



F&S Produce Company: When 'Fresh-Cut' Is Your Preference

Few other independent, family-owned fruit and vegetable producers in America can equal F&S Produce's capabilities, cleanliness, and capacity. In a typical year, the company ships more than 75 million pounds of premium product to retail stores, the food service industry, and industrial food manufacturing plants, in a constantly expanding territory from the Mississippi River to the Eastern Seaboard. The company is certified for Kosher and for USDA National Organic Program fruits and vegetables. F&S is also one of the few independent fruit and vegetable processors participating in the third-party GMA-FPA safe audit developed by leading companies in US food processing – the industry's gold standard in auditing.

The F&S Complex: Designed to Ensure Processing Efficiency and Food Safety.



Sam Pipitone, like F & S Produce Company he founded and owns, has deep roots in American regional agriculture. At the end of the 1970's, Sam followed his father and grandfather into the family's southern New Jersey farming business. In 1981, he established F & S Produce in the agricultural community where he grew up. Nearly a third of the 75 million pounds of fruit and vegetables F & S processes annually is purchased from farms surrounding its two modern processing facilities, with a combined square footage of 125,000.

package weight and inspect for appearance. The long shelf life of F&S Company's fruit and vegetables depends on food safety systems, well-trained and experienced line workers, and continual process-monitoring.

F&S Produce's 125,000-sq. ft. complex consists of two fresh-cut processing facilities, including a modern Quality Laboratory, steam-peeled carrot line, bagging lines, brined pepper operation, and warehouse. An individual quick-freezing system (IQF) produces frozen fruits and vegetables. A truck dump system facilitates bulk material handling for the IQF processing operation.

While a third of F&S's raw material is grown locally, the company procures from West Coast and southern U.S. markets. International sources are also increasingly important as it continues to expand its production capacity, product offerings, and territory. F&S's procurement specifications are rigorous – in many cases more demanding than those of the USDA.

Incoming produce is put into a temperature-controlled holding area, organized to ensure that "First In Is First Out," for increased shelf life. The Cold Chain is never broken. Its continuity is maintained and documented with a web-based temperature-monitoring and alarm system.

Raw materials must pass through more than 20 quality assurance check points. Fruit and vegetables are Brix-tested and evaluated for firmness, texture, color, smell, and taste in the company's laboratory. Microbiological plating is routinely performed. Quality Assurance technicians validate finished piece size and



A retained sample program is in continuous operation for retail and food service customers. Packages are opened on their expiration date and evaluated for appearance, odor, taste, texture, and – in some cases – oxygen and carbon dioxide content. Microbiological plating is often again performed.

F&S products are processed and packaged according to customer specifications, whether a grab-and-go retail package for a convenience store ... a party tray for a retail grocery store ... MAP film-sealed trays for a food service customer ... or 1,500-lb tote bins for one of our industrial customers.

From the receipt of raw materials to their shipment as fresh-cut or frozen products for retail, food service, and industrial food manufacturing customers – stringent food safety practices are in constant and uncompromising use. Separate processing areas minimize cross-contamination. Equipment, floors, and working surfaces are sanitized daily by a trained sanitation crew working its own shift. F&S's organic certification program requires special sanitizers during the cleansing process, as well as separate storage and handling practices. Using the same equipment for both organic and conventional products is an example of the company's efficiency.



F&S Company Guarantees Daily On-time Delivery.

F&S's sister company, Pipco Transportation, owns a fleet of 30 power units and 50 refrigerated trailers. Pipco operates a full-time truck and certified refrigerated trailer maintenance shop to speed fulfilled orders to F&S's retail, food service, and food manufacturing customers.

Sustainability Is Built into the Process.

F&S prides itself on an ecologically minded attitude toward natural resources and sound environmental practices throughout its processing operation. The company uses biodegradable packaging materials. Wastewater is treated on site at the company's water-treatment facility in order to meet DEP standards. Vegetative waste – inevitable by-product of any produce operation – is recycled as organic fertilizer in F&S's own farming operation.

From the procurement of the highest-quality raw materials to its sanitary production and expeditious shipment – F&S Produce Company contributes its share to appeasing America's appetite for superior fruits and vegetables.



Where Family Tradition Breeds Quality, Customer Service & Company Integrity

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