



FOODSERVICE & INDUSTRIAL

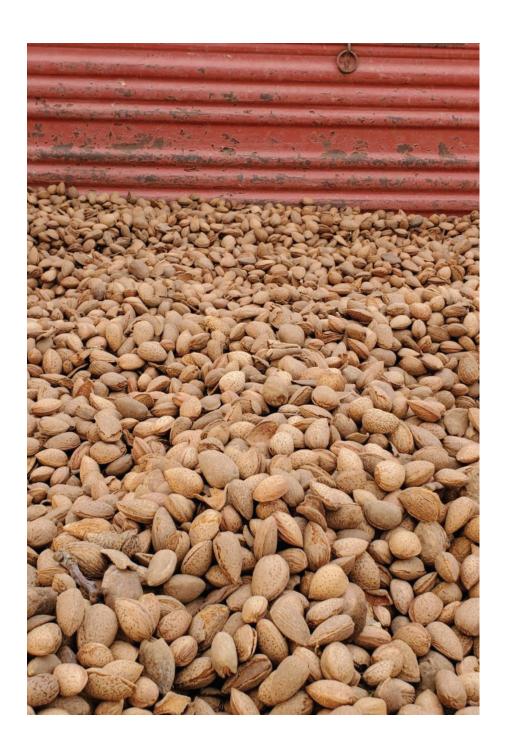
Making
Nut Butter
Since 1976.



100% Employee-Owned

Our company is located in a small rural community in Western New York.

We are honored to donate to over 100 charities each year. Our annual donations provide assistance to impoverished Americans, disaster victims, and community-support efforts.



ABOUT WHO **WE ARE**

OUR PEOPLE MAKE THE DIFFERENCE

Once Again Nut Butter is a 100% employee-owned company located in Nunda, NY. Founded in 1976 by husband and wife team, Jeremy Thaler and Constance Potter, OANB began in an 800 square foot basement using an old barrel roaster. Substantial growth generated OANB to move to our current location in 1981 and built a state-of-theart plant in 2016 dedicated as a peanut-only facility. Jeremy believed in the power of community and wanted to create an employee-owned company that provided good-paying jobs in rural America. OANB became 100% employee-owned in 2006.

Our mission is to become the employeeowned company that is most known for its quality and service.



PEANUTBUTTER

As the industry leaders in Nut Butter we take the production of classic peanut butter seriously. We produced the first organic certified peanut butter in 1979 by developing growing standards for field crops. Ten years later we were the first company in the nation to introduce organic Valencia peanut butter and in 2007, we received patents in both the U.S. and Canada for the first ever "no-stir" organic peanut butter. This delicious product requires little to no stirring and is made with Responsibly Sourced Palm Oil (RSPO) certified organic palm fruit oil sourced from sustainable orchards where animal habitats are protected.

Made from only the finest dry roasted peanuts, we pride ourselves on offering a wide selection of products guaranteed to suit every taste.

Peanut Butter Products Available:

- Natural/NON-GMO or Organic
- Creamy or Crunchy
- Salted or Unsalted
- Stabilized with or without sugar and salt
- Fine Grind

Packaging: 5 lb pail, 9 lb pail, 35 lb pail, 480 lb drum



& TAHIN



Our delicious and natural plantbased spreads are keto-friendly, kosher-certified, non-GMO verified and created using only the finest ingredients in a peanut-free facility.

SUNFLOWER

Once Again sunflower seed butter starts with roasting organically grown sunflower seeds. The seeds are milled smooth to create a delicious sunflower butter. If preferred, the addition of sugar and salt can round out the flavor profile.

Sunflower Butter Products Available:

- Organic
- Without Sugar and Salt
- With Sugar and Salt
- With Hemp

Packaging: 5 lb pail, 9 lb pail, 35 lb pail, 450 lb drum

TAHINI

Our tahini is made from sesame seeds that are lightly roasted and milled to creamy perfection, providing a sustainable and exceptional product.

Tahini Products Available:

Natural/NON-GMO or Organic

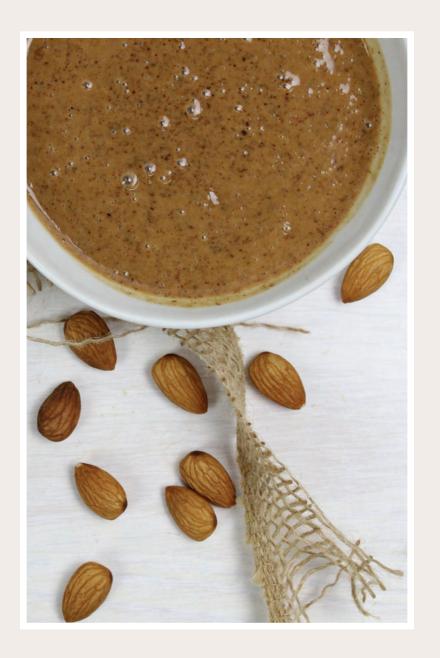
Packaging: 5 lb pail, 9 lb pail, 35 lb pail, 450 lb drum



NUT BUTTERS are the building blocks for confectionery products. They can be used in fillings for creative truffles, paired up with marshmallows and complement dark, milk and white chocolate beautifully.

