

105 Mitcham Cir
Tiger Ga 30576
706.782.4995

HILLSIDE ORCHARD FARMS
MOUNTAIN GROWN
www.hillsideorchard.com
VALUE ADDED SERVICES
INFORMATION PACKET

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Value Added Services

From



to



Let us turn your seconds or over-runs into a Value Added Product! Our value added service allows you to retain and expand profits on your produce. Extend your season and the shelf life of your produce with a Value Added Product. We do this by taking seconds, culls, or overrun fruits and vegetables and turning them into a shelf stable product that can be sold to your customers at an even higher profit margin.



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Step 1 Preparation:

- a. All produce must be clean, refrigerated or frozen, and free of rot.
- b. Juice berries do not need to be capped.
- c. If freezing small fruits for an extended time we recommend topping each container with 2 pounds of sugar to maintain color.
- d. All containers must be marked with farms name prior to pick up. Labels can be supplied.
- e. Additional labor to clean, cap, or sort fruit will be billed at a rate of \$20 per man hour.

Step 2: Request for a pickup:

- a. Requests for produce pickup will be honored on a case by case basis. (Additional charges may apply) You are always welcome to bring your produce during regular business hours.
- b. Please fill out sheet provided or ask driver for one if sending on our truck.
*This form MUST be included for chain of custody and any instructions for plant.

Step 3: Placing Your Order:

- a. Decide what kind of Value Added Products are best for you. We can help with suggestions.
- b. All Value Added Products are sold by the batch.
- c. Below is a chart to let you know how much fruit is needed for each batch.
*All quantities are approximate

Jams, Jellies, Preserves, Butters	Fruit Syrups	No Sugar Added Jam Or Preserves	Fruit Salsa	Cider
One pot needs 1.5-2 gallons of Fruit	One pot needs 25 gallons of fruit	One pot needs 25 gallons of fruit	One pot needs 20 gallons of fruit	Need 500 Gallons of Fruit
9 oz/5oz makes about 4 cases	5 oz Makes 55 to 60 cases	12 oz Makes 20 to 25 cases	16 oz Makes 30 to 35 Cases	1 Gallon Fruit = 1 Gallon Juice
18 oz makes about 2 cases	12 oz Makes 25 to 30 cases	18 oz Makes 15 to 18 cases		batch can be divided in to two sizes

Step 4: Labeling

- a. We can help you to create a label for your new product.
- b. We have the ability to print thermal transfer as well as 4 color process in house.
- c. See the Private Labeling Sheet for more information.

Step 5: Products will be made, labeled, and Invoiced.

- a. See next page for pricing (All prices are FOB Tiger, Ga)
- b. Label and delivery is not included in pricing

Step 6: Pick up, Delivery, or ship

- a. Arrange with us for shipping options.

Step 7: Sell your product all year long!

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Value Added Services

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Pricing Information

Jams, Jellies, Butters, Preserves	Fruit Syrups	NSA Jams & Preserves	Fruit Salsa	Cider
5oz C/24 \$32.00	5oz c/12 \$17.00	12oz c/12 \$38.00	16oz c/12 \$38.00	16oz c/12 \$24.00
9oz c/12 \$36.00	12oz c/12 \$33.00	16oz c/12 \$41.75	32oz c/12 \$53.50	32oz c/12 \$30.00
18oz c/12 \$38.00				64oz c/6 \$25.00
36oz c/12 \$56.00				128oz c/4 \$28.00

Prices Are Subject to change, due to availability of supplies*

Many other products can be made on a case by case basis. Please call ahead if you are interested in a special product so that the pricing can be arranged beforehand.

Other Thoughts

Its always a good idea to label your new Value Added Product either "HomeGrown" or "Handmade". It lets your customer know that each jar is special and made with the absolute best produce available/

We recommend a 3 year shelf life on all of our products. This allows you to extend your "Selling Season" past the "Growing Season".

Call or Email us today with any questions you may have.