

SUGGESTED CONTACTS FOR PRIVATE LABEL CO-PACKING
listed in alphabetical order by business name ■ listing does not imply recommendation

Braswell Foods, Inc.

P O Box 485, Statesboro, GA 30458
Contact: Jeff Braswell or Andy Oliver
912/764-6191 or 1-800-673-9388
Email: customerservice@braswells.com
Website: <http://braswells.com/>
Processing: jellies, jams, preserves, sauces, dressings

D & D Foods, Inc.

P O Box 4301, 3715 4th Ave.
Columbus, GA 31904
Contact: Brooks Yancey
706/322-4507
Email: byancey@ddfoods.net
Website: www.foysbbq.com
Processing: BBQ sauces, salad dressing, marinades;
minimum 200 gallons

Georgia Spice Company

3600 Atlanta Industrial Parkway, Atlanta, GA 30331
Contact: Selma Shapiro
404/696-6200, ext 104
Email: sshapiro@gaspiceco.com
Website: www.georgiaspicecompany.com
Processing: Dry blended ingredients, salad dressing,
drink mixes, marinades, rubs, batters, snack seasoning
(no wet products); minimum 1000 pounds

Hillside Orchard Farms

105 Mitcham Circle, Tiger, GA 30576
Contact: Lynn Smith
1-866-782-4995
Email: lsmith@hillsideorchard.com
Website: www.hillsideorchard.com
Processing: Hot-fill products including jams, jellies,
preserves, sauces, dressings, juices; salsa, syrup,
pickles, relish; minimum: jam, jellies, preserves - 25
cases; salsa, pickles, relish - 60 gallons; sauces,
dressings 70-100 gallons

Hongar Farms Gourmet Foods - SQF certified

2121 Tucker Industrial Road, Tucker, GA 30084
Contact: Todd Hurst
770/938-9884
Email: todd@hongarfarms.com
Website: www.hongarfarms.com
Processing: Cold-fill only, glass or plastic; vegetable
and olive oils, vinegars; minimum 60 cases or 360
bottles

Kickin' Mule

218 Oak Hills Drive, Morganton, GA 30560
Contact: Andy or Jo Mezzano
Office: 706-374-0519 / Cell: 706/897-0013
Email: andy@amezzano4re.net
Processing: Sauces, relishes, rubs, minimum 20 cases, glass or
plastic containers

Lauri Jo's Southern Style Canning, LLC

4332 US Hwy 319 N, Norman Park, GA 31771
Contact: Lauri Jo Bennett
229/769-3391
Email: laurijo@laurijos.com
Website: <http://www.laurijos.com/>
Processing: salad dressings, sauces, salsas, relish in glass or
plastic containers; 300 gallon minimum run (approx. 200 cases
of 12 oz. bottles)

Parisa's Manufacturing Kitchen

406 Business Center Drive, Saint Simon's Island, GA 31522
Contact: Deborah Parisa
912-634-6485
Email: sales@parisassauce.com
Website: www.parisassauce.com
Processing: refrigerated cold sauces, bulk, minimum 40 gallons

Serenity Farms

DBA Hogwaller BBQ Sauce
3414 Lee Road, Hoboken, GA 31542
Contact: Kenny Dasher
912/550-6494 or 912/458-3300
Email: kennydasher@yahoo.com
Website: www.hogwallerbbq.com
Processing: sauces; minimum 40 gallons or 20 cases

Shared Kitchens, LLC

215 Laredo Drive, Suite 100, Decatur, GA 30030
Contact: Janet Ethridge, Director of Operations (BPCS &
HACCP certified), or Julie Farr, Owner
404-377-3151
Email: suwanee@sharedkitchens.com;
julie@sharedkitchens.com
Website: www.sharedkitchens.com

SUGGESTED CONTACTS FOR SHARED TIME & COMMERCIAL KITCHEN FACILITIES

A **commercial kitchen** is a facility that is licensed or permitted by the Environmental Health Department or the Georgia Department of Agriculture. Food Service operations using the commercial kitchen will be regulated by the local Environmental Health Department (this would include catering operations) while food sales operations are regulated by the Georgia Department of Agriculture. The companies that produce food products in the commercial kitchen that fall under the Georgia Department of Agriculture's jurisdiction are each licensed separately.

