

Member Profile

EFCO Products, Inc.

Year founded: 1903

Location: Poughkeepsie, New York

Number of employees: 70

Principle product: Mixes, fruit and crème style filling, jellies, jams, fruit toppings and cobbler fillings.

Council Member since: 1956

For over 100 years EFCO Products, Inc. has been making life sweeter. Founded in September of 1903, by Samuel Effron, in Poughkeepsie, New York, EFCO started as a local feed, flour and grain business and has grown over the past century to become a leading producer of high quality ingredients for the baking and food-service industries whose products are distributed not only nationally, but worldwide. This family owned and operated business continues to evolve by developing new products and branching out into new markets while still retaining their high standards and personal customer service.

Samuel Effron probably could not have dreamed of the transformation his company would undergo over the last century. What began as feed, flour and grain business in 1903 became the Effron Flour Company in 1928, established by William Effron. William and his wife Sadie expanded the business into Effron Bakery Supply Company, providing baking supplies, equipment and ingredients to local bakeries. In 1937, they began manufacturing products such as jellies, jams and fruit fillings under the EFCO label. EFCO Products, Inc. was created in 1946, to concentrate on manufacturing and marketing bakery fillings and mixes. Finally in 1981, Effron Bakery Supply Co. and EFCO Products, Inc. were merged into the present day business.

Family is a part of what makes this company so special. EFCO Products, Inc. is proudly operated today by Sam-



uel Effron's grandsons, Jack, Ira and Michael and great – grandson Steven Effron. That feeling of family extends to EFCO's employees as well. According to Ira Effron, part of EFCO's success is the dedication

of its employees, some of whom are the third generation to work for EFCO. These families have witnessed the changing food service industry first hand.

The days of a corner bakery in every town is fading fast. EFCO has had to adjust by branching out into the food processing industry and supplying not just the local bakery, but the national chains as well. Dunkin Donuts products worldwide contain EFCO's delicious fillings. They aren't just selling to local and wholesale bakeries, but to global industrial food processors and chain restaurants as well. At the same time, the quality of their products has increased due to today's higher standards for food safety.



Sadie Effron, her sons Ira and Jack, and grandson Steven, in 2004 at EFCO's 100th Anniversary. Sadie celebrated her 100th birthday over the summer and is still the official corporate secretary!

Hazard Analysis and Critical Control Points or H.A.C.C.P. and a myriad of other food safety issues have revolutionized the food industry. Ira Effron claims it's these high standards that have helped to make EFCO a better man-aged company. In fact EFCO Products, Inc. has its own standard, EFCO Quality System (EQS) which sets the benchmark for other companies to follow. These programs help EFCO to focus on food safety, especially allergens. The programs emphasize prevention rather than inspection and focus on those factors that affect their ingredients, process and products. In fact EFCO only uses ingredients from suppliers that meet requirements for safety and quality.

It is the various quality control and food safety checkpoints that help result in finished products that meet EFCO's high standards for consistently excellent quality. This dedication to producing superior products in addition to the contributions EFCO has made to enhance the economic viability and vitality of its community that helped The Poughkeepsie Journal to name Ira Effron the 2007 Business Person of the Year. These are the ingredients that make EFCO Products, Inc. such a successful company.