



Harry's - Did you know...?

- Harry's is one of North America's leading producers of innovative, chef-inspired refrigerated food products
- Harry's manufactures and sells Branded and Private Label and customized food to the retail channel and foodservice channels
- Harry's products can be found in foodservice outlets, grocery, convenience, mass, club and drug stores nationwide.
- The company began in 1977 when founder, Rod Harris' clam chowder recipe became so popular at his restaurant that he began making and selling it to other restaurants. He quickly discovered that his soup recipes made more revenue than his restaurants and started the company, then called Harry's Famous Original Clam Chowder Company.
- Harry's is certified by the Safe Quality Food Institute with Level II credentials, as well as by both Oregon Tilth and the USDA for Organic manufacturing.
- Harry's and Cuizina have a combined small-batch, kettle-cooked, quick chilled capacity of 100 Million lbs. annually. The combined organizations capabilities offer highly adjustable packaging lines which can accommodate multiple formats, both fresh and frozen.
- Harry's continually strives for sustainability and lean manufacturing
- Portland facility has motion sensitive lighting in the majority of its production facility, reducing electricity output
- Raw material waste and packaging materials are composted on site daily
- Water in "chill" line is purified and reused, saving both energy and water
- Recyclable packaging is used, reducing the amount of both corrugate and paper material while still maintaining package integrity
- When possible, soy inks are used in printing
- All packaging is BPA free
- Raw ingredients and packaging materials are sourced locally when possible