

APRIL 2026



NEW JERSEY
FOOD PROCESSORS
ASSOCIATION

Member Events

NJFPA EXCHANGE
QUARTERLY WEBINAR SERIES
SESSION 1: GO-TO-MARKET MARKETING | MAY 1, 2026 10:00 AM EST
PRESENTER:
ALISSA DAVIS,
STRATEGIC ADVISOR, FOOD & BEVERAGE; WHITEPENNY

The banner features a green background with a subtle pattern of small white dots. The text is in white and green, with 'EXCHANGE' in a large, outlined font. The background image shows a food processing facility with workers in blue uniforms and hard hats, and various food products on a conveyor belt.

Tomorrow: NJFPA Webinar on Go-To-Market Marketing Strategies

Join NJFPA on May 1 for the debut of its new [Exchange Webinar Series](#), created to help food processors stay ahead with timely ideas, candid peer discussion and practical strategies you can use now.

The inaugural session features [Alissa Davis, Strategic Advisor, Food & Beverage at Whitepenny](#). Davis will share timely go-to-market marketing strategies to help processors navigate shifting trends and sharpen their approach in today's competitive landscape.

In this timely session, you'll gain insight into:

- Marketing strategies delivering results right now
- Emerging social and influencer approaches shaping engagement
- Key shifts in B2B and B2C strategy
- How brands are thinking about paid vs. earned media today

Don't miss this opportunity to connect with peers, gain actionable insights and leave with ideas you can implement immediately.

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

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

NJFPA’s [“On the Road” series](#) will make its next stop at [Renault Winery in Egg Harbor City](#) on **Thursday, June 18**. Time: **5:00–7:30 p.m.** The event will bring together food industry professionals from across the state and region for informal connection at one of New Jersey’s historic winery properties. Your registration includes:

- One drink ticket (wine, beer or cocktail).
- Light bites and appetizers.
- Time to explore the winery grounds.
- Opportunities to connect with NJFPA members and industry colleagues.

[Sponsorship opportunities](#) are available for those interested in increasing visibility and engaging with attendees.

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



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



New Member Spotlight

In this issue, NJFPA is excited to highlight two new members:
Waste Management and **Acrisure**.

Waste Management



Waste Management is a leading provider of environmental solutions, delivering collection, recycling and sustainability services that help communities and businesses operate more efficiently.

With a history spanning more than 50 years, the company has grown into North America's largest comprehensive waste management and environmental services provider. The company has a tradition of investing in advanced recycling technologies, renewable energy and circular economy solutions that help customers meet evolving sustainability goals. Through its broad network and environmental expertise, Waste Management supports businesses with practical strategies to improve efficiency, reduce waste and long-term value.

Discover Waste Management

Acrisure

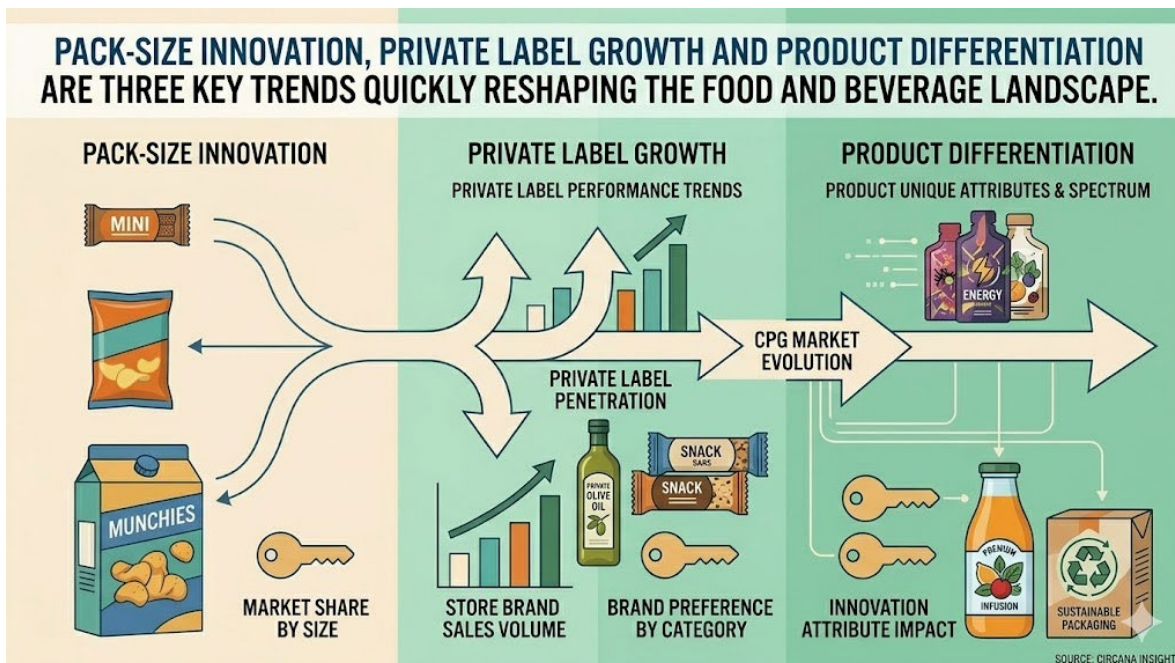


Acrisure is a global fintech leader that combines human expertise with advanced technology to provide insurance, cybersecurity, payroll, employee benefits and other business solutions. Founded in 2005, the company has expanded fast—very fast. They have clients across 23 countries, generating nearly \$5 billion in revenue.

