

CONVERSION & PACKAGING SERVICES



Did you know we offer a wide range of product development, packaging, and custom cutting services? We assemble kits and variety trays, and package cheese, chocolate, nuts, dried fruit, and candies at our fully-equipped, 3rd party-audited facilities in Auburn, WA and Moonachie, NJ. Our services can increase capacity for retailers with in-store production, and give those without it the option to offer fresh-cut cheeses with all the upscale appeal of a cut-to-order program.

We are firmly committed to food safety and quality assurance, offering you confidence in the supply chain. Per our Food Safety Program, we do 3rd party environmental testing, in-house environmental testing, ATP allergen protein swabbing, and air plate testing for yeast and mold as part of our dedication to quality.

CHEESE CUT & WRAP



HAND WRAP

Ideal for soft, firm, and hard cheeses. Upscale presentation conveys an in-house look and sends “fresh” cues. We use breathable plastic film with a high oxygen transmission rate to keep mold and cheese rinds alive and healthy.

Shelf life is 14-30 days from production and varies by product.



SHRINK WRAP

Ideal for soft, firm, and hard cheeses, but especially soft-ripened and blue cheeses. Attractive, clean look with minimal seams, and the seal contains moisture from cheeses that weep. We use a breathable plastic film to keep cheese molds alive and healthy.

Shelf life is 20-60 days from production and varies by product.



VACUUM PACKAGING

Ideal for dry semi-firm and hard cheeses. Cryovac vacuum packaging optimizes shelf life and creates an oxygen-free environment that inhibits mold growth.

Shelf life is up to 180 days from production and varies by product.



PIZZA BOXES

We offer pizza boxes customized with your one-color or multi-color logo! Current minimums are 60 cases per box size, with small runs coming soon.

Lead time varies up to 12 weeks. We require your ownership of custom box inventory.



TAMPER-EVIDENT CUPS

Ideal for chocolate, candies, nuts, dried fruit, and shredded and grated cheeses. Shelf life varies by product type.

Labeling and pricing also available.



KRAFT BAGS

Ideal for chocolate, candies, and nuts. Shelf life is 60-90 days and varies by product type and storage environment.

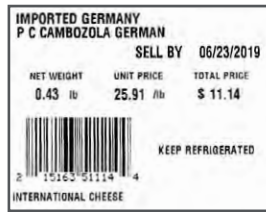
Labeling and pricing also available.



CUSTOM LABELING

Our in-house graphic design team has extensive experience creating custom labels within FDA labeling requirements. We can develop high-quality original designs that pop on retail shelves or conform to brand guidelines to match an established aesthetic.

Label cost is dependent on volume, and we require your commitment to ownership of custom label inventory.



PRICING

In addition to packaging we offer custom pricing services for total shelf-readiness. Scale labels are printed with retail prices calculated at your desired margin and applied directly to the packaged product.

Label customizations can include a one-color or multi-color logo, ingredients, nutrition facts, recipe ideas, and/or product uses and tips.



VARIETY TRAYS & GIFT BOXES

We produce many types of variety trays and gift boxes. Examples include cheese trays and cheese boards, picnic boxes, and gift boxes with or without sizzle filling. The content, packaging, and labeling is highly customized on a project basis.

Shelf life is determined by the shortest shelf life product within the variety pack.



CHEESE CUBING

Cheese cubes are packed in Cryovac bags ranging in size from bulk to retail ready. Shelf life is up to 6 weeks from production and varies by product.

Ideal for semi-firm to hard cheeses—especially those made in blocks or loaves. Very dry hard cheeses can incur significant trim loss due to crumbling.

This is a turnkey option for cheese plates, catering, buffets, boxed lunches, and snack trays.



CHOCOLATE CUT & WRAP

We stock a wide selection of professional-grade block chocolate and couverture for pastry chefs and chocolatiers. Products of this quality are not often available to purchase as an ingredient at retail, making our chocolate program a unique opportunity to cater to home baking and pastry enthusiasts.

We cut large chocolate slabs into random retail-sized portions (frequently targeting 8oz) and hand-wrap them in plastic film for an attractive, organic look.

Labeling and pricing also available.



CHOCOLATE GRATING

Any of our chocolate couverture coins can be grated into semi-fine particles that easily melt into premium sipping chocolate and espresso drinks. Grated couverture can also be used as a unique, flavorful garnish or cake layer.



PLEASE CONTACT YOUR SALES REP TO LEARN MORE ABOUT ALL OF OUR CUSTOM CAPABILITIES.