



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 [send us a message](#) about what you're looking to pack.