



TERROIR IN A JAR

2901 Research Park Dr. Unit B
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What Next?

CONGRATULATIONS! - you just picked up your beautiful grown produce reincarnated into its new form...Fruitful Immortality we like to say...there are a few more steps to complete before taking your product to market...

LET'S DO A LITTLE MATH....

WHAT?		HOW MUCH		Rate		WORTH\$\$
Produce	Kumquats Meyers	WEIGHT 151lbs 69lbs		1.00 lb		220.00
Prepped produce	BROTH	AMOUNT			N/A	N/A
Prepped produce	SILLAGE	AMOUNT			N/A	N/A
TOTAL						

PRODUCED						
PRODUCT	SIZE	QUANTITY	price	Purchase cost	Retail	Profit net revenue (retail-cost)
Kumquat shrub	8OZ	101	\$3.50	\$353.50	\$8.99	\$554.49
Limequat marg mix	8OZ	55	\$3.50	\$192.50	\$7.99 9.99	\$246.95 \$225.81
Kumquat jam	8 oz	39	4.20	163.80	subtotal	\$1027.25
					Less orig amt	
TOTAL					Total profit	\$1027.25
					% increase	1750%
Sillage leftover	approx	60#	\$	Potential profit	168 bottles more	
			\$709.80		8.99-3.50	\$1027.25
					Total possible profit	900%
Notes	We can offer consulting services to help with selling these products into the retail market like Whole Foods, Independent Grocery Markets, Amazon, etc. (which they are approved to ship nationally)					



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through our program). The market is now endless for you. terroirinajar2@gmail.com

LABELING INSTRUCTIONS

- ALL LABELS MUST BE PRE-APPROVED BY TERROIR IN A JAR PRIOR TO PRINTING.
- All product must be stored in an ambient temperature and out of direct sunlight...this will help with the slowing of any color degradation.
- All jars must be labeled with a best by date... a 24 month shelf life is recommended from the date you picked up your product at our facility. While all product is processed under federal preservation guidelines...however since preservatives are not used...color degradation can occur..but flavor will stay intact. Best buy dates are merely a guideline, not a rule.
- All product should also be marked with the LOT number assigned to your product from our facility in the event there is ever a re-call of the product from store shelves. The lot number can be found on the Certificate of Authenticity.

All jars must have the following information printed on the actual label of the product:

- Refrigerate after Opening
- Enjoy within 30 days of opening
- Ingredients in order of weight (supplied by The Jam Lab) - The ingredients can be found on the Certificate of Authenticity.
- Co-Packed in a Commercial Kitchen by Friend in Cheeses Jam Co.,LLC PFR 77352, Soquel, Ca 95073
- Consider re-purposing this jar with a recycling symbol...not required...but just good green practice.
- NET WT. 8oz (227g) exactly as written. for 8oz jar and bottle front and center on bottom of label and for the 2oz jar should read NET WT. 2oz (56.7g) exactly as written.

LABEL PRINTING

We like to use Leapin Lizards Label based in Ft. Collins Colorado...email is team@leapinlizardlabels.com...tell them that Friend in Cheeses Jam Co. sent you...they have all the specifications for our jars and bottles and can help you design a label you desire.

We have provided a sample of our labels as a guide for information placement as well as sizing. Please see attached.