



## Customer Highlight

Building Upon 130-Years of Fresh Bacon Focus  
Daily's Premium Meats Continues to Expand, Innovate



Known throughout the northwest as “The Bacon Specialists”, Daily's Premium Meats originated in 1893 when John R. Daily opened a retail meat market in Missoula, MT. Nearly 100 years later, Daily's expanded with a second bacon plant in Salt Lake City.

An expansion is underway at its third bacon plant that opened in 2016 in St. Joseph, MO, adding 111,000-sq-ft of space to create new smokehouses, slicing rooms, bacon bit production and warehousing.

Daily's is unique in that it produces bacon from fresh, never frozen pork bellies sourced from its parent companies Seaboard Foods and Triumph Foods. Bacon lovers can find Daily's products in retail and foodservice markets across the United States, as well as internationally.

Daily's time-tested curing techniques and premium ingredients produce bacon with a wide range of smokes and flavors, including hickory- and applewood-smoked, and honey- and sugar-cured bacons. Products are offered in a variety of styles and formats for foodservice, as well as stack pack and L-board bacon for retail.

### Friesen's Playing A Pivotal Role

Friesen's is delivering a custom conveyance system for Daily's, featuring hygienic layouts, integrated systems, and upgrades to enhance efficiency and compliance. Friesen's team designed systems for marination, slicing, RTE cooked products, robotic case packing, palletizing, and foreign material inspection.

According to Daily's Project Manager Aaron Robbins: “Friesen's shows a strong grasp of conveyance systems and the specific needs of the food industry. Their ability to deliver quality solutions early in the bidding process made them stand out. Back 20 years ago, food safety wasn't as emphasized as it is today—we've grown together in that journey.”

Robbins pointed to a solution to a unique need: Friesen's designed a custom conveyance solution to fit a tight footprint for Daily's bacon slicing and packaging line, working closely with Daily's engineers to develop a solution to boost throughput while maintaining sanitation standards.

Robbins concludes: “Friesen's people are approachable, knowledgeable and genuinely invested in our success. Whether it's improving efficiency or solving a layout challenge, they're always looking for better ways to do things.”



# The Unsung Hero: Our Parts Department's Critical Role



## Team Members:

Amy Anderson  
Sydnee Christianson  
Jonah Witt  
Mark Boulware  
Brian Watts  
Todd Haarstick

In many ways, the Parts Department at Friesen's plays a lead role in helping keep customers' equipment working at top efficiency and availability.

Tasked with maintaining inventory, responding to customer needs, and ensuring the availability of quality components, this department operates as the lifeline of both production and service.

General Manager Dan Friesen explains, "We have a lot of support inventory for the assembly department—the same parts that customers buy every day. This approach ensures consistency for customers, allowing them to order common and custom parts directly from us."

Rapid response to breakdown situations is key, and the parts department works tirelessly to get components shipped quickly, minimizing downtime for customers.

“ We react very quickly to customers' requests as far as parts and shipping on breakdown situations ”

says Inside Sales Manager Jonah Witt, who is responsible for the 5-person department.

Beyond standard inventory, the department plays a critical role in producing custom parts. Some components are designed specifically for unique pieces of equipment, meaning they cannot be stocked long-term. "We often can make a custom part in hours and ship it the same or next day," Friesen says.

The importance of these specialty parts extends beyond current projects. Many machines in operation today were built decades ago, meaning their components may no longer be readily available. The parts team, however, has the ability to reverse-engineer components to ensure continued support.

"Customers ask us to reverse-engineer parts and make spares so they have the parts readily available," according to Witt. "We'll start in the parts department, and our engineering group will work with the customer to get the part on an engineering drawing prior to making it." This need for reverse engineering is common on foreign-made parts, which can take months for a customer to obtain from the original source.

Efficiency isn't just about manufacturing—it's also about smart inventory management. The department balances stocking commonly used retail parts with custom-built components.

"Whether it be a timing belt, pulley or bearings," Friesen explains, "we typically will always have it on hand."

Friesen's customers know that the department maintains support inventory, ensuring they can rely on the availability of critical parts. Since Friesen's enjoys considerable buying power, the company often can sell a part for less than a customer could buy directly from a manufacturer or distributor.

Looking ahead, the parts department continues to evolve. Advancements in inventory tracking, manufacturing processes, and supply chain efficiency will help Friesen's meet growing demands while maintaining its high standards of customer service.



