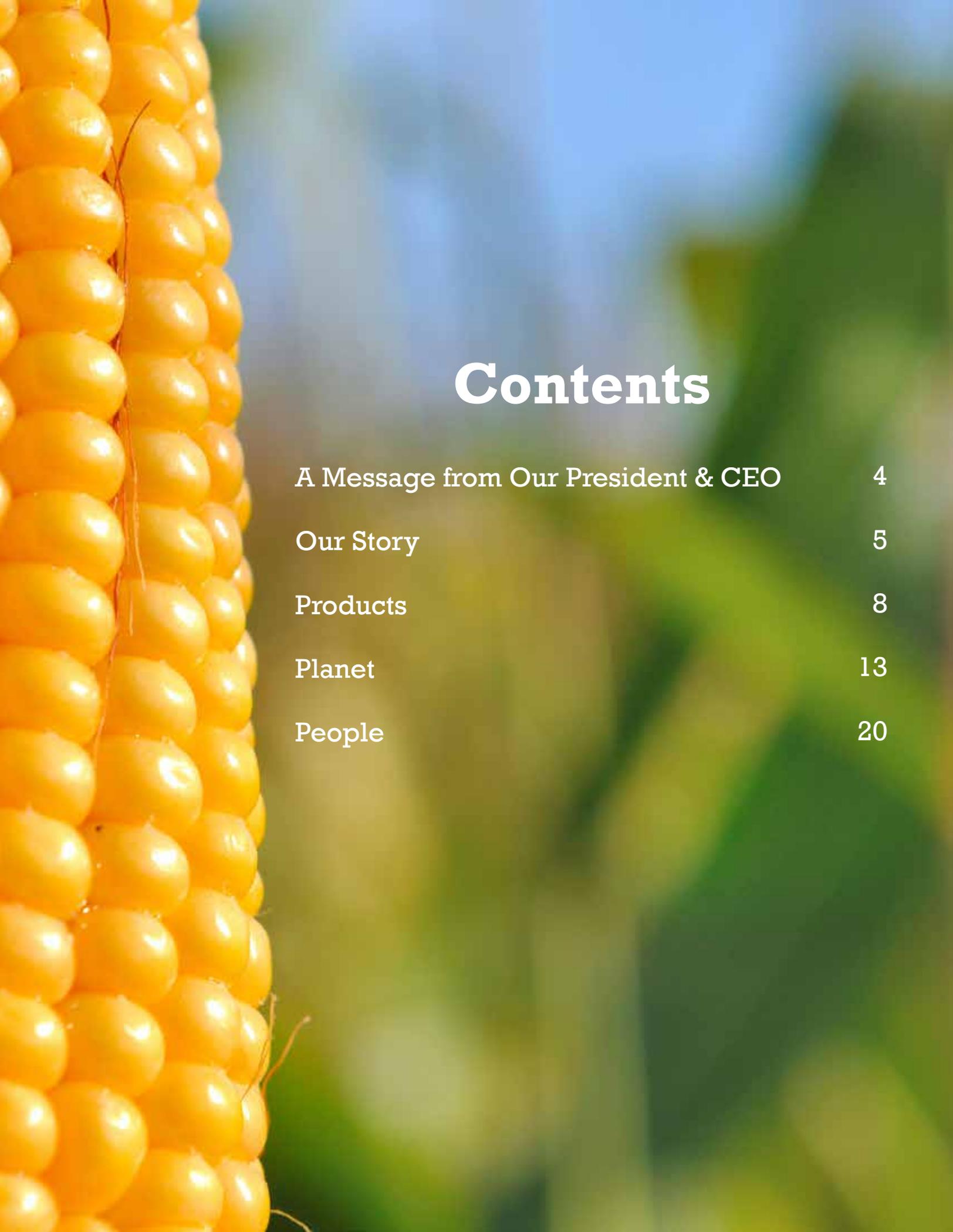




Farm Fresh Goodness Made Great

Responsibility Report 2017



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Our Business At a Glance



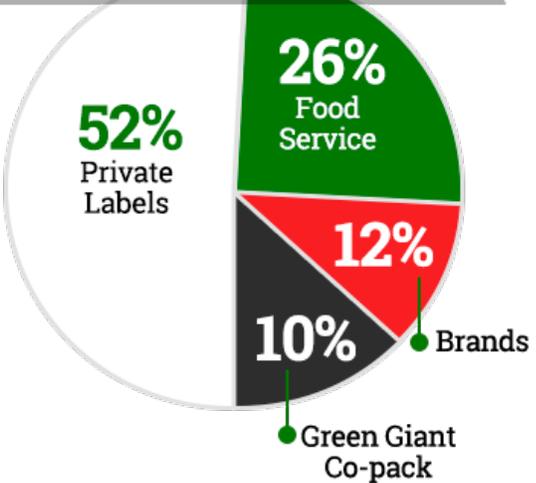
STOCKHOLDERS
Equity

2013
\$367,166

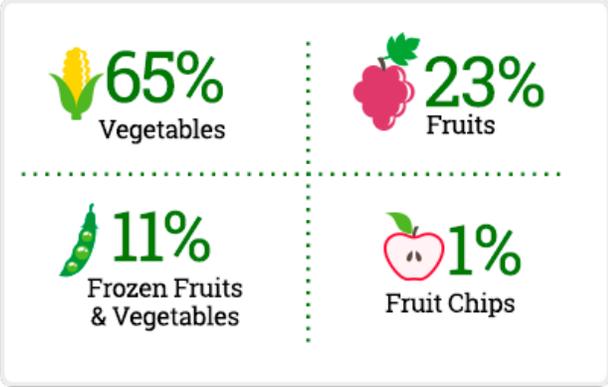
2017
\$434,261

* Number in thousands

Our Customers



PRODUCT MIX BREAK DOWN



92% of our revenue comes from the **USA**



99% of our produce is grown by **AMERICAN FARMERS**



Seneca Foods is North America's leading provider of packaged fruits and vegetables with families located throughout the United States. Our high quality products are primarily sourced from over 2,000 American farms. Seneca holds the largest share of the retail private label, food service, and export canned vegetable markets, distributing to over 90 countries. Products are also sold under the brands of Libby's®, Aunt Nellie's®, READ®, Seneca Farms®, Green Valley®, and Seneca labels, including Seneca snack chips. Seneca also provides vegetable products under an alliance with General Mills Operations, LLC, a subsidiary of General Mills, Inc., under the Green Giant label. Seneca recently acquired Truitt Bros, a leader in developing shelf stable meals in trays and pouches and Diana Fruit Company, one of the leading providers of maraschino and fruit cocktail cherries.

Message From Our President & CEO

Thank you for taking the time to read our 2017 Corporate Responsibility Report.

Our mission at Seneca Foods Corporation is to feed the world safe and nutritious products that are valued and enjoyed by families everywhere. This mission is supported by our vision which is to continue to grow as a leader in the fruit and vegetable industry by remaining deeply rooted in our Fundamental Beliefs and through a shared commitment to those we serve.

