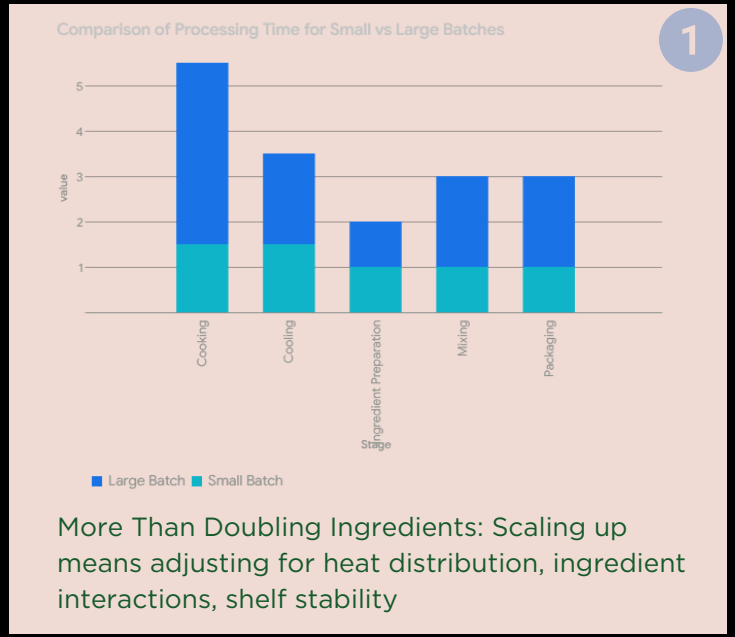




# SCALING UP YOUR RECIPE: WHAT YOU NEED TO KNOW ABOUT COMMERCIALIZATION

Ready to bring your recipe to market? Going from small batches to mass production is a big step—here's what you need to know.



2

**CONSISTENCY IS KEY: PARTNER WITH RELIABLE SUPPLIERS TO ENSURE CONSISTENT TASTE AND QUALITY**



QUICK TIPS

Partner with suppliers who understand your standards for consistent quality

3

**Adapting Ingredients: Commercial production may need changes, like dried herbs for fresh**



QUICK TIPS

Test recipe with a food scientist or product developer to retain flavor and quality

4

**CHOOSE THE RIGHT TOOLS: LARGER-SCALE EQUIPMENT AFFECTS MIXING, COOKING TIMES, AND CONSISTENCY**



Mixing 5L vs. 100L - hand mixer won't cut it!

5

**Keeping Quality Over Time: Shelf stability needs the right ingredients, preservatives, and packaging**



Accelerated Shelf-Life Testing, Protective Packaging

6

**Meeting Regulations: Follow food safety and compliance standards to avoid costly issues**

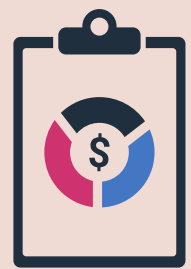


QUICK TIPS

Hire a compliance expert to navigate regulation.

7

**Keep Margins Intact: Factor in additional costs for packaging, labor, and transportation**



QUICK TIPS

Conduct cost analysis early to keep scaling profitable

8

**Don't Skimp on Standards: Consistency in taste, texture, and appearance is critical**



MORE INFO

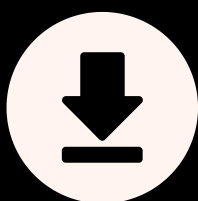
SOPs, Regular Audits to catch issues early

9

**Co-Packers or In-House?: Carefully vet co-packers to ensure quality and reliability**



Ready to Scale Up? Download our guide to bring your recipe to market with confidence



Scaling recipes, food product commercialization, food safety compliance

