



Brooks' Bottling Company's Product Development & Testing:

Brooks' Bottling Company specializes in producing and bottling sauces (BBQ, Marinara and more), condiments, marinades, dressings, beverage mixes and salsas using only the safest methods and highest quality ingredients. Not only is Brooks' Bottling Company a larger scale co packer, we pride ourselves on being an entry level processor. With that, we most often need to take a recipe that was developed in a home or restaurant kitchen and commercialize it for production. This will ensure not only consistency and quality, but food safety as well.

Bringing a product to commercialization will require the efforts of both Brooks' Bottling Company and the Client. Most often the process can be challenging however, working together and obtaining all of the necessary information (i.e. weights of ingredients, procedure) in a timely manner, the product can be brought to shelf in a reasonable time.

Q: How long is the process from the first meeting to the first production?

A: Each product is different than the next and with that, there are factors that can speed up or slow down the process. Generally speaking, a product once approved can be turned around in 6 to 8 weeks.

1. First meeting: Mostly all questions and answers along with the product introduction.
2. First Step: Signed Documents (Confidentially Agreement/NDA & Co-Packing Agreement).
3. Second Step: Application Fee & Product Test Samples.
4. Third Step: Once the product(s) are approved by the client, the recipe is submitted to a scheduled process authority. If there is already an approved scheduled process for the product, this step is skipped. If the approved recipe is different than the approved scheduled process, an amendment will need to be submitted.
5. Forth Step: Selection of the bottle or jar, label development (if needed) and nutritional analysis (if needed).
6. Final Step: Once everything is in place, a production day will need to be established and it is required that the client be there for the first run for finished product approval.

Items that will help in speeding up the process:

1. Having a preexisting formula and/or scheduled process form.
2. Not requiring custom ingredients that are not stocked and/or easily sourced.

3. Not requiring custom packaging that is not stocked.
4. If your recipe includes a commercially prepared ingredient (i.e. Brooks' BBQ Sauce) and your goal is to get the lowest price possible with the highest quality, we will want to reformulate. If you are ok with a higher price being driven by any commercially prepared ingredients, the process will go faster.
5. Knowing the specifics of all ingredients. This ranges from knowing the mesh size of black pepper to any brand specific ingredients (i.e. canned tomatoes being Stanislaus only).
6. Knowing the weights of the ingredients. Brooks' Bottling measures all dry, liquid and solid ingredients to a one hundredth of a pound. This ensures consistency each and every time we produce. If we have to break down the recipe from volume to weight, this will add considerable time to testing.
7. Knowing procedures you follow when making the product. Understanding this will help us convert your process to our facility and equipment.

Ingredients that you are purchasing in the grocery store or even a foodservice distributor will vary to what Brooks' Bottling Company purchases in bulk. Dried herbs, spices, sweeteners and even vinegars can be different in flavor and consistency, however, together we can get the finished product you are striving for.

Thank you for your interest in Brooks' Bottling Company! We look forward to working for and with you!