



CUSTOM SPICE BLENDING

Classic Foods is pleased to offer custom spice blending for restaurants and small food manufacturers.

We can help you take your secret recipe from dream to fruition with in-house product research and development, speedy order turnaround and small minimum requirements. Retail oriented producers will appreciate that we prepare required Nutritional Panels in-house and that we will provide you with FDA compliant label information in the correct format.

Multi-unit operators will appreciate the labor savings and consistency preblended spices offer, and we are able to portion blends to exact batch sizes for ease and consistency.

There is a \$150 fee for Research & Development which includes recipe development, samples for testing and FDA compliant labeling. If you need a FDA type Nutritional Panel as well we can prepare it for an additional \$150 charge. Certificates of Analysis (COA) available at additional cost.

Non-Disclosure Agreements available upon request. Recipes remain the exclusive property of the customer.

There's no extra charge for having a spice blend reverse engineered but we require the following:

- Small sample of the blend to be reverse engineered
- Copy of existing product's label

Here's what is required to prepare a custom blend:

- Research & Development Fee \$150
- Recipe if available, can be by weight or volume but weight is preferred
- Small sample of existing blend, if applicable
- Nutritional Panel fee \$150 if applicable.

Please be advised of the following terms:

- Each iteration of a trial blend requires ten business days
- Minimum order size is 25#
- Pre-weighed portion sizes available at additional cost, minimum pack is 25# combined