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 (proteins) 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
Gallon Jugs
8oz., 16oz. & 32oz. Plastic Tubs w/Hermetic Seal
10# Pails
32oz. To 9Lb. Pouches
Payson Production Facility
1693 W. American Way, Payson, Ut. 84651

Wet-Pack Production

Cook & Chill System, (SOUS VIDE)

Hot Fill Production

100-Gal. Kettles & Soup Filler Machine

100-Gal. Kettles

4-Head Automated Filler

New 200-Gallon Kettles

Automated Labeling

Automated Soup Filler

New!
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)

Existing Facility

New 20,000 Sq. Ft. Expansion

(See current construction photos on following slide)
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

- Kneaders Bakery & Cafe
- HARMONS Neighborhood Grocer
- Lakanto
- Bonnie’s Jams
- Knott’s Berry Farm
- Happy Teriyaki
- Crumbl Cookies
- Deseret Book
- Arctic Circle
- Ronda’s Fine Foods
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