



APPLESAUCE BY THE NUMBERS

With a minimum of just **1,200 lbs.** or **27 bushels** of apples

You can expect 25% to 27% loss

We don't want the seeds, skin and stems in our sauce!

We can add Ascorbic Acid if you like

Ascorbic acid helps keep preserve the color of the applesauce and adds vitamin C. Some people like some don't, its your sauce it's up to you.

We can further expect a loss of 16lbs or so in packaging

So, what we have left is roughly 880lbs. or 14,144oz of finished

delicious applesauce - *As an agricultural product yields will vary*

Let's imagine here in our example we are going to use a 24oz jar - *Which actually hold 25oz of applesauce in a 12pack case*

Our processed yield of sauce should be, $14,144\text{oz} / 25 = 565.76$ finished jars of delicious applesauce or **47 12pack** cases - *18-to-24-month shelf life*

Suggested retail **\$4.49** to **\$6.99**

Cost for processing and packaging in a 24oz jar, not including label

\$2.25 per unit X 12 = \$27.00 case - *Label pricing is variable depending on several factors including number of colors, size, and volume. You could however reasonably expect a .07 -.15 per label - Our label consultant can walk you through the various options*

NOW FOR THE GOOD PART!

@ Retail for **\$4.49** that is a profit of **\$2.24 per jar** or **\$26.88 per case**

@ Retail for **\$6.99** that's a profit of **\$4.74 per jar** or **\$56.88 per case**

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