Learn more about both and how their solutions can support your business below.

Discover Acrisure

Industry News



How Pack Size Innovation Is Driving CPG Growth

Pack-size innovation, private label growth and product differentiation are three key trends quickly reshaping the food and beverage landscape.

That’s according to research by Circana, a market research and consumer insights firm.

The report shows manufacturers are responding to shifting consumer demand by adjusting pack sizes, introducing new formats and refining product offerings to meet demand for affordability, convenience and greater choice. Packaging strategy and product innovation are also important drivers of growth in a competitive market.

For food processors and manufacturers, the findings offer insight into where consumer demand is heading and how companies are responding. Click below to explore what these trends could mean for your business.

[Explore Market Trends](#)

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Partner Program

NJ FoodTech 2026

RUTGERS UNIVERSITY
Food Innovation Center
New Jersey Agricultural Experiment Station

MIDDLESEX
COUNTY, NJ

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



Members of the media are asked to contact Audrey Wiggins, Marketing Specialist, Food Innovation Center at Rutgers, via email at ayg6@njaes.rutgers.edu.

NJ FoodTech 2026 Conference at Rutgers

Rutgers University's Food Innovation Center (FIC) and Middlesex County, announce **New Jersey FoodTech 2026**.

WHAT: The fourth annual conference hosted by Rutgers FIC.

WHEN: Tuesday, June 9, 2026 from 8 a.m. – 5:00 p.m.

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

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WHO: Join industry leaders, entrepreneurs, investors, researchers, students, and public partners at New Jersey FoodTech 2026—a full-day, high-impact event designed to spotlight collaboration as the catalyst for driving innovation in the food sector—will bring together key players in New Jersey’s growing food technology ecosystem to explore:

- Food technology innovations
- Investment opportunities in food and ag tech
- Digital marketing engagement strategies
- Define and strengthen your market position
- Leveraging growth resources
- Navigate food safety, regulation, and traceability

If you are scaling a startup, investing in food innovation, leading research, or building industry alliances, NJ FoodTech 2026 is your opportunity to be at the center of transformation.

Registration fee (early bird): \$99 by April 30

Regular fee: \$195 starting May 1 by 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 about **NJ FoodTech 2026**, contact the center via email at ayg6@njaes.rutgers.edu.

About the Food Innovation Center at Rutgers University

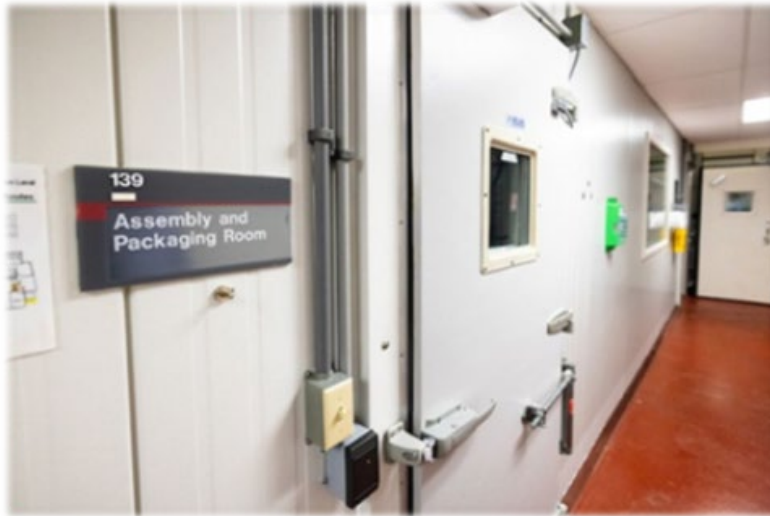
The Food Innovation Center is a unique food business incubation and economic development program, which is part of the New Jersey Agricultural Experiment Station (NJAES) at Rutgers, The State University of New Jersey. Our center provides business and technology expertise to startup and established food and value-added agricultural businesses, locally and globally. FIC operates out of a USDA- and FDA-certified manufacturing facility located in Bridgeton, NJ. The center facilitates the commercialization of products into distribution and provides mentoring assistance in marketing, R&D, food safety, regulatory, manufacturing and sales and distribution. Learn more about the center at <http://foodinnovation.rutgers.edu/>.

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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, measuring 1,586 and 812 square feet, are located within an FDA- and USDA-inspected, GMP-certified facility and are ready for immediate occupancy. Each space can be outfitted with refrigeration, HEPA filtration and full utility connections to support a range of food production needs.

In addition to private production space, tenants have access to shared equipment and resources, including blast chillers, clean rooms and a bottling line, along with technical support services in food safety, research and development and commercialization.

Businesses interested in leasing opportunities or scheduling a tour can [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](#)