This list of **shared time or community kitchens** has been compiled from information provided by inspectors of the Georgia Department of Agriculture Food Safety Division. Facilities regulated by the Georgia Department of Agriculture are required to have a **Food Sales Establishment License**. If the individual is producing food to be sold to a company for further sale (wholesale), they will contact the Manufactured Foods Section - <http://agr.georgia.gov/manufactured-foods.aspx> or (404) 657-4801. If the individual is producing food to be packaged and sold to the end consumer they will need to contact the District office for the area of the processing plant. The list of District office locations and contact numbers may be found at <http://agr.georgia.gov/district-offices.aspx>.

ATLANTA METRO AREA

Excellent Desserts

Owner: Cornelia Florea
124 Scenic Hwy Ste 245, Lawrenceville, GA 30046
404- 484-4588

Fat Lady Baker Shared Kitchen

Owner: Nancy McKinney
2995 Johnson Ferry Rd., Suite 430, Marietta, GA 30062
770-387-3005

Fiberscrumptious

Owner: Ashley Peng
825 Atlanta St., Unit A, Roswell, GA 30075
617-771-7832

HH Dessert Shared Kitchen

Owner: Heather Hulbert
500 Bishop St., Atlanta, GA 30318
404-429-0237

Hardy Bakery and Catering, Inc.

Owner: Paul Hardy
2187 Cloverdale Dr. SE, Atlanta, GA 30316
404-622-0401

Irwin Street Community Kitchens

Owner: Jake Rothchild
660 Irwin St., Atlanta, GA 30312
404-653-0011
Website: www.irwinstreetmarket.com

Jack's Harvest, LLC [certified organic kitchen]

Contact: Heather Schoenrock or Connie Pope
825 Atlanta St., Roswell, GA 30075
404-551-5322

PREP Cook | Create | Connect

Contact: Doug Marranci, Director of Operations (BPCS, HACCP, ServSafe certified)
3300 Marjan Drive, Atlanta GA 30340
404-920-4150
Email: dougm@prepatl.com
Website: www.prepatl.com

Pop Daddy's Community Kitchen

Owner: Philip Brownlee
825 Atlanta Street, Suite A, Roswell, GA 30075
678-614-1431

Shared Kitchens, LLC

Owner: Julie Farr
Director of Operations: Janet Ethridge (BPCS & HACCP certified)
215 Laredo Drive, Suite 100, Decatur, GA 30030
404-377-3151
Email: julie@sharedkitchens.com;
suwanee@sharedkitchens.com
Website: www.sharedkitchens.com

The Collective Kitchen

Owner: Maureen Penniman
2995 Johnson Ferry Rd., Ste 430, Marietta, GA 30062
770-650-8442

NORTH / CENTRAL GEORGIA

Beesknees

Owner: Maureen Penniman
6687 Bells Ferry Rd., Woodstock, GA 30189
770-591-4000

Carroll County Ag Center

Owner: Paula Burke
900 Newnan Rd., Carrollton, GA 30117
770-836-8546

Gilmer County Cannery

645 Bobcat Trail
Ellijay, GA 30540
Contact Persons: Michele Penland -706-889-8405
and Mike Bushey-706-273-6393
**Note: Seasonal Community Kitchen to process Apple
Sauce and Apple Butters from June-December

Hammett Shared Kitchen

2368 Fischer Rd., Sharpsburg, GA 30277
Contact: Shirley Hammett
770-463-4135

Hill Street Market and Gourmet Pops

Owner: Dustin Graves
106 N. Hill St., Griffin, GA 30224
770-686-1775

Jake's

Owner: Lisa Fowler
591 Knox Bridge Hwy., White, GA 30184
404-667-5121

Rancho Alegre

Owners: Pilar and Juan Quintero
2225 Givens Rd., Dacula, GA 30019
770-339-3065
Email: contact@ranchoalegrefarm.com

SOUTH GEORGIA

Braswell Foods, Inc.

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706/322-4507
Email: byancey@ddfoods.net
Website: www.foysbbq.com
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minimum 200 gallons

East Baker Commercial Kitchen

Contact: Davie Cowart
100 Roosevelt Avenue, Newton, GA 39820
229-734-7075
Website: <http://eastbaker.net/index.html>

Lauri Jo's Southern Style Canning, LLC

4332 US Hwy 319 N, Norman Park, GA 31771
Contact: Lauri Jo Bennett
229-769-3391
Email: laurijo@laurijos.com
Website:
<http://lauri-jos-southern-style-canning.myshopify.com/>
Processing: salad dressings, sauces, salsas, relish in glass or
plastic containers; 300 gallon minimum run (approx. 200 cases
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Parisa's Manufacturing Kitchen

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Serenity Farms

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