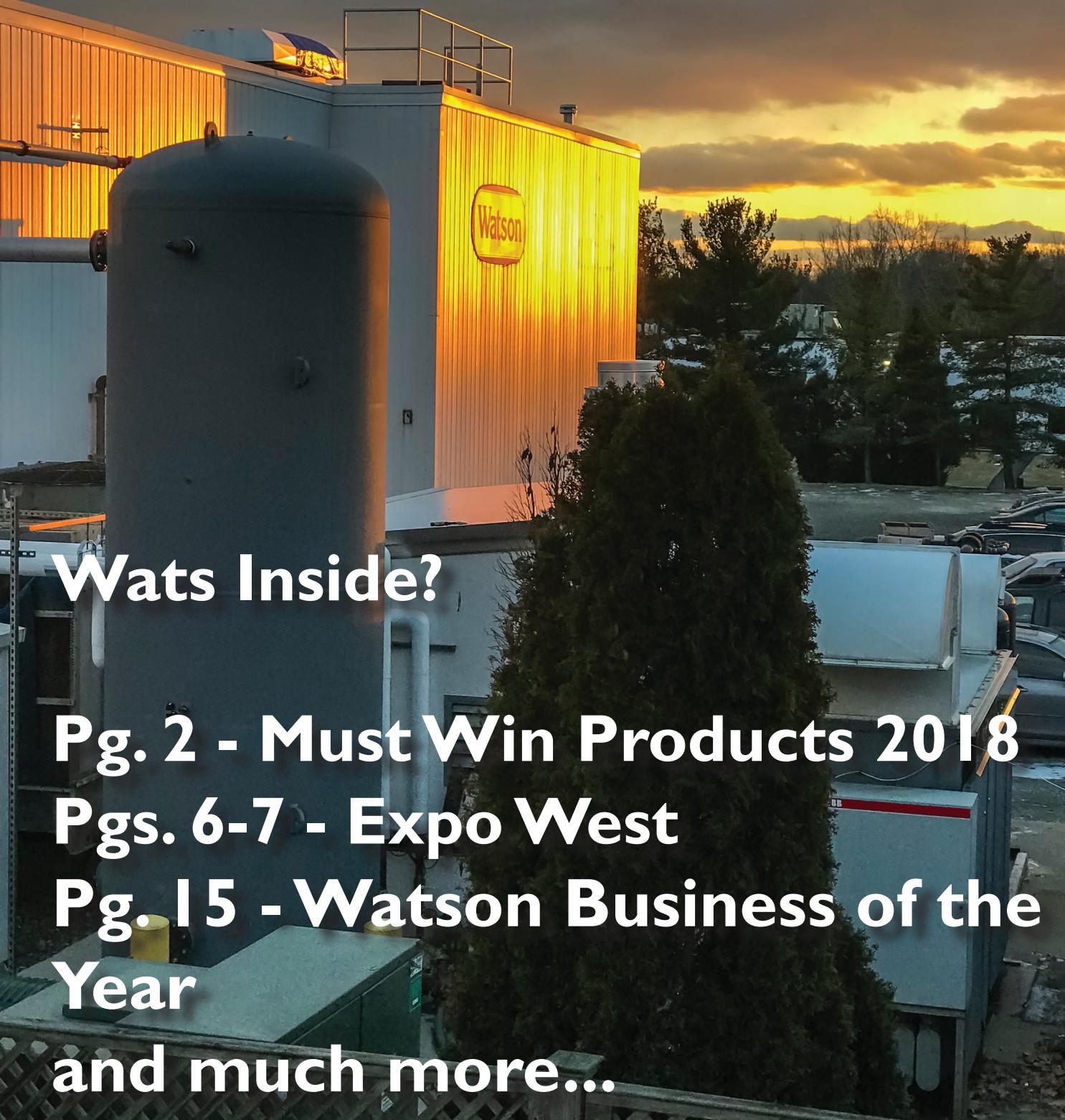


Wats Up at Watson

March/April 2018

A photograph of an industrial facility during sunset. A large, dark cylindrical tank is prominent on the left. To its right is a light-colored building with vertical siding. On the side of this building, there is a yellow rectangular sign with the word "Watson" in red. The sky is filled with dramatic orange and yellow clouds. In the background, there are trees and a range of mountains under a hazy sky.

Wats Inside?

Pg. 2 - Must Win Products 2018

Pgs. 6-7 - Expo West

Pg. 15 - Watson Business of the Year

and much more...

