

*In business* since 1989,  
Mad Will's is devoted to ensuring  
that all of our products are safe  
and of the highest quality to meet  
the needs of today's consumer.

## Certifications

Food manufacturing facility approved and inspected by the United States Food and Drug Administration, Center for Food Safety and Applied Nutrition (US-FDA-CFSAN) and the California Department of Public Health, Food and Drug Branch (CDPH-FDB).

US FDA-CFSAN FCE #02752

CDPH-FDB Processed Food,  
Organic Processed Food Registration  
and Cannery License #12818

HACCP and GMP programs

Certified for organic processing by  
Quality Assurance International, Inc.

Kosher certified product  
manufacturing capable

HACCP Certified Manager  
by NSF International

Third Party Audit by  
NSF Cook & Thurber

County of Placer,  
Business License #80766



Please visit [www.madwills.com](http://www.madwills.com) for more information



Mad Will's Food Company  
2043 Airpark Court  
Auburn, Ca 95602  
1-888-275-9455



**Need a  
California  
CoPacker?**



**Mad Will's Food Company** is an FDA inspected food manufacturing facility. Our capabilities include:

- Hot and cold fill
- Wet type products (barbecue sauces, fruit butters, hot sauces, marinades, mustards, pasta sauces, salad dressings, salsas, seafood sauces vinaigrettes, etc.)
- Retail-size glass & institutional-size plastic containers
- Can fill most glass container shapes and sizes
- Custom neckbanding or capsules
- Certified by QAI for organic processing
- Friendly minimums

## How do I get started?

Contact our co-packing consultant, Tim Sullivan, to arrange a free consultation concerning your recipe or product idea to help you take that first step.

### Phase I - Product Evaluation

Our staff will evaluate your products for compatibility with our equipment and capabilities.

**Product Samples** - Send us two containers of each product that you want to co-pack in bottles or jars that are the approximate size of your desired final package.

**Free pH Test** - We will perform a free pH test to confirm that the products have a pH of less than 4.6. If it is greater than 4.6, we will let you know what your options are.

**Free Preliminary Price Quote** - We will provide a free preliminary price quote after we have evaluated the product and reviewed the recipe.

**Plant Tour** - We invite you to tour our facility to determine if we are a good match for your needs.

### Phase II - Test Batches

The cost is \$200.00 per test batch per flavor. Each test batch is about 10 lbs., from which you will receive two to six bottles for evaluation.

### Phase III - The Final Product

After the test batch has been approved, we are ready to produce the final product. We will guide you through every aspect of the entire process.

*Our goal is to recreate your recipe as closely as possible while achieving the same flavor profile, mouthfeel, viscosity and sense of quality as the original.*



*Mad Will's* has sources for **EVERYTHING YOU NEED**, including product development, label design and compliance, label printing and packaging, nutritional analysis, UPC codes, trademarks and much more.

Contact: **Tim Sullivan**  
 Phone: 1-888-275-9455  
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 Web: www.madwills.com

