



Wald

FAMILY FOODS

[WaldFamilyFoods.com](http://WaldFamilyFoods.com)



## DRIVEN BY FAMILY, RIGHT FROM THE BEGINNING

Tony and Barbara Wald have always had an entrepreneurial spirit. In 1982, they acquired Munch Box Snack Food Company in Fridley, MN, followed by the purchase of Convenient Food Mart in White Bear Lake, MN, in 1984. To manage their growing ventures, they founded TOBA, bringing their businesses under one corporate umbrella. At the same time, Tony was building a distinguished career at Nash Finch Company, where he made history as the youngest vice president in 1989.

However, a tragic accident five years later involving Nash Finch's CEO, a close personal friend of Tony, altered the course of his career. In 1995, Tony decided to redirect his path and purchased The Thompson Company in Grand Island, NE. What began as a small candy and tobacco distributor soon transformed

into one of Nebraska's fastest-growing broadline foodservice companies.

Over the next two decades, the Walds continued to expand the business. They acquired P.A. Braunger Foods in Sioux City, IA in 2001, DI Manufacturing in Omaha, NE in 2003, Variety Foods in Sioux Falls, SD in 2007, and Taste Traditions in 2012. In 2017, the family sold their three distribution companies to US Foods and shifted focus solely to food manufacturing. To signal their long-term commitment to the business and their team, they rebranded as Wald Family Foods in 2018, alongside the acquisition of a third manufacturing facility in McPherson, KS. In 2023, Wald expanded by acquiring its largest facility to date — a 252,000-square-foot location in Burlington, IA with plans to open in 2025.

Tony and Barbara’s sons, Bob and Tom, joined the company in 1996 and 1998, respectively, with Bob overseeing operations and Tom leading sales and marketing. Tony remains actively involved as Chairman, and a third generation of the Wald family, Brayden, joined the business two years ago.

Although Wald Family Foods is a family-owned enterprise, its employees are the heart of the company, fostering a safe and friendly atmosphere. As a growth-oriented business, Wald is committed to expanding both internally and through strategic acquisitions, continuously enhancing its capabilities to serve clients as a trusted solutions provider.



  
**Bob Wald**  
Chief Operating Officer

  
**Tony Wald**  
Chairman of the Board

  
**Tommy Wald**  
Chief Executive Officer

2021



96 ACCIDENTS

Above all else, we value the safety of our employees who are the backbone of our operations. The Waldsafe safety program is a company-wide initiative to continuously improve the level of safety in our facilities.

Through this campaign, Wald Family Foods strives to reduce the number of accidents that occur at our facilities, instill in every team member a deep knowledge of safe methods and procedures, and make safety resources easily accessible to all.

**SAFE PEOPLE. SAFE FACILITIES. SAFE FOOD.**

2022

88 ACCIDENTS

8%  
IMPROVED

Waldsafe program  
is announced.

2023

16 ACCIDENTS

82%  
IMPROVED



Waldsafe **website**  
**and blog** launches.

2024

4 ACCIDENTS YTD

75%  
IMPROVED



Waldsafe  
**Challenge Coin**  
is created.

C Street wins  
safest facility -  
**0 ACCIDENTS**  
**IN TWO YEARS!**





# QUALITY YOU CAN COUNT ON

**Our Quality Assurance team strives to maintain the highest standards across all facility locations.**

Led by our Director of Quality Assurance, who oversees operations at every facility, we ensure consistency and excellence in every product. Each location has a designated Quality Assurance Manager responsible for on-site oversight and implementation of best practices. Additionally, our team includes 15 QA leads and technicians who work to monitor, test, and verify that our food consistently meets safety and quality guidelines.

This multi-layered approach guarantees that our customers receive only the best, ensuring safety, compliance, and satisfaction at every production stage.

## WE ADHERE TO

- Good Manufacturing Practices (GMP)
- Sanitation Standard Operating Procedures (SSOP)
- Hazard Analysis Critical Control Point (HACCP) Plans

## F STREET



- ✓ ZERO RECALLS IN HISTORY
- ✓ 18 CUSTOMER COMPLAINTS IN LAST 12 MONTHS  
= .0000038% OF UNITS SOLD



## C STREET



- ✓ ZERO RECALLS IN HISTORY
- ✓ 27 CUSTOMER COMPLAINTS IN LAST 12 MONTHS  
= .0000052% OF UNITS SOLD



## BRIDGER COURT



- ✓ ZERO RECALLS IN HISTORY
- ✓ 13 CUSTOMER COMPLAINTS IN LAST 12 MONTHS  
= .00000145% OF UNITS SOLD



## 39TH STREET



- ✓ ZERO RECALLS IN HISTORY
- ✓ 5 CUSTOMER COMPLAINTS IN LAST 6 MONTHS  
= .001299% OF UNITS SOLD



# FOOD CAPABILITIES

## PASTA & SAUCE

We use a two-part fill process with custom-made, durum wheat, double-walled noodles that are cooked al dente.