Watson Must Win Projects spotlight

Mission Foods

by Steve Ham

Mission Foods Summary		4/13/18								
		2014 lbs	2014 \$	2015 lbs	2015 \$	2016 lbs	2016 \$	2017 lbs	2017 \$	
Mission Foods	F072720	CB2720 MISSION FOODS, 50 LB CTN	7750	\$14,415	4,500	\$8,575	2,400	\$4,660	550	\$1,307
Mission Foods	F230051	ULTRA SHORT 200N, 50 LB. CTN, (ALLERGEN: WHEAT, SOY)	8800	\$20,240	8,800	\$20,240	0	\$0	0	\$0
Mission Foods	FGF12007	gluteNONE Tortilla Mix PCBAG1 50LB MULTIWALL PLAIN PAPER	33500	\$61,975	202,900	\$445,385	220,400	\$498,104	221,700	\$499,075
Mission Foods	FGF12011	GLUTENONE TORTILLA MIX EF,16X5X29 PRINTED MWPB,50LB (2000	\$2,940	0	\$0	80,800	\$117,160	317,200	\$487,138
Mission Foods	F110031	ULTRASHORT 200, 40LB CARTON	5,320	\$8,459						
Mission Foods Total			\$57,370	\$108,029	216,200	\$474,200	303,600	\$619,924	539,450	\$987,520

The information above shows that they introduced gluten-free tortillas around 2014. Mission Foods currently buys two of our mixes, but are working to consolidate. Mission is testing our GluteNONE Tortilla Mix-Allergen Free to be able to manufacture at any of their plants. (not introducing allergens such as soy or egg from our mixes).

Mission Foods has grown approximately tenfold in sales since 2014. Gluten-free tortillas are made in Fresno, CA and Goldsboro, NC. They made a push over the past year to distribute GF tortillas nationwide, from the coasts inward through the midwest.

Mission Foods has 22 plants in the U.S. (25 worldwide) The new plant being constructed in Dallas, Texas will be the largest food plant in the world (766,000 square feet) to manufacture tortillas, chips and flatbreads. This new plant will be able to make 30 million tortillas per day!

Dr. Michael Beavan and I were just invited this week to make a presentation to their entire R&D group about the topic of clean label solutions. Focusing on our dough conditioners and clean label mold inhibitors to help them remove specific items from their ingredient statements. We also highlighted our nutrition, micro-encapsulation and film technology solutions such as Edible Glitter™ for tortilla chips. Watson also has a vitamin premix project in progress for flour fortification.

There are many people at Watson that help to keep us successful in meeting Mission's current needs and for bringing new innovation for their future interests. We wouldn't have the regular exposure to the R&D teams in California and Texas and the ability to keep growing sales without everyone's help! Everyone is a Watson is very appreciated!

To see more of what mission foods has to offer visit <http://www.missionfoodservice.com>.





One of Watson's close to home charities is the American Heart Association. Chances are you, or a family member knows someone that is affected by heart disease and stroke. Looking at the statistics, 2200 Americans die of cardiovascular disease each day. Via the AHA website, this breaks down to one death every forty seconds. Cardiovascular diseases, which include strokes, claim the lives of about one woman every 80 seconds. Education and action are key elements in the fight against these killers. We here at Watson do a little FUNraising to raise awareness, help support educational programs to increase awareness and critical research to discover scientific knowledge about cardiovascular health. Always the company to get a little ahead of the game we started a raffle on Friday, January 19th, 2018 to run all the way to Go Red For Women Day on February 2nd! Watson matched the money raised from the raffle and donated it to The American Heart Association. The total amount raised by seventy-three Watson employees by the raffle was \$559. Watson as a company matched the total raised by its employees which brought us to a total donation of \$1,118.00. The winners of the raffle were; Erika Hinsdale -\$25 Itunes Card, Tarway Socree \$25 Itunes Card, Craig Fassett- \$25 Amazon Card, Jimmy Ziegler- \$25 Amazon Card and the grand prize of Beats by Dre Headphones was Kim Hale! February 2nd our employees not only turned out in droves donning red in support, but also turned the interior walls of the Watson West Haven plant red to jazz up it's aim to raise awareness. In continued support, if you feel obliged and still want to donate we are always accepting the generosity of others here <http://bit.ly/2CVnZJ7> at the Watson Team Page. There is always time to help! Thank you to everyone who participated.



Fooditude

The food and beverage musings of Amit Sinha



Activated Charcoal:

Have you recently been to your local Walmart or shopped on Amazon for toothpaste? You might have seen activated charcoal toothpaste. Yes, like charcoal, the toothpaste is black but why is it all of sudden everywhere—from toothpastes, to facial masks to supplement pills to nutritional shots? Activated charcoal is commonly used to eliminate unwanted wastes from your body as drugs and toxins can bind to it. Other uses for it include whitening your teeth as it adsorbs plaque and other microscopic food items that are on your teeth. You use it just like you would brush your teeth, you can buy the powder or the paste. It can be found in clay masks for the same purifying properties that it provides your teeth. If you're not a fan of masks and toothpaste, check out the supplement but of course know it's not a cure all for indigestion and is not an easy way to do a cleanse but done correctly, you could reap benefits from it.

Online kits: I'm sure you all have seen and heard ads for vari-

ous for various meal services like Blue Apron, Hello Fresh, Chef'd, and Peapod to those that offer fully prepared meals like Ice Age Meals, Factor 75, and Kettlebell Kitchen. You can even go to Shoprite and have your them do your shopping for you so that all you have to do is pick up the groceries. Today, there numerous services popping up to deliver to you anything you want from pet treats to clothing to cosmetics so much online delivery is available that you can technically never step into a store again! The cost of all these delivery services is definitely dependent on what you are purchasing. For example, you can shop via Google Express and select products from various stores like Target/Costco (even without a membership)/Whole foods and you can get free shipping for over \$35 usually. Or you can shop at Boxed.com and never ever have to go to a club store or pay a membership fee and have bulk items delivered to you. Each option is supposed to provide you convenience but like shopping with Amazon, all these services have a ton of waste

in terms of packaging so if you are environmentally conscious, keep that mind. Looking for recommendations on a online service ask me, I've tried several—each one has its own value. If you like to cook and want everything you need weighed out and kitted and ready to cook with, I like Chef'd because there is no subscription service requirement and you can order when you want but if you want to order via subscription, that option is there too. Customizing all these food delivery kits is also great especially if you want to eat gluten free, paleo, or vegetarian. Lots of choices are out there so definitely research which fits your lifestyle the best.



Hotngredients

Amit Sinha tells us the benefits & uses of on trend food ingredients

Baobab (bey-oh-bab):

I saw baobab a few years back but supply chain was limited but lately I'm seeing a lot more of baobab products in the market place. Baobab is a African fruit that is similar in taste to a grapefruit and pear so it tends to be acidic and tangy. It is considered a superfood because it is rich in Vit C (ten times more than an orange, depending on what you're reading), potassium, calcium, magnesium, iron, fiber, and more. Because it considered to be a prebiotic fiber by many, it is used to alleviate IBS and intestinal symptoms. Baboab can also be used to improve alertness and energy levels, support the immune and nervous system as well as to boost your iron levels. One of the best uses that I've found with it is for replenishment of electrolytes and hydration post work-out so I expect to see more uses of this ingredient in the sports nutrition market. Baobab comes in both a powder and oil form. The oil form is typically used in the beauty products while many new energy drinks are formulating with baobab powder. This ingredient is definitely one to watch for.



Whipped Baobab Shake

- * 1/4 cup Baobab Superfruit Powder
- * 2 cups water
- * 1 cup rice milk
- * 1 Tbsp honey

In a large bowl whisk together baobab powder and water until the powder dissolves. Whisk in milk and honey. Adjust the amount of honey if you would like a sweeter drink. A garnish of mint leaves makes it quite refreshing.





Engredea Natural Products Expo West 2018

"With such a vast array of items to see at this show, there were definitely areas that Watson can "fit well and help these companies prosper and grow." - Amit Sinha



Expo West is one tradeshow that continues to evolve every year. Just like last year, the crowds turned up in mass amounts—upwards of 85k people attended—to see the latest in ingredients and consumer products. The show itself is set at the Anaheim Convention Center and believe me if you want to get your steps in, then that won't be a problem at this show where you could walk over 20,000 steps a day easily! You're probably wondering what is there to see at this show—it all depends on your definition of innovation. Do you look for that out-of-the-box product or ingredient or are you looking to see how various industry (pet food, sports, cosmetics) are using the latest and greatest ingredients? Though this is a food and beverage show, you'll definitely find aisles of cosmetics and cosmeceutical type products—carrying the organic theme and beauty from within concept. You'll see a few sports nutrition companies trying to distinguish themselves by via their new organic protein powder or energy drink.

In the pet food side, the hot ingredient was turmeric and mushroom powder. Of course, the food and beverage industry is represented well because you can see end consumer products (gummies, coffee, plant-based sausage, salsa, yogurt, water, etc.) as well as ingredient companies at the Engredea part of the show selling the latest and greatest ingredients and company services.

The show itself is divided into three sections: Engredea (where Watson had its booth), Expo West (consumer products), and Hot Products (new and innovative products). These areas are set up throughout the convention center from the main hall to the far ends of the arena and basement as well as top floors for the hot products section so walking and seeing it all will definitely take time.

The primary trend that I saw this year was that

there was no one hot ingredient as in past years. I found it ironic that not one insect company was present—perhaps this has more to do with acquisitions and scale-up issues. Water, water, and more water! How many versions of water can there be? This show had so many choices from alkaline water to birch water to watermelon water to maple water to oxygenated water to black water to water in different packaging (boxed vs. aluminum vs. plastic) to water from different parts of the world—there were a plethora of water choices to choose from. It will be interesting to see how many of these brands with various waters manage to stick around and get a following. The company that is selling the water in aluminum packaging, which by the way looked great, was selling it in aluminum because aluminum is recycled more than plastic, so it was more environmentally friendly. Watermelon water has been around awhile and definitely tastes great, but it definitely is pricier than regular bottled water. Black water was the most fascinating to me as it tasted like regular water was black in color due to the fulvic acid minerals in it which allow for electrolytes, trace minerals, and allows your body to be pH adjusted. Not sure how this will be received by the consumer but it definitely stood out amongst all the waters.

