



Co-Packing Tomatoes at The Farm Bridge

We offer tomato co-packing services for farmers using the following proven recipes. Co-packing runs must be planned at least 14 business days in advance. **Please call 845-383-1761 for scheduling and more information.** Thank you!

General Information

- **Minimum for one run:** 2500 lbs of tomatoes for each recipe
- We will work with any variety of tomato, but the yield can vary significantly between varieties. For example, a plum tomato will have a higher yield of sauce than a beefsteak tomato.
- Scheduling must be completed at least 14 business days in advance. Call 845-383-1761 for more information.

Pricing

- Our base pricing includes the jar and lid. Ingredient sourcing costs extra and will vary depending on ingredients being sourced.
- We can provide a white 2"x4" rectangular label with black text (no images) for a small per label cost. You can also provide your own label at no extra cost.

Recipes

Tomato Basil Sauce, 24 oz jar

Pricing is per jar, ingredients extra - call for current pricing

Ingredients: tomatoes, onions, olive oil, salt, peeled garlic, fresh basil

Produce requirements:

- Fresh tomatoes preferred, but can be frozen (we typically work with frozen tomatoes in the winter)
- We can source all other ingredients for additional cost, or you can provide your own. Garlic must be peeled.



Tomato Puree, 24 oz jar

Pricing is per jar, ingredients extra - call for current pricing

Ingredients: tomatoes, citric acid

Produce requirements:

- Fresh tomatoes preferred, but can be frozen (we typically work with frozen tomatoes in the winter)
 - We can source citric acid for additional cost, or you can provide your own.
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Salsa, 16 oz jar

Pricing is per jar, ingredients extra - call for current pricing

Ingredients: tomatoes, peppers, onions, sweet corn (optional), peeled garlic, white vinegar, tomato paste (optional), jalapeno, cilantro, salt, vegetable oil, coriander, cumin, black pepper

Produce requirements:

- Fresh tomatoes required
 - We can source all other ingredients for additional cost, or you can provide your own. Garlic must be peeled.
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Tomato Juice, 10 oz jar

Pricing is per jar, ingredients extra - call for current pricing

Ingredients: tomatoes, salt, citric acid

Produce requirements:

- Fresh tomatoes required
- We can source all other ingredients for additional cost, or you can provide your own. Garlic must be peeled.

Note: Tomato juice runs need to be scheduled farther in advance to allow us time for sourcing 10 oz jars.