Recipe available on onceagainnutbutter.com

STRAWBERRY MARSHMALLOW TAHINI BARS



ALMONDBUTTER

Once Again Nut Butter sources both natural and organic almonds from the top growing regions in the world, so that we can bring you the very best.

The almonds are dry roasted and milled into a paste, with nothing else added. We offer smooth and creamy to butters with a crunch- no matter your application, we have the right solution.

Our almond butter products are gluten-free, vegan, kosher, non-GMO, and manufactured in a peanut-free facility.

Almond Butter Products Available:

- Natural/NON-GMO or Organic
- Creamy or Crunchy
- Roasted or Raw
- Blanched

Packaging: 5 lb pail, 9 lb pail, 35 lb pail, 450 lb drum

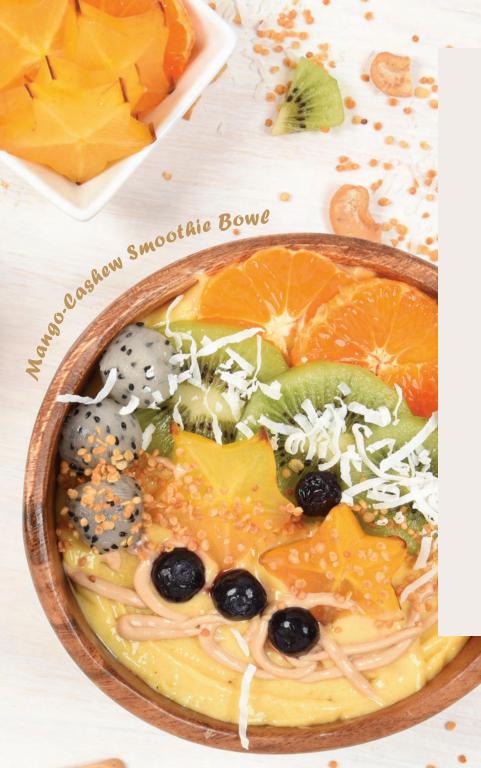
RTE & Snack

Our NUT BUTTERS are the perfect ingredient for the ready-to-eat and snack industries and a great binder for your sports and nutritional bars. They add flavor, protein, and nutritional value to your ideas and creations.



Recipe available on onceagainnutbutter.com

RASPBERRY PROTEIN BALLS



CASHEWBUTTER

Once Again Nut Butter sources both natural and organic cashews from the top-growing regions in the world so that we can bring you the very best.

The naturally sweet flavor of cashew can be utilized in both sweet and savory applications.

Our cashew butter products are natural, gluten-free, vegan, kosher, non-GMO and manufactured in a peanut-free facility.

Cashew Butter Products Available:

- Natural/NON-GMO or Organic
- Roasted or Raw

Packaging: 5 lb pail, 9 lb pail, 35 lb pail, 450 lb drum

YIELD: 12 OUNCES ACTIVE TIME: 5-10 MINUTES

INGREDIENTS

8 oz Frozen Mango 3 oz Frozen Banana

0.5 oz Once Again Creamy Cashew Butter

1tsp Honey

1 oz Fresh citrus juice (lemon or lime)

TOPPINGS (as needed):

Blueberries

Mandarin

Dragon Fruit

Star Fruit

Kiwi

Chia Seeds

Puffed Quinoa

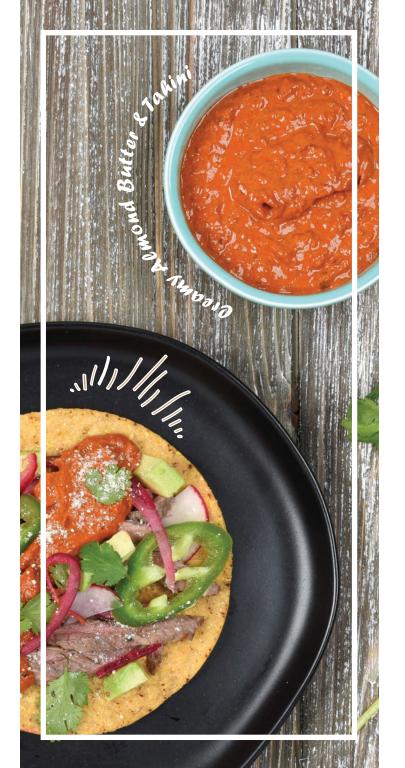
Dessicated Coconut

Once Again Creamy Cashew Butter

METHOD

In the bowl of a food processor or blender, add all ingredients except for juice. Let mixture stand for a few minutes allowing fruit to thaw slightly for easier blending. Begin pulsing ingredients, adding juice as necessary to adjust consistency. Once smooth, pour smoothie into a bowl and top with desired ingredients.





