



# Value-added processing made simple

YOUR RAW INGREDIENTS - OUR RECIPES & LABOR - YOUR LABEL



**You drop off**  
your locally  
harvested fruits  
and vegetables to  
our Dorchester  
kitchen.



**We process**  
**your produce**  
using our simple,  
approved master  
recipes.



**We package** the  
finished product in  
glass jars or deli tubs  
and apply a custom  
label with your name  
and logo



**You pick up**  
**the finished**  
**product** and  
sell or distribute.

## Example:

- You provide a minimum of 60 lbs. of zucchini;
- We process & give you back 120 jars of pickled zucchini using our approved recipe and your label
- You pay us @ \$5.25/each to cover the cost of labor, other ingredients, jar, and label.
- You sell each finished jar for @ \$8- which should net you @ \$330 for 60 lbs. of zucchini- or \$5.50/lb.

To learn more or start the intake process, go to:  
[www.commonwealthkitchen.org/growing-existing-business](http://www.commonwealthkitchen.org/growing-existing-business)