



OVERVIEW OF CONTRACT PACK SERVICES

Garden Complements has helped hundreds of customers transform their recipe into a formulation that can be kettle-cooked, and professionally pack it in your own custom-labeled packaging. When you own the recipe and Garden Complements bottles it for retail, it's called Contract Packing.

Here's an overview of Garden Complements' Contract Pack requirements:

- We work with entrepreneurs dedicated to succeeding and have a well-thought-out business plan and the ability to meet our payment requirements.
- We are not a small batch processor – our minimum batch size is 300 gallons.
- We offer a wide variety of packaging and sizes (excluding pouches and packets).
- While we do some cold fill, we are primarily a hot pack food processor.

What we DO pack:

- Barbecue sauces
- Pasta and pizza sauces
- Taco and enchilada sauces
- Mustards
- Salad dressings and vinaigrettes
- Marinades
- Steak sauces
- Glazes and finishing sauces
- Salsas
- Sweet and sour sauces
- Teriyaki
- Wing sauces

What we DO NOT pack:

- Low-acid foods like asparagus
- Dairy- and egg-based sauces or dressings (including mayonnaise)
- Chutney, pickles, and relishes

We offer a full range of consulting services including product development, packaging, nutritional analysis, and labeling. We can also help you with fulfillment and distribution.

***If your product aligns with our requirements, please contact us:
816.421.1090 or <https://gardencomplements.com/contact/>***