



Leaders in Low-Acid Aseptic Technology

QUALITY

- All locations BRC certified
- Pilot plant facilities
- World class logistics (+99 % on-time delivery & order fill)

INNOVATION

- Flex Line equipment/filler is first of its kind in the U.S.
- First commercialized aseptic plant-based cheese sauce
- Trusted R+D partner for key CPG and national chain accounts

SOLUTIONS

- Culinary team on-site
- Access to notable marketing research platform
- Custom formulation

Manufacturing Capabilities Across the Country

Our plants employ more than 500 team members and produce more than 170,000 metric tons of expertly created food.

PLANT LOCATIONS



**New Holland,
Pennsylvania**



**Clear Lake,
Wisconsin**



**Visalia,
California**



Southwestern Nachos



SAVENCIA
FROMAGE & DAIRY

Our scientific process yields delicious results.

ASEPTIC BENEFITS



No preservatives



Long Shelf Life



Shelf-stable



**Best preserves
freshness & flavor**

Our Solutions from Product to Packaging



CHEESE SAUCE



DIPS & SPREADS



DESSERTS



SOUPS



PLANT BASED



COOKING SAUCES

- #10 can (3 kg)
- 15 oz can (425 g)
- 9 oz can (250/255 g)
- 3.5 oz 4-cup pack (99 g)
- ERCA 3.5-5 oz cup (99-141.7 g)
- Hot fill 1.7–3.8 oz cup (48–107 g)
- Flex Line 3-5 oz cup (85-141 g)
- Flex Line 8-15 oz cup (227-425 g)
- Pouches w/ & w/o fitment 106, 110, 140 oz (3, 3.1, 4 kg)
- Sierra™ Dispenser

Our Commitment to Sustainability



- BPA non-intent materials
- Increase purchases of recycled materials for #1 and #2 packaging mediums
- Corrugate from our operation is compacted and recycled
- Paperboard is made from 100% recycled material
- Corrugate is made from 47% recycled materials
- 100% recyclable or biodegradable packs for branded products by 2025
- Global Corporate Social Responsibility Planted 7,500 trees in 2019
- Ongoing sustainability improvements 100% recyclable steel



INNOVATIVE FOOD SOLUTIONS.

© 2023

717.355.8500 | info@afpllc.com | afpllc.com