



**LOUISA FOODS
 NAMED "FROZEN
 FOOD PROCESSOR
 OF THE YEAR"**

**2021 LOUISA
 FOODS UPDATES**

**MARCH 20
 IS NATIONAL
 RAVIOLI DAY**

LOUISA  **2021 YEAR-IN-REVIEW**
 — Taste The Fresh Difference! —

- Louisa Foods was named “Frozen Food Processor of the Year” by *Refrigerated and Frozen Food Magazine*.
- Even with the supply and worker shortages, Louisa Foods increased production in 2021.
- Louisa Foods recently opened a new distribution facility.
- Pete Baldetti has retired from his role as Plant Operations at Louisa Foods.
- Louisa Foods recently welcomed:
 - Egan O’Keefe as Communications Coordinator
 - Brian Bowes as Product Development Coordinator
 - Austin Benear as Materials Manager

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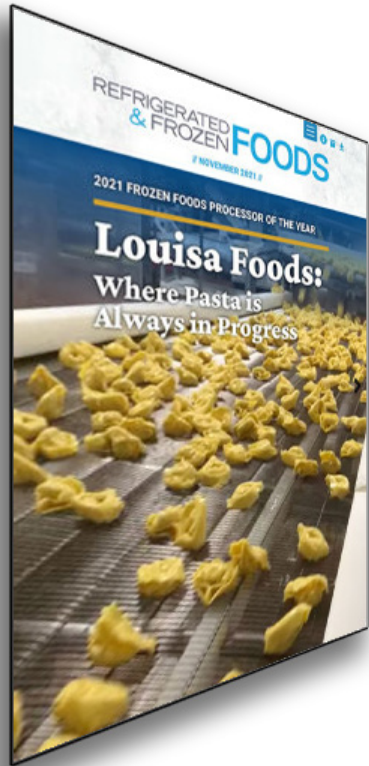
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WINNER WINNER CHICKEN DINNER

LOUISA FOODS NAMED "FROZEN FOOD PROCESSOR OF THE YEAR!"



Louisa Foods began over 50 years ago with a husband-and-wife team pressing out ravioli by hand in their kitchen. As of 2021, however, Louisa Foods is proud to announce they have been named "Frozen Food Processor of the Year", as awarded by *Refrigerated and Frozen Foods Magazine*. Louisa Foods scored the title after identifying their innovative processes, their focus on fresh ingredients, as well as their exemplary food safety efforts.

Along with the title, Louisa Foods was granted a cover article in the November 2021 issue of the magazine. Whereas the magazine had hoped for an in-person walk-through of the plant and interview with Tom Baldetti and other notable employees, however COVID canceled those plans, settling instead for an extensive question-and-answer process.

The articles provide an insider look into the history and leadership of Louisa Foods as well as the manufacturing process.

Introducing readers to the four Louisa Foods lines which jointly produce over 30-million pounds of frozen food each year, the article quotes owner/operator Tom Baldetti as he boasts of the unique space-saving design of the Louisa Foods plant: "One notable feature of our production facility is our modular approach to the space. Many components...are on casters to allow for easy adjustments to the lines as needed."

Above all, however, Baldetti was eager to point out the invaluable effort the employees make and their impact on the product. "I think what separates us from our competitors is the quality of people in our organization and their willingness to stretch what we are capable of. Our products are the result of their efforts, which I believe is better taste and flavor."



- A singular ravioli is called a "raviolo".
- In 2013 The Guinness Book of World Records records the longest ravioli at 96ft long and a slim 6cm wide. (Not by Louisa Foods.)
- National Ravioli Day is March 20th. Mark your calendars.
- The first mention of ravioli comes from as early as the 14th century.
- The true origins of Toasted Ravioli are still unclear, but it is indisputable that they originated in St. Louis.
- According to [Tastewise.com](https://www.tastewise.com), ravioli consumption has risen almost 10% every year!
- "Ravioli" derives from the Italian word "riavvolgere" meaning "to wrap."

IN THE NEWS

LOUISA FOODS FEATURED IN THE RIVERFRONT TIMES!

The August 25, 2021 issue of the Riverfront Times offered an inside glimpse into the world of Louisa Foods through the eyes of one its most inspiring success stories.

Denis Krdzalic details his experience leaving his country and landing on Louisa Foods' doorstep a mere month after emigrating. Over the past thirty years, Denis has grown, and thrived with the company, driven by the respect and contribution he makes, and a fond love of Toasted Ravioli.

Detailing the many languages, cultures, and voices that make Louisa Foods, the RFT successfully conveyed the unique and noteworthy workplace the Baldetti's and Krdzalic have created.

For those that missed the article, we are delighted to say it is still available online.