## SOUPS

We use all-lean ground beef and all-white-meat chicken. Our soups have an 18-month frozen/5-day thawed shelf life and are full-strength ready to use (RTU).

## ENCHILADAS & MEXICAN FARE

Bulk or retail options are available to sell from freezer, cold, or hot cases. We use no TVP or fillers. We're proud to serve fresh, lean ground beef and all-white meat chicken.

## GLUTEN-FREE CHICKEN CHUNKS





# YOUR BRAND, YOUR WAY

Flexibility is a necessary ingredient when creating custom solutions, and Wald Family Foods is constantly evolving and adapting to best serve our customers. With four food facilities, various manufacturing equipment, and more than 25 years of experience in the food industry, it's easy for our talented team to reconfigure to your brand's needs.

Wald Family Foods promises to never put your label on a product that doesn't represent your brand. Maintaining the product's signature quality and flavor that your customers have come to know and love requires a custom solution – and we guarantee to deliver.

## GLUTEN-FREE, TAKE & BAKE, AND FLATBREAD PIZZAS

All gluten-free pizza is certified by the Celiac Support Association and produced in a gluten-free facility. High speed, automated lines provide consistent, cost-effective pizzas

# OMAHA, NE

13335 C ST.  
OMAHA, NE 68144  
(402) 330-5650

## QUICK FACTS

PURCHASED BY WALD 2003

NUMBER OF EMPLOYEES 60

SIZE 25,000 sq/ft

## PLANT HISTORY

Founded by Robert and Pat Correa, Deli International (DI) Manufacturing initially focused on producing cookie dough and pizzas for the fundraising market. Robert Correa later developed a kiosk program with Sam's Club, allowing customers to build custom pizzas in-store. DI's capabilities expanded as they began filling production gaps for other Omaha-based food companies, manufacturing dog bones for Omaha Steaks and garlic bread for Conagra's Marie Callender brand.

After the passing of the founders, Tony Wald acquired the business in 2003. A local pizza chain, Godfather's Pizza, approached DI to produce gluten-free pizzas, marking a shift toward their core focus—topping gluten-free pizzas. This led to a partnership with Sam's Club under the Isabella's Best brand and an exclusive supplier agreement with a prominent consumer brand company to launch a 2-pack gluten-free pizza in Canada. The product line soon expanded into the US with more gluten-free offerings.

## CAPABILITIES

- 2-lane pizza topping line with a throughput of 70 pizzas per minute
- Graco Saniforce cold-blend mixing system for sauce production
- Grote spot depositor for sauce application
- Deville cheese shredder and two Grote applicators for toppings
- Two-head pepperoni slicer
- Spiral freezer for product cooling
- STS wrapper and ADCO cartoner for packaging

## TEAM MEMBERS

### YURI OVATO

PLANT MANAGER | 11 YEARS  
[yovato@waldfamilyfoods.com](mailto:yovato@waldfamilyfoods.com)

### JIM LEWIS

QA MANAGER | 8 YEARS  
[foodsafety@waldfamilyfoods.com](mailto:foodsafety@waldfamilyfoods.com)

### MAIRA OVATO

PRODUCTION SUPERVISOR | 2 YEARS  
[movato@waldfamilyfoods.com](mailto:movato@waldfamilyfoods.com)

### JOSE CAMACHO

WAREHOUSE MANAGER | 2 YEARS  
[jcamachocorrea@waldfamilyfoods.com](mailto:jcamachocorrea@waldfamilyfoods.com)

### RONALD SIEBLER

MAINTENANCE MANAGER | 33 YEARS  
[rsiebler@waldfamilyfoods.com](mailto:rsiebler@waldfamilyfoods.com)

### BRAYDEN WALD

BUYER | 3 YEARS  
[brayden@waldfamilyfoods.com](mailto:brayden@waldfamilyfoods.com)



# OMAHA, NE

9097 F ST.  
OMAHA, NE 68127  
(402) 339-7000

## QUICK FACTS

PURCHASED BY WALD 2012

NUMBER OF EMPLOYEES 75

SIZE 50,000 sq/ft





## PLANT HISTORY

Mann's International Meat Specialties was founded in 1974 by Harold Mann. The business included manufacturing sausages, cured meats, smoked meats, canned meats, and other meat specialties. Harold Mann sold the company to a local investment group, and it was renamed Taste Traditions of Omaha.

