

MARINARA / TOMATO BY THE NUMBERS

With a minimum of just **1,000 lbs.** or **24 bushels** of tomatoes

You can expect 5% loss

We may need to add citric acid - *Citric acid helps us manage the ph. Of your making it shelf stable*

We can further expect a loss of 16lbs or so in packaging

So, what we have left is roughly 934lbs. or 14,944oz of finished delicious marinara - *As an agricultural product yields will vary, please note tomato variety will affect the viscosity of the sauce*

Let's imagine here in our example we are going to use a 24oz jar - *Which actually hold 25oz of tomato sauce in a 12pack case*

Our processed yield of sauce should be, $14,944 / 25 = 597.76$ finished jars of delicious marinara or **49 12pack** cases - *18-to-24-month shelf life*

Suggested retail **\$5.99** to **\$8.99**

Cost for processing and packaging in a 24oz jar, not including label and custom seasoning **\$3.99 per unit X 12 = \$47.88** - *Label pricing is variable depending on several factors including number of colors, size, and volume. You could however reasonably expect a .07 -.15 per label* - Our label consultant can walk you through the various options additionally we can craft your sauce to your specification which may add additional ingredient cost

NOW FOR THE GOOD PART!

@ Retail for **\$5.99** that is a profit of **\$2.00 per jar** or **\$24.00 per case**

@ Retail for **\$8.99** that's a profit of **\$5.00 per jar** or **\$60.00 per case**

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