



Our Sustaining Principles

Growing our Business the Only Way
We Know How.



Rooted in Sustainable Farming

NORPAC Foods, Inc., a farmer-owned cooperative of family farms representing over 200 growers on more than 40,000 acres of land in Oregon's Willamette Valley, has continuously worked to improve farming and food processing practices since its inception in 1924. NORPAC products have always been fresh and of the highest quality because they are harvested and processed locally, so that fruits and vegetables can be picked and packed in less than four hours. We have found that the benefits for locally produced crops show in more than just the quality of our products – local farms and processing plants keep our environmental footprint small, too.

Our farmers formed the NORPAC Stewardship Task Force in 2002 to put even more environmental and efficiency programs in place. The task force's purpose is to define and communicate NORPAC's collective commitment to sustainable agricultural practices and establish a process of third-party certification of stewardship practices.

For more information about NORPAC stewardship guidelines, the Stewardship Task Force and NORPAC's sustainability practices, visit www.norpac.com.

“NORPAC's roots are in sustainable family farming. We hope that you'll enjoy our products, and join our efforts toward a more sustainable future.”

George F. Smith, president & CEO
NORPAC Foods, Inc.



NORPAC farmers have access to a third-party stewardship audit conducted through the Food Alliance, a nationally recognized nonprofit organization that promotes sustainable agriculture. Our stewardship guidelines follow nine broad principles:

- **Protect & conserve water resources**
- **Protect & enhance soil resources**
- **Use Integrated Pest Management**
- **Conserve & enhance wildlife habitat**
- **Conserve & recycle nutrients**
- **Provide safe & fair working conditions**
- **Produce crops without genetically modified organisms**
- **Continually improve farm practices**
- **Produce safe, wholesome, high-quality fruits & vegetables**

Learn more at www.norpac.com

GUIDING PRINCIPLE NO. 1

Protect and Conserve Water Resources

At NORPAC we:

Have decreased water use in our processing plants by 30 percent in the last ten years

Recycle vegetable process water within our facilities, gaining two or more uses before discharging

Apply vegetable waste water to the land at 3 of 5 processing plants, annually saving 600 million gallons for irrigation

Save electricity and approximately 50 percent of irrigation water on the farm by converting from “big gun” sprinkler systems to linear irrigation systems.



In NORPAC's processing plants, internal efficiency teams continue to find ways to decrease fresh water intake and increase water utilization. In 1988, the average amount of water used by NORPAC per pound of packaged product was 3.58 gallons. By comparison, the average amount of water used per pound of packaged product in 2007 was 2.40, nearly 33% water savings.

GUIDING PRINCIPLE NO. 2

Protect and Enhance Soil Resources

NORPAC farmers work to:

Reduce soil erosion by maintaining crops on off-season land

Plant and maintain riparian zones near streams

Build organic matter in the soil by using crop rotation

Minimize commercial fertilizer application by sampling soil before planting and performing leaf analyses when crops are in mid-season

Return nutrients to the soil by recycling vegetable process water from processing plants, and improve soil quality by land – applying vegetable matter that cannot be packaged or fed to animals

Monitor and track soil quality over time to inform ongoing soil management.

NORPAC members are committed stewards of the land and water resources in Oregon. We produce crops on land bordering vital water sources ranging from small streams to rivers such as the Santiam and Willamette. Our farmers plant and maintain riparian zones to avoid erosion and runoff, and continually monitor and minimize fertilizer use.

NORPAC's pest and vegetable disease management initiatives have led to the formation of organizations such as the Willamette Valley Bean Mold Task Force which has helped NORPAC efficiently and effectively combat pests and mold in raw product. Between 2004 and 2006, the task force utilized research and innovation to reduce chemical use to control beetles by 77 percent among involved growers.

Learn more at www.norpac.com

GUIDING PRINCIPLE NO. 3

Integrated Pest Management

NORPAC farmers regularly:

Monitor pest levels using visual inspection, insect traps and other environmentally sound measurement methods

Emphasize pest control, not eradication

Differentiate between important native insects and pests that harm crop deliverables

Collaborate with growers, industry field representatives and university faculty to coordinate, design, implement and evaluate mold and pest control methods.





GUIDING PRINCIPLE NO. 4

Conserve and Enhance Wildlife Habitat

NORPAC farmers aim to:

Eliminate noxious weeds that threaten native wildlife

Partner and work cooperatively with organizations such as the Department of Fish and Wildlife and others to harmonize farming and wildlife issues with agricultural needs

Incorporate agroforestry design to provide food and cover for migratory birds and other wildlife

Participate in programs such as the USDA Conservation Reserve Program that provide technical and financial assistance to growers to establish wildlife habitat, improve water quality, and enhance forest and wetland resources

Improve water quality and benefit wildlife by maintaining the streams and rivers on and around members' farms.