As part of that commitment, we are taking the lead in our industry through new innovative packaging which provides added consumer convenience. We have introduced vegetables in shelf-stable microwaveable retail pouches and single serve cups in order to provide healthy foods for busy families. We also provide an extensive line of Certified Organic products of vegetables and healthier snack alternatives with our Snack Chips. As a self-manufacturer of cans, we have been the leader in reducing the use of BPA in can linings. Over 94% of the cans we make are made without BPA, with the intent of being 100% converted this coming year.

As one of the largest suppliers of fruits and vegetables in North America, one of our primary responsibilities is to be trusted stewards of the assets that we manage. For example, this past year, we entered into an agreement to use 100% recycled material for nine million fiberboard trays for our canned products with some of the recycled material coming from the scrap fiber from our own facilities, a true closed loop system. Further, this past year was the first where more of our forklift drivers were seated on rechargeable electric forklifts as opposed to the tradition propane fueled forklifts.

Seneca and our employees share a common bond with the communities in which we operate, with our farmer partners, with our suppliers and with the millions of consumers who trust us to help feed their families.

We understand that being good corporate citizens with safe and sound environmental, sustainability, and safety practices are not just requirements or rules, but rather shared beliefs which we promote each day.

When we say “Farm Fresh Goodness Made Great,” we mean it in every sense of those words.



Kraig Kayser
President and Chief Executive Officer



Our Mission

“We feed the world safe and nutritious products that are valued and enjoyed by families everywhere.”

Seneca provides products to over 95 countries, feeding millions of consumers who trust us to help feed their families. We are committed to providing healthy and affordable fruits and vegetables, giving consumers the best nutritional value possible.

