

Henningsen Cuts the Ribbon on Two New Facilities

October was harvest month at Henningsen. The company celebrated the grand opening of its new Portland, Oregon distribution center on Oct. 15. The facility is located in the Portland suburb of Gresham, less than one mile from Henningsen's existing Portland operation. Phase 1 offers 5 million cubic feet and 18,000 pallet positions and is designed specifically for high-volume throughput, with a flexible racking design and layout enabling Henningsen to meet a variety of customer requirements including case-pick consolidation and cross docking of temperature-controlled food products.

On Oct. 23, the company opened the doors to the new Henningsen Transload Center located in Richland, Washington. This facility is the 11th addition to a growing family of multi-temperature, full service, cold storage and logistics operations throughout the United States, and the second operation in Richland.

This transload center is a unique partnership between the Port of Benton, the City of Richland, the Tri-City and Olympia Railroad and Henningsen Cold Storage.



Henningsen Cold Storage Co. representatives participate in a ribbon cutting ceremony for the new Portland, Oregon distribution center and Richland, Washington transload center.



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Utt Joins Great Lakes as Sales and Marketing Manager

Karen Utt, Sales and Marketing Manager at Great Lakes Cold Storage, offers more than 18 years experience in the food industry. Leveraging an ever-expanding portfolio of personal, professional and academic accomplishments, Karen's qualifications cover office, administration, operations and sales and marketing. She has proven her ability time and again in meeting corporate goals and challenges and exceeding personal expectations.

Though she began her food career as an accounts payable clerk for a distribution company, Karen worked her way up to administration and operations in other industries. A passion for food led her to dabble in the restaurant industry while

completing her master's degree. Restaurant experience provided her with an opportunity to learn a lot about food, from preparation, taste and quality, to selling.

A graduate of Cleveland State University, Karen is now parlaying her interest in food to the storage and distribution industry, and has already made a significant contribution in sales and marketing.



Karen Utt, Sales and Marketing Manager at Great Lakes Cold Storage

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From the Land and Sea...World Group Serves a Growing Base of Food Processors

Helping processors and growers stay competitive in a global market is a key value from World Group members' breadth of service.



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Henningsen Cold Storage provides OneSource from farm to family table. Henningsen works with growers from the Willamette Valley in Oregon, to the Columbia Basin of Washington, to the fertile farm fields of the Midwest. Henningsen works directly with growers to receive raw fruits and vegetables for immediate freezing and distribution to food processors around the country.

Manufacturers from all corners of the food industry call on Henningsen, including dairy, meat, packaged foods, candy, and French Fries. Henningsen knows what it takes to service customers from order entry to delivery.

Henningsen Transportation Services handles deliveries of raw materials to production facility, and frozen, refrigerated, dry truckloads or national LTL of your finished goods. For coast-to-coast moves the company's new rail Transload Center in Richland, Washington offers a cost-effective solution.



Many World Group members specialize in crop-specific blast freezing, processing, packing, storage and ultimate distribution.



Pork and poultry producers benefit from World Group members ability to tailor logistics programs best suited to their processing and distribution needs, including export services.

NOCS Keeps Costs Low

NOCS is committed to streamlining operations and fine-tuning service efforts to further reduce manpower costs.

As power costs continue to rise, NOCS looks for better and more efficient freezing methods to keep freezing charges at a palatable rate. Whether it's a new design in the baffling system of blast cells, or cycling compressors to reduce unnecessary run time relative to target temperatures, NOCS is vigilant in managing energy consumption.

Encouraging customers to freeze fresh product at NOCS port warehouses, rather than at their production facility or an inland warehouse is a mantra spoken for many years, and is proven to outweigh the handling, storage and freezing costs incurred by other less efficient logistic strategies.

"Logic" is the root of logistics, and it is far from just a buzzword anymore. Movement of product from the production plant to the end user must be choreographed in the best possible fashion, having everything to do with both front end, and back end costs.

NOCS remains a leader in the "one-stop" approach to freezing, warehousing, transportation and shipping. By offering customers the option of using NOCS for all steps and components in the logistics process, NOCS can reduce the time, effort and expense, with a rate structure that considers the total volume of services applied.

"As we turn the corner in this new economic landscape, it is clear that the methods we employ and the skills we put in place to manage our businesses will provide us with an accurate platform to forecast our future needs," said Mark Blanchard, NOCS Executive Vice President.

Down on the Shrimp Farm

This year's Mexican Shrimp season is just beginning to hit its stride. Known as the world's best, shrimp from Mexico are captured and cultured in conditions that are ideal for producing large, flavorful shrimp: temperate climate, clean unspoiled waters and close supervision at every step of the process. Over the past several years Mexico has ramped up production of high quality farm raised shrimp in addition to its traditional base of wild shrimp. Aquaculture shrimp now accounts for more than half of the country's total production.

Both farm raised and ocean harvested shrimp are distributed from southern California. That's where U.S. Growers Cold Storage enters the picture. With customer estimations for this year exceeding 10 million pounds, U.S. Growers is ready with additional storage capacity and personnel to insure a smooth season for its customers.

"Because the Mexican Shrimp season is such a large part of our seafood importing customer's businesses, we serve their additional cold storage logistic needs as the season moves forward," said Ralph Newton, Operations Manager for U.S. Growers.

"Weekend receiving, experienced unloading crews, online real-time information 24/7, and next day distribution throughout southern California are just a few of the services U.S. Growers Cold Storage provides during this busy, fast paced time of year. We dedicate separate repackaging areas and facilitate an on-site lab for quality control to help speed up the movement of their product. These are just a few examples of what U.S. Growers does for their customers, and not just during the Mexican Shrimp season, but all year long."



Transportation management plays a growing role in World Group services, as more and more processors look for single source solutions.



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