



[kitz livingfoods.com.au](http://kitzlivingfoods.com.au)

CONTRACT MANUFACTURING





CONTRACT MANUFACTURING SERVICES

Established in 2006, Kitz Living Foods is a HACCP certified Australian manufacturer of organic health foods operating in a large facility in Northern NSW and can provide a wealth of contract manufacturing and packing services.

We are keen to work with you as you expand your business and outgrow your current capacity – or, if you are looking to add new products to your range which you do not want to make in-house.

To see some of the things we do visit:
kitzlivingfoods.com.au



**HACCP FOOD SAFETY
Certified System**

650 1393-01

RECIPE DEVELOPMENT & PRICING

We can develop a custom recipe to suit our production facility or another manufacturer's equipment. We specialize in:

Nut, seed, fruit, cereal or powder mixes

- Recipe development
- Ingredient sourcing
- Blending, packaging & sealing in required sizes

Nut & seed bulk activation

- Almonds, walnuts, cashews etc. can be activated at a range of temperatures
- Capacity of 4000kg per week
- Packaging in bulk or retail sizes
- Option to add flavour to nut or seed mixes





HEALTH BAR FORMING, WRAPPING & CARTON PACKING

Variety of bars of varying sizes and weight:

- Coconut bars
- Date based bars
- Fruit and nut bars
- Rice puff, fruit and nut bars
- Turmeric bars
- Hemp bars
- Raw or dehydrated bars developed in accordance with a recipe or your vision



***Capacity: 40,000 bars per day formed and flow wrapped**

FRUIT PROCESSING, DRYING & PACKAGING

Variety of fruit including oranges, mangoes, pineapple and apples.

***Capacity: 4,000kg per week**



SPICE PROCESSING

Grinding, drying and packaging in bulk or retail sizes.

***Capacity: 4,000kg per week**



LABEL APPLICATION & PRODUCT SEALING

Pouches, packets or bags labelled both front and back.

***Capacity: 12,000 per day**





STORAGE FACILITIES

- Coolroom & ambient warehouse storage available
- Weekly rates



SCALE

Our capacity can be greatly expanded, up to a factor of 3, as we have the space with the necessary infrastructure and a large number of skilled staff.



LIMITATIONS

We would prefer to avoid the following ingredients: peanuts, dairy, meat, soy eggs, wheat, shellfish and yeast.

We are happy to work with organic or conventional ingredients according to your preference.

CONTACT US

For queries on our services:

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