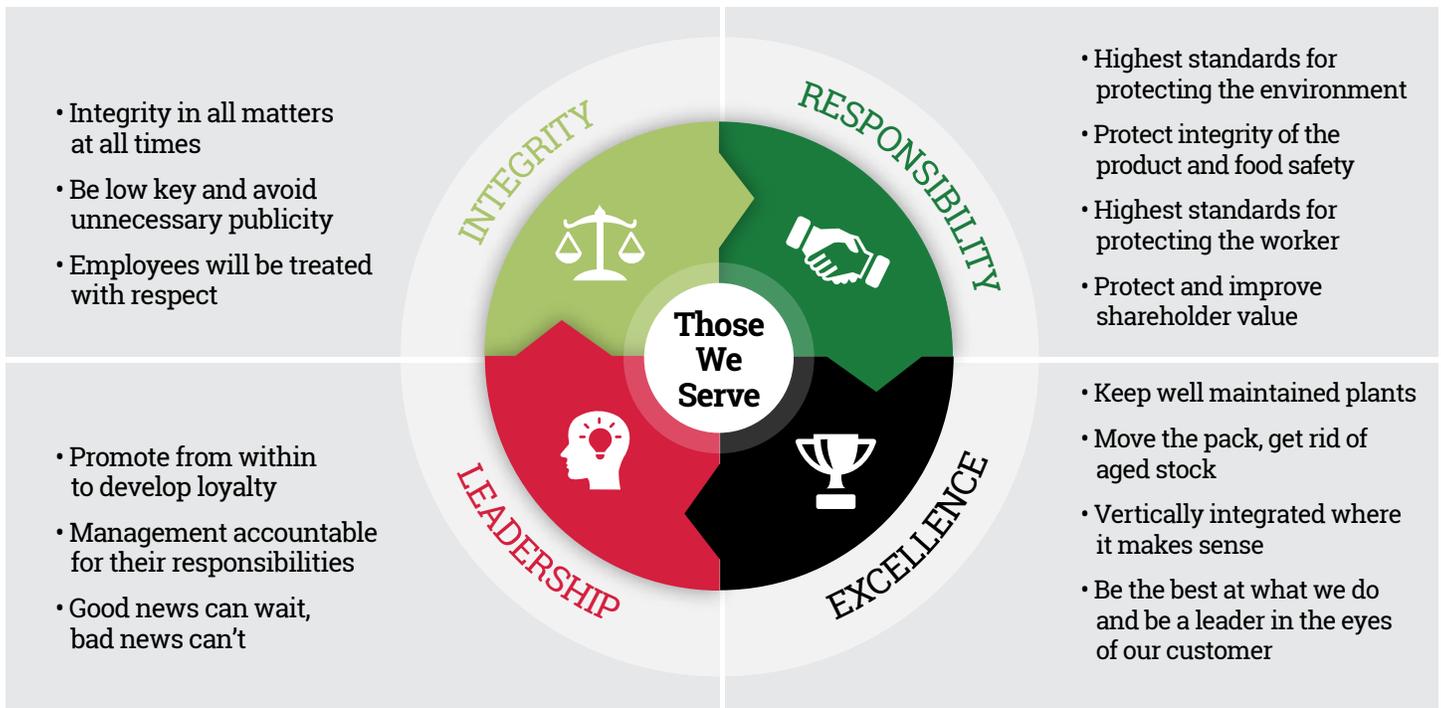
With extensive U.S. production capabilities, Seneca Foods is a major supporter of U.S. agriculture and one of North America’s largest providers of high quality fruits and vegetables.

We supply products to almost every major U.S. retailer and U.S. food-service account. Our state-of-the-art facilities are located in the Northwest, Midwest, Northeast, and California, offering geographical diversity. Our Modesto, California deciduous fruit facility is the largest in the world.

Our Vision

“We will continue to grow as a leader in the fruit and vegetable industry by remaining deeply rooted in our fundamental beliefs and through a shared commitment to those we serve.”

What We Stand For Fundamental Beliefs



OUR STORY



Our high quality products are primarily sources from over **2,000 American farms** and **230,000 contracted acres**. With our facilities located near prime growing regions throughout the U.S., sustainable practices and protecting the environment are part of our core beliefs and important to the communities we are part of. The relationship we have with our growers is a trusted one - not only for providing high quality fruits and vegetables, but also as stewards of the land. The vast majority of the farmers are from family farms and orchards that we have done business with for many years, and in some cases, generations.

We live and work in the same farming communities which allows us to move produce from the farm to our facilities in a very short time frame, ensuring optimal freshness.



We collaborate **closely** with growers on



Land Selection



Field Prep



Fertility



Planting



Crop Maintenance

Food Safety & Product Integrity

We have numerous programs to ensure we are a leader in food safety. Our plants are certified according to **British Retail Consortium (BRC)** guidelines and recognized by the **Global Food Safety Initiative (GFSI)**. We also have training programs, conduct and support numerous audits, and meet our regulatory compliance obligations, including the Food Safety and Modernization Act (FMSA).

Investments made in information software allow us to enhance agricultural management, track pesticide usage, provide planting details, report point of origin, map GPS locations, and accommodate access of records for certification auditing, and customer information requests.

We make sure product has the right start towards providing our consumers high quality and safe products by employing in-house agronomists and plant breeders, plus joint research projects with leading U.S. universities.

Integrated Pest Management

Experienced field staff and environmental coordinators are employed at each agricultural location to track and reduce all pesticide applications and ensure consistency throughout our operations. Integrated efforts between agriculture and operations personnel, plus growers, further leverage plant optimization making lower pesticide usage possible.

We continue to make major investments in agriculture information management systems to help us manage our agriculture practices. These systems utilize **Global Positioning System (GPS)** technology and has helped us be more efficient, produce less waste when planting, and apply fewer pesticides. We have instituted a full scale IPM that has been instrumental in the reduction of pesticide applications through better field management. Production fields are mapped, surveyed, and discussed with growers to protect ecologically sensitive areas.



