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FARIBAULT FOODS BUILDING MOST MODERN BEAN CANNING FACILITY IN THE U.S.

New facility will ensure premium quality products and smart use of natural resources.

FARIBAULT, Minn., March 23, 2017 – In an industry not known for innovation, Faribault Foods is once again breaking the mold by investing in a multi-million-dollar, green-field manufacturing facility in Faribault, Minn. Construction is underway with operations scheduled to start in September 2017. The new facility will be equipped with the most modern can making and canning equipment available, offering greater efficiencies and ensuring consistent high quality products and smart use of natural resources. When complete, the plant will be nearly one million square feet, certified SQF Level 3, QAI/USDA Organic, USDA and gluten free.

Faribault Foods is currently the largest and most diversified bean canning company in North America. They are also the largest canner of U.S. grown organic beans. The company believes it is well positioned in a growing industry, and that the new manufacturing plant will help fuel their growth into the future. “Faribault is located in the heart of the country’s most plentiful bean growing region. This new modern facility will complement our strong supply network, long-standing industry relationships, and best-in-class customer service, allowing us to better serve our branded, private label and co-pack customers,” said Executive Vice President Sales and Marketing Rick Morrow.

This isn’t the first time the company has demonstrated its willingness to invest in technology to deliver quality and efficiency. In 2006, the company acquired a former Slim Fast plant in Tucson, Ariz., and spent nearly a year renovating, before opening in 2007 as a fully-remodeled, state-of-the-art canning facility, which continues to be driven by innovation and technology. This 532,000 sq ft location is vertically integrated with on-site can-making, filling, cooking, labeling, storage and distribution. “We take pride in understanding the whole process and doing things right. Our goal every day is to put the best product in every can and be smart about managing natural resources,” says Executive Vice President of Manufacturing Shane Gesbeck. In fact, since 2011, that plant has reduced usage of natural gas by 45%, water by 24% and electricity by 12%.

The newest location, now under construction in Faribault, will include full process integration similar to the Tucson location with can manufacturing, canning, labeling, storage and distribution all under one roof. Additionally, it will use less water, electricity and natural gas per

can than the current Faribault plant. Two new state-of-the-art Hydrostat cookers (each soaring 85 feet tall!) provide even and continuous heat to all cans throughout the cooking process and can accommodate a wide variety of can sizes. This method creates better process control and a better overall product in every can, and is just one example of the technology being installed in the new site.

About Faribault Foods

Faribault Foods has a strong reputation as a trusted supplier of branded, store-brand, and co-manufactured products. Branded products include S&W[®] Beans, Sun Vista[®], Luck's[®], Kurer's[®], KC Masterpiece[®] Baked Beans, Mrs. Grimes[®], Butter Kernel[®], Chilli Man[®], Kern's[®], Pride and Pasta Select[®]. The company also has a strong store-brand business in canned beans, chili and pasta, in addition to long-standing contract manufacturing partnerships with top branded companies.

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