

## **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](mailto:markets@state.co.us)  
[ag.colorado.gov/markets](http://ag.colorado.gov/markets)

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, [commercialkitchenforrent.com](http://commercialkitchenforrent.com)

The Business Incubator Center-Grand Junction, [gjincubator.org/](http://gjincubator.org/)

The Food Corridor, [thefoodcorridor.com](http://thefoodcorridor.com)

Information regarding rules/regulations pertaining to food manufacturing in Colorado, [cofarmtomarket.com](http://cofarmtomarket.com)

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## **Co-Packer by Product Category:**

### **Bakery Mixes/Baked Goods**

[Basecamp Co-Pack](#)  
[Colorado Copacking Company](#)  
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[Deer Trail Gold Mining Company](#)  
[Landmark Foods](#)  
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[The Kitchen Coop](#)  
[Yumbana LLC](#)

### **Beverages**

[Colorado Copacking Company](#)  
[Freshies Food Corporation](#)  
[Kitchen Network Bottling Co](#)  
[Landmark Foods](#)

### **Candy/Confections**

[Deer Trail Gold Mining Company](#)  
[Kefla Organics](#)  
[Rocky Mountain Food Factory, Inc.](#)  
[The Kitchen Coop](#)  
[Two Moms in the Raw](#)  
[Western Innovations](#)

### **Cookies/Crackers**

[Basecamp Co-Pack](#)  
[Deer Trail Gold Mining Company](#)  
[Leroux Creek Foods](#)  
[Rocky Mountain Food Factory, Inc.](#)  
[The Kitchen Coop](#)  
[Two Moms in the Raw](#)  
[Western Innovations](#)  
[Yumbana LLC](#)

### **Dietary Supplements**

[Mineralife Nutraceuticals LLC](#)

### **Dressings/Sauces/Salsas**

[Burns and McCoy Sauce Company](#)  
[Colorado Copacking Company](#)  
[Foremother Foods, LLC](#)  
[Kim's Gourmet Sauces](#)  
[Kitchen Network Bottling Co](#)  
[Landmark Foods](#)  
[Leroux Creek Foods](#)  
[Motherlode Co-Packing](#)  
[Natural Foodworks Group, LLC](#)  
[PRiMO Specialty Foods](#)  
[Ready Foods](#)  
[Redlaw Co-Packers](#)  
[Rocky Mountain Food Factory, Inc.](#)  
[Rocky Mountain Gourmet Food Company](#)  
[Silver State Foods](#)  
[The Kitchen Coop](#)  
[Western Innovations](#)

### **Flavorings/Extracts/Syrups**

[Burns and McCoy Sauce Company](#)  
[Carefree Cuisine](#)  
[Colorado Copacking Company](#)  
[Deer Trail Gold Mining Company](#)  
[Foremother Foods, LLC](#)  
[Kitchen Network Bottling Co](#)  
[Landmark Foods](#)  
[Leroux Creek Foods](#)  
[Motherlode Co-Packing](#)  
[Redlaw Co-Packers](#)  
[Rocky Mountain Food Factory, Inc.](#)  
[Rocky Mountain Gourmet Food Company](#)  
[Silver State Foods](#)  
[Western Innovations](#)

### **Frozen Specialties**

[Carefree Cuisine](#)  
[Culinaire](#)

[Deer Trail Gold Mining Company](#)  
[Leroux Creek Foods](#)  
[Rocky Mountain Food Factory, Inc.](#)  
[Yumbana LLC](#)

### **Fruit Fillings**

[Carefree Cuisine](#)  
[Deer Trail Gold Mining Company](#)  
[Kitchen Network Bottling Co](#)  
[Landmark Foods](#)  
[Ready Foods](#)  
[Redlaw Co-Packers](#)  
[Rocky Mountain Food .](#)

### **Fruits/Vegetables**

[Carefree Cuisine](#)  
[Deer Trail Gold Mining Company](#)  
[Foremother Foods, LLC](#)  
[Rocky Mountain Food Factory, Inc.](#)

### **Fruit**

#### **Spreads/Jams/Preserves**

[PRiMO Specialty Foods](#)  
[Ready Foods](#)

### **Grains/Nuts/Seeds**

[Basecamp Co-Pack](#)  
[Custom Blending](#)  
[Deer Trail Gold Mining Company](#)  
[Foremother Foods, LLC](#)  
[Landmark Foods](#)  
[Rocky Mountain Food Factory, Inc.](#)  
[The Kitchen Coop](#)  
[Two Moms in the Raw](#)  
[Western Innovations](#)  
[Yumbana LLC](#)

### **Gluten & Allergen Control**

[Landmark Foods](#)

[Natural Foodworks Group, LLC](#)  
[The Kitchen Coop](#)  
[Yumbana LLC](#)

### **Honey**

[Frangiosa Farms](#)

### **Juices-Fruit/Vegetable**

[Burns and McCoy Sauce Company](#)  
[Colorado Copacking Company](#)  
[Foremother Foods, LLC](#)  
[Landmark Foods](#)  
[Redlaw Co-Packers](#)  
[Silver State Foods](#)

### **Meats/Sausages**

[Boulder Sausage](#)  
[Carefree Cuisine](#)  
[Culinaire](#)  
[Kitchen Network Bottling Co](#)  
[Natural Foodworks Group, LLC](#)  
[Rocky Mountain Food Factory, Inc.](#)  
[Temptee Specialty Foods](#)

