# Process & Packaging Options



# **Processing Options**

- 1. Cottage food operation
- 2. Shared kitchen
- 3. Build your own
- 4. Use a co-packer



# **Cottage Food Operation**



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#### Cottage Food Act

#### **Cottage Food Operations**

http://www.cdph.ca.gov/programs/pages/fdbcottagefood.aspx

#### **Cottage Food Act FAQs**

https://www.acgov.org/aceh/documents/AB01616FAQs\_CCDEH\_English.pdf

#### **UC Cooperative Extension, Small Farm Program**

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# **Shared Kitchen**



#### **Shared Kitchen**

- All GMPs and food safety apply
- Cleanliness
- Consider scale up strategy



#### Include All True Costs



- Ingredients: labor & transportation
- Labor
- Setup, production, cleanup
- Artificial costs can result in problems later.

# **Build Your Own Facility**



## **Build Your Own Facility**

#### **PROS**

- Create facility you want
- Control quality, schedule
- Possibly better cogs
- Scale up, excess capacity
- Become a co-packer

#### CONS

- Expensive
- Learning curve
- Manufacturing or selling?
- Mechanical issues
- Evolving regulatory requirements: FSMA http://www.fda.gov/Food/GuidanceR egulation/FSMA/

### Use a Co-Packer



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#### What Is a Co-Packer?

- Licensed: State, FDA, USDA
- Certifications: Organic, kosher, GF, GFSI
- Experienced, expertise, equipment
- Purchasing power
- Different capabilities, minimums

# Why Use a Co-Packer?

- Spend time sales & marketing
- Leverage others' time and relationships
- Equipment & expertise
- Next level help
- Accurate cost
- Food safety
- Scale up
- Can be great partners



# Working with a Co-Packer

- Be prepared
- Samples
- Formula
- NDA
- Interview
- Realities

#### Realities

- Co-packer competes with you
- Makes your competitors' products
- 50% down, balance upon completion
- Once you're on the market....





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# Thank you kindly.



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