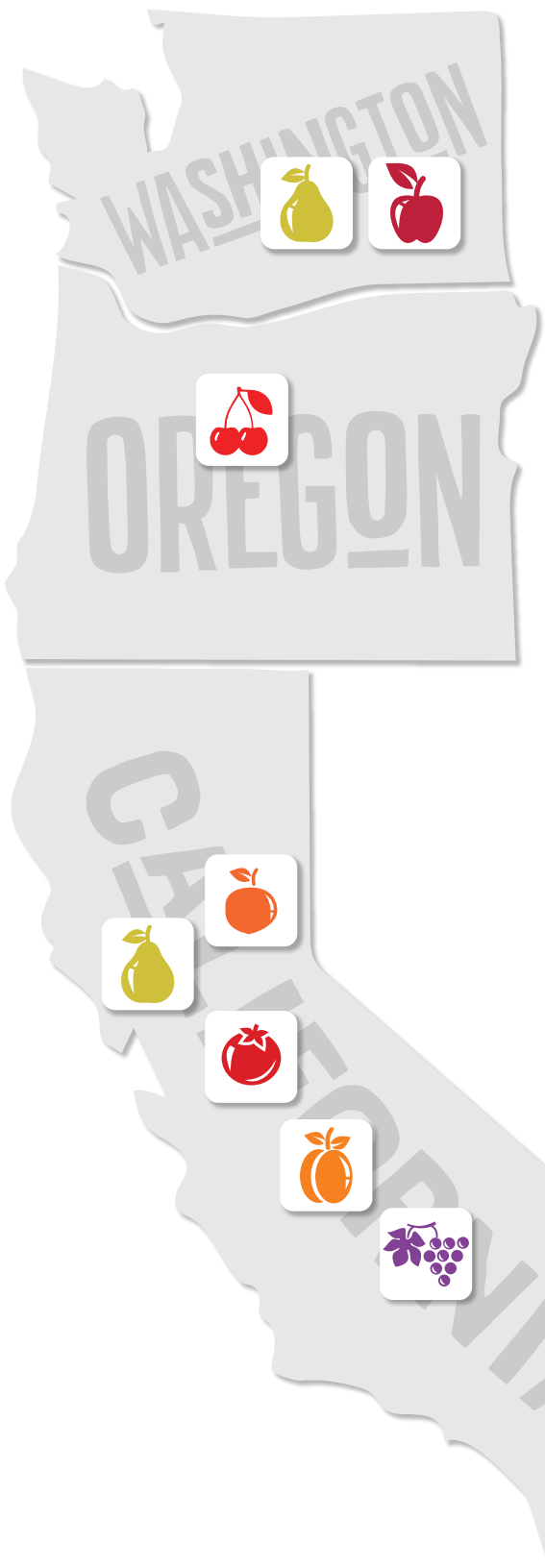
MADE IN AMERICA

When you buy products made in the United States, you're not only supporting American agriculture, you're also feeding Americans with food that is locally grown, sustainable, and safe.



YAKIMA

Bartlett Pears are grown by generational family farmers and hand picked for canning. Their sweetness and specific texture are ideal for canned pear products.
Apples are harvested to create sliced and diced items as well as applesauce products.

THE DALLES

Sweet cherries are grown in the bountiful Pacific Northwest known for ideal climate conditions for this crop. They are harvested at their prime ripeness to ensure the best quality cherries are used for our various shelf stable products.

OROVILLE

Fruits such as peaches, pears and grapes are hand picked by family farmers and packed to create various products. These items include cans and fruit bowls, which are used for sliced, diced, fruit mixes, as well as fruit cocktails.

WOODLAND

Year over year, tomatoes are cultivated by family farmers who have been growing tomato crops specifically for canning for generations. The tomato crop is planted each spring, vine-ripened, picked during the summer at their peak of freshness, then travel from field to the can in just 5 hours or less.

LODI

Apricots and peaches are grown by family farmers that are harvested at their peak of freshness. They are then brought here to be washed, peeled, cut and sealed in cans for various product types.

PACIFIC COAST PRODUCERS

An Agricultural Cooperative owned by over 150 family-farms that specializes in canning fruits and tomatoes for Private Brands throughout the World.

www.pacificcoastproducers.com