Taste Traditions pivoted its core business to produce "boil in the bag" soups, chili, sauces, and mac and cheese. It also installed a line to produce 5, 6, and 7-oz chicken and beef enchiladas tailored for food service and the military. From 2004 - 2009, Taste Traditions was the exclusive supplier to Walmart Deli with its food service gourmet mac and cheese. In 2012, Wald Family Foods purchased Taste Traditions. They heavily invested in the operations to significantly increase the kettle and enchilada production while focusing on co-manufacturing and private-label partnerships.

## CAPABILITIES

- Four 400-gallon kettles for soups, sauces, chili, and mac 'n cheese
- Kettles support enchilada, burrito, and quesadilla filling production
- 16' pasta cooker that can process 3,500 pounds per hour
- Two high-speed lines producing 95,000 enchiladas, burritos, and quesadillas per shift
- Liquefier for incorporating solid and semi-solid ingredients
- Vemags, Unifillers, and Grode applicators for fillings and cheeses
- Shear pumps for emulsifying cheeses and other materials
- Spot or waterfall sauce applicators, pre-melter, and spiral freezer for quick freezing
- Form-and-fill unit for 2-10 pound pouches
- Two vacuum sealers and Doboy flow wrapper for packaging
- Dual chill bath cools products to below 55°F in under 50 minutes

## TEAM MEMBERS

### JOHN CARVER

PLANT MANAGER | 2 YEARS

[jcarver@waldfamilyfoods.com](mailto:jcarver@waldfamilyfoods.com)

### LINDSEY BROWN

QA MANAGER | 2 YEARS

[lbrown@waldfamilyfoods.com](mailto:lbrown@waldfamilyfoods.com)

### JOE KENNEDY

ASSISTANT PLANT MANAGER | 7 YEARS

[jkennedy@waldfamilyfoods.com](mailto:jkennedy@waldfamilyfoods.com)

### WARREN SAGE

MAINTENANCE MANAGER | 20 YEARS

[warrensage@waldfamilyfoods.com](mailto:warrensage@waldfamilyfoods.com)

### CLAUDIA VILLANUEVA

PRODUCTION MANAGER | 11 YEARS

[cvillanueva@waldfamilyfoods.com](mailto:cvillanueva@waldfamilyfoods.com)

### ROGER CABRERA

WAREHOUSE MANAGER | 1 YEAR

[rcabrera@waldfamilyfoods.com](mailto:rcabrera@waldfamilyfoods.com)

### ANGEL JIMENEZ

INVENTORY CONTROL MANAGER | 5 YEARS

[ajimenez@waldfamilyfoods.com](mailto:ajimenez@waldfamilyfoods.com)

### TANNER LIERMAN

BUYER | 3 YEARS

[tlierman@waldfamilyfoods.com](mailto:tlierman@waldfamilyfoods.com)

### SCOTT SCHMITZ

DIRECTOR OF PROCUREMENT | 3 YEARS

[sschmitz@waldfamilyfoods.com](mailto:sschmitz@waldfamilyfoods.com)

# MCPHERSON, KS

1144 BRIDGER COURT  
MCPHERSON, KS 67460  
(620) 242-1888

## QUICK FACTS

PURCHASED BY WALD 2017

NUMBER OF EMPLOYEES 125

SIZE 110,000 sq/ft



## PLANT HISTORY

Originally built in 2002 by Nations Pizza of Schaumburg, IL, this facility produced pizzas, appetizers, strombolis, calzones, and filled cookies. In 2014, Nations Pizza relocated operations to Illinois, closing the plant.

Wald Family Foods purchased the facility in 2017, and pizza topping operations began in 2018. Following the purchase of Venice Bakery by Rich's in May 2021, Wald Family Foods expanded into rice-based and cauliflower crust production. The plant now operates exclusively as a gluten-free facility.

