

MARCH 2026



NEW JERSEY
FOOD PROCESSORS
ASSOCIATION



NJFPA March 2026 Newsletter #1



Member Events

NJFPA Annual Conference Draws 150 Attendees, 25 Exhibitors to Atlantic City

NJFPA welcomed **150 food industry professionals** to Atlantic City March 5–6 for its [annual conference](#) at Harrah’s Resort, delivering two days of timely insights, networking and industry collaboration.

The event featured **25 exhibits** and **10 speakers** and drew food processors, manufacturers, suppliers and service providers from across the region.

Attendees participated in a series of sessions addressing the issues shaping today’s food industry. Discussions focused on:

- Emerging food safety regulations.
- Best practices for allergen management and compliance.
- The evolving definition of “clean label” for product development
- Consumer trends influencing purchasing decisions and innovation.

Industry professionals also used the [conference](#) to exchange ideas, strengthen relationships and gain practical insights they can apply within their operations.

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June 18: NJFPA On the Road Heads to Renault Winery

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 [sponsor and 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 also available for companies looking to gain visibility and connect with attendees. Join us for an evening of great conversation, local flavor, and industry connections.

[Register Now](#)

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New Member Spotlight



Matanga

Matanga Research

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

Matanga Research is a consumer insights and sensory research firm that helps food and beverage companies better understand how people experience their products. Through advanced testing methods and data-driven analysis, the company provides actionable insights that guide product development, reformulation and market positioning.

Working with brands across the food industry, Matanga Research conducts sensory evaluations, consumer studies and strategic research designed to uncover what drives preference and purchase decisions.

By combining scientific rigor with practical industry expertise, Matanga supports companies in refining products, validating innovation and bringing successful new offerings to market.

Learn more about Matanga Research and how its consumer insights can support your next product development initiative.

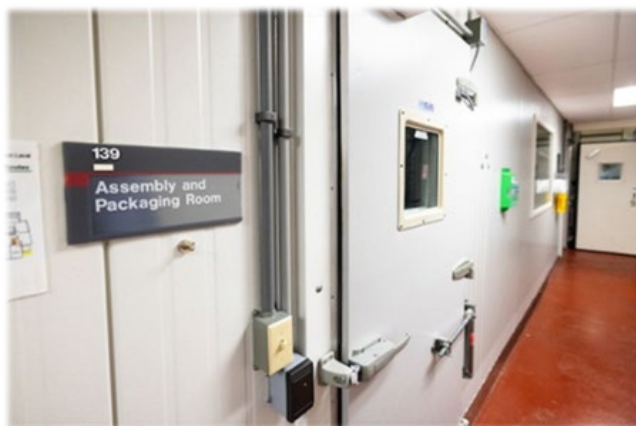
[Discover Matanga Research](#)

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Member News



Rutgers Food Innovation Center Offers Two Turnkey Production Suites

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

One is **1,586 sq. ft.** The other is **812 sq. ft.** Both are ready for immediate occupancy.

The **FDA- and USDA-inspected, GMP-certified facility** supports commercial-scale manufacturing and can be customized with refrigeration, HEPA filtration and full utility access.

There's more: Tenants also have access to shared resources including **blast chillers, clean rooms and a bottling line**, along with expert support in food safety, research, development and commercialization.

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

[Email Nolan for a Tour](#)

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Food For Thought

GLP-1 Drugs, UPFs, Labeling Still Hound Food and Beverage Companies



Andy Hanacek



Nolan Lewin



Member News

NJFPA's Nolan Lewin to Food Processing Magazine: Trends Reshaping Food Processing Today

As new dietary guidelines, GLP-1 drugs and the debate over ultra-processed foods reshape the food industry, companies are facing increasing pressure to innovate, reformulate and adapt to shifting consumer expectations.

In this [Food.For.Thought podcast](#) with [Food Processing Magazine](#), NJFPA's Nolan Lewin discusses the latest reformulation trends, evolving labeling challenges and the all the new technologies now helping manufacturers improve food safety and transparency across the supply chain..

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

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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](#)