



Sarah Hartmann is the Founder and CEO of **Vêsucré**, a pioneering woman-owned company based in Oneonta, NY, redefining plant-based indulgence through sustainability and inclusion. Vêsucré's signature product, *Plant de Crème*, is a creamy, single-serve frozen dessert made with clean, plant-based ingredients and handcrafted by individuals with intellectual and developmental disabilities through partnerships with **Springbrook**, **The Arc Otsego**, and **Pathfinder Village**. The brand's zero-waste production model and mission-driven approach have helped Vêsucré expand to **450+ stores across nine states**.

Sarah also leads **The Makery Oneonta**, a new food manufacturing hub dedicated to supporting local food entrepreneurs, fostering workforce development, and strengthening the regional food economy.

With more than **25 years of leadership experience** in business, social impact, and brand growth, Sarah has held executive roles including **Senior Vice President at ManageAmerica**, **Co-Founder and President of Race2Rebuild**, **Executive Director of the IRONMAN Foundation**, and **Director of Development for the U.S. Association of Blind Athletes**, part of the **United States Olympic & Paralympic Committee**.

Under her leadership, Vêsucré has been recognized as the **2025 NYSBDC Manufacturer of the Year**, **Otsego County Chamber Breakthrough Business of the Year (2024)**, and recipient of the **NYS Education Department's Inclusive Business Award (2024)** during **National Disability Employment Awareness Month**. The company also earned **Best Confectionery Product (2023 & 2025)** at SUNY Cobleskill's Entrepreneur Expo and is a proud graduate of the New York State Center of Excellence for Food and Agriculture at **Cornell AgriTech's Food Spark Development Program**.

Through innovation, sustainability, and inclusive employment, Sarah is building a model for how food can delight, empower, and drive community impact. Learn more at www.vesucre.com and www.themakeryoneonta.com.