## CAPABILITIES

- 3-lane pizza topping line with throughput of 120 pizzas per minute
- Cold-blend mixing system for sauce production with 3-head Grote spot sauce applicator
- 3 Grote applicators for toppings and 4-head pepperoni slicer
- Spiral freezer for product processing
- Packaging with Tex wrapper and automated ADCO with auto stacker
- Cold press crust production line with speeds of 90-100 crusts per minute
- Mixer with Northwind Ingredient System, dough deposited by Vemag extruder onto 9-cavity pans
- Crust processed through proofer, oven, and spiral freezer
- Crust can feed directly into the pizza topping line or be diverted for pack-off

## TEAM MEMBERS

### DENNIS SAMPLE

GENERAL MANAGER | 2 YEARS

[dsample@waldfamilyfoods.com](mailto:dsample@waldfamilyfoods.com)

### ASHLEY JOHNSON

QUALITY MANAGER | 5 YEARS

[ajohnson@waldfamilyfoods.com](mailto:ajohnson@waldfamilyfoods.com)

### MARK JONES

BAKERY MANAGER | 2 YEARS

[mjones@waldfamilyfoods.com](mailto:mjones@waldfamilyfoods.com)

### BILL ERICKSON

PRODUCTION MANAGER | 1 YEAR

[berickson@waldfamilyfoods.com](mailto:berickson@waldfamilyfoods.com)

### MATTHEW WILSON

MAINTENANCE MANAGER | 4 YEARS

[mwilson@waldfamilyfoods.com](mailto:mwilson@waldfamilyfoods.com)

### RICHARD PAQUETTE

WAREHOUSE MANAGER | 3 YEARS

[rpaquette@waldfamilyfoods.com](mailto:rpaquette@waldfamilyfoods.com)

### ASHLEY STEPHENSON

BUYER | 5 YEARS

[astephenson@waldfamilyfoods.com](mailto:astephenson@waldfamilyfoods.com)

### JENNIFER HAGEN

PERSONNEL ADMINISTRATOR | 2 YEARS

[jhagen@waldfamilyfoods.com](mailto:jhagen@waldfamilyfoods.com)

### GLENN CHRISTIANSON

R&D | 3 YEARS

[gchristianson@waldfamilyfoods.com](mailto:gchristianson@waldfamilyfoods.com)



# BURLINGTON, IA

3400 WEST MOUNT PLEASANT STREET  
BURLINGTON, IA 52601  
(319) 380-4094

## QUICK FACTS

PURCHASED BY WALD 2023

NUMBER OF EMPLOYEES 10

SIZE 252,000 sq/ft



## PLANT HISTORY

Originally built in 1950 as a distribution warehouse for Benner Tea Co., a grocery store chain based in Burlington, Iowa., this facility became the first U.S. distribution center for ALDI following their acquisition of Benner Tea in 1976. Operating under the name Aldi-Benner Tea Co., this location played a key role in launching ALDI's expansion in the United States.

The Baking Company purchased the facility in 2008 and then sold it to Baker's Pride (BP) in 2010. In 2018, BP became Blackhawk Services and started co-packing donuts for Krispy Kreme.

Wald Family Foods purchased the facility in 2023, bringing new life to the site and beginning operations focused on high-quality food manufacturing.

## CAPABILITIES

- **Gluten-free pizza line - the bakery will produce 12" gluten-free pizza crusts at 88 crusts per minute, while the topping line will run faster**
- **An additional pizza line is available for future implementation**
- **We also have room for further expansion for a variety of products as needs arise**
- **Three cold storage freezers with a total capacity of 1,200 pallets**
- **A new ammonia refrigeration system that utilizes 10,000 lbs of ammonia has been recently installed for our spiral freezer and for our topping and packaging rooms, while another spiral freezer has a CO2 refrigeration system**
- **Major equipment includes CBF proofer, Babbco oven, IJ White spiral freezer, three Grote toppers, FPS spiral freezer, and Apcco CO2 skid**

## TEAM MEMBERS

### SHAWN WHITMORE

MAINTENANCE MANAGER | 2 YEARS  
[swhitmore@waldfamilyfoods.com](mailto:swhitmore@waldfamilyfoods.com)

### BEN ANDRUS

OPERATIONS MANAGER | 1 YEAR  
[bandrus@waldfamilyfoods.com](mailto:bandrus@waldfamilyfoods.com)