Another area that has grown significantly is the milk category. Alternatives to cow's milk are plenty, A2 milk was there again to show that not having the A1 protein—the cause of lactose intolerance—will allow you to drink cow's milk without the upset stomach. Goat's milk and goat's milk cheese, ice cream, and popcorn were all present as well—these products tasted great and did not have any of that goaty feel you might be expecting. Other types of milk that debuted were in the plant-based milk category, pistachio milk to oat milk

to pea milk. All these are claiming anywhere from 6-8g-12g protein per serving but was interesting is that most of them are definitely going to need fortification for those vitamin D and calcium claims as well processing that will keep the milk in one stable form. Personally, my favorite milk that I've been buying is oat milk—it tastes great and is from gluten-free oats as well. Let's talk about peas; pea protein was everywhere. It showed up not only in protein powders and aforementioned milks, but also in pet food items as consumers want to feed their pets healthy food and pet treats. Pea protein has some good binding properties, so I'm not surprised it is showing up in a range of products. *Other items that I saw in mass amounts included various plant and whole food nutrition products—beets and dragon fruit were the clear winners of the show.* These showed up in multiple places such as energy drinks and energy powders to give you the boost and antioxidant support you are looking for. I see this trend continuing to grow. *Collagen was another ingredient that I kept seeing in different areas from gummies to supplements to yogurt to personal care.*

Everyone wants healthy skin so it makes that this would be another ingredient that is slowly exploding. One thing that I also noticed was that a lot of companies are now using monk fruit extract as the sweetener which allows their product to be more healthy as well as not impact flavor too much. *Of course, there were some fun products there as well that you could try—from nut butter puffs to sugar cane juice to burritos made with no dairy and no actual meat (think beyond meat sausage/burgers)—all things that are upcoming.* Just remember, just because a product has that healthy halo doesn't make it any healthier to eat. Proper diet, exercise, and nutrition all work together to make you healthy and energized.



Other topics that I saw addressed at this show included seeing more transparency. No matter which booth that I went to and no matter which industry they were representing, the people at the booth knew their product/ingredient well and were willing to share their knowledge about the item the best they could. Many brands also shared how they were ethical and sustainable and definitely were trying to help the environment be it via greener processing or buy one can of this item, and we'll donate one to this organization. Great to see so many passionate people about various causes! Another area that stems from transparency was seeing so many brands caring about and working with farmers. They wanted to go straight to the source and try to see how they could help the environment as well as get the ingredients that they wanted. A fun aside—egan is a new term being used to describe paleo and vegan consumers. Organic, plant-based, and functional ingredients were highlighted continuously at this show, and all these are going to matter more and more as consumers change their shopping habits.

With such a vast array of items to see at this show, there were definitely areas that Watson can fit well and help these companies prosper and grow. Some of the companies that we could help included those that were fortifying pet foods/treats along with energy drinks. Other areas that I saw Watson could help is with gummies. Lots of companies debuted gummies that had curcumin or turmeric but not all tasted great, so our encapsulation technology could help with that too. There were also coffee makers who wanted to fortify their product but didn't know where to start. Another area that we could participate in is in personal care as they too use premixes to fortify shampoos. Mushroom powders are also showing a growing trend be it in supplements, or pet food and these companies are also looking to process and formulate. Other companies debuted products with things in our wheelhouse already such as MCT powders or emulsified MCTs, another area that we could help with too. Walking with Sales during the show was mutually beneficial as we both got to see and approach companies based on various insights and different approaches. Hopefully, by participating in Expo West 2018, we will see several new customers.

To get a glimpse of what Expo West 2018 was like, check out this video from New Hope Network <https://bit.ly/2J2WjES> or search on Youtube as Expo West 2018 4K Hyerlapse

- Amit Sinha

ART *gallery* at Watson

- * Are you creative? Do you paint, do photography, assemblage or sculpture?
- * Can your work be hung without glass or plastic framing?
- * Do you work with wood, metal or canvas?

Watson would like to create a space for it's employees to showcase their work and provide a place for art to thrive.

If you would like more information on how you can be a part of this movement and have your work displayed at the West Haven facility please contact:

christina.cole@watson-inc.com ext. 7227

or

carla.velasquez@watson-inc.com ext. 7358

NOW IN THE WATSON STORE!



Flat front chino pant is a blended twill with a soft hand. Perfect for workwear or the office, this pant is loaded with performance features including soil release and moisture wicking.

