

Colorado Co-Pack Directory

The Colorado Co-Pack Directory was prepared by the Colorado Department of Agriculture to encourage the growth of existing businesses and the establishment of start-up businesses. The Colorado Department of Agriculture does not endorse or recommend any of the persons or entities listed herein. Professionals can best advise co-packers and persons seeking co-packing about any legal or financial matter, including contracts. For additional co-pack information or assistance, please contact:

Markets Division
Colorado Department of Agriculture
305 Interlocken Parkway
Broomfield, CO 80021
Phone: (303) 869-9174
markets@state.co.us
www.coloradoagriculture.com

If you have a co-packing facility and would like to be included in this online directory at no charge, please complete and return the [listing form](#).

Other Resources:

Commercial Kitchens by State, www.commercialkitchenforrent.com
The Business Incubator Center-Grand Junction, <http://www.qjincubator.org/>
The Food Corridor, www.thefoodcorridor.com
Information regarding rules/regulations pertaining to food manufacturing in Colorado,
www.cofarmtomarket.com

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[Pure Colorado Pros Kitchen](#)
[Redlaw Co-Packers](#)
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[PRiMO Specialty Foods](#)
[Pure Colorado Pros Kitchen](#)
[Redlaw Co-Packers](#)

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[Burns and McCoy Sauce Company](#)
[Custom Blending](#)
[Deer Trail Gold Mining Company](#)
[Foremother Foods, LLC](#)
[Kim's Gourmet Sauces](#)
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Introduction

Contract Manufacturing: A Partnership. Contract manufacturing is a partnership between the company needing the product (contractor) and the company manufacturing it (processor). The contractor knows the details of the product, how it is made, potential problems and some idea of its costs and potential selling price. The processor knows the intricacies of the equipment and plant, and production and overhead costs. For this partnership to be a success, both parties must make money.

The initial burden of selecting and working with a processor falls on the contractor. This should be an engineer familiar with the equipment and production requirements, a quality control person and a project coordinator.

Product Quality: A Concern. The greatest concern when production is entrusted to an outside company is product quality. To minimize problems, you should have detailed production instructions and quality control guidelines incorporated into the contract. During initial production, the engineer, quality control people and production supervisor should work continuously with the contractor.

Once you are confident that any problems have been eliminated and production is satisfactory, you can reduce the amount of supervision to normal levels as specified in the manufacturing contract. At this stage, you should set up regular inspection visits and receive regular quality control reports. You should also be running product test panels on a regular basis, just as you would on products made in your own plants.

At some point as production increases, you should consider a second source of production. There are two reasons for this: yours and the processor's. From your standpoint, you don't want the availability of a successful product to be totally dependent on a company beyond your own control. If the processor decides he doesn't want to make your product, raises the price or just goes out of business, you no longer have a product to market.

The processor, on the other hand, doesn't want to be totally dependent on only your business. If you ever decide to terminate the contract, you would probably put him out of business. This can be a major concern when your product comprises more than half of his total production.

Many other factors enter into the selection of a processor. The accompanying checklist provides a handy reference.

- *Courtesy of: Prepared Foods New Product Annual 1988*

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Co-Packing Checklist

Location

1. What is the proximity of plant
to ingredients and/or raw materials?
to packaging suppliers?
to interstate highways and/or railroads?
to a reliable labor pool?
2. Will the location allow low-cost and efficient distribution of your product?
3. Will the location allow you to expand your traditional market areas?
4. Does the local government take an adversarial role to this kind of business?

Plant Capacity

1. What is the capacity of the plant?
2. What percent of the plant's and processor's total production will your business represent?
3. Will you be consulted if the processor increases or decreases your percent of his capacity?
4. How will increases in production capacity be accommodated?
additional work shifts?
plant and equipment additions and expansions?
other (explain)

Processing and Packaging

1. Is the general arrangement of the equipment in the plant conducive to good quality control and sanitation?
2. Could modifications be made to the general arrangements that would correct any deficiencies?
3. Who owns the equipment in the plant?
4. Is there space available for additional equipment that may be required for future product line extensions?
5. Who will purchase packaging supplies?
6. Will the processor make packaging on-site?
7. Can the processor quickly and efficiently accommodate changes:
to your process?
to your ingredients?
to your formulations?
to your packaging?
to your shipping practices?
8. What will the processor charge to change your product, package for formulation?

Quality Control

1. How many QC people are on staff at the plant?
2. How well trained are they?
3. Are they using or familiar with statistical process control (SPC)?
4. Are control procedures in place to ensure that finished product weights and volumes will meet your product specifications?

Warehousing and Distribution

1. Is there sufficient storage area for raw materials to take advantage of large quantity or bulk purchase of ingredients?
2. Are there warehouse procedures to maintain the integrity of your product before it is shipped?
3. Will the processor handle product distribution?
4. Does the processor meet your standards in the way it handles products from the warehouse into the shipping vehicle?
5. Is competitive commercial trucking available?
6. Does the processor operate a truck fleet?

7. If so, are the processor's trucks:
 - clean?
 - in good mechanical condition?
 - have temperature recorders for perishable products?
 - secure from tampering?
8. Does the processor allow credit for back-hauls?
9. Does the processor offer replacement for out-of-date product pick-up?

Labor

1. How many employees does the plant have?
2. Have plant employees had adequate training?
3. How much additional training will they require for your operation?
4. Do plant employees receive adequate compensation?
5. Do plant employees perform quality work?
6. What is the average length of employee service at the plant?
7. Are the existing labor contracts and labor practices restrictive?
8. Is the plant unionized?
9. Does the plant have a history of labor strife?
10. What is the plant's strike record?
11. Does the processor have a history of labor strife?

Building and Utilities

1. Does the plant appear to be well-maintained?
2. What is the plant's annual maintenance budget?
3. Does the plant have the following desirable features:
 - temperature and humidity controls?
 - bird and insect screens?
 - air curtains?
 - personnel control?
 - fire protection?
4. Does the plant have any of the following problems:
 - physical abuse to packages?
 - inappropriate stack heights in the warehouse?
 - overhead dripping?
 - floor sweepings?
 - peeling paint?
 - out-of-date ingredients?
 - improperly tagged ingredients?
 - off-spec ingredients?
 - metal or plastics?
5. Is there sufficient boiler capacity for your requirements?
6. Is the steam quality sufficient for your requirements?
7. Do you have any special steam requirements (for example, culinary steam for product contact or extra-high pressure steam)?
8. Is there sufficient air compressor capacity?
9. Is there sufficient refrigeration capacity?
10. What is the source of the plant's water supply (city water or well)?
11. Is the supply adequate?
12. Are there any restrictions on water usage?
13. Does the water quality equal that needed for your product?
14. Is the water treatment used compatible with your product?
15. How is waste water treated (plant system, city system, other)?
16. What are the discharge limits (BOD, suspended solids, fats, other)?
17. What are the costs of water and waste treatment?

Ingredient Purchasing and Handling

1. Who will purchase the ingredients for your products?
2. How often and in what quantities will the ingredients be purchased?
3. How will they be transported to the plant?
4. How will they be stored at the plant?
5. Does the plant offer an adequate and dependable inventory tracking and control system?
6. Is there a system to ensure that your ingredients will be used for your products?
7. Will the processor keep your ingredient suppliers, costs, and specifications confidential?

Continuity of Operations

1. How many other customers does the processor have?
2. Are any of the customers competitors of yours?
3. How will the processor arrange to meet his contractual agreements in the event of strikes or work stoppages?
4. Does the production agreement include contingency plans in the event that the processor is bought out by one of your competitors?
5. Will the company be able to maintain business operations if it loses a key client?
6. Do other customers confirm that the processor is reliable? service oriented?
7. Is the processor's operation profitable?
8. What does the processor plan for the future:
expansion?
merger?
retirement?
other (explain)?

Costs

1. Can you determine the actual cost to the processor for the following:
ingredients
package material
manufacturing costs
overhead costs
profit
2. Are the allowances for manufacturing loss based on verifiable performance?
3. Who pays for major additions, repairs, and maintenance to the building and processing systems?
4. How will charges for ingredients purchased by the processor be tabulated?
5. Will you be allowed to inspect original invoices for charges by the processor?
6. Are control procedures in place to ensure that manufacturing losses charged you are actually occurring?

Miscellaneous

1. Will the formulation of your product be kept confidential from competitors who also use the plant?
2. How will this confidentiality be assured?
3. Will the processor ensure tight security prior to the introduction of new products?
4. Will the processor allow you unrestricted access to the plant during production of your products?
5. How often will you inspect the plant?
6. Will inspections be scheduled?

- Information provided by Sverdrup Corp

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Kitchen Space Available to Rent

Boulder Gluten Free Commercial Kitchen/Bakery Space

Clean, licensed and inspected commissary kitchen available to share in south Boulder. Ideal for gluten free baker or food producer. Commercial bakery equipment (gas rotating rack oven), walk in cooler/freezer, mixer, induction cook tops, cool and dry storage available at no extra cost. Flexible schedule with main tenants. Rate is \$9-18/hr depending on schedule and usage. Includes utilities, WiFi and basic supplies. \$500/month minimum rent preferred, plus deposit. Your operation needs to be insured and licensed. Call (303) 415-1916 or e-mail bouldertamales@gmail.com with your time requirements, type of business, and equipment needs. References requested. Convenient Table Mesa shopping center location with many amenities.

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Boulder Kitchen Share

Boulder's Most Affordable Kitchens

Contact: David Salzman

6333 Arapahoe Ave.

Boulder, CO 80303

4593 N. Broadway St.

Boulder, CO 80304

Ph. (720) 435-1980

E-mail: boulderkitchenshare@aol.com

www.coloradokitchenshare.com

Fully Equipped Pastry / Ice Cream / Food Products

Special Steady Shift Prices starting as low as \$ 4.25 per hour. NEW PROGRAM - RENT TIME AS YOU NEED IT FOR JUST \$99.00 PER MONTH (includes 10 hours usage - rent additional shift time for \$ 10.00 per hour). Exclusive use of the kitchen during your time shift. Wireless Internet on site. Brand new full size Duke convection ovens, Hobart Mixers, 23 QT ROBOT COUPE FOOD PROCESSOR, blast freezer for ice cream, Coldelite Batch Freezer (ice cream machine) Cleveland Steam Kettle, Dough Divider, Dough Sheeter, large storage freezer, plenty of refrigeration and dry storage space. 24 hour access to dry, refrigerator, and freezer storage area. Utilities included and no hidden charges. Relaxed atmosphere which promotes creativity. AIR CONDITIONED KITCHEN and WIFI.

MOBILE FOOD TRUCKS, CATERERS, AND MOBILE FOOD CARTS - We are very interested in supporting your business. \$ 99.00 per month (includes 10 hours prep time in kitchen - rent additional shift time for \$ 10.00 per hour) Unlimited use of our new cleaning kitchen (24/7 access) starting 5/1/12.

WEDDING CAKE AND PARTY CAKE BAKERS – WE NOW HAVE A NEW PROGRAM THAT ALLOWS YOU TO RENT TIME AS NEEDED (vs. renting steady shifts). You get the whole kitchen to yourself just like our other programs. We also now have a Somerset 21" FONDANT SHEETER.

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Celestial Catering

15473 E. Hampden Ave., Unit A

Aurora, CO 80013

Ph. (303) 564-2483

E-mail: celestialcatering@gmail.com

Website: www.celestialcatering.com

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City Ice Kitchens

Contact: Laura Dickter

730 S. Jason St.

Denver CO 80223

Ph. (303) 320-0291

Fax (720) 306-2413

E-mail: info@cityicekitchens.com

Website: www.cityicekitchens.com

The commissary is located close to I-25 and Santa Fe. The following equipment is in place: refrigerator, range top stove, multiple convection ovens, 40 qt mixer, Robot Coupe, microwave, freezer storage, shelf storage, multiple stainless tables, clearing sink with sprayer, vegetable sink. The location has been approved by the Dept of Health. The all-inclusive price for the first few months will be \$17/hour. No other fees will be required. There will be available in the near future some high-end baking equipment. Additionally, the building has enough storage for multiple kitchens.

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Denver Commissary

Contact: Brad Feely

3600 E. 40th Ave.

Denver, CO 80205

Ph. (303) 369-4653

E-mail: brad@denvercommissary.com

www.denvercommissary.com

20,000 sq. ft. facility specializing in parking, prep and storage for food trucks, caterers and meal delivery services. Amenities: onsite dedicated secure electrical parking, walk in refrigerators and freezers, dry storage, convection and non-convection ovens, ranges, grills, flat tops, fryers, mixers, small-wares, dishwashing machines and triple sinks, ice machines, prep tables, Wi-Fi, tasting room and truck washing station. Denver Commissary is a fully licensed industrial commercial kitchen designed specifically for food trucks and caterers. With all the amenities to help your mobile retail food establishment flourish, Denver Commissary allows you to park, prep and store all in one central location. Close to downtown and minutes away from Denver's highways and main thoroughfares, our location makes the perfect home for your food truck or catering operation. Contact us today to schedule a tour of our facility.

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Denver Kitchen Share

Denver's Most Affordable Kitchens

Contact: David Salzman

4897 Oakland St.

Denver, CO 80239

Ph. (720) 435-1980

E-mail: ds@coloradokitchenshare.com

www.coloradokitchenshare.com

Fully Equipped Pastry / Ice Cream / Food Products

Special Steady Shift Prices starting as low as \$ 4.25 per hour. NEW PROGRAM - RENT TIME AS YOU NEED IT FOR JUST \$99.00 PER MONTH (includes 10 hours usage - rent additional shift time for \$ 10.00 per hour).

Exclusive use of the kitchen during your time shift. Wireless Internet on site. Brand new full size Duke convection ovens, Hobart Mixers, 23 QT ROBOT COUPE FOOD PROCESSOR, blast freezer for ice cream, Coldelite Batch Freezer (ice cream machine) Cleveland Steam Kettle, Dough Divider, Dough Sheeter, large storage freezer, plenty of refrigeration and dry storage space. 24 hour access to dry, refrigerator, and freezer storage area. Utilities included and no hidden charges. Relaxed atmosphere which promotes creativity. AIR

CONDITIONED KITCHEN and WIFI. MOBILE FOOD TRUCKS, CATERERS, AND MOBILE FOOD CARTS - We are very interested in supporting your business. \$ 99.00 per month (includes 10 hours prep time in kitchen - rent additional shift time for \$ 10.00 per hour) Unlimited use of our new cleaning kitchen (24/7 access) starting 5/1/12. WEDDING CAKE AND PARTY CAKE BAKERS – WE NOW HAVE A NEW PROGRAM THAT ALLOWS YOU TO RENT TIME AS NEEDED (vs. renting steady shifts). You get the whole kitchen to yourself just like our other programs. We also now have a Somerset 21” FONDANT SHEETER.

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Elizabeth Commissary

Contact: Cathy Merola
796 E. Kiowa Ave., #H5
Elizabeth, CO 80107
Ph. (720) 398-8816
E-mail: info@elizabethcommissary.com
Website: www.elizabethcommissary.com

Our health department approved kitchen is available for rent to caterers, bakers, small-to-medium sized food manufacturers, teachers of cooking classes, mobile food vendors, community organizations and groups who need a kitchen in which to expand their culinary creativity, grow their business, and feed their souls and bellies. Our kitchen is clean, bright and has lots of workspace. We invite you to come enjoy the experience of working in a professional kitchen with an "at home feel."

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Gilberto's Gourmet Goodness, LLC dba Brown Dog Family Kitchen

Contact: Jay Iglehart
3512 S. Mason St.
Fort Collins, CO 80525
Ph. (970) 217-7072
E-mail: info@gilbertosgourmetgoodness.com
Website: www.gilbertosgourmetgoodness.com

Product Categories

Bakery Mixes, Bread/Cake and Similar Products, Candy/Confections, Cheese, Cookies/Crackers, Dressings/Pickles/Sauces, Feeds (prepared), Field Crops (bulk and packaged), Flavorings, Extracts, Syrups, Fruit Fillings, Fruits/Vegetables (fresh), Grains, Nuts, Seeds, Icings, Juices, Oils, Pasta Products, Canned Specialties, Spices and Condiments

Current Co-Packing Contracts

Miller Farms Salsa, Sauces and Soups. Bozza Food Group Marinara Sauce
References available upon request? Yes
Minimum Order: Subjective to company and its products

Current Product Line

<u>Item</u>	<u>Package Type</u>	<u>Unit Size</u>	<u>Units/Case</u>
Gilberto's Salsa	Glass Jar	16 oz.	12
Gilberto's Hot Sauce	Glass Bottle	5 oz.	12
Gilberto's Marinara Sauce	Glass Jar	26 oz.	12

Current Equipment Inventory

Two 40-gallon steam jacketed kettles, double oven with 10 burner top, two walk-in refrigerators, hood with fire suppression, dishwasher, prep tables, automatic label applicator, 12.5 gallon stainless filler

Standard Ingredient Inventory

Ingredient purchaser (processor or contractor): Processor

Ingredient transporter to plant (processor or contractor): Processor

Standard Packaging Inventory

Packaging purchaser (processor or contractor): Processor

Quality Control

We are licensed manufacturers and do everything up to code with the state and county health departments. Gilberto's has a certificate of training in 10 different categories covering acidified foods, canning, retorts, closures, etc. This was obtained at the Better Process School at Oregon State University.

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: pH meter, NSF 100 lb. digital scale, food thermometers, refrigerator/freezer thermometers, restaurant first aid kit, chlorine test strips

Product Development

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: Yes

Distributors currently picking up at plant: DPI Specialty Foods, Full Spectrum Distribution

Transportation access: Less than 5 miles to I-25/Harmony Rd.

Plant

Percentage of plant capacity currently used: 50%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2006

Ongoing upkeep maintenance given to plant/equipment: Yes

Procedures for sanitary maintenance: Bleach methods for tables and equipment. Simple Green all purpose cleaner on floors. Three hole sink system plus dishwasher if necessary.

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: N/A

Available room temperature storage: Yes

Available refrigerated storage: Yes

Available freezer storage: No

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City

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The Kitchen Coop

Contact: Jeff Greenburg

8835 W 116th Circle

Broomfield , CO 80021

Ph. (303) 330-0295

info@the-kitchen-coop.com

www.the-kitchen-coop.com

The Kitchen Coop, located Broomfield Colorado, is a new food manufacturing space, offering culinary equipment, professional consultants, and supplemental shared services for small food companies. The production space can be modified to meet the needs of any size business. Common culinary equipment is included with the facility. The Kitchen Coop currently offers five production spaces ranging from 300 - 900 square feet. These spaces include two large bakeries (including a gluten-free bakery), two climate controlled production spaces (ideal for confections & raw goods), and an medium allergen control space. The facility also includes two packaging rooms (one of which is allergen-controlled) for applying labels, making cartons, and preparing shipments; a large dry warehouse (which allergen-segregation capabilities), and large refrigerated and frozen storage. All production spaces and storage are forklift accessible and managed by The Kitchen Coop staff. In addition, The Kitchen Coop features a large co-working and event space for their clients to run their business operations on site. The Kitchen Coop is also working toward an SQF Level 2 certification and certifications for Organic, Gluten-Free, and Kosher will be sought in conjunction with the needs of their clients after the facility is fully operational.

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Kitchen Network Commissary

4986 Morrison Rd.

Denver, CO 80219

Ph. (303) 922-1011

E-mail: main@knbottling.com

Web site: kndenver.com

Kitchen Network Commissary is Denver's longest running shared kitchen incubating approximately 150 specialty food businesses each year. We are the first step in being compliant with county regulations. With 11 private commercial kitchens, 2,500 square foot commissary and 12,000 square foot facility we make starting and growing your business affordable. However, it is our knowledgeable team, full time maintenance crew, and members that make this place unlike any other commissary

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Progressive Paleo

Contact: Skip Graham

1625 W. Uintah St., Suite K

Colorado Springs, CO 80904

Ph. (719) 649-6444

E-mail: skip@progressivepaleo.com

Website: www.progressivepaleo.com

100% Gluten Free facility. Fully stocked with all the basic needs: convection ovens, 10 burner gas stove, 3' gas grill, pots, pans, sheet trays, cookware, cold and dry storage. Centrally located with easy freeway access. Full time, part time and commissary positions available.

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Rocky Mountain Commissary

Contact: Scott Sucaet

5604 Kendall Ct.
Arvada, CO 80002
Ph. (303) 514-8660
E-mail: info@rmcommissary.com
Website: www.rmcommissary.com

Product Categories

Bakery mixes, bread/cake and similar products, candy/confections, cheese, cookies/crackers, dressings/pickles/sauces, feeds, field crops, flavoring, extracts and syrups, fruit fillings, fresh and frozen fruits/vegetables, grains, nuts, seeds, ice cream/frozen desserts, icings, juices, vacuum-packed specialties, spices, condiments, tea

Current Equipment Inventory

10, 20, 40 and 80 gallon kettles, bagel kettle, 2000 square feet of refrigeration space, 1000 square feet of freezer space, 14 kitchens and warehouse space, Baxter and Revent ovens for large production.

Plant

Percentage of plant capacity currently used: 75%
Plant expansion possible to obtain additional contracts: Yes
Year company was established: 2002
Age of plant: 12 years
Ongoing upkeep maintenance given to plant/equipment: Yes
Dedicated daily cleaning program. Sanitary equipment and products provided for mandatory use by all companies in kitchen. Sanitary procedures agreement is signed by all companies working in kitchen.
State/County Health Department approved: Yes
If meat/poultry processor, have current USDA inspection: No
Available room temperature storage: Yes
Available refrigerated storage: Yes
Available freezer storage: Yes
Restrictions on water/electricity/gas (if yes, explain): No
Water supply used: City
Water pre-treated: Yes
Waste water treated: Yes

Employees

3 full time

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Salad Ground Kitchen Share

Nikki Dugas
4920 Pearl St., Unit C/D
Boulder, CO 80301
nikki@saladgroundkitchenshare.com
www.saladgroundkitchenshare.com

Salad Ground kitchen is centrally located, just past Foothills on Pearl St. with super-convenient access to the Boulder and Denver markets. We offer a clean and updated kitchen space for caterers, bakers, small food producers, and food trucks. Equipment includes large Hobart mixer (80 qt), stackable convection oven, French Top gas range, Baxter rotating double rack oven, microwave, walk-in refrigerator, freezer space, and other small wares.

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Co-Packing Companies

Basecamp Co-Pack

Jeff Kingsbury
3225 E. 42nd Ave., Unit 1
Denver, CO 80216
Ph. (303) 520-8815
E-mail: jeff@basecampcopack.com
Web site: www.basecampcopack.com

Product Categories

Bakery Mixes, Cookies/Crackers, Grains, Nuts and Seeds

Current Co-Packing Contracts

Gluten free fruit and nut bars, breakfast bars, protein bars, Hemp and CBD registered co-packer.

References available upon request? Yes

Current Product Line

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>
Fruit and Nut Bars	Film, Boxes	Varies
Breakfast Bars	Film	Varies
Protein Bars	Film, Boxes	Varies

Minimum Order: Negotiable

Current Equipment Inventory

Robot Coupe 45 qt processor, Vemag 500 extruder, forming equipment, Barington horizontal flow wrapper, typical kitchen supplies and utensils

Standard Ingredient Inventory

Almonds, cashews, walnuts, peanuts, almond butter, peanut butter, prunes, figs, hemp protein, whey protein isolate, ground flax seed, sunflower lecithin, cinnamon, salt, ground vanilla bean. We can order and store ingredients needed for many other types of products.

Ingredient purchaser (processor or contractor): Processor

Ingredient transporter to plant (processor or contractor): Processor

Standard Packaging Inventory

Film for horizontal flow wrapper, boxes, mastercases

Packaging purchasing is responsibility of the: Processor

Quality Control

PCQI Certified QC Manager on site, 3rd party finished product testing, city, state and FDA inspected and approved.

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Product Development

Product development services available: Yes
Product development services available w/o processing contract: Yes
Confidentiality agreement available if processor develops formulation: Yes
Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes
Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes
Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: No

Distributors currently picking up at plant: LoCo Foods, DPI

Transportation Access: 2 miles from I-25 and I-70 intersection, 25 minutes from airport, 5 minutes from Colorado A-Line Light Rail Station

Plant

Percentage of plant capacity currently used: 40%
Plant expansion possible to obtain additional contracts: Yes
Year company was established: 2019
Age of plant: Less than one year
Ongoing upkeep maintenance given to plant/equipment: Yes
Regular cleaning and maintenance, pre- and post-production cleaning, allergen cleaning
State/County Health Department approved: Yes
Available room temperature storage: No
Available refrigerated storage: Yes
Available freezer storage: No
Restrictions on water/electricity/gas (if yes, explain): No
Water supply used: City
Water pre-treated: No
Waste water treated: No
Waste discharge limits: None

Employees

Number of employees (full-time/part-time): 2 / 1-6
Average employee tenure: 1-10 years in food production

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513 S. Pierce Ave.
Louisville, CO 80027
Ph. (303) 665-6302
Fax (303) 665-3109
E-mail: info@bouldersausage.com
Web site: www.bouldersausage.com

Product Categories

Meats, Prepared and Sausage

Current Co-Packing Contracts

Fresh pork sausage, ground pork

References available upon request? Yes

Current Product Line

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>
Breakfast Sausage links and bulk	Retail or Foodservice	10oz-15lbs.
Bratwurst Links	Retail or Foodservice	14oz-15lbs.
Beer Bratwurst Links	Retail or Foodservice	14oz-15lbs.
German Sausage	Retail or Foodservice	14oz-15lbs.
Italian Sausage links or bulk	Retail or Foodservice	14oz-15lbs.
Hot Italian Sausage links or bulk	Retail or Foodservice	14oz-15lbs.
Chorizo Sausage	Retail or Foodservice	14oz-15lbs.

Minimum Order: 100 lbs.

Current Equipment Inventory

Grinders, stuffer, gas flush tray pack wrapper, x-ray, check weigher, auto labeler

Standard Ingredient Inventory

Ingredient purchaser (processor or contractor): Contractor

Ingredient transporter to plant (processor or contractor): Contractor

Standard Packaging Inventory

Boxes, trays, BDF film

Quality Control

Quality Control standards: USDA, HACCP, SOP

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: No

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Product Development

Product development services available: No

Product development services available w/o processing contract: No

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: No

Current Distribution Access

Distribution available for co-pack accounts: Yes

Plant

Percentage of plant capacity currently used: 60%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 1962

Age of plant: 19 years

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: No

If meat/poultry processor, have current USDA inspection: Yes

Available room temperature storage: No

Available refrigerated storage: Yes

Available freezer storage: Yes

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City of Louisville

Water pre-treated: No

Waste water treated: No

Waste discharge limits: None

Employees

Number of employees (full-time/part-time): 20 / 1

Average employee tenure: 10 years

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Burns and McCoy Sauce Company

Contact: Jay Turner

446 S. Link Ln.

Fort Collins, CO 80524

E-mail: contact@burnsandmccoy.com

Web site: www.burnsandmccoy.com

Product Categories

Dressings/Pickles/Sauces, Flavoring, Extracts and Syrups, Juices (fruit/vegetable), Spices and Condiments

Current Co-Packing Contracts

Mixers, hot sauces, gravies, green chiles, mustards, dressings, sauces

References available upon request? Yes

Minimum run requirement: 50 gallons

Current Product Line

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>	<u>Units/Case</u>
Sauces	Glass-Woozy	5 oz.	12
Dressings, BBQ Sauces	Glass-Ringneck	12 oz.	12
Sauces	Glass-Decanter	16 oz.	12
Sauces	Glass-Mayo/Squats	12-16 oz.	12
Sauces/Beverages	Glass-Liquor and Bev	32 oz.	12
Sauces/Beverages	PP Hot Fillable	64 oz.	6
Sauces/Beverages	PP Hot Fillable	128 oz.	4

Current Equipment Inventory

100 gallon Cleveland electric kettle, Wolf 6-burner gas convection oven/range, dual head piston filler, Robot Coupe CL-50D, various food processors, conveyor line with automatic bottle coder inkjet, processing equipment.

Standard Ingredient Inventory

Ingredient purchaser (processor or contractor): Contractor

Ingredient transporter to plant (processor or contractor): Contractor

Standard Packaging Inventory

<u>Item</u>	<u>Specifications</u>
5 oz. Woozy	hot sauce glass, shrink bands and caps
16 oz. Mayo	glass for salsa, gravy, green chile, jam and lids
32 oz. Mixer	glass for beverages, sauces, with caps and shrink bands

Quality Control

Quality Control standards: hand washing, PPE required clothing, temperature control, pH metering, product and packaging inspection, fill temperature, sanitation of facility and equipment, thermal process record keeping
We use and follow FDA standards for all processing and cleaning procedures.

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Product Development

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: Yes

Distributors currently picking up at plant: DPI, LoCo Foods

Plant located 3 miles from I-25.

Plant

Percentage of plant capacity currently used: 20%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2014

Age of plant: 20 years

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: No

Available room temperature storage: Yes

Available refrigerated storage: Yes

Available freezer storage: No

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: County

Water pre-treated: Yes

Waste water treated: No

Waste discharge limits: Yes

Employees

Number of employees (full-time/part-time): 2 / 0

Average employee tenure: 3 years

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Culinaire

Contact: Leo Reiff

1111 W. Exposition Ave.

Denver, CO 80223

Ph. (303) 592-9100

E-mail: leo@culinairefoods.com

Web site: www.culinairefoods.com

Product Categories

Meats, prepared and sausage, frozen specialties

Current Co-Packing Contracts

Convenience Foods

References available upon request? Yes

Minimum run requirements: 500 per sku

Current Equipment Inventory

Rheon, Anko, Holac

Standard Ingredient Inventory

Ingredient purchaser (processor or contractor): Processor

Ingredient transporter to plant (processor or contractor): Contractor

Standard Packaging Inventory

Packaging purchasing is responsibility of: Processor

Quality Control

Quality Control standards: SQF Level 111

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Product Development

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: Yes

Plant

Percentage of plant capacity currently used: 50%
Plant expansion possible to obtain additional contracts: Yes
Year company was established: 1986
Age of plant: 20 years
Ongoing upkeep maintenance given to plant/equipment: Yes
State/County Health Department approved: Yes
If meat/poultry processor, have current USDA inspection: Yes
Available room temperature storage: Yes
Available refrigerated storage: Yes
Available freezer storage: Yes
Restrictions on water/electricity/gas (if yes, explain): No
Water supply used: City
Water pre-treated: No
Waste water treated: No

Employees

Number of employees (full-time/part-time): 100
Average employee tenure: 5 years

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Custom Blending

Contact: Kristie Cotter
103 12th St. SE, Suite 181
Loveland, CO 80537
E-mail: kristiec@customblending.com
Web site: www.customblending.com

Product Categories

Bakery mixes, bread/cakes, grains, nuts and seeds, pasta products, spices and condiments, tea

Current Co-Packing Contracts

Spice blends, BBQ rubs, bakery mixes, dry drink mixes, sauce mixes, dressing mixes, snack food toppings, soup mixes, dry food ingredients

References available upon request? Yes

Minimum run requirement: Minimum bulk blend 50 pounds, minimum retail blend 200 pounds.

Current Product Line

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>	<u>Units/Case</u>
Herbs and spices	Varies	Varies	Varies
Proprietary blends	Varies	Varies	Varies
Soup mixes	Varies	Varies	Varies
Bakery mixes	Varies	Varies	Varies
Sauce seasonings	Varies	Varies	Varies
Snack food toppings	Varies	Varies	Varies

Current Equipment Inventory

Ribbon mixer, filling machine, labeling machine

Standard Ingredient Inventory

Herbs and spices, salt, sugar, flour
Ingredient purchaser (processor or contractor): Processor
Ingredient transporter to plant (processor or contractor): Processor

Standard Packaging Inventory

<u>Item</u>	<u>Specifications</u>
Poly bags	Varies
Rigid PET jars	Varies
Boxes	Varies
Stand-up pouch	Varies

Quality Control

Quality Control standards: GMP, HACCP, SSOP, FDA
Quality Control forms used: Yes
Quality Control personnel available for in-house runs: Yes
Specification confidentiality possible: Yes
Contractor may be present during runs: Yes
Analytical testing conducted by contract laboratories.

Product Development

Product development services available: Yes
Product development services available w/o processing contract: No
Confidentiality agreement available if processor develops formulation: Yes
Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes
Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes
Shelf life testing of new products available: No

Current Distribution Access

Distribution available for co-pack accounts: Yes
Distributors currently picking up at plant: Shamrock, FSA, Cash-Wa pick-up at our location. We ship to Sysco, US Foods, Vistar, Reinhart
Plant located 6 miles to I-25, 57 miles to Denver International Airport

Plant

Percentage of plant capacity currently used: 70%
Plant expansion possible to obtain additional contracts: Yes
Year company was established: 2016
Ongoing upkeep maintenance given to plant/equipment: Yes
State/County Health Department approved: Yes
Available room temperature storage: Yes
Available refrigerated storage: No
Available freezer storage: No
Restrictions on water/electricity/gas (if yes, explain): No
Water supply used: City
Water pre-treated: Yes
Waste water treated: Yes

Employees

Number of employees (full-time/part-time): 9 / 3
Average employee tenure: 2 years

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Deer Trail Gold Mining Company

Contact: Phillip R. Steel
525 5th Ave.
Deer Trail, CO 80105
E-mail: phil@deertrailgoldmine.com
Web site: www.deertrailgoldmine.com

Product Categories

Bakery Mixes, Bread/Cake and Similar Products, Candy/Confections, Flavoring, Extracts and Syrups, Fruit Fillings, Fruits, Vegetables, Grains, Nuts and Seeds, Icings, Frozen Specialties, Spices and Condiments

Current Co-Packing Contracts

Fudge and confections, commissary for food carts, frozen food storage

References available upon request? Yes
Minimum run requirement: No Minimum

Current Product Line

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>	<u>Units/Case</u>
Gourmet Fudge	Heat Sealed Bags	½ oz	48
Gourmet Fudge	Gift Box	4 oz	6
Cold Food Prep/assembly Soups/stocks			

Current Equipment Inventory

Inductive cook tops, commercial refrigeration/freezer

Standard Ingredient Inventory

Ingredient purchaser (processor or contractor): Processor
Ingredient transporter to plant (processor or contractor): Contractor

Standard Packaging Inventory

Packaging purchasing is the responsibility of the: Processor

Quality Control

Quality Control standards: Brix refractometer
Quality Control forms used: Yes
Quality Control personnel available for in-house runs: Yes
Specification confidentiality possible: Yes
Contractor may be present during runs: Yes

Product Development

Product development services available: Yes
Product development services available w/o processing contract: Yes
Confidentiality agreement available if processor develops formulation: Yes
Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): No
Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: No
Plant located 500 feet from Interstate.

Plant

Percentage of plant capacity currently used: 10%
Plant expansion possible to obtain additional contracts: Yes
Age of plant: 2 years
State/County Health Department approved: Yes
If meat/poultry processor, have current USDA inspection: No
Available room temperature storage: Yes
Available refrigerated storage: Yes
Available freezer storage: Yes
Restrictions on water/electricity/gas (if yes, explain): No
Water supply used: Municipal
Water pre-treated: Yes
Waste water treated: Yes
Waste discharge limits: None

Employees

Number of employees (full-time/part-time): 1 / 0
Average employee tenure: 2 years

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Foremother Foods, LLC

Contact: Marcus McCauley
4745 Walnut St., Unit D
Boulder, CO 80301
Ph. (720) 442-3816
E-mail: picaflorculture@gmail.com
Web site: www.picaflor.co

Product Categories

Cheese, dressings/pickles/sauces, field crops, flavorings, extracts, syrups, fruits, vegetables, grains, nuts, seeds, juices, milk, oils, potato chips, soft drinks, canned specialties, frozen specialties, vacuum-packed specialties, spices, condiments, tea

Current Co-Packing Contracts

Lactofermented vegetables including kale, beet, mustard green kimchi, green cabbage sauerkraut, fermented root relish, dehydrated herbs and spices

References available upon request? Yes

Current Product Line

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>	<u>Units/Case</u>
Picaflor Fermented Pepper Sauce	Glass Woozy Bottle	5 oz.	12
Picaflor Fermented Pepper Flakes	Glass Spice Jar	4 oz.	12

Minimum Requirements: 500 lb. raw processing batch minimum, 300 lb. bulk fermentation batch minimum, 50 lb. dehydration batch minimum. High-touch, small batch processing may be available upon request.

Current Equipment Inventory

Grinder (1.5HP), tomato mill (1.5HP), robot coupe, vitamix (1.5gal), dehydrators (SS), immersion blender (1HP), pots (1-20gal, SS), lexans (22gal), drums (55gal, open-top, HDPE, .5PSI check valve), hotel pans, cutting boards, knives, 3-compartment sink, prep sink, tables (3x SS), miscellaneous small equipment

Standard Ingredient Inventory

Ingredients: Salt, honey, applesauce, bulk fermented pepper mash, bulk fermented vegetables, raw vinegar

Ingredient purchaser (processor or contractor): Contractor

Ingredient transporter to plant (processor or contractor): Contractor

Standard Packaging Inventory

5 oz. woozy bottle (glass, black lid), 4 oz. spice jar (glass, black lid), 8 oz. or 16 oz. jar (glass, black lid)

Packaging purchaser (processor or contractor): Contractor

Quality Control

Quality Control standards: Analysis of pH, conductivity, salinity, dissolved oxygen, yeast count, UV/Vis absorbance, viscosity of high viscosity products, spectrophotometric assays

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: Floor scale (pallets), bench scale (boxes), precision scale (0.00g), pH/conductivity meter, dissolved oxygen meter, refractometer, viscometer, microscope (1000x), spectrophotometer, laboratory glassware, micropipettes, miscellaneous tubes and plastic supplies

Product Development

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: No

Transportation access: Less than 1 mile from Foothills Parkway, centrally located in east Boulder.

Plant

Percentage of plant capacity currently used: 35%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2014

Age of plant: 20 years

Ongoing upkeep maintenance given to plant/equipment: Yes

Sanitary standard operating procedures are in place in accordance with cGMPs.

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: No

Available room temperature storage: Yes

Available refrigerated storage: Yes

Available freezer storage: No

Restrictions on water/electricity/gas (if yes, explain): Yes

Currently water capacity is limited to installed fixtures. Water main upgrade possible if justified.

Water supply used: Boulder Municipal Water

Water pre-treated: Yes

Waste water treated: Yes

Waste discharge limits: Municipal limits

Employees

Number of employees: 2 full time, 8 part time

Average employee tenure: 1 year

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Freshies Food Corporation

Contact: Brenna Vaughn

4860 Broadway

Denver, CO 80216

Ph. (303) 382-1805

Fax (303) 382-1573

E-mail: Brenna@freshies.com

Website: www.freshies.com

Product Categories

Juices, Fruit/Vegetable

Current Co-Packing Contracts

Cocktail mixers, salt and sugar cocktail rimmers

References available upon request? Yes

Current Product Line

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>	<u>Units/Case</u>
375 ml bottle	Glass	375 ml	12
32 oz. bottle	Glass	32 oz	12
64 oz. bottle	Plastic	64 oz	6
128 oz. bottle	Plastic	128 oz	4

Minimum Order: 420 – 32 oz. bottles for a proprietary blend, 1 case for standard flavors

Current Equipment Inventory

Full production line.