It is among the highest of our beliefs to protect the **integrity** of the product and **food safety**.



Our fruits, vegetables and legumes are not genetically modified. Some product formulations may include genetically engineered ingredients such as oils, starches and sweeteners. Our fruits and vegetables are picked at the very **peak of ripeness** and preserved within hours as our facilities are located in rural growing regions requiring minimal transportation time.

Our thermal process and investments in state-of-the-art rotational retort equipment is what preserves and **locks in freshness and vital nutrients** without degradation or the need for artificial preservatives.



Through the **simple concept** of using very hot water and steam to cook the products, thermal processing ensures safety by removing microbial organisms, sealing in freshness and extending product shelf-life. With thermal processing, our **farm fresh produce is made great**, resulting in high quality, nutritious, and delicious fruits and vegetables.

PRODUCTS / PLANET / PEOPLE

Quality Control

The existence of manuals in quality control, thermal processes, test procedures, grade specifications, warehouse, and safety provide the fundamentals to producing safe and quality food at each of our facilities.

The following systems are in place as a foundation to providing the highest quality possible:

Food Allergens	We isolate allergenic ingredients to minimize risk and ensure that products with allergenic ingredients are labeled properly.
Hazard Analysis and Critical Control Point	We use heat processing and hermetic sealing to kill bacteria and prevent any microorganisms from spoiling our fruits and vegetables.
Metal Detectors	We meet all requirements for metal detectors including calibration, testing, and what to do when an alarm sounds
Sanitation	We maintain a master sanitation schedule and implement standard operating procedures
Guarantees	We maintain continuing guarantees for all raw materials with a Certificate of Analysis for each lot obtained.
Customer Complaints	We forward customer complaints to each corresponding facility where they are required to report on actions taken.
New Product Development	Technical service individuals handle all new product development as part of the new products team

Thermal Processes: All thermal processes are approved by our in-house Thermal Process Authority.

Test Procedures: Microbiological testing occurs at all frozen facilities and analysis is completed on all frozen finished product, sanitary surveys, and environmental surveillance. Plant inspections consist of continuous quality control monitoring with staff at each facility.

Grade Specifications: We utilize Statistical Process Control in attribute grading and fill control with on-line inspections to determine product defect levels. All product is on a mandatory five day hold and positive release.

Training: To ensure all equipment, systems, and procedures are properly utilized, Seneca requires annual training on HACCP, GMPs, thermal processing, double seams, microbiology, sanitation, and chemical handling.

ROUTINE INSPECTIONS



- Fill control
- Visual seam
- Cooker



- Vacuum
- Color/Flavor
- Sugar/salt
- Center can temperature



- Seam tear-down



- Product auditing

PRODUCTS / PLANET / PEOPLE

Healthy Eating

Our products play a key role in the journey towards healthy eating. Dietary guidelines recommend we eat more plant-based foods that provide fiber, antioxidants, and healthier fats like fruit, vegetables, whole grains, beans and nuts. These nutrients are linked to lower risks of heart disease, diabetes, cancers, and obesity. According to the new guidelines, you need to fill half your plate with vegetables and fruits.

Working With Dietitians

Supermarket dietitians are increasingly prevalent throughout the U.S. as consumers look for additional health and wellness information. Seneca has taken a lead role in providing educational resources on topics such as organics, GMO, BPA, recipes, and serving suggestions.

Produce for Better Health Foundation

Produce for Better Health Foundation (PBH) is a non-profit education foundation and a leader in fruit and vegetable education and nutrition marketing. Their core purpose is to encourage people to eat more fruits and vegetables to improve public health. Since 2010, Seneca has donated \$50,000 a year to PBH in support of our common goal to educate people to eat healthy and nutritious food.



DID YOU KNOW?

Canned and frozen fruits and vegetables compare favorably with, and in some cases **exceed** their fresh counterparts in nutrient content.



The TRUTH about canned and frozen fruits & vegetables

Nutrition	Our process locks in nutrients at their peak of freshness
Convenience	Our products are recipe ready - no peeling, washing, or slicing necessary
Availability	Our products are “always in season” and available any time of the year
Cost Effectiveness	Generally, products are less expensive per serving than fresh products
Variety	We offer among the industry’s most complete lines of canned and frozen fruits and vegetables with hundreds of different products and sizes

Innovation

Seneca Foods is driving innovation by providing consumer and food-service solutions and wholesome, healthy foods that are nutritious and convenient. Seneca is the first company in America to introduce shelf stable microwaveable retail pouches, food service corn pouches for export, and 4 ounce vegetable cups.