NORPAC farmers interact with birds, fish and mammals that travel through or live near their farms on a daily basis. We take into account considerations and solutions relating to expected and unexpected encounters with wildlife and take the appropriate measures to equally benefit agriculture and wildlife.

Roughly fifty percent of vegetable matter that goes into the processing plants ends up in the finished product; the balance consists of material such as corn husks and cobs, bean snips, peel and similar vegetable byproduct. Ninety percent of this material is fed to animals and the remaining 10 percent that is too fluid to turn to animal feed is applied to the land, recycling nutrients for future resources.

Learn more at www.norpac.com

GUIDING PRINCIPLE NO. 5

Conserve and Recycle Nutrients

NORPAC processing plants:

Recycle 99.5 percent of vegetable mass not used in packaged products

Turn excess vegetable matter into silage for dairy cows, sheep and pigs, annually recycling more than 150,000 tons of vegetable byproducts into animal feed

Return nutrients from vegetables to the soil by irrigating fields with process water from manufacturing facilities

Apply beet juice and peel and other processed vegetable material to growing land.





GUIDING PRINCIPLE NO. 6

Provide Safe and Fair Working Conditions for Employees and Families

At NORPAC we:

Conduct specialized job training and job-related education

Maintain safe and sanitary facilities for all employees

Encourage employee input to continually improve the workplace

We are committed to:

Our workforce. The plant-level workforce is unionized, represented by Teamsters and the International Operators and Engineers Union.

Our safety record. Measured by metrics such as the DART rate, NORPAC’s safety record has continually improved year over year.

Our employee benefits. NORPAC has maintained comprehensive benefits packages for all its employees at a time when employee benefits are eroding industry-wide.

NORPAC actively participates in our employees’ local communities and regularly donates funds, food and materials to community programs. NORPAC annually donates in excess of half a million pounds of wholesome food products to local food banks.

“We do not believe that currently available GMO varieties will provide our customers with fruits and vegetables that are better than our current, conventionally-bred varieties. We are proud of the crops we grow, of the hard work we put into growing safe, wholesome and high-quality fruits and vegetables, and we understand that our customers want the most natural and fresh products we can produce.”

Manuel Silveira
Vice President of Ag Services

Learn more at www.norpac.com

GUIDING PRINCIPLE NO. 7

Genetically Modified Organisms

At NORPAC we:

Do not use genetically modified organisms

Grow crops from seed varieties developed through conventional breeding techniques

Separate our crops by distance and time to preserve their identity

Support local farming economies that promote health and a positive global ecosystem.





GUIDING PRINCIPLE NO. 8

Continually Improving Practices

At NORPAC, we know that all our actions have global effects, so our environmental stewardship extends beyond farming to all other areas of our business. To address these effects, we have partnered with the following organizations to continuously improve our practices:

Founding member of Oregon Sustainable Agriculture Resource Center (OSARC), a comprehensive and practical source to help farmers adapt stewardship practices

Food Alliance, third-party stewardship auditors

Oregon State University, for crop improvement and input to the agricultural stewardship task force

Government organizations such as: U.S. Dept. of Agriculture, Oregon Water Resources Department, Natural Resources Conservation Service, Oregon Dept. of Energy, Oregon Dept. of Agriculture, etc.

NORPAC has a longstanding commitment to energy efficiencies. Over the past 25 years, we have averaged a 2.5% reduction in energy consumption in our processing plants. Our recent success with a task force working on energy efficiency improvements at our Brooks plant has led to the creation of energy efficiency teams at all of our plants. These teams have a new challenge: reduce energy consumption each year by 5% versus the prior year.



Learn more at www.norpac.com

GUIDING PRINCIPLE NO. 9

Produce Safe, Wholesome, High-quality Fruits and Vegetables

NORPAC is proud of its heritage as an industry leader in food safety and its reputation as a quality producer. Our farmers and processing plants control the quality of our products from seed-to-plate. NORPAC has received extensive third-party recognition for its efforts and achievements in stewardship including:

“Overall Food Supplier of the Year” *Clark National* (2008)

“Food Plants of the Year” *Refrigerated & Frozen Foods* (2008)

“Blue Sky leader in sustainable practices” *Pacific Power* (2008)

Sustainable Agriculture Research & Education (SARE) (2000)

EarthWISE certification (Marion County, Oregon)

“Category Management Supplier of the Year” *Food Services of America* (2008)

USDA National Organic Program certification

Food Alliance sustainability certification of two processing plants

These awards and certifications are a validation of our company mission:

“NORPAC provides our farmer members reliable market access by exceeding customer expectations in the processing and marketing of safe, wholesome, high-quality fruit and vegetable products.”

This mission is accomplished by adhering to the following values:

- Respect for people
- Commitment to quality and service
- Integrity, discipline and innovation
- A spirit of cooperation
- Support of our communities.

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Learn more at www.norpac.com

NORPAC Foods, Inc. is proud to offer these fine brands:

