

**HOMEGROWN
KITCHEN**

Grow Your Business With Us

What We Offer

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



homegrownkitchen.ca

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.



How It Works:

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

1

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. Slow-simmered 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)

2

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



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

3

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



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.

Ⓢ + \$0.10–\$2 per unit

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

1

946ml Glass Jars

+\$3.50

Shelf stable product

2

750ml Glass Jars

+\$2.00

Shelf stable product

3

750ml Plastic Containers

+\$1.00

Frozen, non-shelf stable



**HOMEGROWN
WHOLESALE
KITCHEN**

Contact Us

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