Organic Vegetables and Dry Beans

Green Valley provides consumers with high quality organic products including canned seasonal vegetables, ready to eat dry soak beans, and pumpkin. As consumers move towards healthier eating habits, beans become even more important in every menu. They're low in fat, cholesterol free, and packed with protein, fiber, vitamins, and minerals - a key part in any balanced meal.



Low Sodium and No Sodium Vegetables

Seneca offers an extensive line of low sodium and no sodium vegetables that are delicious and an excellent alternative for health conscious consumers.



Healthier Snacks

We help people make healthier choices with our Apple, Sweet Potato, and Pear Chips. Less fat, low sodium, no cholesterol, and great taste combine to make our snack chips the preferred choice among health-conscious individuals. Our chips are gluten free with no trans-fats or other "junk" - just real fruit goodness.



Environmental Management & Sustainability Practices



From our seed research team to the farm and table, we believe in farming and making great products in a sustainable and environmentally friendly way. Among our fundamental beliefs is our commitment to protect the environment we live and work in. We are constantly developing and implementing new systems and procedures that not only keep us in compliance with ever-changing regulations, but also reflect our dedication to preserving a healthy environment.

Our Roots Run Deep in Agriculture

Protecting our natural resources is a responsibility and an honor that we take very seriously. From the delicate seed to the table, consumers expect us to make the commitment to produce our crops in the most environmentally friendly way possible. That is why we continue to invest in modern equipment for our agriculture departments. One example is our use of air planters and Global Positioning Systems (GPS) in planting our pea seeds in the Central Sands Wisconsin area. This has allowed us to achieve a **savings of 3.5%** of seed and a **reduction of 67,000 lbs** of seed on 8,000 acres. Tillage in this area is also being done using GPS systems which has reduced the overlapping of the tilling equipment and reduced the carbon footprint on the agriculture side.

As a contributor to the EPA initiative for Greenhouse Gas (GHG) emission reductions in agriculture equipment, we require every facility to meet all Tier 4 standards. We have reduced the number of harvesters needed. The farmers we contract with also take proactive steps by practicing no-till planting practices.

The Life Cycle of Corn

Our largest sweet corn plant produces an excess 70,000 tons of silage which completes the life cycle of corn process when eaten. **100%** of this by-product silage from our sweet corn operations is reused as animal feed or soil amenities.

Seneca seed and agriculture operations partners with IBAC Interests, L.P., a company that specializes in the repair and recycling of our large seed bags. With a united effort, **143,739 lbs** of bagging material have been kept out of landfills this year. We continue to reuse over **600,000 lbs** of by-product waste for animal feed, composting material and soil amenities. Our plant in Modesto, CA has been successful in using pits from our fruit for body scrubs and fire place logs resulting in over **7,000 tons** of peach pits diverted from landfills.

The Seneca Seed Difference

From Seed to Table



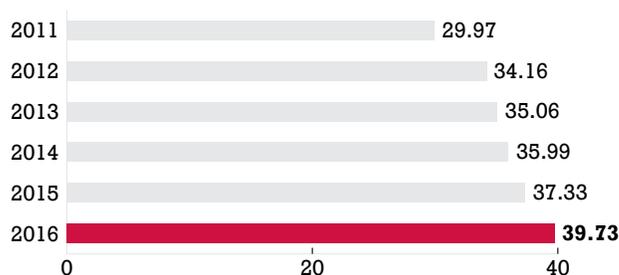
Our seed operations make us one of the few companies that go all the way from seed to table including: **Breeding | Receiving | Cleaning | Milling | Treating | Packaging**

Recycling

We are committed to finding way to process used materials into new products which allow us to prevent waste of useful materials, reduce consumption of fresh raw materials, reduce energy usage, and decrease air and water pollution. We have several programs which reduce the waste delivered to landfills through packaging optimization and plant recycling programs.

With our warehouse management system, we have nearly eliminated the need for paper by using scanners and computers in our labeling and packaging operations. Offices are equipped with separate containers used only for recyclable materials and each plant has a comprehensive recycling program to track items that are recycled. Many of our facilities continue to recycle over **90%** of the waste stream from their operations.

Recycled Waste
(in millions of pounds)



Water conservation starts in the field



Water is a valuable resource and needs to be protected. With today's pressure on the resource, our farms are taking proactive measures in reducing water usage. We have successfully converted nearly all high pressure irrigation systems to low pressure allowing for less evapotranspiration and energy use. Several of our growers are also using soil probes to aid in less application of water.

As an incentive to reduce water usage and recycle waste water for manufacturing and agricultural irrigation, Seneca rewards plants that lower water usage on an annual basis. Installation of a water management system and reverse osmosis units allows us to send unused production water to irrigation and reduce energy costs by increasing the efficiency of steam generation.

