



# SED COR

## Industrial Site Tour

Thursday - October 22, 2009

The purpose of our site tours is to provide a unique educational opportunity, to learn more about local industry and better understand their impact on our economy.



According to the Northwest Cherry Briners Association, in 2009, Oregon growers experienced the second largest cherry crop in the last five years. Combined with other Western states, the harvest marked a 39% increase over last year's crop. Cherry-producing states of the west (listed by total production of brine cherries in 2009) are Oregon, Washington, California, Utah and Idaho.



Dan Ostlund, OCG describes the many different products they create.

Cherries are "brined" in the transformation of fresh sweet cherries to **maraschinos** – "candied" cherries commonly used by bakeries, ice cream fountains and restaurants. Maraschino cherries are prepared from mature sweet cherries that are light in color, firm and well-formed. Oregon Cherry Growers, which is headquartered in Salem, is the largest manufacturer and distributor of maraschino cherries in the U.S. and serving offshore markets.



All combined, Oregon Cherry Growers prepares, processes and packages local cherries in four state-of-the-industry manufacturing facilities exceeding 500,000 sq. ft. The SEDCOR site tour focused on their Salem operations. The facilities in Salem carry out fruit infusion and bottling operations, using the latest technology to process brined cherries into maraschino, glacé and ingredient cherries and establishing industry standards for quality and food safety.

The Salem business is a full-scale, year-round operation with additional seasonal demands during the Willamette Valley's fresh cherry harvest from mid-June to early August. Cherry processing is part of Salem's history, a rich heritage that has taken place at Oregon Cherry Growers' present location since 1934.

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The site tour included an interesting visit to the Truitt Bros. cannery to see how they are able to process and supply the best quality D'Anjou pears in North America. Truitt Bros., has the highest number of sorters and on-line QA inspectors in the industry. The Pacific Northwest's climate also offers ideal growing conditions for pears, with better color, character and shape than pears grown in other regions.



In a departure from the traditional canning process which we saw, **Tru Flavors™ D'Anjou Pears** are flash pasteurized to maintain their crispness, without preservatives or additives, and then packed in a light syrup in a resealable, twist-top plastic jar. Truitt Bros. supplies this product to the catering, motel, in-store service deli and bakery sectors. This product combines the convenience and juiciness of a canned pear with the crisp bite of a fresh-off-the-tree pear.



With the taste and look of fresh pear – skin and all – these ready-to-use slices make a refreshing year-round addition to a salad and a convenient ingredient. "The flavor and firmness of this pear holds up beautifully baked as a topping on pastries, as an accent in salads or fresh out of the jar," said Tru Culinary Chef **Bob Schafer**. Using pears sourced directly from growers located within an hour's drive from their

processing line, Truitt Bros. is dedicated to working with family farmers in the nation's most fertile region for orchard fruit.

Operated by brothers **David and Peter Truitt**, in Salem, Oregon, Truitt Bros. is a third-generation family-owned food processor. Leaders in bringing quality and innovation to the industry, Truitt Bros. provides shelf stable products for a wide variety of establishments, from restaurants to retailers. As part of their commitment to preservation of wildlife and natural resource as well as positive employee relations and sound manufacturing practices, Truitt Bros. became the first Food Alliance ([www.foodalliance.org](http://www.foodalliance.org)) certified processor in the country in 2006. .

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