Jonah Witt  
Sales Manager



Sydnee Christianson  
Inside Sales



## New Product Development

# Raising The Bar

The concept of “need based” innovation is deeply embedded within our organization’s culture. When a customer asks if we can create a custom piece of equipment, we take that as a worthy challenge.

Similarly, if Friesen’s has an idea for a new solution and there appears to be a ready market, our engineers do not hesitate to put a new product on the table.

### TRAY STACKER

The automated Friesen’s tray stacker is designed to transport trays to different locations for processing, such as ovens and freezers.

A cart with multiple trays gets loaded. Pictured is a system that has two of our stackers because the customer needed to load at a rate of 20 per minute (10 per track stacker unit.) A linear actuator drops a plate magnet to pick up each tray, traverses it to the drop point, and releases the tray onto a conveyor to head to the next process.

“This function often is controlled by an expensive robot, which is why a

customer asked us to brainstorm an alternate automation approach,” explains Nick Cervenka, Friesen’s Vice President of Sales. “Our tray stacker is a low-cost alternative for simple automation.”

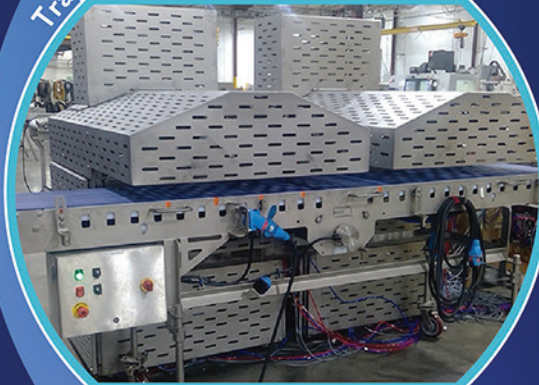
Bakery and snack food manufacturing are particularly appropriate for this type of system, but it could be widely used in other food production systems as well.

“Like nearly each of our new product developments, there was a need that Friesen’s found a way to meet,” Cervenka said. “To the best of our knowledge, there is no similar system on the market.”

Tray Stacker



Watch video here



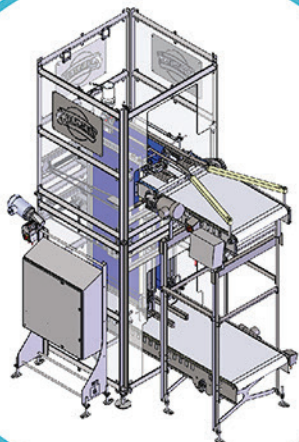
GOING BEYOND  
EXCELLENCE

“

**“We are always excited to address new challenges.”**

**- Brett Friesen**

Vertical Automated Case Transport



### VERTICAL AUTOMATED CASE TRANSPORT

The Friesen’s -designed Vertical Automated Case Transport (VCT) is intended for meat plants which load product into cases or boxes in a two-tiered production line, often poultry, beef and other plants.

Historically, moving the empty cases from the top to bottom have been handled with angled declining conveyors or slide chutes, which are limited by the decline angle, taking up a lot of production space. The VCT is completely vertical, lessening the footprint and increasing production flexibility.

The empty product box enters from the top and slowly gets moved down the flights of the 12-foot machine, being filled with product by two opposing conveyors along the way. Once reaching the bottom, there is another conveyor to move the then-full box to another part of the assembly line.

“In addition to our space-saving design,” according to Cervenka, “presets allow rapid change of the size of the ‘conveyor pocket’ to accommodate differing box sizes.”

The VCT is equipped with automatic adjustment motors to allow automated box size adjustment, so a customer can run a range of box sizes and change over from one size to the next with the push of a button.

“In this case, we did not have a specific customer request, but we knew there was a need for this type of custom solution that offers the entire package of durability, small footprint, automation, and programming flexibility to handle a variety of box sizes.”

We are proud to bring this innovative solution to the meat industry and continue to meet the specific needs of our customers.

# Meet The New Sales Members



Our commitment to supporting our customers' operations goes beyond building robust, reliable equipment and seamless integrated systems. It includes building relationships. Our Sales Team works alongside customers to provide ongoing success for all projects. We are your trusted support, every step of the way.