**DID YOU ?
KNOW**

98% of our waste water - one billion gallons - is reused for irrigating crops to use for animal feed



Awards & Achievements

-  Anaerobic digesters installed at facilities in Montgomery, MN and Janesville, WI
-  31% less water usage per case
-  32% less generated waste per case
-  Yakima, WA facility: 100% Wastewater Compliance from City of Yakima (2013-2016)
-  Montgomery, MN & Blue Earth, MN facilities: Certificate of Commendation for outstanding operation of a waste water facility (2014-2016)

Striving to Drive Greener



We stand by our commitment to protect the environment we live and work in. This is why we recently leased nine natural gas tractors and instituted a Midwest fleet which replaced over **1,000,000 miles** of driving previously serviced by diesel trucks. Natural gas is currently the cleanest fuel available for long haul trucking operations.

As part of our continuing revolution in trucking and dedication to “striving to drive green,” we have replaced our complete fleet of 26 tractors in the Western fleet with new state of the art 2016 tractors. The 2016 Freightliner Cascadia Evolution tractors have aero dynamic bumpers, mirrors, side tank skirts, cab extenders, top of cab air deflectors, as well as the DD15 Detroit engine matched with the DT12 full automatic transmission and all Detroit running gear. Another environmental feature is a Teflon plate on the fifth wheel connection, eliminating the need for grease. We have also installed APUs (auxiliary power units) to eliminate tractor idling during down time.

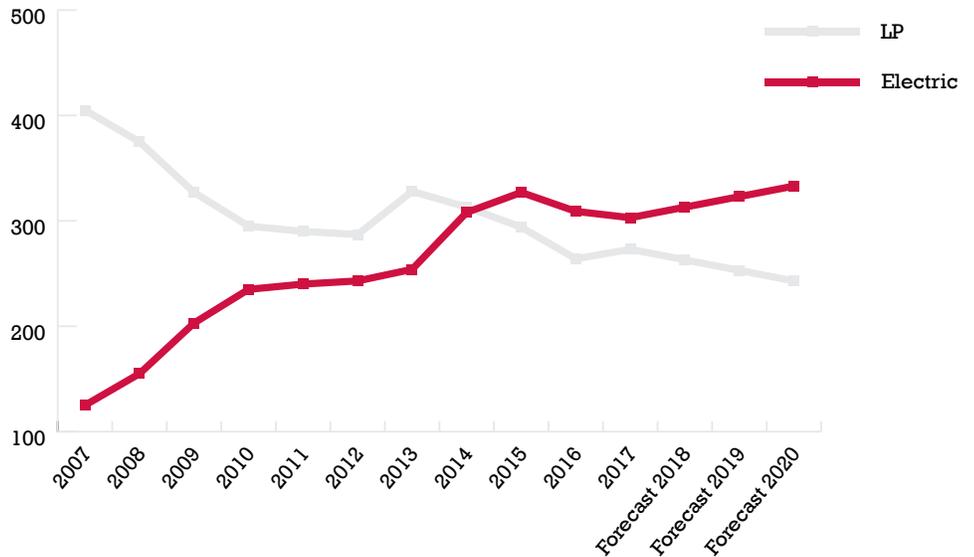
As part of our initiative on the frozen product side, we have leased thirteen frozen rail cars (Cryotrans) to ensure the most efficient movement of product possible. Canned product is also moved by these means whenever possible.

	2011 Volvo	2016 Volvo
MPG	5.8-6.7	↑ 7.5-8
Oil Changes/year	4.5	↓ 2.5
Miles Driven Between Oil Changes	26,000	↑ 50,000

Forklift LP Reduction

We have taken strides in reducing emissions by replacing our propane lift trucks with electric lift trucks. Since 2007, we have more than doubled our number of electric trucks and reduced the number of propane trucks in the same time period. We have successfully reached our goal of having more electric than propane by 2016.

Lift Truck Conversion (in number of trucks)



Green Hinge Systems

We have greatly reduced the amount of heat lost to the atmosphere by installing “Green Hinge” systems on many of our warehouse doors. Green Hinge systems are very effective in holding the doors tighter to the door seals which reduces our natural gas consumption.



PRODUCTS / PLANET / PEOPLE

Energy Efficiency Successes

Reverse Osmosis Systems	We have successfully installed 15 systems in our plants for the boiler in feed water. This has allowed us to generate steam in a more efficient way by not only reducing blow downs of the boilers from 12-14 to 3-4 per day, but also reducing the amount of chemicals needed to clean the water.
Lighting	Occupancy sensors were installed in warehouses reducing the amount of time lights are on in any zone. We continue to upgrade lighting in facilities by installing LED lighting when lighting is replaced.
Peak Energy Reduction	Programmable logic controllers have been implemented to monitor equipment runtime and turn equipment off. We have also installed economizers, heat exchangers and condensate recovery systems on boilers in our plants.
Data Center Upgrades	Our data center in Marion, NY has undergone major upgrades to reduce energy usage and cooling costs.
Carbon Footprint Reduction	Oxidizers have been successfully installed in both can manufacturing plants allowing us to reduce thousands of pounds of Volatile Organic Compounds (VOCs).
Solar Powered Aerators	We have saved over 22,000 gallons of diesel fuel used to power the previous aerators in our Glencoe, MN facility by eliminating the CO ₂ from the diesel powered engines
By-product/Leachate Closed Loop Digester	After years of experimentation and many modifications, our Montgomery, MN facility has installed a boiler where methane gas is burned and has reduced the reliance on natural gas by about 20%.





94%
of our cans
are made
without BPA

Packaging Optimization

As the only self made can manufacturer in North America, we control our own destiny. We have successfully implemented down gauging of steel in cans, thermal oxidation and energy recovery on steel sheet coating, and use of water based compounds for coating. We are proud to have the **lightest 15 oz. can in the industry**. We were able to reduce the amount of steel used for our ends by 10% by necking down our cans, including all of our 300 size cans in 2016. We have greatly lowered our volatile organic emissions and natural gas consumption by installing state of the art thermal oxidizers resulting in energy savings of **\$4.64** per thousand sheets of steel.

Since 2003, we have drastically reduced the amount of stretch wrap used in packaging in an effort to further reduce our carbon footprint and that of our suppliers. We continue to actively look to our suppliers to provide us with the most environmentally friendly packaging possible.

In 2016, Seneca entered into an agreement with Pratt industries to supply us with **9 million fiber trays**, for our labeled product, made from **100% recycled material**. They also take our used fiber to be used in producing our own fiber trays, creating a closed loop system.

We have recently entered into a program with CHEP (U.S.A.) Inc. to reduce our reliance on wooden pallets and minimize the impact on the environment. Using over 752,000 CHEP pallets annually vs. one way white wood, we experience substantial savings. In addition, our can plants are using over 75% reusable plastic pallets under our own manufactured cans. When broken, the pallets are reground and used again to make new pallets. This has resulted in reducing our usage and reliance on wood based pallets in our can manufacturing operations.

CHEP Annual Savings

 <p>BTUs of Energy 9,410</p>	 <p>Households Annual Electrical Use 245</p>	 <p>Barrels of Oil 1,622</p>
 <p>Pounds of Solid Waste 434,459</p>	 <p>Cubic Yards of Landfill Space 1,337</p>	 <p>Households of Annual Trash 101</p>
 <p>Pounds of Greenhouse Gases 327,829</p>	 <p>Miles Not Driven by Passenger Car 343,038</p>	 <p>Trees Planted and Grown for 10 Years 14,131</p>



The Seneca Difference

With the dedication and hard work of our loyal employees, achievement of our goals would not be possible. It is the combined team effort of every member of our Seneca family that makes us successful in reaching them.

The culture of Seneca derives from the field and plant floors where we work. Many of our people have been with us for decades and are driven by our longstanding fundamental beliefs of having integrity, being fair dealing, and commitment to worker safety. Given the nature of our business, we are strongly committed to being good stewards of the food supply and natural environment. We follow the spirit as well as the letter of all regulations.

Seneca Learns

We have developed programs to empower our employees with the skills necessary to help them in making a difference. They have positively impacted our employees and often the environment with reductions in waste. The two key programs are **GROWS** (Get Rid of Waste Systematically) and **SAVES** (Seneca Adding Value Employee System).



GROWS is an approach to learning based on leadership development and a philosophy that job enrichment must come from uninhibited involvement of those affected. It highlights respect and understanding and reinforces growth and engagement between the individual and the organization. At the center of GROWS is the development of a continuous improvement action plan impacting the areas of quality, human safety, cost reduction, productivity, or the environment.



SAVES is a process improvement program founded on systematic lean problem solving, disciplined waste elimination, superior cost management, and iterative continuous improvements across the organization impacting areas such as quality, service delivery, and employee safety. The program is committed to supporting professional development and personal growth of employees by providing education, training, and direct coaching on lean tools and methodologies.

PRODUCTS / PLANET / PEOPLE



Future Farmers of America

We are proud to sponsor 11 scholarships annually through the National FFA Foundation. The selection process takes into account the student as a whole: FFA involvement, work experience, supervised agricultural experience, community service, leadership, and academics. In addition, we participate in animal livestock sales at local fairs to promote the well being of the FFA program.



Supporting Our Troops

We are on the front line helping veterans who have returned from Iraq and Afghanistan to find jobs. Seneca actively works to build and maintain relationships with multiple veteran organizations in hopes of recruiting them to open positions. We coordinate with the U.S. Department of Veterans Affairs to employ veterans that have been displaced. We also participate in several veteran job fairs sponsored through Veterans Affairs and others.



Student Internship Program

We believe that it is very important to promote the education of students who are studying in the fields of food and nutrition. We have an internship program with local colleges to identify, develop, and train potential college graduates with the skills necessary to succeed in the field of food and nutrition.