### **Organic/Natural**

[Kefla Organics](#)  
[Landmark Foods](#)

[Leroux Creek Foods](#)  
[Natural Foodworks Group, LLC](#)  
[The Kitchen Coop](#)  
[Western Innovations](#)

### **Pasta**

[Custom Blending](#)  
[Ready Foods](#)  
[Rocky Mountain Food Factory, Inc.](#)  
[Silver State Foods](#)

### **Pet Treats**

[Smart Cookie Barkery](#)

### **Specialties, Canned**

[Foremother Foods, LLC](#)  
[Kitchen Network Bottling Co](#)  
[Motherlode Co-Packing](#)  
[PRiMO Specialty Foods](#)  
[Redlaw Co-Packers](#)

### **Spices**

[Burns and McCoy Sauce Company](#)  
[Colorado Copacking Company](#)  
[Custom Blending](#)  
[Deer Trail Gold Mining Company](#)

[Foremother Foods, LLC](#)  
[Kim's Gourmet Sauces](#)  
[Kitchen Network Bottling Co](#)  
[Landmark Foods](#)  
[Motherlode Co-Packing](#)  
[PRiMO Specialty Foods](#)  
[Redlaw Co-Packers](#)  
[Rocky Mountain Food Factory, Inc.](#)  
[Rocky Mountain Gourmet Food Company](#)  
[Rocky Mountain Spice Company](#)  
[The Spice Guy](#)  
[Western Innovations](#)

### **Spirits**

[Golden Moon Distillery](#)

### **Tea**

[Colorado Copacking Company](#)  
[Custom Blending](#)  
[Foremother Foods, LLC](#)  
[Kitchen Network Bottling Co](#)  
[Landmark Foods](#)  
[Redlaw Co-Packers](#)  
[Rocky Mountain Food Factory, Inc.](#)

## **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?
5. What QA/QC certifications do you have?
6. Are QA/QC checks for my processing available for review?
7. How often are checks performed?

### **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 Kitchen Share**

Boulder's Most Affordable Kitchens

Last Updated 2/20/24

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](mailto:boulderkitchenshare@aol.com)  
[coloradokitchenshare.com](http://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](mailto:celestialcatering@gmail.com)  
Website: [celestialcatering.com](http://celestialcatering.com)

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### **Denver Commissary**

Contact: Brad Feely  
3600 E. 40<sup>th</sup> Ave.  
Denver, CO 80205  
Ph. (303) 369-4653  
E-mail: [brad@denvercommissary.com](mailto:brad@denvercommissary.com)  
[denvercommissary.com](http://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](mailto:ds@coloradokitchenshare.com)

[www.coloradokitchenshare.com](http://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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### **The Kitchen Coop**

Contact: Jeff Greenburg

8835 W 116th Circle

Broomfield , CO 80021

Ph. (303) 330-0295

[info@the-kitchen-coop.com](mailto:info@the-kitchen-coop.com)

[the-kitchen-coop.com](http://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](mailto:main@knbottling.com)  
Web site: [kndenver.com](http://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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### **Rocky Mountain Commissary**

Contact: Scott Sucaet  
5604 Kendall Ct.  
Arvada, CO 80002  
Ph. (303) 514-8660  
E-mail: [info@rmcommissary.com](mailto:info@rmcommissary.com)  
Website: [www.rmcommissary.com](http://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**

**Salad Ground Kitchen Share**

Nikki Dugas

4920 Pearl St., Unit C/D

Boulder, CO 80301

[nikki@saladgroundkitchenshare.com](mailto:nikki@saladgroundkitchenshare.com)

[www.saladgroundkitchenshare.com](http://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 a 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.

**Silver State Foods, Inc.**

Contact: Tom, Dana, Andrew or Patrick

5195 E. 39<sup>th</sup> Ave.

Denver, CO 80207

Ph. (303) 433-3351

Fax (303) 433-2883

E-mail: [info@silverstatefoods.com](mailto:info@silverstatefoods.com)

Web site: [www.silverstatefoods.com](http://www.silverstatefoods.com)

**Product Categories**

Dressings/Pickles/Sauces, Flavoring, Extracts, Syrups, Juices (Fruit & Vegetable), Pasta Products

### **Current Co-Packing Contracts**

Pasta, tomato-based sauces, cream-based sauces, BBQ sauce, salsa, green chili, juices, salad dressing, mustard

References available upon request? Yes

Minimum requirement: 50 gallons

### **Current Product Line**

<b><u>Item</u></b>	<b><u>Type Package</u></b>	<b><u>Unit Size</u></b>
Long Goods Pasta	Poly Film	4oz.-Bulk
Short Cuts Pasta	Poly Film	4oz.-Bulk
Sauces	Glass Jars	5oz.-32oz.
Sauces	Plastic Jugs	64oz.-2.5gallons
Sauces	Pails	5 gallons

### **Current Equipment Inventory**

2 x 250 gallon steam jacketed kettles, 2 x 60 gallon steam jacketed kettles, pressure sensitive roll-on labeler, vertical form fill & seal, horizontal mixer, piston fillers, gravity fillers, gallon fillers, pasta extruder, #10 can sealer, VCM

### **Standard Ingredient Inventory**

Ingredients: Tomatoes, Flour, Eggs, Cheese, Spices, Vinegar

Ingredient purchaser (processor or contractor): Processor

Ingredient transporter to plant (processor or contractor): Processor

### **Standard Packaging Inventory**

Glass jars, plastic jugs, pails, drums

Packaging purchasing is responsibility of: 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: Yes

Exclusive use of formulation available if processor develops formulation (formulation will not be used for any other purpose): 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: 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: Since 1965

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### **Sosi's Healthy Pleasures**

Sosi  
21151 E. 31st Circle  
Aurora, CO 80011  
(303) 359-9049

Production space for rent on a monthly basis. Dedicated space for tenant, and a shared cook room.  
6,171 square foot amazing food production facility, 2,000 square feet of cooler space, huge cooking room, two loading docks, two drive-in doors, inspected and approved by FDA, minutes from DIA, 2nd shift, 3rd shift and weekends available for lease, cold storage space by the pallet available.

\*MEAT FREE

\*GLUTEN FREE

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## **Co-Packing Companies**

### **Basecamp Co-Pack**

Jeff Kingsbury  
3225 E. 42<sup>nd</sup> Ave., Unit 1  
Denver, CO 80216  
Ph. (303) 520-8815  
E-mail: [jeff@basecampcopack.com](mailto:jeff@basecampcopack.com)  
Web site: [www.basecampcopack.com](http://www.basecampcopack.com)

### **Product Categories**

Bakery Mixes, Grains, Nuts and Seeds, powdered drink mixes, spices, single ingredient/blended powders and grains, oatmeal.

### **Current Co-Packing Contracts**

Gluten free fruit and nut bars, breakfast bars, protein bars, powdered drink mixes, spices, single ingredient/blended powders and grains, oatmeal. Hemp and CBD registered co-packer.

References available upon request? Yes

## **Current Product Line**

<b><u>Item</u></b>	<b><u>Type Package</u></b>	<b><u>Unit Size</u></b>
Fruit and Nut Bars	Film, Boxes	Varies
Breakfast Bars	Film	Varies
Protein Bars	Film, Boxes	Varies
Powdered mixes	Stick-packs, SUP's, bags.	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, Egan 2 lane slab line, Hobart 60qt mixer, shrink tunnel, stick pack machine, auger fillers, auto-labeler.

## **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, 3<sup>rd</sup> 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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## **Boulder Sausage**

513 S. Pierce Ave.  
Louisville, CO 80027  
Ph. (303) 665-6302  
Fax (303) 665-3109  
E-mail: [custservice@bouldersausage.com](mailto:custservice@bouldersausage.com)  
Web site: [bouldersausage.com](http://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**

<b>Item</b>	<b>Type Package</b>	<b>Unit Size</b>
Breakfast Sausage	links and bulk Retail or Foodservice	10oz-15lbs.

Bratwurst Links	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.
Hatch Green Chili Brats	Retail or Foodservice	14oz-15lbs.

Minimum Order: 200 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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### **Carefree Cuisine**

Patrick Geherin  
3615 W. Bowles Ave., Unit 1  
Littleton, CO 80123  
Ph. (303) 630-9568  
E-mail: [elpspecialty@gmail.com](mailto:elpspecialty@gmail.com)  
Website: [www.carefreecuisine.com](http://www.carefreecuisine.com)

### **Product Categories**

Flavoring, Extracts and Syrups, Fruit Fillings, Fruits/Vegetables (Fresh and Frozen) Meat/Sausage, Poultry, Frozen Specialties.

### **Current Co-Packing Contracts**

Allergen free kitchen, all products produced must be free of the Top 8 Food Allergens.

No minimum requirements.

### **Current Equipment Inventory**

Tilt skillet, double oven, robot coupe, VCM, steamer, freezer

### **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

### **Product Development**

Product development services available: 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

**Plant**

Percentage of plant capacity currently used: 20%  
Plant expansion possible to obtain additional contracts: Yes  
Year company was established: 2020  
Age of plant: 1 year  
Ongoing upkeep maintenance given to plant/equipment: Yes  
Extensive HACCP and SSOP plans.  
State/County Health Department approved: Yes  
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

**Employees**

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

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**Colorado Copacking Company**

Carlos Ruiz  
1725 Skyway Dr., Unit 170  
Longmont, CO 80504  
Ph. (303) 834-8313  
E-mail: [info@coloradocopacker.com](mailto:info@coloradocopacker.com)  
Website: [www.coloradocopacker.com](http://www.coloradocopacker.com)

**Product Categories**

Bakery Mixes, Dressings/Pickles/Sauces, Flavoring, Extracts and Syrups, Juices (Fruit/Vegetable), Oils, Shortening, Soft Drinks, Spices and Condiments, Tea

**Current Co-Packing Contracts**

Sauces, salsa, dressings, syrups, spices, condiments, mixers

References available upon request? Yes

**Current Product Line**

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

Powders/Seasonings

Plastic Jars

2oz/4oz/8oz

Minimum Order: 50 gallons

### **Current Equipment Inventory**

100 gallon steam jacketed kettles (2 each), 50 gallon steam jacketed kettles (2 each), automatic bottling line with inkjet coder, robot coupe, various food processing equipment, 6 head bottle filler with insulated hopper

### **Standard Ingredient Inventory**

Ingredient purchaser (processor or contractor): Contractor

Ingredient transporter to plant (processor or contractor): Contractor

### **Plant**

Percentage of plant capacity currently used: 30%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2020

Age of plant: 1 year

Ongoing upkeep maintenance given to plant/equipment: Yes

All equipment is cleaned, washed, rinsed, and sanitized in accordance with the regulatory department's guidance.

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

### **Employees**

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

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### **Culinaire**

Contact: Leo Reiff

1111 W. Exposition Ave.

Denver, CO 80223

Ph. (303) 592-9100

E-mail: [leo@culinairefoods.com](mailto:leo@culinairefoods.com)

Web site: [www.culinairefoods.com](http://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 12<sup>th</sup> St. SE, Suite 181

Loveland, CO 80537

E-mail:

Web site:

### **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 5<sup>th</sup> Ave.  
Deer Trail, CO 80105  
E-mail: [phil@deertrailgoldmine.com](mailto:phil@deertrailgoldmine.com)  
Web site: [deertrailgoldmine.com](http://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](mailto:picaflorculture@gmail.com)  
Web site: [picaflor.co](http://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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### **Frangiosa Farms**

Contact: Nick French  
41322 London Dr  
Parker, CO 80138  
Ph. 833-233-2256  
E-mail: [info@frangiosafarms.com](mailto:info@frangiosafarms.com)  
Web site: [www.frangiosafarms.com](http://www.frangiosafarms.com)

### **Product Categories**

Honey, CBD

### **Current Co-Packing Contracts**

Honey, Infused Honey, CBD, Tinctures, Honey Packets, Sauces

References available upon request? Yes

### **Current Product Line**

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>	<u>Units/Case</u>
Honey	Jar	12 oz	12
Honey	Jar	6 oz	24
Honey Packets	Packet	.5-5oz	Varies
Tinctures	Jar	1-2 ml	Varies
Honey Sticks	Sticks	.17 oz	Varies

Minimum Requirements: 5000

**Current Equipment Inventory**

Piston filler, Liquid 6 Head Filler, Creamer Tank (55 gal), Mixing Tank (55 gal), Packet Machine

**Standard Ingredient Inventory**

Ingredients: Raw Honey, CBD, MCT Oil, Flavors

Ingredient purchaser (processor or contractor): Contractor

Ingredient transporter to plant (processor or contractor): Contractor

**Standard Packaging Inventory**

6 & 12 oz jars - straight sided - round

Packaging purchaser (processor or contractor): Contractor

**Quality Control**

Quality Control standards: 3rd Party Testing

Quality Control forms used:

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: No

Current inventory of laboratory equipment: Syringes, Beakers, Gloves, Hair Nets

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:

Transportation access: 10 Miles to I-25, 35 minutes to DIA, 10 miles to E-470

**Plant**

Percentage of plant capacity currently used: 35%

Plant expansion possible to obtain additional contracts: No

Year company was established: 2008

Age of plant: 3 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: No

Available freezer storage: No

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

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

Water supply used: Well

Water pre-treated: No  
Waste water treated: Yes  
Waste discharge limits:

### **Employees**

Number of employees: 3 full time, 1 part time  
Average employee tenure: 4 years

**Interested in Packing:** Dressings, Pickles, Sauces, Flavoring (extracts/syrups), Fruit fillings

### **Freshies Food Corporation**

Contact: Brenna Vaughn  
4860 Broadway  
Denver, CO 80216  
Ph. (303) 382-1805  
Fax (303) 382-1573  
E-mail: [sales@freshies.com](mailto:sales@freshies.com)  
Website: [freshies.com](http://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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## Golden Moon Distillery

Contact: [Stephen Gould](#)

412 Violet Street

Golden CO 80401

Ph. 303-993-7174

E-mail: [s.gould@gouldglobal.com](mailto:s.gould@gouldglobal.com)

[goldenmoondistillery.com](http://goldenmoondistillery.com)

## Product Categories

Distilled spirits

## Current Co-Packing Contracts

Distilled spirits - 750 ml bottles (ability to do 375 ml, 70 cl, 1.75 L)

References available upon request? No

Minimum run requirement: Chocolates: 1000 Bottles

## Current Product Line

<u>Item</u>	<u>Package Type</u>	<u>Unit Size</u>	<u>Units/Case</u>
Whiskey	Liquor bottle	750 ml	6 or 12
Gin	Liquor bottle	750 ml	6 or 12
Vodka	Liquor bottle	750 ml	6 or 12
Liquor/Liqueur/Brandy	Liquor bottle	750 ml	6 or 12

## Current Equipment Inventory

In-line Packaging Integrated Automated Bottling Line (25 bottles/min)

4 head manual gravity fill bottling station

6 head manual gravity fill bottling station

## Standard Ingredient Inventory

Ethanol, Whiskey, etc. We can either bottle existing bulk spirits or produce any spirits you may require, except those with a DOC.

## Standard Packaging Inventory

<u>Items</u>	<u>Specifications</u>
Piramal 750 ml Jimmy Lee	Whiskey - Flint/Clear
Saver Biblos 750 ml	Flint/Clear or Antique Green
Saver Little Sumo 750 ml	Flint/Clear
Other - as required	

## Ingredients & Packaging

Ingredient purchaser (processor or contractor): Processor

Ingredient transporter to plant (processor or contractor):

Packaging purchasing responsibility of: Processor

## Quality Control

Quality Control standards: TBD - same as our internal processes for our spirit brands unless customer requires extra.

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: Details available upon request

### **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: Yes

Distributors currently picking up at plant: RNDC (CO,CA,KY,LA), Ajax Turner (TN), Blue Print (NY), others.

Plant location: Close to I-70 and 6th Ave Freeway in Golden CO

### **Plant**

Percentage of plant capacity currently used: 15%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2008

Age of plant: 4.5 years

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: Yes

Procedures for sanitary maintenance: CIP cycles for all distillation and fermentation equipment. Standard cleaning for all bottling equipment, including flushing with neutral spirits between runs.

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 (Golden City Water, aka Rocky Mountain Water from Clear Creek and Montezuma Watershed)

Water pre-treated: Yes

Waste water treated: Yes

Waste discharge limits: N/A

### **Employees**

Number of employees (full-time/part-time): 7

Average employee tenure: 5 years

## **Kefla Organics**

Contact: Brian Donovan  
609 S. Taylor Ave Suite C  
Louisville, CO 80027  
Ph.

E-mail: [brian@enjoykefla.com](mailto:brian@enjoykefla.com)  
[Keflaorganics.com](http://Keflaorganics.com)

## **Product Categories**

Hemp derived chocolates, gummies, oils

## **Current Co-Packing Contracts**

Hemp derived CBD chocolates, Hemp derived CBD gummies. Hemp derived CBD oils

References available upon request? No

Minimum run requirement: Chocolates: 5000 units, Gummies: 10,000 units, Oils: 250 units (30ml)

## **Current Product Line**

<b><u>Item</u></b>	<b><u>Package Type</u></b>	<b><u>Unit Size</u></b>
Organic CBD Chocolates	Pouch	9 g.
Organic CBD Gummies	Pouch, Jar	10 g., 100 g.
Organic CBD Oils	Amber Dropper	30 ml

## **Current Equipment Inventory**

## **Standard Ingredient Inventory**

Cacao Liquor\*, Cacao Butter\*, Agave\*, Full Spectrum Hemp Extract\*, Cane Sugar\*, Spices\*

\*Organic

## **Standard Packaging Inventory**

## **Ingredients & Packaging**

Ingredient purchaser (processor or contractor): Contractor

Ingredient transporter to plant (processor or contractor): Contractor

Packaging purchasing responsibility of: Processor

## **Quality Control**

Quality Control standards: cGMP certified by NSF International Dietary Supplements (455-2 NSF/ANSI)

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: No

Current inventory of laboratory equipment:

## **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:  
Plant location: Centrally located in the Colorado Tech Center in Louisville CO, with access to Highway 26. 30 miles from Denver International Airport.

### **Plant**

Percentage of plant capacity currently used:  
Plant expansion possible to obtain additional contracts: Yes  
Year company was established: 2017  
Age of plant: 3 years  
Ongoing upkeep maintenance given to plant/equipment: Yes  
State/County Health Department approved: Yes  
Procedures for sanitary maintenance: Compliant with NSF's Standard for Dietary Supplements  
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): N/A  
Water pre-treated: N/A  
Waste water treated: N/A  
Waste discharge limits: N/A

### **Employees**

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

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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](mailto:pat@kimsgourmet.com)  
[www.kimsgourmet.com](http://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**

<b><u>Item</u></b>	<b><u>Package Type</u></b>	<b><u>Unit Size</u></b>	<b><u>Units/Case</u></b>
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

**[Top](#)****Kitchen Network Bottling Co.**

Contact: Jose Esparza

4986 Morrison Rd.

Denver, CO 80219

Ph. (303) 922-1011

E-mail: [main@knbottling.com](mailto:main@knbottling.com)

Web site: [www.kndenver.com](http://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 6<sup>th</sup> 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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### **Kelfa Organics**

Contact: Brian Donovan  
609 S. Taylor Ave., Suite C  
Louisville, CO 80027  
E-mail: [brian@enjoykefla.com](mailto:brian@enjoykefla.com)  
[KelfaOrganics.com](http://KelfaOrganics.com)

### **Product Categories**

Hemp-derived CBD Chocolates, Hemp-derived CBD Gummies, Hemp-derived CBD Oils

### **Current Co-Packing Contracts**

Hemp-derived CBD Chocolates, Hemp-derived CBD Gummies, Hemp-derived CBD Oils  
References available upon request? No

### **Current Product Line**

Hemp-derived CBD Chocolates, Hemp-derived CBD Gummies, Hemp-derived CBD Oils

### **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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### **Landmark Foods, LLC**

Contact: Steve Arrington  
6860 N. Broadway  
Unit D  
Denver, CO 80221  
Ph. (303) 345-4169  
Fax (303) 948-2299  
E-mail: [info@landmarkfoods.net](mailto:info@landmarkfoods.net)  
[landmarkfoods.net](http://landmarkfoods.net)

### **Product Categories**

Beverage Bottling: Lemonade, Sports Drinks, Vitamin Water, Fruit Juices, Vegetable Juice, Tea, Cocktail Mixes, Chai, CBD Beverage, CBD Tinctures, Honey, Oils, Syrups  
Dry Mixes: Protein Powder, Sports Powders, Cocoa, Coco, Drink Mixes, Dry Mixes, Bakery Mixes, Grains, Nuts, Seeds, Loose Leaf Tea, Single Herbs, Herbal Blends, Single Spices, Spice Blends, Chia Seed, Collagen, Hemp Hearts

**Current Co-Packing Contracts**

Beverages, Oils, Dry Mix and Packaging  
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, automatic capper, automatic shrink sleeve applicator, 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](mailto:deborah@lerouxcreek.com)  
[lerouxcreek.com](http://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, sleeve, 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](mailto:customerservice@mineralifeonline.com)  
[www.mylabelcbd.com](http://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 Co-Packing**

Contact: Kit Maxfield  
950 S. Sherman St., Unit 100  
Longmont, CO 80501  
Ph. (303) 485-8555  
[Kit@motherlodecopacking.com](mailto:Kit@motherlodecopacking.com)  
[motherlodecopacking.com](http://motherlodecopacking.com)

### **Product Categories**

dressings/sauces, syrups, condiments, beverages and other liquids.

### **Current Co-Packing Contracts**

BBQ sauces, hot sauces, dressings, steak sauces, cocktail mixes, general condiments

### **Current Product Line: Contact for details**

### **Current Equipment Inventory**

5 Gallon kettle, 40 Gallon kettle, 800 Gallon kettle X4, 1,600 Gallon kettle, inline emulsification and shear, 12 head piston filler, 12-head PD filler, air and water rinse stations, closed loop sanitary system, CIP, multiple labeling and shrink banding systems, automatic capping, robotic palletizing, case coding, bottle coding, and pallet wrapping.

### **Standard Ingredient Inventory**

Thousands of raw materials, leaning mostly to the natural products food space.

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**

### **SQF Level II A rated facility**

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**

### **Located on 76 Highway**

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: 40%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 2018

Age of plant: 5 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: NO

Available refrigerated storage: NO

Available freezer storage: NO

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

Water supply used: City

**Employees**

Number of employees: 40 full time

Average employee tenure: 3.5 years

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**PRiMO Specialty Foods**

Contact: PRiMO Vic

1225 S. Lipan St.

Denver, CO 80223

Ph. (303) 570-9189

[info@yayprimo.com](mailto:info@yayprimo.com)

[yayprimo.com](http://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](mailto:info@readyfoods.biz)

Website: [readyfoods.biz](http://readyfoods.biz)

Ready Foods is a family-owned company in Denver. Family owned, kettle cooking and immersion cooking food manufacturer providing ready-to-use products and private label solutions for our customers in bulk packaging. We aim to make your operation delicious, not difficult. We focus on kettle-cooked foods like soups, sauces, beans and dips. Our R&D chefs work closely with our QA team to create a full-service experience for our customers, complete with recipe development and ingredient sourcing support. We work hard to ensure our teammates and the food we make are safe! Learn more about our high food safety standards on our website. Interested in talking about a project? Reach out, we'd love to be a resource for you.

**Product Categories**

Soups, Sauces, Cheese Sauces, Proteins, Grains, Beans

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**Redlaw Co-Packers**

15874 W. 6<sup>th</sup> Avenue

Golden, CO 80401

Ph. (720) 450-9215

E-mail: [justin@redlawsauce.com](mailto:justin@redlawsauce.com)

Web site: [redlawsauce.com](http://redlawsauce.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, Hot Sauces, Hemp Shots, Kava Shots.

References available upon request? Yes

### **Current Product Line**

<b><u>Item</u></b>	<b><u>Type Package</u></b>	<b><u>Unit Size</u></b>	<b><u>Units/Case</u></b>
Bottle	Bottle	1 oz.	12
Bottle and jars	Jugs	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: 100 gallons, test batches are 5 gallons

### **Current Equipment Inventory**

High speed labeler by Ketan Automated, bottle & jar accumulator by Ketan Automated, 100-gallon steam jacketed kettles (200 gallons/day capability). Volumetric Technologies 5 gallon single head filler with multiple sized heads.

### **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](mailto:mercedesrh@earthlink.net)

[rockymtnfoodfactory.com](http://rockymtnfoodfactory.com)

### **Product Categories**

Ready to eat foods such as sauces, meat fillings, convenience foods , frozen and refrigerated. Salad dressings, marinades and appetizer dips. Also Thermally processed , commercially sterile, shelf stable food sauces in glass jars.

### **Current Co-Packing Contracts**

Jalapeno cheese dip, marinara sauce, salad dressing, other sauces in vacuum packed bags (refrigerated and frozen), commercially sterile sauces, shelf stable in glass jars.

References Available by Request: Yes

Minimum Run Required: 500 lbs. per order



## **Current Product Line**

<b><u>Item</u></b>	<b><u>Package Type</u></b>	<b><u>Unit Size</u></b>	<b><u>Units/Case</u></b>
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
Meat and non- meat sauces in glass jars, shelf stable			

## **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 the 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 an SQF ( Safe Quality Food) Institute certified food processing plant. An Organic food processing approved plant by QAI. USDA/FDA inspected plant.

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](mailto:ToddJ@RockyMountainGourmetFoodCompany.com)  
[Facebook.com/RockyMountainGourmetFoodCompany](https://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**

<b><u>Item</u></b>	<b><u>Package Type</u></b>	<b><u>Unit Size</u></b>	<b><u>Units/Case</u></b>
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@rockymountainspice.com](mailto:david@rockymountainspice.com) or [brady@rockymountainspice.com](mailto:brady@rockymountainspice.com)  
Web site: [rockymountainspice.com](http://rockymountainspice.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, Dana, Andrew or Patrick

5195 E. 39<sup>th</sup> Ave.

Denver, CO 80207

Ph. (303) 433-3351

Fax (303) 433-2883

E-mail: [info@silverstatefoods.com](mailto:info@silverstatefoods.com)

Web site: [silverstatefoods.com](http://silverstatefoods.com)

### **Product Categories**

Dressings/Pickles/Sauces, Flavoring, Extracts, Syrups, Juices (Fruit & Vegetable), Pasta Products

### **Current Co-Packing Contracts**

Pasta, tomato-based sauces, cream-based sauces, BBQ sauce, salsa, green chili, juices, salad dressing, mustard

References available upon request? Yes

Minimum requirement: 50 gallons

### **Current Product Line**

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>
Long Goods Pasta	Poly Film	4oz.-Bulk
Short Cuts Pasta	Poly Film	4oz.-Bulk
Sauces	Glass Jars	5oz.-32oz.
Sauces	Plastic Jugs	64oz.-2.5gallons
Sauces	Pails	5 gallons

### **Current Equipment Inventory**

2 x 250 gallon steam jacketed kettles, 2 x 60 gallon steam jacketed kettles, pressure sensitive roll-on labeler, vertical form fill & seal, horizontal mixer, piston fillers, gravity fillers, gallon fillers, pasta extruder, #10 can sealer, VCM

### **Standard Ingredient Inventory**

Ingredients: Tomatoes, Flour, Eggs, Cheese, Spices, Vinegar

Ingredient purchaser (processor or contractor): Processor

Ingredient transporter to plant (processor or contractor): Processor

### **Standard Packaging Inventory**

Glass jars, plastic jugs, pails, drums

Packaging purchasing is responsibility of: 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**

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

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: Since 1965

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: 16 full time

Average employee tenure: 5 years

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### **Smart Cookie Barkery**

Contact: Bri Bradley

15820 W. 6<sup>th</sup> Ave.

Golden, CO 80401

E-mail: [woof@smartcookietreats.com](mailto:woof@smartcookietreats.com)

Web site: [smartcookietreats.com/pages/private-label](http://smartcookietreats.com/pages/private-label)

### **Current Co-Packing Contracts**

Dog Treats: turn-key private label solutions available

References available upon request? Yes

Minimum Run Requirements: 500 lbs. per SKU

### **Current Product Line**

<u>Item</u>	<u>Type Package</u>	<u>Unit Size</u>	<u>Units/Case</u>
Biscuits	Stand Up Pouch	Varies	12
Soft & Chewy Treats	Stand Up Pouch	Varies	12

### **Current Equipment Inventory**

Planetary floor mixer, spiral mixer, extruder, sausage stuffer, refrigerators, freezers, oven, dehydrators, drying racks, band sealer

### **Standard Ingredient Inventory**

Ingredients: Chicken, beef, salmon, turkey, duck, rabbit, trout, wild boar, oats, quinoa, barley, peanut butter, flax seed, lentils, carrots, green beans, blueberries, cranberries, pumpkin, sweet potato, tapioca, rice flour, apple, natural preservatives, natural mold inhibitors

Ingredient purchaser (processor or contractor): Processor

Ingredient transporter to plant (processor or contractor): Processor

### **Packaging**

Packaging Purchasing Responsibility of the: Contractor

### **Quality Control**

Quality Control procedures used: HACCP, GMPs, Water Activity, Guaranteed Analysis, Shelf Life Testing

Quality Control forms used: Yes

Quality Control personnel available for in-house runs: Yes

Specification confidentiality possible: Yes

Contractor may be present during runs: No

Current inventory of laboratory equipment: Water Activity Meter

### **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: Yes

### **Current Distribution Access**

Distribution available for co-pack accounts: No

Transportation access: .5 mile to major interstates, 45 minutes from airport, 20 minutes to rail access

### **Plant**

Percentage of plant capacity currently used: 80%

Plant expansion possible to obtain additional contracts: No

Year company was established: 2012



Ongoing upkeep maintenance given to plant/equipment: Yes  
State/County Health Department approved: Yes  
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

### **Employees**

Number of employees:5  
Average employee tenure: 2 years

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### **Temptee Specialty Foods**

Contact: Maggie Hartley  
2011 E. 58th Ave  
Denver, CO 80216  
Ph. 303-292-1577  
E-mail: [QA@TempteeCo.com](mailto:QA@TempteeCo.com)  
Web site: [tempteeco.com](http://tempteeco.com)  
References available upon request? Yes  
Minimum requirement: Depends on product and machinery needed