Features:

65% Polyester/35% Cotton; 7.5/8.0 oz.wt.

Casual chino blend pant

Flat front, button closure and brass zipper

Two front and back pockets

Tall sizes available

Moisture wicking fabric

Soil and wrinkle resistant

Laundry friendly



Pricing:

The pants are hemmed for free if even size inseam is ordered; such as 34w x 36L, (\$25.50) but if someone needs a specific length that is not even, (34w x 37L) there is a \$2 charge. (\$27.50) plus the freight. Sewing is about 2-3 days and then the pants will be shipped out.

go here to order <http://wat.life/IUGLCcu>



March & April 2018 Birthdays

March 2018 Birthdays

Kevin	Purcell
Robert	Pniewski
Mona	Hollums
Brandon	Armstrong
John	Kwasnik
Warren	Bierwirth
Leonard	Gomez
Katrina	Boone
Tom	Stevens
Jim	Watson
Mike	Saulsberry
Mark	Ricciardi
Bridgette	Roberts
Andrew	Kerr
Maribel	Saucedo
Savannah	Dees
Paul	Lauzon
Paul	Stone
Reginald	Perez
Ricky	Smith
Kevin	Tu
Daniel	Hughes
Mary	Pataky
Lawrence	Sterling

April 2018 Birthdays

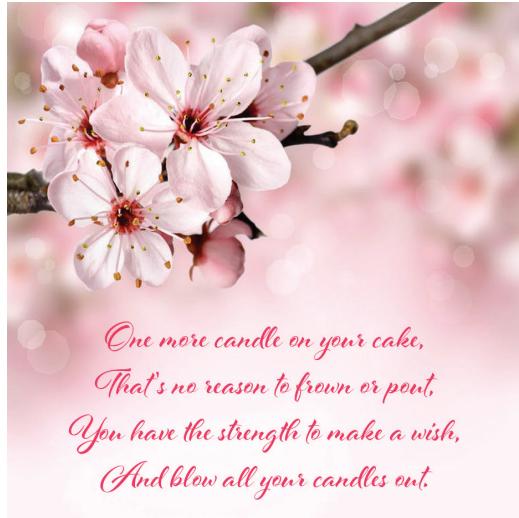
1st	Ping	Chen	1st
2nd	Andrew	Gordon	1st
2nd	Amparo	Andrade	2nd
2nd	Luis	Berrios	2nd
4th	Elix	Rodriguez	4th
5th	Brittany	Cave	4th
5th	Luis	Rivera	5th
6th	Osvaldo	Castro	7th
7th	Moira	Hollums	16th
7th	Noemi	Seda	16th
9th	Robert	Donovan	17th
12th	Edgard	Aampie	17th
13th	Erick	Gomez	18th
14th	James	Weeden	23rd
15th	Jerry	Musser	24th
17th	Kevin	Corso	24th
18th	Maribel	Velazquez	25th
19th	Michael	Boyle	29th
19th	Juan	Trujillo	29th
22nd	Glenn	Buchanan	30th
22nd			
26th			
28th			
29th			



March & April 2018 Anniversaries

March 2018 Anniversaries

Alice	Wilkinson	3/20/00	18yrs	Terell	Brunson	4/20/17	1yr
Jose	Hernandez	3/28/00	18yrs	Janice	Plass	4/20/17	1yr
Amparo	Andrade	3/08/04	14yrs	Robert	Davis	4/18/16	2yr
Bill	Conroy	3/15/04	14yrs	Quinn	Smith	4/18/16	2yr
Kim	Hale	3/08/06	12yrs	Juan	Rodriguez	4/8/15	3yrs
Philip	Blamo	3/19/07	11yrs	Alan	Seda	4/8/15	3yrs
Craig	Fassett	3/07/08	10yrs	Ken	Wade	4/8/15	3yrs
Tom	Intelisano	3/07/08	10yrs	Felicia	Green	4/13/15	3yrs
Jesus	Ruiz	3/02/09	9yrs	Jack	Gumkowski	4/20/15	3yrs
Blake	Powers	3/05/12	6yrs	Luis	Cruz	4/27/15	3yrs
Jose	Colon	3/19/12	6yrs	Christopher	Pinto	4/27/15	3yrs
Jose	Deida	3/19/12	6yrs	Steve	Ham	4/28/14	4yrs
Daniel	Echevarria	3/19/12	6yrs	Alicia	Bruneau	4/8/13	5yrs
Carlos	Espinal	3/19/12	6yrs	James	Wright	4/21/13	5yrs
Carrington	Williams	3/19/12	6yrs	Jeffrey	Chanla	4/29/13	5yrs
Mike	Saulsberry	3/30/12	6yrs	Veronica	Rodriguez	4/23/12	6yrs
Luis	Rivera	3/10/13	5yrs	Don	Sasek	4/20/09	9yrs
James	Brown	3/03/14	4yrs	Angel	Mastriano	4/22/02	16yrs
Ashvin	Patel	3/31/14	4yrs	Oscar	Nophal	4/27/98	20yrs
Gregory	Reed	3/23/15	3yrs	Bernabe	Izaguirre	4/13/94	24yrs
Mona	Hollums	3/24/15	3yrs	Helen	Roberts	4/17/89	29yrs
Erika	Hinsdale	3/06/17	1yr	John	Kwasnik	4/23/84	34yrs
Elizabeth	Milano	3/23/17	1yr				



