

# 4AP Food Academy

# **Co-Manufacturing**



## **Preparation**

nave you refined and finalized your formula?
Can you manufacture consistent product?
Are you established as a legitimate food business?
Possible Next Steps:
Make progress on the following:  Formula  Basic process instructions and pass/fail criteria  Shelf life determined  Process authority letter  Licenses  Nutritional Facts Panel (NFP)
Notes:

#### **Manufacturing Options**

Have you considered the options available to you as you scale? (Commercial Kitchen, Maximizing Production in Current Location, Co-Man, Hybrid and Co-Man)



Where do you want to be in 6-12 months? Thinking of the balance between Supply, Demand and Cash Flow, will all three be aligned to make that jump?

Do you have the infrastructure in place to support the growth (e.g. storage, distribution, etc.)?

### Possible Next steps:

- Start working to execute the move to your next level of manufacturing (if ready)
- Continue to strengthen your systems and prepare for the next stage
- Establish your distribution model
- Create and maintain better quality systems
- Prepare yourself for future audits
- Understand your cash flow and margins

#### Notes: