



BRINGING YOU THE BEST IN
CO-PACKING & PRIVATE LABEL!
Retail – Fresh – Frozen – Shelf Stable

Capabilities:

- *Private Label & Co-pack*
- *Hot fill, warm fill, Dry mix & powders*
- *'Cook & Chill' (Sous Vide) cooking*
- *Food Scientist & Product Development Kitchen*

Some of the products we Co-pack:

- *Fruit Jams*
- *BBQ, Oriental & Hot Pepper Sauces*
- *Fruit & Buttermilk Syrups*
- *Confectionary: Ganache, mousse mixes*
- *Bakery Fruit Fillings*
- *Food Thickeners and Dry Mix powders*
- *Sous-Vide Meats & Side Dishes (High Volume)*
- *Soups (Foodservice & retail-High Volume)*
- *Nut Butters (retail jars-Bulk, High Volume)*
- *Sliced Jalapeños & Relishes*
- *Salsas & Many More!*





Why Partner with a reliable Co-Packer?

A few facts to consider:

- A co-packer makes your life easier - they relieve a significant number of the difficulties of your business growth & expansion.
- A co-packer eliminates human resource headaches - hire/fire personnel, training, food safety certifications, etc.
- In general, a co-packer can produce a better, more **consistent** product because of third party audited quality systems, specialized equipment and larger batch sizes.
- A co-packer lets your team concentrate more on the core aspects (products) of your business as well as improved Customer Service
- Perhaps your current production cost numbers do not include all the costs of overhead & production, such as facilities, utilities, setup and cleanup, etc.
- You may be able to use the facility space currently used for production to expand other areas of production.

We purchase in larger quantities, so it is possible that through bulk purchases and cutting out the middle man on some items, your ingredient pricing may actually come down



Co-Packing Initial Steps:

- Monthly Volume estimates?
- Desired Pack & size?
- NDA Signed, Recipe Submitted
- Mfg. Agreement Signed
- Desired Timing?
- Development: Whether we make the recipe as-is, or if we have to 'match' a flavor?
 - In-house Food Scientist to develop- \$100/hr.
 - Sample produced: buyer supplies all materials, (bottles, lids, boxes, product ingredients, etc.)
- After sample is signed off – decision to go to test batch
- After materials are in-house, make a batch in large kettle, (200-500#) with buyer and/or Cornaby chef attending
- After labor & cleanup is timed, we can then quote firm pricing per bottle, container or pound.
- Co-pack Options: Customer supplied materials or Cornabys sourcing

Examples of Retail & Foodservice Packaging Available for Hot-Fill Liquid Products:



12oz. Glass Jars



12oz. PET Jars



Glass or PET Plastic Bottles



12-16oz. Gusseted Pouches



10# Pails



Gallon Jugs



8oz., 16oz. & 32oz. Plastic Tubs w/Hermetic Seal



32oz. To 9Lb. Pouches



Wet-Pack Production



Payson Production Facility
1693 W. American Way, Payson, Ut. 84651



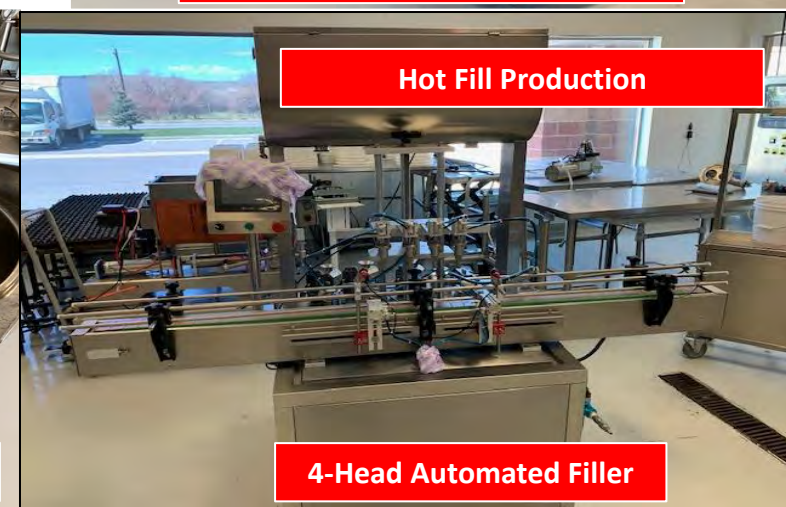
Cook & Chill System, (SOUS VIDE)



100-Gal. Kettles & Soup Filler Machine



100-Gal. Kettles



Hot Fill Production

4-Head Automated Filler



New 200-Gallon Kettles



Automated Labeling



Automated Soup Filler

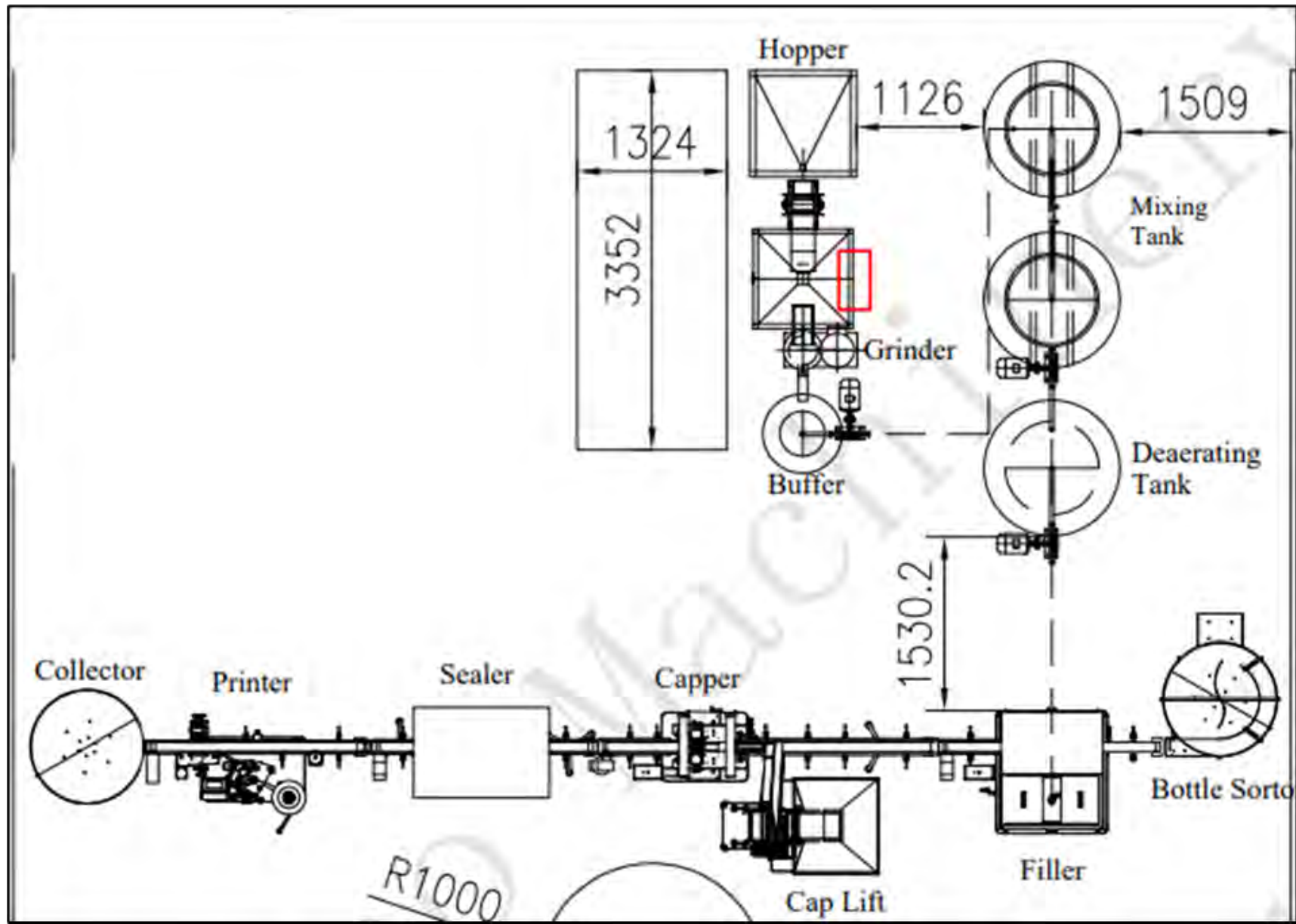


R-50 Rotary Filler
Volumetric Filler For Hot Soup

Nut Butter Line (15,000 lbs./day Production Capacity)



NUT BUTTER LINE SCHEMATICS



COOK & CHILL SYSTEM:

Prepare Fresh
(wash, dice, etc.)

Prepare Dry/Canned
(mix, open, etc.)

Prepare Meats
(dice, sous vide, etc.)

Cook
600 lb

Fill & Seal
System:
16 oz
32 oz
4 lb
9 lb



Dry Pack Line (14,000 lbs./day)



**Large Volume
Mixer - July 2023**



Small Batch Mixer



Water
Quick- Cool
180°F to 40°F

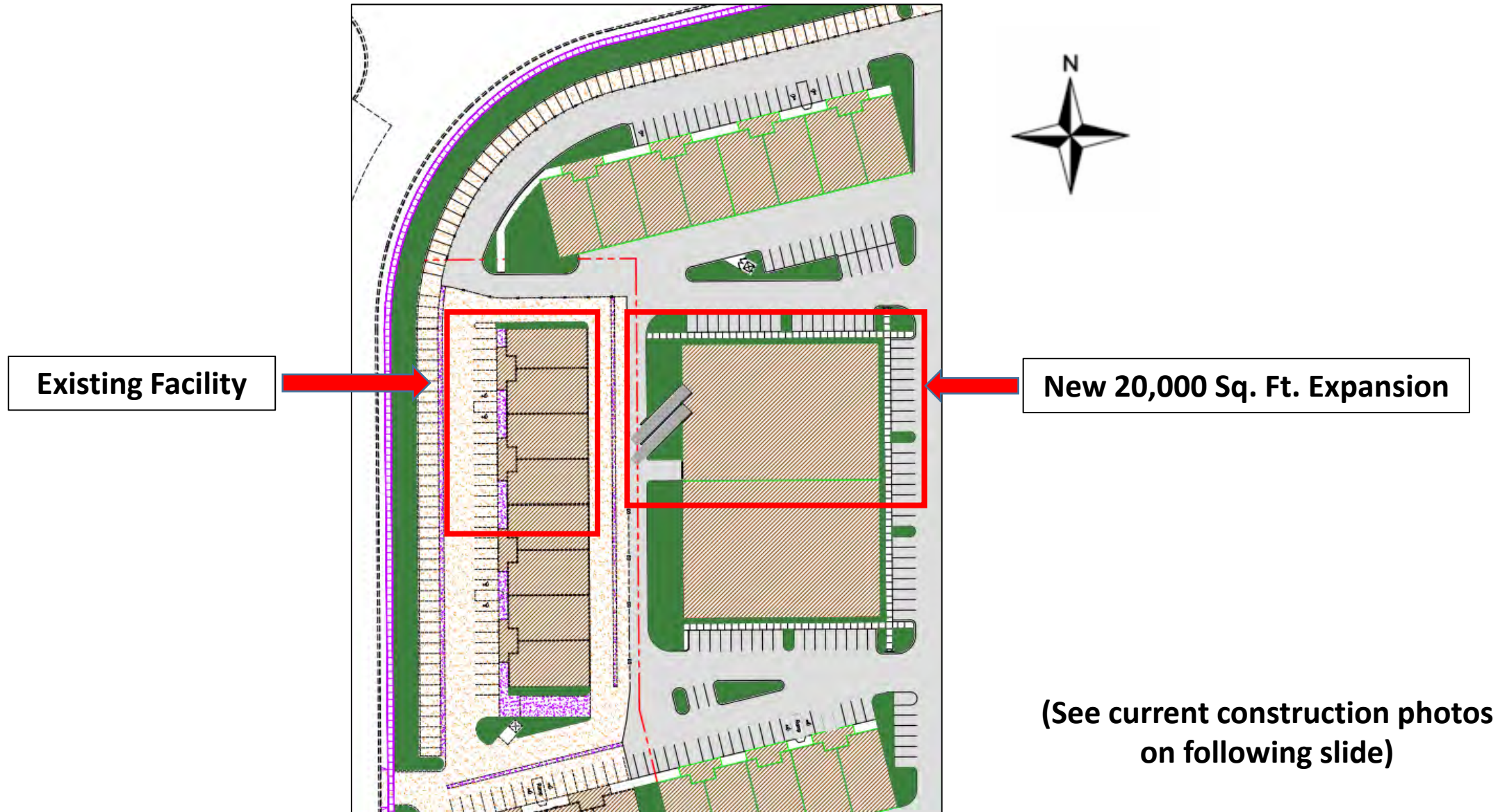
Air Cool
40°F to 35°F

Long Term
Cooled
Storage

Long Term
Frozen
Storage



New building under Construction (July 2023)





New Building Capabilities

- *20,000 sq. ft. with adjacent building space for additional 20,000 sq. ft.*
- *Warehouse Space for raw materials, packaging & finished goods*
- *Two docks*
- *Freezer space for 36 pallets*
- *Cooler space for 36 pallets*
- *Dry Mix area:*
 - *High capacity Ribbon Mixer*
 - *Packaging lines for bottles & pouches*
- *3PL (Third Party Logistics)*
 - *600 pallet spaces*
 - *Customized configuration and kitting*

Some of our Current Co-Packing & Private Label Partners



LAKANTO





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An SQF Certified Facility