*One more candle on your cake,
That's no reason to frown or pout.
You have the strength to make a wish,
And blow all your candles out.*

May/June Birthdays 2018

May 2018 Birthdays

Thomas	Gilmore	2nd
Edward	Walsh	5th
Angel	Medina	6th
Quinn	Smith	6th
Carrington	Williams	10th
Edwin	Franco	10th
Jeffrey	Chanla	12th
Thomas	De Natale	13th
Jamar	Benton	15th
Melinda	Saller	18th
Charlie	MacKenzie	20th
Felicia	Green	20th
Darien	Manning	20th
Fiorella	Oquendo	21st
Craig	Dickey	22nd
Andres	Seda	23rd
Ian	Torres	25th
Archie	Sawmadal	27th
Brian	Huddle	27th
Steven	Ham	27th
Lamont	Johnson	27th
Thomas	Massenburg	28th
Jose	Deida	31st
Osvaldo	Ramos	31st

June 2018 Birthdays

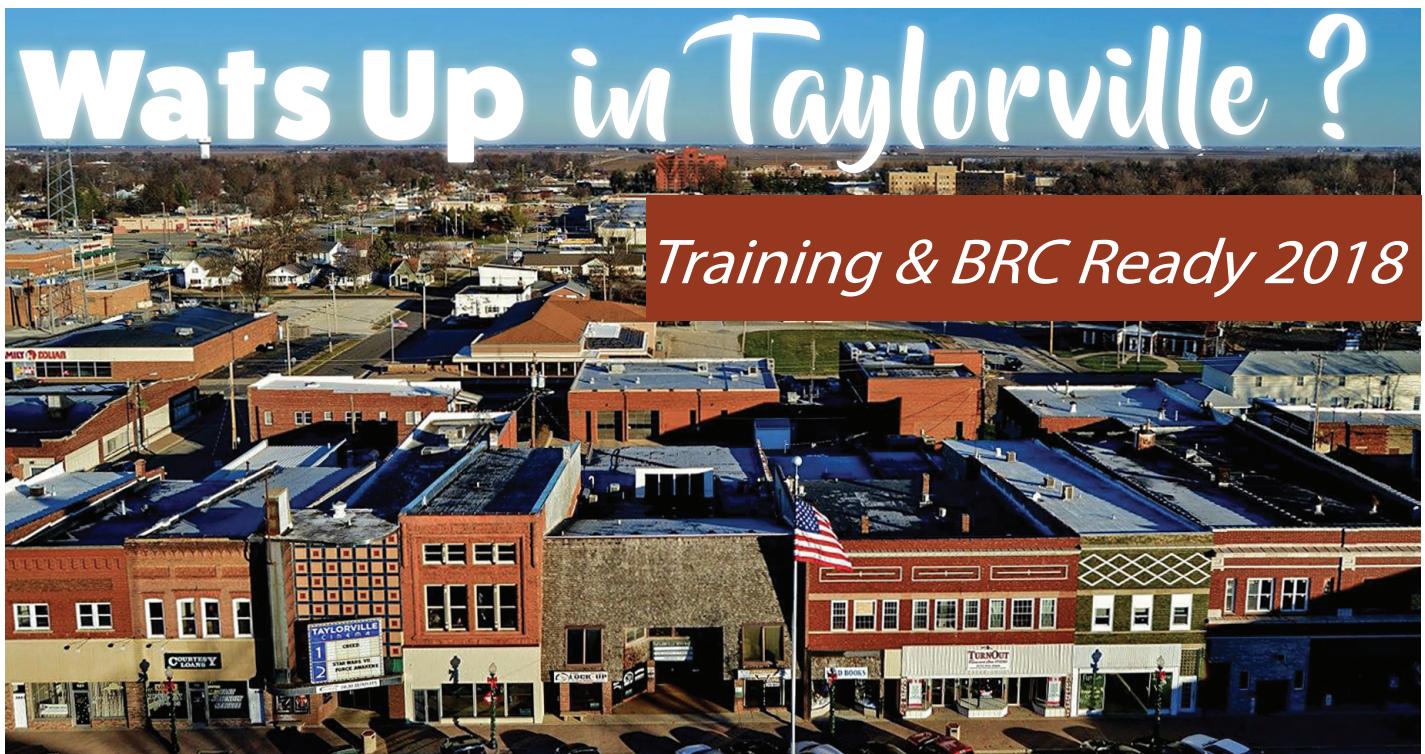
Lucila	Acosta	2nd
Joe	Cavar	2nd
Jose	Colon	2nd
Josue	Garcia	4th
Charlie	Ehrlinger	5th
Jordan	Graham	6th
Bart	Emerson	7th
Carlos	Espina l	8th
Daniel	Sanchez	8th
Myles	Sims	9th
Michael	Pixley	9th
Don	Gingrey	10th
Shamir	McDaniel	11th
Joe	Togba	15th
Percival	McKenzie	19th
Veronica	Rodriguez	22nd
Gary	Wada	23rd
Juan	Rodriguez	25th
Ron	Chiles	28th
Joanna	Meeker	30th

**May 2018 Anniversaries**

Osvaldo	Castro	5/18/17	1yr
Emanuel	Delgado	5/18/17	1yr
Taylor	Chiles	5/18/17	1yr
Antony	Quispe	5/22/17	1yr
Sheila	Garcia	5/9/16	2yrs
Kevin	Corso	5/9/16	2yrs
Jennifer	Nophal	5/13/16	2yrs
Zenaida	Deida	5/23/16	2yrs
Juan	Trujillo	5/23/16	2yrs
Robert	Pniewski	5/26/15	3yrs
David D	Foss	5/26/15	3yrs
Victor	DePina	5/26/15	3yrs
Chiles	Jaquay	5/26/15	3yrs
Glenn	Buchanan	5/26/15	3yrs
Linval	Whitely	5/11/15	3yrs
Javaree	Brown	5/11/15	3yrs
Jordan	Graham	5/20/13	5yrs
Mark	Ricciardi	5/20/13	5yrs
Stephany	Vargas	5/28/13	5yrs
Carla	Velasquez	5/28/13	5yrs
Suselei	Martin	5/31/12	6yrs
Susan	Annatone	5/20/10	8yrs
Charles	Ehrlinger	5/18/09	9yrs
Tairy	Ramos	5/19/08	10yrs
Ismael	Delgado	5/19/08	10yrs
Steven	Rascati	5/22/06	12yrs
Ping	Chen	5/9/00	18yrs
Moira	Hollums	5/15/89	29yrs
Gavin	Watson	5/7/87	31yrs
Jim	Watson	5/21/84	34yrs

June 2018 Anniversaries

Frank	Bryson Jr.	6/29/89	29yrs
Lawrence	Sterling	6/24/98	20yrs
Luis	Gonzalez Jr	6/19/00	18yrs
Joaquin	Estremera	6/26/00	18yrs
Ray	Xu	6/4/01	17yrs
Ivette	Colon	6/6/01	17yrs
Margarita	Herrera	6/6/01	17yrs
Maribel	Velazquez	6/6/01	17yrs
Pedro	Texidor	6/12/02	16yrs
Darnell	Colter	6/12/02	16yrs
Ronald	Chiles	6/1/04	14yrs
Theresa	Hausmann	6/7/04	14yrs
Maureen	Millward	6/23/04	14yrs
Terence	Threet	6/6/05	13yrs
Don	Gingrey	6/12/06	12yrs
Elix	Rodriguez	6/4/07	11yrs
Jhony	Brice	6/25/07	11yrs
Andres	Seda	6/25/07	11yrs
Otilio	Perez-Colon	6/23/08	10yrs
Melissa	LaRose	6/8/09	9yrs
Sarah	Sawyer	6/6/12	6yrs
Eduardo	Santiago	6/11/12	6yrs
Brittany	Cave	6/11/12	6yrs
Maximo	Peralta	6/18/12	6yrs
Shamir	McDaniel	6/24/13	5yrs
Curtis	Elks	6/2/14	4yrs
James	Flannery	6/8/15	3yrs
Mark	That	6/11/15	3yrs
Lorelei	Elsberry	6/13/15	3yrs
Alejandro	Cardenas	6/29/15	3yrs
Patricia	Catauro	6/13/16	2yr
Jorge	Martir	6/13/16	2yr
Omar	Perez	6/13/16	2yr
Kristen	Ferencz	6/27/16	2yr
Brijeshkumar	Patel	6/8/17	1yr
Hubert	Kingston	6/8/17	1yr
Donovan	Bryant	6/8/17	1yr
Jeovany	Rios	6/8/17	1yr
Owen	Cole	6/12/17	1yr
Reginald	Perez	6/15/17	1yr
Keith	Clark	6/15/17	1yr
Olga	Benitez	6/22/17	1yr
Stephanie	Figueroa-Deida	6/22/17	1yr
Craig	Hargrove	6/22/17	1yr
Sade	Ebanks	6/22/17	1yr
Collin	Hall	6/22/17	1yr
Israel	Lugo	6/29/17	1yr
Broderick	Randall	6/29/17	1yr
Roger	Weldon	6/29/17	1yr



Training & BRC Ready 2018

Mid-month of April 2018, Watson's West Haven Training crew visited the Taylorville plant and covered annual GMP refresher training. Our Trainers also covered some orientation training for new employees. All Training personnel walked around and talked to the operators and asked them questions as if we were BRC auditors to prepare them to become BRC Certified. QC's Maria Garcia trained a new Quality team member as well this trip!



