Nexxus Hub Services Co-Packing Fee Schedule

Fees are charged on a “per Item” or “Product” Basis as is necessary for your project. All Fees are Prepaid

* Initial Consultation No Fee

(Up to 2 hrs Limit)

* Test Batch $500.00

Includes small scale batch 2-4 gallons, PH testing, time-study for scale–up, recipe formulation, containers and closures. Please bring all ingredients that YOU use.

* Scheduled Process Review $750.00
* **Scheduled process** means the process selected by a processor as adequate for use under the conditions of manufacture for a food in achieving and maintaining a food that will not permit the growth of microorganisms having public health significance. It includes control of pH and other critical factors equivalent to the process established by a competent processing authority.

Includes all paperwork, samples and submission for review by process authority lab.

* Nutritional Analysis $750.00
* Includes the nutrition analysis, nutrition facts label, ingredient statement and allergen declaration
* The terms are prepayment prior to commencement of analysis. Orders are returned seven to ten working days from payment and receipt of all information needed to complete the analysis. The timeline/turnaround time is highly dependent upon the amount of time it takes for you to obtain the necessary information from your ingredient suppliers that we may request. We may request detailed nutritional information and ingredient statements for several of the ingredients in your formulation.
* Barcode $100.00
* UPC company prefix and 1 company identification numbers
* FDA Acidified Food Submission $500.00
* **Acidified foods** means low-acid foods to which acid(s) or acid food(s) are added; these foods include, but are not limited to, beans, cucumbers, cabbage, artichokes, cauliflower, puddings, peppers, tropical fruits, and fish, singly or in any combination. They have a water activity (aw) greater than 0.85 and have a finished equilibrium pH of 4.6 or below. These foods may be called, or may purport to be, “pickles” or “pickled \_\_\_\_\_\_.” Carbonated beverages, jams, jellies, preserves, acid foods (including such foods as standardized and nonstandardized food dressings and condiment sauces) that contain small amounts of low-acid food(s) and have a resultant finished equilibrium pH that does not significantly differ from that of the predominant acid or acid food, and foods that are stored, distributed, and retailed under refrigeration are excluded from the coverage of this part.
* **Low-acid foods** means any foods, other than alcoholic beverages, with a finished equilibrium pH greater than 4.6 and a water activity (aw) greater than 0.85. Tomatoes and tomato products having a finished equilibrium pH less than 4.7 are not classed as low-acid foods.