YIELD: ACTIVE TIME: INACTIVE TIME: About 2 cups (16 oz)
15 MINUTES
25 MINUTES

INGREDIENTS

6-8 Dried guajillo peppers, stemmed

& seeded

40 oz Very hot water

1 oz Neutral oil (such as grapeseed or canola)

5 oz Yellow onion, diced

6 Garlic cloves, peeled and diced

1.5 tsp Kosher salt

2 oz Once Again Creamy, Roasted

Almond Butter

0.5 oz Once Again Tahini

1 lime Fresh lime juice

METHOD

Heat a large skillet over medium-high heat. Add chiles and cook, pressing and turning often until blistered, about 1 minute. Transfer chiles to a large bowl and cover with very hot water. Soak chiles for about 30 minutes. Wipe out the skillet. Add two tablespoons of neutral oil and heat over medium heat. Add onion and cook until translucent (approx. 4-5 minutes). Add garlic and cook for 30 seconds more. Transfer mixture to a food processor or blender. Drain chiles, reserving soaking liquid. Add chiles, salt, almond butter, tahini and lime juice to onion mixture. Puree until smooth, adding reserved soaking liquid (4-6 oz) as needed to help achieve desired consistency. Serve immediately or store in the refrigerator.







BULK ROASTED NUTS & SEEDS

Our packaged nuts come from the finest plants and are dry roasted. We offer a wide variety of nuts and seeds to suit your foodservice and manufacturing needs. They are ideal for nutritional bars, RTE snacks, ice cream toppings, salad bars, confections, bakery inclusions, and more.

Bulk Nut Options Available (25 lbs)

ALMONDS

- Natural, Dry Roasted
- Organic, Dry Roasted
- Natural, Dry Roasted Tamari

CASHEWS

- Natural, Oil Roasted, Salted, Whole
- Natural, Oil Roasted, Unsalted, Whole

PEANUTS

- Unsalted, Natural, Blanched Pieces
- Unsalted, Organic, Blanched Pieces

PEANUT GRANULES

- Natural, Dry Roasted
- Organic, Dry Roasted

SEEDS

- Natural, Dry Roasted Sesame Seeds
- Organic, Dry Roasted Sesame Seeds
- Organic, Dry Roasted Sunflower Seeds





Once Again Nut Butter was founded on the values of taking care of community and ensuring a fair wage for all workers.

Charities and Programs include:

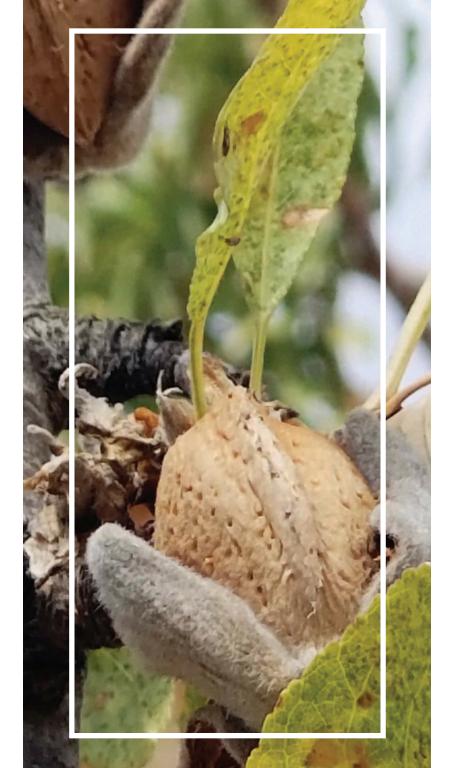
- Jubilee House in Nicaragua
- Ugandan Water Project
- Xerces Society
- Feed the Children

Jubilee House in Nicaragua

Once Again Nut Butter has worked with the Jubilee House for over 20 years. The Center for Development in Central America addresses the educational, social, and medical needs of the second poorest nation in the Western Hemisphere. Its goal is to help communities become self-sufficient, sustainable, and democratic. We share the core belief that all people have the basic right to clean water, sanitation, food, education, employment, clothing, and housing.

HIT SUSTAINABILITY PROGRAM





Once Again Nut Butter has represented some of the highest social and environmental standards in the organic industry for over four decades. Our Honest in Trade (HIT) program has formalized our traceability standards and focuses on helping people, the planet, and inspiring product responsibility.

We believe in a holistic view of business relationships and product management, which can be seen in our Honest in Trade (HIT) program. The vision is to improve quality-of-life through creating and sustaining environmentally, economically, and socially fulfilling partnerships from farm to fork.

In a nutshell, we are actively delivering products and ingredients that represent credible and social, environmental and quality standards.

Learn more at HonestinTrade.com

WHAT MAKES

US EXCEPTIONAL

SQF Certified

Once Again was the first company in our category worldwide, to obtain Safe Quality Foods certification in both Food Safety and Quality System. This is the highest level certification that can be achieved from SQF and we have been compliant at this level since 2010.

Certified Nut Butter Products

We currently hold several certifications ensuring our products are manufactured according to guidelines from organizations including the Non-GMO Project, RSPO Principles, and the Gluten-Free Manufacturing Program standards endorsed by The National Celiac Association.









Green Energy

Once Again has a dedicated Green Team that monitors our environmental impact and finds ways to be eco-friendly and reduce our carbon footprint. The use of solar and wind turbine credits for all electrical use and the recyclable HDPE tubs are some of our successful solutions.







ONCE AGAIN NUT BUTTER

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