Above Training Team: Linval Whitely, Maria Garcia and Andres Seda.

Watson receives Business of the Year Award!

Westie's Care Award Dinner April 9th, 2018

On Monday, April 9th, 2018, Watson Inc. joined a great many diligent and dedicated people to celebrate awards given for service to their community by The Westies Care Charity. Westies Care is a Tax Exempt, Charity with a 501 © 3 designation. The Westies do not have paid employees or board members but is run in its entirety by volunteers. The Westies are people who work tirelessly to raise funds for causes such as; breast cancer, The Heart Association, MS, W.H.E.A.T of West Haven, The CT Food Bank, and many, many others. This year we are pleased to accept an award from this generous organization for Business of the Year. In addition to that most prestigious honor, Watson also received the Special Recognition Award by the Honorable Congresswoman Rosa L. DeLauro and an Official Citation from the Office of Mayor Nancy R. Rossi. We are so proud of our businesses dedication to the community and our employees who dedicate much of their downtime to give back to West Haven. We all know you are as good as you put in and only strive to make our place in Connecticut be as good as it can be.

The Awards Ceremony was an

elegant dedication to many community leaders and achievers as well as 23 West Haven High School Students. One of these students was the son of Watson's Karina Martinez, Franco Acuna. Though his award was entirely separate from Watson Inc., we would still like to congratulate him and express how proud we are of his contributions!

We are continually grateful to be a part of and to be able to serve this great community! Watson looks forward to many more years of service and relationships with the many people that make this area a beautifully unique place to work and live. Thank you Westies Care and everyone for the continued support and helping us to make a difference all while allowing us to make a difference through you!



Top Photo left to right: Pu Sie Lo Santiago, Christina Cole, Amit Sinha & Jacob Struble.
Top Right: David Graham & Christina Cole



Amit Sinha & Pu Sie Lo Santiago meet West Haven Mayor Nancy Rossi, present scholarships & receive Business of the Year Award for Watson.



Wats Watson all about?

How Watson is “Feeding the Good Food Future!” Everyone should have access to healthy foods and nutrition. We started close to home, many of our employees had no place to grow produce. We dug up the company lawn for the “Watson Community Garden.” Watson not only did this for employees but also for the ‘Plant A Row For The Hungry’ program (Watson then challenged local companies, to do the same!) We’re committed to supporting local and national Food Banks. We donate supplements to prevent deficiencies in areas like the Dominican Republic and provide nutrient blends to augment relief efforts after natural disasters. We formulated a line of clean-label ingredients, and naturally colored sprinkles without PHOs. Nearly 1/3 of bread is discarded. Reducing Food Waste requires innovation in shelf-life extension, so we developed a line of natural shelf life extenders, which prevent staling/molding of bread. Trust and Transparency matter, so we provide full disclosure with complete Certificates of Analysis for every lot, and encourage customers to visit us and do an audit! We’re passionate about Sustainability! Since 2010 we have purchased 100% of our electricity from wind energy. Our Kaizen teams quantified all the energy we consumed company-wide. From this, we developed a plan that encompasses wind, solar, upgrading to high-efficiency equipment and re-engineering existing systems to optimize efficiency. Before 2019, we’ll reduce our electrical consumption by 25% - a reduction of over 1 million KWhrs! Watson is “Feeding the Good Food Future” by increasing accessibility to nutrition, innovating to reduce food waste, and engaging team members’ ingenuity to minimize energy consumption.

Get Social

 www.facebook.com/yourwatson

 [@watsonnews](https://twitter.com/watsonnews)

 [@watson_inc](https://www.instagram.com/@watson_inc)

<http://www.watson-inc.com/>

Thank you to everyone that took time out of their busy day(s) to contribute to the newsletter!

Tidbits & Dates Coming Up:

Did you know there is a Watson Store? The store carries t-shirts to jackets, bags, caps and casual wear. Want to rock your Watson pride or just save your clothes from production? Here is the answer for everyone.

<http://wat.life/IUGLCcu>

Editor's Note:

All Employee Interviews, articles and opinion pieces in the Newsletter are on a volunteer basis and are not mandatory. I try to do two employee interviews per newsletter; one from downstairs and one from upstairs granted that everyone follows through. If you would like to be featured or have content, please contact me. This statement is not only for interviews but anything interesting or pertinent to Watson. Thank You for reading.



Submit suggestions, ideas or photos to
christina.cole@watson-inc.com

