



Rachel & Andy Berliner



Jace, Malachi & Amy

OUR HERITAGE

Amy's Kitchen was created 30 years ago from the belief that great-tasting food should be available to all.

It all started when Rachel was on bedrest during her pregnancy, and Andy went looking for ready-made meals at their local natural grocery store. He couldn't find anything organic and vegetarian that satisfied their tastebuds so they decided to make their own. Turns out they were not the only ones in search of delicious, organic food.

AMY'S TODAY

Today, Amy's is a fiercely independent, family owned, prepared food company.

We spend countless hours in our kitchens, cooking authentic great-tasting food with high quality, organic ingredients so our consumers can enjoy them in minutes. We meticulously source only the best ingredients and always cook our food with love.

All so we can fulfill our purpose of making it easy and enjoyable for everyone to eat well.

OUR FOOD



WE TAKE THE TIME TO COOK FROM SCRATCH

At Amy's, we actually cook our food – starting from scratch. We chop our own onions. We use real cheese in our macaroni & cheese. We start our sauces with a roux. And we even make our own tofu, fresh pasta, and tortillas.



Gluten Free



WE COOK FOR EVERYONE

We are committed to feeding everyone at the table with great-tasting food regardless of allergies and preferences.



WE ONLY USE INGREDIENTS YOU CAN PRONOUNCE

At Amy's, there are no shortcuts or "good enoughs". We use quality, organic ingredients, prepared without compromise. If it's not perfect, we won't make it.



TAKING CARE OF OUR EMPLOYEES

One of Amy's core values is to "take care of each other." This extends not only to our employees, but also to their families. One of the important ways we do this is by providing comprehensive benefits, as well as access to on-site Amy's Family Health Centers at no-cost for employees or their families (at each of our plants). Amy's also offers college scholarships to the children of our employees and is dedicated to developing our team internally through our award-winning Amy's Leadership Academy, which provides the opportunity to strengthen skills and sets employees up to further advance their careers.



COMMITTED TO ORGANIC FARMING

Amy's has been organic from day one – since before there was an organic label. Organic farming has a big impact. It nourishes the soil rather than stripping it of its nutrients so that the soil stays healthy for future generations. It's better for the people working in the fields. And, of course, it's better for you.



THE COMPANY

- Started in 1987
- 100% family owned
- Over 2,600 employees
- Our Kitchen locations:
 - Santa Rosa, CA (since 1987)
 - Medford, OR (since 2006)
 - Pocatello, ID (since 2015)
 - Goshen, NY (coming 2021)
- Office in Petaluma, CA
- One Drive Thru in Rohnert Park, CA, 2 more opening in San Francisco International Airport and Corte Madera, CA



THE FOOD

- First product: Vegetable Pot Pie
- Cook over 260 different products
- 25 Categories (6 dry candy & 21 frozen)
- Available in 33 countries
- 140 Gluten Free offerings
- 28 Light in Sodium options
- Over 200 Kosher-certified products
- Over 124 vegan options



FROM THE FIELDS

- 90% of our ingredients are organic
- 98% of the produce, grains and flours we use are organic
- 100 million pounds of organic produce purchased each year
- 225,000 acres of organic farmland in the U.S.
- Top 5 organic produce purchases (annual, by weight)
 - Tomatoes (15.8M lbs)
 - Onions (16.6M lbs)
 - Carrots (4.6M lbs)
 - Potatoes (4.4M lbs)
 - Corn (4.0M lbs)



FROM OUR KITCHEN

- 1 million meals cooked each day
- 160,000 burritos hand-rolled each day
- One of the largest tofu makers in the U.S. (over 16,500 lbs per day)
- Over 230 million meals a year served to over 14 million consumers