### ASHLYN ZIMMERMAN

SANITATION | 1 YEAR  
[azimmerman@waldfamilyfoods.com](mailto:azimmerman@waldfamilyfoods.com)

### RUSTY CHAPMAN

MECHANIC | 1 YEAR  
[rchapman@waldfamilyfoods.com](mailto:rchapman@waldfamilyfoods.com)

# FARGO, ND

1307 39TH ST N  
FARGO, ND 58102  
(701) 277-9947

## QUICK FACTS

PURCHASED BY WALD 2024

NUMBER OF EMPLOYEES 105

SIZE 208,480 sq/ft

## PLANT HISTORY

Originally built in 1974 by GNC, this facility produced a diverse range of products, including diet and protein drinks, fruit and rum cakes, fig newtons, and tortilla chips. Drayton Enterprises (formerly Drayton Foods), led by Tom Caron, acquired the building in 1994 and shifted production to cinnamon rolls, sub sandwiches, pretzels, strudels, and bread loaves, primarily for Schwan's. In 2017, Schwan's purchased the facility outright and focused operations on dough-based products, including frozen pizza dough, proofed and non-proofed pizza crusts, dough balls and pucks, and breadsticks.

Wald Family Foods purchased the facility in 2024 with plans to integrate its dough production capabilities into its broader pizza manufacturing operations.

## CAPABILITIES

- Product line up includes proofed and sheeted frozen dough sizes 2" to 17". Also, cinnamon rolls, turnovers, bread loaves, breadsticks, sopapillas, rolled edge, die-cut and strip cut
- Dough formats: traditional, rolled edge, whole grain, thin, pan, docked, and deli
- Three production lines: Two laminated sheeting lines and one doughball line
- Sancassiano mixing system
- Three Northfield spiral proofers
- Benier divider system
- Three VMI 400 DAVI mixers and a Carousel VMI 550DAVI automated mixing system
- Three 90,000 lbs. flour silos
- Two spiral blast freezers and two holding freezers with total capacity of 6,300 pallet spaces

## TEAM MEMBERS

### DOUG DEVER

PLANT MANAGER | 3 YEARS  
[ddever@waldfamilyfoods.com](mailto:ddever@waldfamilyfoods.com)

### TOREY HOGGARTH

SAFETY MANAGER | 1 YEAR  
[thoggarth@waldfamilyfoods.com](mailto:thoggarth@waldfamilyfoods.com)

### JACKIE APONTE

QUALITY MANAGER | 21 YEARS  
[japonte@waldfamilyfoods.com](mailto:japonte@waldfamilyfoods.com)

### TODD FREIER

PRODUCTION MANAGER | 1 YEAR  
[tfreier@waldfamilyfoods.com](mailto:tfreier@waldfamilyfoods.com)

### ERIC HANSON

MAINTENANCE MANAGER | 3 YEARS  
[ehanson@waldfamilyfoods.com](mailto:ehanson@waldfamilyfoods.com)

### JOE TRAN

PLANT ENGINEER | 31 YEARS  
[jtran@waldfamilyfoods.com](mailto:jtran@waldfamilyfoods.com)

### MONIQUE BRANDVIG

ACCOUNTING MANAGER | 1 YEAR  
[mbrandvig@waldfamilyfoods.com](mailto:mbrandvig@waldfamilyfoods.com)

### LORIE PEDERSON

BUYER | 25 YEARS  
[lpederson@waldfamilyfoods.com](mailto:lpederson@waldfamilyfoods.com)

# MARKETING & SALES

## SALES SUPPORT

**TOMMY WALD**  
CEO TOBA INC

**AGENCY 877**  
MARKETING



## SALES

**MATT MCMILLAN**  
VICE PRESIDENT OF SALES

**JOHN HANSON**  
BUSINESS DEVELOPMENT MANAGER  
– PIZZA

**DEE FELICI**  
CUSTOMER SUCCESS DIRECTOR

**JOAN SUTER**  
COST ANALYST / CUSTOMER  
SUPPORT MANAGER

**CURT ZWART**  
NATIONAL SALES MANAGER  
- RETAIL & FOOD SERVICE

**TODD DOYLE**  
REGION SALES MANAGER  
– RETAIL & FOOD SERVICE (EAST)

**KEVIN CAMPBELL**  
REGION SALES MANAGER  
- RETAIL & FOOD SERVICE (WEST)

info@waldfamilyfoods.com | 402.779.8457 | WaldFamilyFoods.com