nolan Lewin tells how these trends are quickly driving companies like yours to rethink formulation, production and changing consumer demands.

[Click to listen to the full interview](#)

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Rutgers Food Innovation Center Offers Two Turnkey Production Suites

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

The 1,586- and 812-square-foot spaces are ready for immediate occupancy within an FDA- and USDA-inspected, GMP-certified facility designed for commercial-scale food manufacturing. Suites can be equipped with refrigeration, HEPA filtration and full utilities.

Tenants also have access to shared assets, including blast chillers, clean rooms and a bottling line, as well as technical support in food safety, R&D and commercialization.

For additional information or to schedule a tour, [contact Executive Director Nolan Lewin.](#)

[Email Nolan for a Tour](#)

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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](#)