### **Product Categories**

Fresh/Frozen foods, Meats, Eggs, Tallow

### **Current Product Line**

Item	Type Package	Package Weight	Units/Case
Frozen cooked red Chili	Tubs	1lb-	12 tubs
Fresh cooked Chili	Vac Sealed	5lbs	4 units
Cooked/Scrambled Eggs (fresh/frzn)	Vac Sealed	5 lbs	4 units
Linked Items - sausage/brats/hotdogs	Vac Sealed	12oz.-5lbs	4-13 units
Shredded/Sliced Injected Meats	Vac Sealed	5lbs	4 bags
Individual Packaging Meats	Vac Sealed	1lb	Varies
Marinated/Brined Products	Vac Sealed	5lbs	4 units
Shelf stable green Chili & Tallow	Jars/Tubs/Bucket	16oz-38lbs	Varies

### **Current Equipment Inventory**

Large kettle, dicer, grinder, linker, roll stock, metal detectors, injector, mixer, vacuum tumbler, smasher, mechanical tenderizer, cook in bag

### **Standard Ingredient Inventory**

Ingredients: 97 seasoning, spice & custom blended ingredients in stock and more available from local sources.  
Eggs, Beef, Pork, Poultry, and other meats available from local sources, fresh in boxes, totes, combos.

### **Standard Packaging Inventory**

Roll Stock: film varies

Tub containers with film seal & lid, hot pack: 1# plastic

Glass jars, hot pack: Varies per customer

Bucket w/Lids: Varies per customer

Packaging purchasing is responsibility of the: Processor

Ingredient purchaser (processor or contractor): Processor

Ingredient transporter to plant (processor or contractor): Processor

### **Quality Control**

Quality Control procedures: 5-in house HACCP plans in place, new ones can be added if needed. PCQI

Quality Manager on-site. Continuous temperature monitoring, and data logging on all production runs. Metal detectors for in-line production and/or prior to boxing.

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 meters, local accredited lab used as needed.

### **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: Sysco, US Foods, Shamrock, Logistics, Diversified transfer and storage transportation, Frozen Food Express, Regular deliveries to: Safeway, Kroger, Sysco, Shamrock.

Transportation access: 1.2 miles to I-25, 2.2 miles to I-70, 18.7 miles to Denver International Airport

### **Plant**

Percentage of plant capacity currently used: 80%

Plant expansion possible to obtain additional contracts: Yes

Year company was established: 1963

Age of plant: 27 years

Ongoing upkeep maintenance given to plant/equipment: Yes

State/County Health Department approved: Yes

If meat/poultry processor, have USDA Inspection grant: 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: 10-25 full time  
Average employee tenure: Management: 6 years, Floor: 3 years

**Interested in Packing:** Meat, Meats (prepared & sausage), Oils/Shortening, Poultry, Specialties (frozen), Specialties (vacuum), downsizing and repacking for portions

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### **The Spice Guy**

Contact: Zach  
3568 Peoria St, Suite 605  
Aurora, CO 80010  
Ph. 303-482-1620  
Fax  
E-mail: [Zach@thespiceguyco.com](mailto:Zach@thespiceguyco.com)  
Web site: [thespiceguyco.com](http://thespiceguyco.com)  
References available upon request? Yes  
Minimum requirement: Spices: 250 lbs    Acidified Foods: 50 gallons

### **Product Categories**

Spices, dry goods, hot sauces, bbq sauce, acidified foods

### **Current Equipment Inventory**

Weigh Right, Piston fillers, Auger fillers, Capper machine, Round bottle labeler, Heat sealer, Heat induction Sealer, Metal Detection

### **Standard Packaging Inventory**

- 8.4 oz spice jars
- 16oz. spice jars
- 5oz. Woozy bottles (glass)
- 12oz. ring neck (glass)
- 16 oz. mason jars

### **Standard Ingredient Inventory**

Ingredients: Spices, pepper mash, flour, vinegar, chiles, pasta

Packaging purchasing is responsibility of the: Processor

Ingredient purchaser (processor or contractor): Processor

Ingredient transporter to plant (processor or contractor): Processor

### **Quality Control**

Quality Control procedures: In Person, ZCJ Integrated Software Technologies (trace logs), OrangeQC  
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 meters, Viscosity metering, Thermometers, etc

### **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: Yes  
Transportation access: 0.25 miles from I-70, I-225, I-25

### **Plant**

Percentage of plant capacity currently used: 45%  
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  
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  
Waste water treated: Yes

### **Employees**

Number of employees: 25 full time, 10 part time  
Average employee tenure: 7 years

**Interested in Packing:** bakery mixes, Dressings/Pickles/Sauces, Flavoring, Extracts, Syrups, Grains/Nuts/Seeds, Pasta products, Spices/Condiments

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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](mailto:mike@twomomsintheraw.com) or [ertman@outlook.com](mailto:ertman@outlook.com)  
Web site: [twomomsintheraw.com](http://twomomsintheraw.com)

### **Product Categories**

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

### **Current Product Line**

<b><u>Item</u></b>	<b><u>Type Package</u></b>
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](http://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**

<b><u>Item</u></b>	<b><u>Type Package</u></b>
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@yumbana.com](mailto:chris@yumbana.com)  
[yumbanashoppe.com](http://yumbanashoppe.com)

Gourmet Gluten-Free, Soy-Free bakery. Licensed, 3rd party certified, insured and exclusively Gluten-Free.

### **Product Categories**

Bread/Cakes, Cookies/Crackers, Grains/Nuts/Seeds, Icings, Bars, 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: UNFI, US Foods, 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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