Standard Ingredient Inventory

Custom ingredients available upon request.

Ingredient purchaser (processor or contractor): Processor

Ingredient transporter to plant (processor or contractor): Processor

Standard Packaging Inventory

375ml, 32 oz. 64 oz., 128 oz.

Packaging purchaser (processor or contractor): Processor

Quality Control

Quality Control standards: HACCP

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: pH meter, Brix meter, viscometer

Product Development

Product development services available: Yes
Product development services available w/o processing contract: Yes
Confidentiality agreement available if processor develops formulation: Yes
Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes
Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes
Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: Yes
Transportation access: I-25/I-70 Interchange

Plant

Percentage of plant capacity currently used: 80%
Plant expansion possible to obtain additional contracts: Yes
Year company was established: 1994
Age of plant: opened 1996
Ongoing upkeep maintenance given to plant/equipment: Yes
State/County Health Department approved: Yes
If meat/poultry processor, have current USDA inspection: N/A
Available room temperature storage: Yes
Available refrigerated storage: Yes
Available freezer storage: Yes
Water supply used: City
Water pre-treated: No
Waste water treated: No

Employees

Number of employees (full-time/part-time): 10 / 10
Average employee tenure: 4 years

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Kim's Gourmet Sauces

Contact: Patrick Coyne
945 Park St.
Castle Rock, CO 80109
Ph. (303) 961-5911
E-mail: pat@kimsgourmet.com
www.kimsgourmet.com

Product Categories

Dressings, Pickles, Sauces, Spices, Condiments

Current Co-Packing Contracts

BBQ Sauces, Teriyaki Sauces, Marinara Sauces, Oil Based Marinades

References available upon request? Yes
Minimum run requirement: 40 Gallons

Current Product Line

<u>Item</u>	<u>Package Type</u>	<u>Unit Size</u>	<u>Units/Case</u>
Sauces-Retail	Glass- Rigneck	12 fl. oz.	12
Sauces-Foodservice	Plastic Container	.5 Gallon	2
BBQ Sauces	Glass- Rigneck	12 fl. oz.	12
Foodservice	Plastic Container	Gallon	4

Current Equipment Inventory

60 gallon gas Cleveland kettle, 80 gallon electric Cleveland kettle, universal semi auto labeler, turntable feeding and receiving tables, conveyor, 2 head time gravity filler, pneumatic capper/tightener, shrink band tunnels, sticker mixer, drum mixer, scales, SS tables, 3 comp sink mop sink, etc.

Standard Ingredient Inventory

55 gallon PF soy sauce, Franks' Red Hot Sauce, can sugar, brown sugar, vinegars, oils, spices, tomato products, agave, honey and much more

Standard Packaging Inventory

12 oz. ringnecks

Ingredients & Packaging

Ingredient purchaser (processor or contractor): Processor
 Ingredient transporter to plant (processor or contractor): Contractor
 Packaging purchasing responsibility of: Processor

Quality Control

Quality Control standards: pH test, follow process authority letters, batch log, distribution logs, yields, food costing, dry/processed ingredient record log, jar/container record log, sanitary maintenance log
 Quality Control forms used: Yes
 Quality Control personnel available for in-house runs: Yes
 Specification confidentiality possible: Yes
 Contractor may be present during runs: Yes
 Current inventory of laboratory equipment: pH tester, thermometers

Product Development

Product development services available: Yes
 Product development services available w/o processing contract: Yes
 Confidentiality agreement available if processor develops formulation: Yes
 Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes
 Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes
 Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: Yes
 Distributors currently picking up at plant: Shamrock Foods, USFS, LoCo Foods, FedEx Freight
 Plant location: 2 blocks from I-25 and Wolfsenberger in Castle Rock

Plant

Percentage of plant capacity currently used: 60%
 Plant expansion possible to obtain additional contracts: No
 Year company was established: 2010
 Age of plant: January 2017
 Ongoing upkeep maintenance given to plant/equipment: Yes
 State/County Health Department approved: Yes

Procedures for sanitary maintenance: wash, rinse, sanitize all equipment, floors, work surfaces daily after each run and sanitation log maintained
If meat/poultry processor, have current USDA inspection: N/A
Available room temperature storage: No
Available refrigerated storage: No
Available freezer storage: No
Restrictions on water/electricity/gas (if yes, explain): No
Water pre-treated: Yes
Waste water treated: Yes
Waste discharge limits: None

Employees

Number of employees (full-time/part-time): 2 full time / 1 part time
Average employee tenure: 8 years

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Kitchen Network Bottling Co.

Contact: Jose Esparza
4986 Morrison Rd.
Denver, CO 80219
Ph. (303) 922-1011
E-mail: main@knbottling.com
Web site: www.kndenver.com

Product Categories

Dressings/Pickles/Sauces, Flavoring, Extracts and Syrups, Fruit Fillings, Meat, Oils/Shortening, Poultry, Canned Specialties, Beverages, Spices and Condiments, Tea

Current Co-Packing Contracts

Low acid canned foods, heat filled, shelf stable products packaged in hermetically sealed containers such as salsas, sauces, condiments, jams and non-carbonated beverages. We do both FDA & USDA productions.

References available upon request? Yes

Minimum run requirement: 100 gallons, exceptions made depending on product

Current Product Line

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>
Low acid, heat filled, shelf stable foods	Glass Jars	1.5oz-5 gallon

Current Equipment Inventory

1 80 gallon steam jacketed kettle, 2 60 gallon steam jacketed kettles, 2 heated Simplex fillers, Autolabe labeller

Standard Ingredient Inventory

Ingredient purchaser (processor or contractor): Contractor
Ingredient transporter to plant (processor or contractor): Contractor

Standard Packaging Inventory

Varies by customer
Packaging purchasing is the responsibility of the: Contractor

Quality Control

Quality Control standards: HACCP Compliance, SOP Guidelines, Process Authority Process Approval, FDA filing, USDA Grant of Inspection
Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes
Specification confidentiality possible: Yes
Contractor may be present during runs: Yes
Current inventory of laboratory equipment: pH meter, Aw meter, refractometer

Product Development

Product development services available: Yes
Product development services available w/o processing contract: No
Confidentiality agreement available if processor develops formulation: Yes
Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes
Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes
Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: Yes
Distributors currently picking up at plant: Big Sky, RAC, Peak Fulfillment, Sysco
Plant located 2 miles from 6th Avenue, and I-25

Plant

Percentage of plant capacity currently used: 60%
Plant expansion possible to obtain additional contracts: Yes
Year company was established: 2011
Age of plant: 8 years
Ongoing upkeep maintenance given to plant/equipment: Yes
State/County Health Department approved: Yes
If meat/poultry processor, have current USDA inspection: Yes
Available room temperature storage: Yes
Available refrigerated storage: Yes
Available freezer storage: Yes
Restrictions on water/electricity/gas (if yes, explain): No
Water supply used: City of Denver

Employees

Number of employees (full-time/part-time): 3/ 2
Average employee tenure: 4 years

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Landmark Foods, LLC

Contact: Steve Arrington
6779 S. Queen Rd.
Littleton, CO 80127
Ph. (303) 345-4169
Fax (303) 948-2299
E-mail: info@landmarkfoods.net
www.landmarkfoods.net

Product Categories

Beverage Bottling: Fruit Juices, Vegetable Juice, Tea, Cocktail Mixes
Condiments: Syrups, Dressings, Sauces, Salsas, Marinades, Condiments, Oils
Dry Mixes: Cocos, Drink Mixes, Dry Mixes, Bakery Mixes, Spices, Grains, Nuts, Seeds, Tea

Current Co-Packing Contracts

Sauces, beverages
Bottling now available.

References available upon request? Yes

Current Product Line

Cocktail Mixes, Tea, Lemonade, Fruit Juice, Salsa, Sauces, Marinades, Oatmeal, Dried Fruit, Spice Blends, Hard Candy

Current Equipment Inventory

Steam jacketed gas fired kettle, band sealer, piston filler, pressurized overflow filler, sophisticated labeling equipment, auger filler, refrigeration, date coding equipment, mixing and blending equipment

Standard Ingredient Inventory

Ingredient purchasing is the responsibility of the Client.
Ingredient transportation is the responsibility of the Client.

Standard Packaging Inventory

Packaging purchasing is the responsibility of the Client.

Quality Control

Quality Control Procedures Used: FDA HACCP Plan, Certified Organic

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Product Development

Product development services available: Possible

Product development services available w/o processing contract: No

Confidentiality agreement available if processor develops formulation: No

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): No

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): No

Shelf life testing of new products available: No

Current Distribution Access

Distribution available for co-pack accounts: Possible

Plant

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2006

Age of plant: 10 years

Ongoing upkeep maintenance given to plant/equipment: Yes

If meat/poultry processor, have current USDA inspection: N/A

Available room temperature storage: No

Available refrigerated storage: No

Available freezer storage: No

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City

Water pre-treated: No

Waste water treated: No

Employees

Number of employees (full-time/part-time): 5 / 1-2

Average employee tenure: Plant Manager since inception.

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Leroux Creek Foods

Contact: Deborah Dees

9754 3100 Road

Hotchkiss, CO 81419

Ph. (970) 872-2256

Fax (970) 872-2250

E-mail: deborah@lerouxcreek.com

www.lerouxcreek.com

Product Categories

Cookies/Crackers, Dressings/Pickles/Sauces, Flavoring, Extracts and Syrups, Fruits, Vegetables (Fresh and Frozen), Juices (fruit and vegetable), Specialties, Frozen

Current Co-Packing Contracts

Organic applesauce, juice, fruit leather, tart cherries, fruit purees.

References available upon request? Yes

Minimum Order: Depends on product.

Current Equipment Inventory

Cup filler, jar filler, dehydrator, sleever, pitter, pulper finisher, film packager

Standard Ingredient Inventory

Fruit purees, fruit concentrates

Ingredient purchaser (processor or contractor): Whatever is needed

Ingredient transportation to plant (processor or contractor): Whatever is needed

Standard Packaging Inventory

Sleeves, master cartons, cups (4oz, 2oz), jars (24oz)

Quality Control

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Most testing performed by an outside lab, viscosity, brix, temp tested on site.

Product Development

Product development services available: Yes

Product development services available w/o processing contract: No

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): No

Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: Yes

Distributors currently picking up at plant: UNFI

Plant

Percentage of plant capacity currently used: 75%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 1984

Age of Plant: 27 years

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: N/A

Available room temperature storage: Yes

Available refrigerated storage: No

Available freezer storage: Yes

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: District

Water pre-treated: Yes

Waste water treated: No

Employees

Number of employees (full-time/part-time): 32/5

Average employee tenure: 10 years

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Mineralife Nutraceuticals LLC

Contact: Steve Malsom

1435 Woolsey Heights

Colorado Springs, CO 80915

Ph. (719) 219-8111

customerservice@mineralifeonline.com

www.mylabelcbd.com

Product Categories

Dietary supplements

Current Co-Packing Contracts

Dietary supplements, CBD products including balms, lotions, soft gels and tinctures. Vitamins, minerals and herbs in liquids, capsules, tablets and soft gels, powders and stick packs.

Current Product Line

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>	<u>Units/Case</u>
Liquid Vitamins	PET Plastic or Glass	150cc+	12
Soft Gels	PET Plastic or Glass	150cc+	12

Current Equipment Inventory

Two full auto packing lines, three semi-automatic. Capsule filling machine, tablet press, mixing and blending, labeling, ink jet coding, capsule counting and liquid filling machines from 1oz to 128oz., stick pack machine for powders and liquids.

Standard Ingredient Inventory

Vitamins, minerals, herbs, CBD oil and isolate

Ingredient purchaser (processor or contractor): Contractor

Ingredient transporter to plant (processor or contractor): Contractor

Quality Control

FDA cGMP CFR 21:111 and 117

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: ICP, pH, HPLC, FTIR, Micro Lab

Product Development

Product development services available: Yes

Product development services available w/o processing contract: No

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation: Yes

Exclusive rights to formulation available if processor develops formulation: Yes

Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: Yes

LTL, FedEx and UPS

Transportation access: 8 miles to airport

Plant

Percentage of plant capacity currently used: 40%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2008

Age of plant: 2 years

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: Yes

Available room temperature storage: Yes

Available refrigerated storage: No

Available freezer storage: No

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City

Water pre-treated? Yes

Waste water treated? No

Waste discharge limits: No

Employees

Number of employees: 15 full time/5 part time

Average employee tenure: 8 years

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Motherlode Provisions

Contact: Leland Oxley
950 S. Sherman St., Unit 100
Longmont, CO 80501
Ph. (303) 485-8555

Co-packing@MotherlodeProvisions.com
www.MotherlodeProvisions.com

Product Categories

Bakery mixes, dressings/pickles/sauces, flavoring, extracts and syrups, canned specialties, spices and condiments

Current Co-Packing Contracts

BBQ sauces, hot sauces, steak sauces, cocktail mixes, general condiments, dry rubs

Current Product Line

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>	<u>Units/Case</u>
BBQ Sauces	Glass Bottle	16 fl oz	6
BBQ Sauces	Plastic	½ or 1 Gal	6 or 4
Hot Sauces	Glass Bottle	100ml or 200ml	6 or 12
Drink Mixes	Glass Bottle	32oz	12
Steak Sauce	Glass Bottle	200 ml	6

Current Equipment Inventory

5 Gallon Kettle, 40 Gallon Kettle, 80 Gallon Kettle, 250 Gallon Kettle, Industrial Food Processors and Immersion Blenders, Single Head Bottle Filler, 4-Head Bottle Filler with insulated hopper, Stainless Transfer Pump and Sanitary Transfer Pipe, Bottle Labeler, Hitachi Lot Code & "Best By Date" Printer, Doran Formula Control Scale

Standard Ingredient Inventory

An array of natural and organic ingredients including: Variety of tomato pastes and purées, Dozens of chili pepper powders and mashes, Assorted dehydrated vegetables, Several natural flavoring concentrates and bases, Natural thickening agents and stabilizers

Ingredient purchaser (processor or contractor): Processor

Ingredient transporter to plant (processor or contractor): Processor

Standard Packaging Inventory

Glass Bottles: 100ml, 200ml, 14oz, 16oz, 18oz, 750ml, 32oz, 64oz

Plastic Bottles: 64oz, 128oz

Packaging purchaser (processor or contractor): Processor

Quality Control

Quality Control standards: Constant visual inspection of product and packaging, cooking and fill temperature recording, thermal process record keeping. We use and follow FDA standards for all processing and cleaning procedures.

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: Electronic viscometer, Digital thermal recording equipment, 5 gallon steam-jacketed test-batch kettle

Product Development

Product development services available: Yes
Product development services available w/o processing contract: No
Confidentiality agreement available if processor develops formulation: Yes
Exclusive use of formulation available if processor develops formulation: Yes
Exclusive rights to formulation available if processor develops formulation: Yes
Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: Yes
Distributors picking up at plant: United Natural Foods (UNFI), DPI Specialty Foods, LoCo Distribution, Republic National Distributing Corporation (RNDC)
Transportation access:
Highway 119: 1/2 Mile
I-25: 7 Miles
Highway 36: 17 Miles
Denver International Airport: 43 Miles

Plant

Percentage of plant capacity currently used: 20%
Plant expansion possible to obtain additional contracts: Yes
Year company was established: 2010
Age of plant: 1 year
Ongoing upkeep maintenance given to plant/equipment: Yes
State/County Health Department approved: Yes
If meat/poultry processor, have current USDA inspection: No
Available room temperature storage: Yes
Available refrigerated storage: Yes
Available freezer storage: Yes
Restrictions on water/electricity/gas (if yes, explain): No
Water supply used: City

Employees

Number of employees: 8 full time/6 part time
Average employee tenure: 1.5 years

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Natural Foodworks Group, LLC

Contact: Hannah Lappen
4969 Colorado Blvd.
Denver, CO 80216
Ph. (303) 639-9090
info@nfworks.com
www.nfworks.com

Product Categories

Bakery mixes, dressings/pickles/sauces, meat, potato chips and similar products, poultry

Current Product Line

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>
Sauces	Glass Bottles	Varies
Baked Granolas/Cereals	Pouches, Boxes	Varies
Mixes	Pouches	Varies
Frozen	Cartons	Varies
Snack Bars	Film, Caddy	Varies

Current Equipment Inventory

Bake ovens, cooling tables, enrober/extruder, high speed snack line, high speed bar extrusion line, forming equipment, filling scales, High Pressure Processing (HPP)

Standard Ingredient Inventory

Ingredients: Ingredients necessary to produce existing product lines.

Ingredient purchaser (processor or contractor): Processor

Ingredient transporter to plant (processor or contractor): Processor

Standard Packaging Inventory

Inner cartons, master cases, pouches, film

Packaging purchaser (processor or contractor): Processor

Quality Control

Quality Control standards: HACCP compliance, 3rd party and SQF audit certifications, USDA compliant, SOPs

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: ATP swab, gluten testing, water activity, pH activity, as well as 3rd party outsourcing.

Product Development

Product development services available w/o processing contract: No

Shelf life testing of new products available: No

Current Distribution Access

Distribution available for co-pack accounts: No

Distributors picking up at plant: UNFI, Nature's Best, DPI, ACME, High Summit, Kehe

Transportation access:

Facility 1: I-70 and Colorado Blvd.

Facility 2: I-70 and Peoria

Facility 3: Highway 36, Louisville, CO

Plant

Percentage of plant capacity currently used: 40%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2013

Age of plant: 8 years

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: Yes

Available room temperature storage: Yes

Available refrigerated storage: Yes

Available freezer storage: Yes

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City
Water pre-treated: No
Waste water treated: No
Waste discharge limits: None

Employees

Number of employees: 75 full time
Average employee tenure: 1 year

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PRiMO Specialty Foods

Contact: PRiMO Vic
1225 S. Lipan St.
Denver, CO 80223
Ph. (303) 570-9189
info@yayprimo.com
www.yayprimo.com

Product Categories

Dressings/Pickles/Sauces, Fruit Spreads/Jams/Jellies/Preserves, Canned Specialties, Spices and Condiments

Current Co-Packing Contracts

Fruit spreads, salad dressings and dips
References available upon request: Yes
Minimum run requirement: No

Current Equipment Inventory

60 gallon steam kettle, Simplex filler, electric/pneumatic labeler, Robot Coupe food processors, blenders

Ingredients

Ingredient purchaser (processor or contractor): Contractor
Ingredient transporter to plant (processor or contractor): Contractor

Packaging

Packaging purchaser (processor or contractor): Contractor

Quality Control

Quality Control forms used: Yes
Quality Control personnel available for in-house runs: Yes
Specification confidentiality possible: Yes
Contractor may be present during runs: Yes
Current inventory of laboratory equipment: Refractometers, pH meters, scales

Product Development

Product development services available: Yes
Product development services available w/o processing contract: Yes
Confidentiality agreement available if processor develops formulation: Yes
Exclusive use of formulation available if processor develops formulation: Yes
Exclusive rights to formulation available if processor develops formulation: Yes
Shelf life testing of new products available: No

Current Distribution Access

Distribution available for co-pack accounts: No

Plant

Ongoing upkeep maintenance given to plant/equipment: Yes
State/County Health Department approved: Yes
Available room temperature storage: No
Available refrigerated storage: Yes
Available freezer storage: No
Water pre-treated: No
Waste water treated: No

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Ready Foods, Inc.