Our Sales department is an integral component of ensuring our customers get exactly what they need. At Friesen's, we prioritize building and maintaining strong relationships so that with any new problem, we can offer a specific solution.

Get to know our two new sales account managers that recently joined the Friesen's family. Welcome to the team!



**Christen Anderson** | Sales Account Manager

- Lives in: New Orleans, LA
- Married to: Robbie Anderson
- Hobbies: I enjoy cooking, traveling, attending music festivals and live shows, anything outdoors and spending time with family, friends, and my two dogs
- Favorite sports team: New Orleans Saints & anything LSU
- Interesting fact: I am member of an all-female Mardi Gras krewe and ride in a parade the Friday before Mardi Gras every year

Christen has over a decade of sales expertise in food manufacturing at Intralox, specializing in key accounts within the protein industry. She is dedicated to building and strengthening partnerships by delivering innovative solutions and exceptional support to meet customer needs.

“After years of working closely with Friesen's, I'm excited to officially join the team. I look forward to learning from—and contributing to—such a passionate and dedicated group.”



**Evan Dodd** | Sales Account Manager

- Lives in: Salt Lake City, UT
- Married to: Chelsie Dodd
- Hobbies: Golf, soccer (recently retired as the goalkeeper for Real Bad FC, SLC's least-impressive amateur indoor soccer club), skiing, ice hockey, movies, collecting vinyl LPs
- Favorite sports team: The Jacksonville Jaguars
- Interesting fact: I became an ordained minister in 2021 and have officiated 3 weddings since. Regrettably, the law prohibited me from officiating my own.

Evan spent the past 12 years working as a design engineer and project manager in the food and beverage industry, designing manufacturing systems for products as diverse as chewing tobacco, ground beef, salad dressings, and yogurt. He has a passion for solving problems, providing top-notch customer service, and having a great time.

“Thrilled to have the opportunity to join the Friesen's Inc. family! Let's sell some conveyors!”

## Milestones

We're fortunate to have lots to celebrate here at Friesen's. With 130 employees, it's no surprise that we celebrated a few anniversaries at this year's annual Employee Appreciation Party in March. We'd like to tip our hats to some standout employees who have been with us for a long time.

We thank you for your dedicated service!

**5 years** ▶ Jen Lindblad

**5 years** ▶ Nick Voit

**10 years** ▶ Tamie Anderson

**35 years** ▶ William Haynes (Bucky)

**5 years** ▶ Clare Miller

**5 years** ▶ Jacob Baer

**10 years** ▶ Terry Wientjes

**5 years** ▶ Tom Murphy

**5 years** ▶ Kristen Ketter

**15 years** ▶ Rich McDaniel

**5 years** ▶ Gary Swedlund

**10 years** ▶ Alex Janku

**25 years** ▶ Fred Lehmkuhl



### Special Shoutout

**41 years**

▶ Rod St. Claire

# News & Notes

## Music on the Mountain

Friesen's sponsors one of the biggest (and most fun) FUNdraiser of the year, Music on the Mountain! This great local event is coming up soon! Mark your calendars for Saturday, June 27, 2026. We hope to see you at the concert!

Stay connected with us on LinkedIn & Facebook to see what other events the Friesen's family will be attending this summer.

follow us!



Facebook



LinkedIn



## Summer Intern Program

Started in 2010, each year Friesen's brings in a group of college or high school students to provide them with real world manufacturing work experience.

This summer, we have a couple students returning to Friesen's as electrical technician interns. Welcome back Caden and James!



### Electrical Technician Intern

- Caden Salber
- James LaChappelle

## Northwest Water Carnival

It's almost that time again... the annual Northwest Water Carnival! This year's theme is "Stuck in the 90's" and will take place July 10-19, 2026.

At Friesen's, we love to describe our team as a family. Our company culture is rooted in support and even some cool traditions too! Participating in the Water Carnival games like the Water Fights has been an awesome tradition to celebrate summer with our amazing team.

And we can't wait to do it again! Come out to the carnival and cheer us on!



## Bacon Fun Facts

1

Preserving and salting pork bellies dates back to 1500 B.C. in China

2

The average American consumes 18 pounds of bacon per year

3

Bacon was brought on the Apollo 11 mission to the moon



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1389 Cormorant Ave.  
Detroit Lakes, MN 56501



(218) 844-4437  
800-955-6058



Sales@friesensinc.com

Friesensinc.com

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