HOMEGROWN KITCHEN

Grow Your Business With Us

What We Offer

- Bone Broth Production
- Private-Labelling
- Delivery Service
- Recipe Development
- Label Design/UPC
- Organic Certified
- Organic Ingredients



Working With Us

We work with individuals and businesses of all sizes who are interested in the **BUSINESS OF BROTH**. Whether you are looking to develop your own bone broth brand or to sell one of our already perfected broth flavours -We are here to help.



Step 1: Pick a core broth flavour.

Step 2:

Customize your broth with extra organic ingredients.

Step 3:

Pick your packaging and container size.

Step 4:

Contact us at orders@homegrownkitchen.ca

Step 1: Pick a Core Broth Flavour

Chicken Bone Broth

Pasture raised or organic chicken bones, organic carrots, organic celery, organic onions, organic apple cider vinegar, filtered water, grey salt

Our chicken bone broth is a rich and savoury. Slowsimmered to perfection for up to 24hrs, it's a comforting, nutrient-dense sipping broth that fuels the body and soul.



Starting at \$8.50

MSRP: \$12.00-\$15.00 Margin: 29.16% - 43.33%

UPC: 6 28942 85088 2 Shelf Life: 1 year



Step 1: Pick a Core Broth (or 2 or 3)



Beef Bone Broth

Grass-fed beef bones, organic carrots, organic celery, organic onions, organic apple cider vinegar, filtered water, grey salt

Our grass-fed beef bone broth is a hearty, deeply flavorful concoction, brewed for up to 24hrs with organic vegetables, providing a robust, nutrient-packed experience that nourishes from within.



Starting at \$8.50

MSRP: \$12.00-\$15.00 Margin: 29.16% - 43.33%

UPC: 6 28942 85086 8 Shelf Life: 1 year **CUSTOM LABEL & DESIGN**



Step 1: Pick a Core Broth (or 2 or 3)

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Mushroom No-Bone Broth

Button, shitake, lions mane, cordyceps, chaga, himematsutake, onions, leeks, carrots, celery, olive oil, cumin, chiliflakes, star anise, rosemary, sage, oregano, nutritional yeast, filtered water

Our mushroom broth is an umami-rich delight, blended with organic mushrooms and a medley of fresh vegetables and herbs, offering a deeply satisfying, nutrient-rich vegetarian option.



Starting at \$8.50

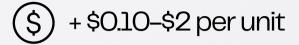
MSRP: \$12.00-\$15.00 Margin: 29.16% - 43.33%

UPC: 6289942850875 Shelf Life: 1 year **CUSTOM LABEL & DESIGN**



Step 2: Pick Additional Ingredients

Here's a list of some of the products we've used in the past. We source only the highest quality organic ingredients.



Herbs, Spices & Vegetables Garlic Leeks Tomatoes Ginger Turmeric Parsley Thyme Rosemary Sage Bay Leaves Peppercorn Chiliflakes Mushrooms Button Portebella Shitake Lions Mane Chaga Cordyceps

Other

Honey Seaweed Fresh Lemon Juice Fresh Ginger Juice Tomato Paste Coconut milk Coconut oil Olive oil

Got something else in mind?

Let us know. We love getting creative and sourcing the worlds best ingredients.

Step 3: Pick Your Packaging & Labelling



946ml Glass Jars

+ \$3.50 Shelf stable product

750ml Glass Jars

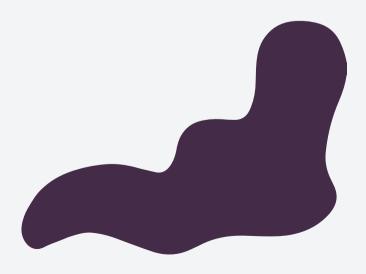


+\$2.00 Shelf stable product

750ml Plastic Containers



+\$1.00 Frozen, non-shelf stable



HOMEGROWN WHOLESALE KITCHEN

Contact Us

orders@homegrownkitchen.ca