2645 W. 7th Ave.
Denver, CO 80204
(800) 748-1218
E-mail: info@readyfoods.biz
Website: www.readyfoods.biz

Our specialty is custom producing products to the specific needs of our customers. Whether it is a small or a large-scale project, we have the staff and knowledge to produce and package quality products in a variety of sizes and containers. Making products to recipe specifications is our core business. We guarantee customers high quality food products that are uniform in taste and consistency.

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Redlaw Co-Packers

15874 W. 6th Avenue
Golden, CO 80401
Ph. (720) 450-9215 or (844) 733-5297
E-mail: justin@redlawsacue.com
Web site: www.redlawcopackers.com

Product Categories

Dressings/Pickles, Sauces, Flavoring, Extracts, Syrups, Fruit Fillings, Fruits/Vegetables (fresh), Fruit/Vegetable Juices, Oils, Shortening, Bottled/Canned Soft Drinks, Canned Specialties, Vacuum Packed Specialties, Spices, Condiments, Tea.

Current Co-Packing Contracts

Marinades, dipping sauces, tomato sauces, salsas, green chile, BBQ sauce, CBD oil

References available upon request? Yes

Current Product Line

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>	<u>Units/Case</u>
Bottle	Bottle	1 oz.	12
Bottle and jars		8 oz.	12
Bottle and jars	Jugs	16 oz.	12
Jars	Jugs	24 oz.	12
Jars	Jugs	32 oz.	12
Jugs	Jugs	64 oz.	6
Jugs	Jugs	128 oz.	6

Minimum Order: 55 gallons, test batches are 5 gallons

Current Equipment Inventory

High speed labeler by Ketan Automated, bottle & jar accumulator by Ketan Automated, 60 gallon steam jacketed kettles (TWO) by Groen (440-660 gallons/day capability). Volumetric Technologies 15 gallon single head filler with multiple sized heads, 40 gallon bakers mixer by Welbilt with all 3 attachments, bakery & pastry rotary rack oven with steam injection by Europa Bell. Hemp capable.

Standard Ingredient Inventory

All ingredients are the responsibility of the contractor.

Ingredient purchaser (processor or contractor): Contractor

Ingredient transporter to plant (processor or contractor): Contractor

Standard Packaging Inventory

Labels can be designed and sourced.

Packaging purchasing is the responsibility of the contractor.

Quality Control

Quality Control standards: All HACCP, USDA & FDA regulations and requirements

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: Cole-Parmer pH 700 meter W/pH-ATC probe, Solutions pH Buff Clean Store, CP Glass Beaker 150 ml 12/pk, Digital Thermometer, Safety Hear head to toe, Sanitary requirements.

Product Development

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): No

Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: Yes

Distributors currently picking up at plant: DPI

Plant

Percentage of plant capacity currently used: 20%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2017

Age of plant: 6 months

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: No

If meat/poultry processor, have current USDA inspection: No

Available room temperature storage: Yes

Available refrigerated storage: Yes

Available freezer storage: Yes

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City

Employees

Number of employees (full-time/part-time): 3 / 4

Average employee tenure: 1 year

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Rocky Mountain Food Factory, Inc.

Contact: Mercedes Delrosario Huang

2825 S. Raritan St.

Englewood, CO 80110

(303) 761-3330

mercedesrh@earthlink.net

www.rockymtnfoodfactory.com

Product Categories

Bakery Mixes, Bread/Cake and Similar Products, Cookies/Crackers, Dressings/Pickles/Sauces, Flavoring, Extracts and Syrups, Fruit Fillings, Frozen Fruits/Vegetables, Grains, Nuts & Seeds, Ice Cream/Frozen Desserts, Meat, Sausage, Pasta Products, Potato Chips and Similar Products, Poultry, Frozen Specialties, Vacuum Packed Specialties, Spices and Condiments, Tea

Current Co-Packing Contracts

Jalapeno cheese dip, marinara sauce, salad dressing, other sauces

References Available by Request: Yes

Minimum Run Required: 500 lbs. per order

Current Product Line

<u>Item</u>	<u>Package Type</u>	<u>Unit Size</u>	<u>Units/Case</u>
Meat products/meatballs/fillings	frozen, vacuum packed	5 lbs. or less	4
Sauces (Mexican, Italian, Others)	frozen, some refrigerated	5 lbs. or less	4
Burritos (breakfast, chicken, veggie)	frozen, cellophane or paper flow wrapped	8 oz. or less	24/48
Rice, beans, salsa, pico de gallo	frozen, vacuum packed	5 lbs. or less	4
Dinner trays	microwaveable trays	12 oz. or 16 oz.	8
Salad dressings	refrigerated, vacuum packed	Varies	Varies
Tamales, Quesadillas	frozen	5 oz/8 oz.	72

Current Equipment Inventory

Steam Kettles, Ovens, bakery equipment, grinders, dicers and mixers, freezers, coolers, steam cabinets, stainless steel tables, other processing aids equipment trays, electronic scales, auto fillers, conveyors, carts, heavy equipment transport, etc.

Standard Ingredient Inventory

Meat, spices, tomatoes, green chili, veggies, rice, beans, flour, etc.

Ingredient purchasing is the responsibility of the processor.

Ingredient transportation is the responsibility of the contractor.

Standard Packaging Inventory

USDA/FDA approved vacuum packed bags, individual unit cellophane flow wrap, plastic bottles and containers, wax lined paper

Packaging purchasing is responsibility of the processor.

Quality Control

Quality Control Procedures: HACCP, Sanitation Standard Operating Procedures, GMP are used in the quality control programs. Sanitation control, weight control, temperature control, shipping and receiving controls are in place to assure food safety. Records control is also included. The plant is a SQF (Safe Quality Food) Institute certified. An Organic food processing approved plant by QAI.

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: All test kits for Listeria and pathogen testings, lab equipment (incubator, pH meter, pipettes, test tubes, sugar/solid content tester, analytical scale, fat percent tester, viscosity test scale, etc.). In addition, plant sends on a regular basis or as needed the environmental swabs and other pathogen testing to an independent lab.

Product Development

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: No

Distributors currently picking up at plant: US Food service, Shamrock Foods, FSA, Altamira, Italco Foods, High Summit Distribution, Front Range Distributor, etc.

Transportation Access: Within 2 miles to Interstate, 15 miles to airport.

Plant

Percentage of plant capacity currently used: 75%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 1985

Age of plant: 30 years

Ongoing upkeep maintenance given to plant/equipment: Yes

Procedures for sanitary maintenance: Daily inspection of plant equipment-pre-operational and operational sanitation checks by QC. A HACCP, Sanitation Standards of Operation and Good Manufacturing practices are implemented to make sure food is safe. Employee training on food handling and food safety.

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: Yes

Available room temperature storage: Yes

Available refrigerated storage: Yes

Available freezer storage: Yes

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City

Water pre-treated: No

Waste water treated: Yes

Waste discharge limits: by City of Englewood

Number of employees (full time/part time): 30 full time

Average employee tenure: 10 years

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Rocky Mountain Gourmet Food Company

Contact: Todd Jilbert

1605 Park St., Unit A

Castle Rock, CO 80109

ToddJ@RockyMountainGourmetFoodCompany.com

www.Facebook.com/RockyMountainGourmetFoodCompany

Product Categories

Dressings/Pickles/Sauces, Flavoring, Extracts and Syrups, Spices and Condiments

Current Co-Packing Contracts

Hot Sauces, BBQ Sauces, Marinades, Salsas, Seasonings

References Available by Request: Yes

Current Product Line

<u>Item</u>	<u>Package Type</u>	<u>Unit Size</u>	<u>Units/Case</u>
Sauces	Glass-Woozy	5 fl. oz.	12
Sauces	Glass-Rigneck	12 fl. oz.	12
Sauces	Glass-Decanter	16 fl. oz.	12
Sauces	Glass-Liquor & Bev.	32 fl. oz.	12
Seasonings	PET-Spice Jar	8.4 oz.	12

Current Equipment Inventory

Stainless steel steam jacketed kettle, Simplex filler, labeler, heat tunnel, ovens, refer.

Standard Ingredient Inventory

As needed.

Ingredient purchasing is the responsibility of the contractor.

Ingredient transportation is the responsibility of the contractor.

Standard Packaging Inventory

Packaging purchasing is the responsibility of the contractor.

Quality Control

Quality Control Procedures: Internal

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Product Development

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: No

Current Distribution Access

Distribution available for co-pack accounts: No

Distributors currently picking up at plant: N/A

Transportation Access: Less than one mile from I-25.

Plant

Percentage of plant capacity currently used: 50%
Plant expansion possible to obtain additional contracts: Yes
Year company was established: 2004
Age of plant: 10+ years
Ongoing upkeep maintenance given to plant/equipment: Yes
Procedures for sanitary maintenance: Daily
State/County Health Department approved: Yes
If meat/poultry processor, have current USDA inspection: No
Available room temperature storage: No
Available refrigerated storage: No
Available freezer storage: No
Restrictions on water/electricity/gas (if yes, explain): No
Water supply used: City
Water pre-treated: Yes
Waste water treated: No
Waste discharge limits: Yes

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Rocky Mountain Spice Company

Contact: David Tenenbaum or Brady Corriere
3850 Nome Street, Suite A
Denver, CO 80239
Ph. (303) 308-8066
Fax (303) 308-8067
E-mail: david@rockymountainispice.com or brady@rockymountainispice.com
Web site: www.rockymountainispice.com

Product Categories

Bakery Mixes, Flavoring, Extracts, Syrups, Grains, Nuts, Seeds, Spices and Condiments, Tea

Current Co-Packing Contracts

Dry mixes, rubs, cocoas, drink mixes, baking mixes, spices

References available upon request? Yes

Minimum Order: 500 units or 200lbs.