Wellness

Seneca always maintains the highest standards for protecting the worker and the environment. We offer a variety of programs to our employees and provide opportunities to improve their health and wellness. A few examples include **Weight Watchers**, **LifeBalance** to help employees manage personal and work issues, **Quit for Life** to help employees become tobacco free, **Better Myhealth Incentive (BMI) Challenge** which allows for payroll deduction “credits” against employees’ health care costs based on a goal system, **Changing Shape** to highlight notable wellness accomplishments made by employees in our company newsletter, and **Wellness Wednesdays**, a weekly email blast on various wellness topics.

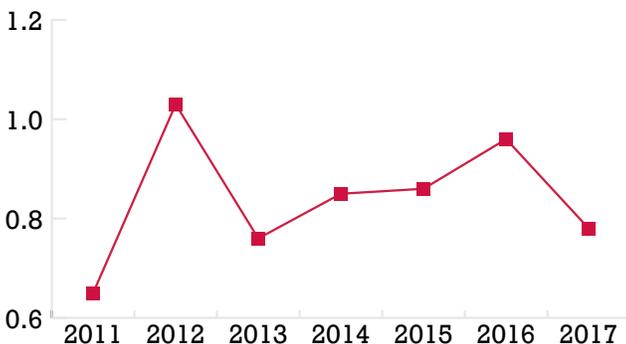
In addition to regular health insurance, our employees can actually get paid to be healthy through a program called **Healthy Rewards**. How would you like to get paid for eating fruits and vegetables, walking, and participating in other physical activities? Our employees do.

Safety

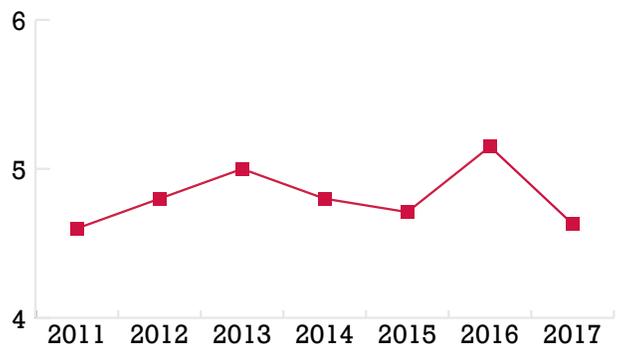
We strive to maintain the safest workplace possible for our employees, visitors, and contractors. We believe that the success of a good sound safety environment begins with our employees. We promote and encourage safety involvement at all levels of the company where employees can come together to help identify and resolve safety issues. We provide the necessary safety knowledge through in-depth training and enactment of Seneca’s **HERO** (Health Environment Risk Observation) where we achieve close to 100% participation.

We conduct annual safety audits at all locations to ensure compliance with Seneca and OSHA safety standards. Reports are written on the findings that identify the strengths and weaknesses of our safety program. In addition, Seneca is partnered with outside risk management services to achieve optimal compliance and management of maintaining a safe working environment. The President’s “Bronze Eagle” award recognizes plants that achieve a million work hours and/or 1,000 days worked without a lost time injury to their employees which 35 of our locations received. We continuously outperform national averages for recordable and lost time injuries.

Lost Time Incident Rate



Total Recordable Incident Rate



In 2016,
Seneca gave back over
\$1.3m
to our communities

Seneca Foundation

The Seneca Foods Foundation is a private not-for-profit corporation which provides assistance focused on helping to prepare and empower our young people by giving them the tools they need to become independent and contributing members of their communities. The Foundation focuses on programs related to youth development and higher education and gives priority to those which serve youth in communities where Seneca operates or has a substantial presence, especially those with Seneca employee and retiree involvement.

Feeding the World

We truly do “Feed the World.” With our American-made products shipping to 95 countries, Seneca Foods offers customers around the world vegetables, fruit, and shelf-stable snack items. We recognize and appreciate cultural diversity and pride ourselves on the ability to meet our customers’ unique requirements. By controlling every aspect of the process - from selecting seed to harvesting crops to manufacturing quality - Seneca is dedicated to providing our customers around the world with premium quality products and service. We continually strive to provide affordable and nutritious food to the people that need it the most. Hunger is a worldwide crisis.

As a leader in the food industry, Seneca Foods coordinates product donation on a national level to organizations in need. We include special outreaches to support local community organizations that serve the areas in which our employees and their families live and work.

As a supporter of Feeding America, Seneca donates products to help bring relief to thousands of individuals and families during difficult times. Over the years, Seneca has donated millions of dollars worth of products through organizations such as Feeding America, Second Harvest, and Foodlink.



In 2016, Seneca donated over
\$685,000
worth of fruits and vegetables
to feed hungry Americans



About This Photo: Our blossoming cherry growing district in Sunnyside, Washington



Farm Fresh Goodness Made Great

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www.senecafoods.com