Current Equipment Inventory

Vertical form fill and seal, ribbon mixers

Standard Ingredient Inventory

Ingredients: Spices, flour, sugar, salt, dried ingredients
Ingredient purchaser (processor or contractor): Contractor
Ingredient transporter to plant (processor or contractor): Contractor

Standard Packaging Inventory

Poly bags, film, boxes
Packaging purchaser (processor or contractor): Contractor

Quality Control

Quality Control Procedures: Organoleptic, salinity testing, SSOP, HACCP, GMP, AIB Audit Status with Superior Rating, Organic Certification

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: Analytical testing completed by Warren Analytical; Industrial Laboratories

Product Development

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): Yes

Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: No

Distributors currently picking up at plant: Various

Transportation access: Close to Interstate and Airport

Plant

Percentage of plant capacity currently used: 75%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 1994

Age of plant: 2 years

Ongoing upkeep maintenance given to plant/equipment: Yes

Procedures for sanitary maintenance: SSOP, GMP, Quat chemicals for sanitation

State/County Health Department approved: Yes

If meat/poultry processor, have current USDA inspection: N/A

Available room temperature storage: Yes

Available refrigerated storage: No

Available freezer storage: No

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City

Water pre-treated: Yes

Waste water treated: Yes

Employees

Number of employees: 20 full time, 5 part time

Average employee tenure: More than 5 years

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Silver State Foods, Inc.

Contact: Tom Ernst

3725 Jason St.

Denver, CO 80022

Ph. (303) 433-3351

Fax (303) 433-2883

E-mail: tom@silverstatefoods.com

Web site: www.silverstatefoods.com

Product Categories

Dressings/Pickles/Sauces, Flavoring, Extracts, Syrups, Fruit Fillings, Icings, Pasta Products, Canned Specialties, Frozen Specialties

Current Co-Packing Contracts

Pasta, tomato sauce, cream sauces, fruit jams, BBQ sauce, salsa, spice blends

References available upon request? Yes

Current Product Line

<u>Item</u>	<u>Type Package</u>
Long Goods Pasta	bulk or down to 4 oz.
Short Cuts Pasta	bulk or down to 4 oz.
Spaghetti Sauce	8 oz. Jars up to 5 gal. Pails
Pizza Sauce	8 oz. Jars up to 5 gal. Pails
BBQ Sauce	8 oz. Jars up to 5 gal. Pails
Salsa	8 oz. Jars up to 5 gal. Pails
#10 Cans	Bags

Current Equipment Inventory

3 Kettles (250 gal. each), 1 sixty gallon and 1 five gallon steam jacketed

Pressure-sensitive Labeler, Glue Applied Labeler

Piston Filler, Gravity Filler, Gallon Filler

Vertical Form Fill and Seal

Pasta Extruder

#10 Canner

Standard Ingredient Inventory

Ingredients: Tomatoes, Flour, Eggs, Cheese, Spices

Ingredient purchaser (processor or contractor): Processor

Ingredient transporter to plant (processor or contractor): Processor

Quality Control

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: pH Bostwick Temperature

Product Development

Product development services available: Yes

Product development services available w/o processing contract: No

Confidentiality agreement available if processor develops formulation: No

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): No

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): No
Shelf life testing of new products available: No

Current Distribution Access

Distribution available for co-pack accounts: Yes
Distributors currently picking up at plant: All
Transportation access: Trucks, no rail

Plant

Percentage of plant capacity currently used: 50%
Plant expansion possible to obtain additional contracts: Yes
Year company was established: 2006
Age of plant: 35 years
Ongoing upkeep maintenance given to plant/equipment: Yes
State/County Health Department approved: Yes
Available room temperature storage: Yes
Available refrigerated storage: Yes
Available freezer storage: Yes
Restrictions on water/electricity/gas (if yes, explain): No
Water supply used: City
Water pre-treated: No
Waste water treated: No

Employees

Number of employees: 5 full time, 1 part time
Average employee tenure: 8 years

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Two Moms in the Raw

Contact: Mike Newman or Joe Ertman
1200 S. Fordham St., Suite B
Longmont, CO 80503
Ph. (720) 221-8555 or (253) 228-5050
Fax (720) 524-4094
E-mail: mike@twomomsintheraw.com or ertman@outlook.com
Web site: www.twomomsintheraw.com

Product Categories

Candy/Confections, Cookies/Crackers, Grains, Nuts and Seeds, Dehydration

Current Product Line

<u>Item</u>	<u>Type Package</u>
Granola Bars	Flow wrap end/fin seal
Nut Bars	Flow wrap end/fin seal
Truffles	Bag/Box
Crackers	Bag/Box
Cereal	Bag/Box

Current Equipment Inventory

2 Robocop choppers, 1 Volrath mixer, 45 dehydrators, 2 flow wrappers, 2 Econocorp twin seal box formers, 1 bag sealer, 1 vertical bagger, 1 extrusion

Standard Ingredient Inventory

Ingredients: almonds, pecans, walnuts, pumpkin, flax, hemp, buckwheat, oats, various seeds, fruit (dried raisins, goji, blueberries, cranberries), spices

Ingredient purchaser (processor or contractor): Processor

Ingredient transporter to plant (processor or contractor): Processor

Standard Packaging Inventory

Packaging purchasing is responsibility of the Contractor

Quality Control

Quality Control procedures: weight checks, moisture activity, gluten testing, pre-op swabbing

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Current inventory of laboratory equipment: scale, moisture meter, gluten test kits, swabbing kits

Product Development

Product development services available: Yes

Product development services available w/o processing contract: Yes

Confidentiality agreement available if processor develops formulation: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): Yes

Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): No

Shelf life testing of new products available: Yes

Current Distribution Access

Distribution available for co-pack accounts: Yes

Distributors currently picking up at plant: All natural and specialty distributors nationwide

Transportation access: Denver

Plant

Percentage of plant capacity currently used: 40%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2005

Age of plant: 10 years

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: Yes

Available room temperature storage: Yes

Available refrigerated storage: Yes

Available freezer storage: Yes

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City of Longmont

Water pre-treated: Yes

Waste water treated: No

Employees

Number of employees: 30 full time

Average employee tenure: 3 years

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Western Innovations Inc.

4825 Nome St.

Denver, CO 80239

Ph. (303) 307-4500

Fax (303) 307-4600

Web site: www.westerninnovationsinc.com**Product Categories**

Candy/Confections, Cookies/Crackers, Dressings/Sauces, Feeds-Prepared, Field Crops, Flavoring/Extracts/Syrups, Grains/Nuts/Seeds, Organic & Natural, Potato Chips, Spices/Condiments, Food Supplements

Current Co-Packing Contracts

Hot Sauces, Food Supplements, Animal Supplements, Grains, Powdered Drinks, Liquids, Capsules, Pet Foods, Health Products, Candy

References available upon request? Yes

Minimum Run Requirements: Short runs are welcome. Specific quantities determined for each product.

Current Product Line**Item****Type Package**

Shelf stable foods	tins, pillow packs, bottles, sample packs, vacuum packs, tablets, capsules
powders, liquids	4-sided, 3-sided, pillow pack
granulars, solids,	pouches, straw packs
capsules, tablets	

Current Equipment Inventory

Vertical Form Fill, Horizontal Form Fill, Vertical Auger Filler, Piston Filler, Induction Seal, Labelers (round or 2-sided), Blister Form Fill/Foil, Tamper Seal, Shrink Wrap, Vacuum Baggers, Blenders, Tablet Press, Encapsulator

Standard Ingredient Inventory

Ingredient purchaser (processor or contractor): Contractor

Ingredient transporter to plant (processor or contractor): Contractor

Standard Packaging Inventory

Clear films, barrier type

Packaging purchaser (processor or contractor): Contractor

Quality Control

American Institute of Baking, Good Manufacturing Practices

Oregon Tilth Organic Processing Certification

GIG Gluten Free Certification

Quality Control standards: Yes

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: Yes

Product Development

Product development services available: Yes

Product development services available w/o processing contract: No

Confidentiality agreement available if processor develops formulation: No
Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): No
Exclusive rights to formulation available if processor develops formulation (contractor can continue using formulation if contract ends with processor): No
Shelf life testing of new products available: No

Current Distribution Access

Distribution available for co-pack accounts: Yes
Transportation access: 2 miles from Interstate 70, 10 miles from airport, rail access

Plant

Percentage of plant capacity currently used: 40%
Plant expansion possible to obtain additional contracts: No
Year company was established: 1976
Age of plant: 10 years
Ongoing upkeep maintenance given to plant/equipment: Yes
State/County Health Department approved: Yes
If meat/poultry processor, have current USDA inspection: N/A
Available room temperature storage: Yes
Available refrigerated storage: No
Available freezer storage: No
Restrictions on water/electricity/gas (if yes, explain): No
Water supply used: City of Denver
Water pre-treated: Yes, Deionized water available, & RO Water
Waste water treated: No
Waste discharge limits: Domestic

Employees

Number of employees (full-time/part-time): 20-35
Average employee tenure: 5-7 years

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Yumbana LLC

Christopher Lehn
651 Topeka Way, Suite 500
Castle Rock, CO 80109
chris@yumbanashoppe.com
www.yumbanashoppe.com

Gourmet Gluten-Free, Soy-Free bakery. Licensed, insured and exclusively Gluten-Free.

Product Categories

Bakery Mixes, Bread/Cakes, Cookies/Crackers, Grains/Nuts/Seeds, Icings, Frozen Specialties

Standard Ingredient Inventory

Ingredient purchaser (processor or contractor): Contractor
Ingredient transporter to plant (processor or contractor): Contractor

Standard Packaging Inventory

Packaging purchaser (processor or contractor): Contractor

Current Distribution Access

Distributors currently picking up at plant: Gourmet Foods International

Transportation access: 1 mile from I-25

Plant

Year company was established: 2011

State/County Health Department approved: Yes

Available room temperature storage: Yes

Available refrigerated storage: No

Available freezer storage: Yes

Restrictions on water/electricity/gas (if yes, explain): No

Water supply used: City of Castle Rock

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