ITEM OPPORTUNITY SYNOPSIS

Scouting Number:	2024-045
Name of the item to be scouted:	Dehydrated Food Co-Manufacturer
State item to be used in:	Oregon
Describe the Item:	
Please describe the item application/the end use of the item.	Gluten-free, USDA Inspected co-manufacturer that specializes in making soup, stews curries, etc. and has the capacity to dehydrate, package and assemble shelf stable meals.
Supplier Information:	
Type of Supplier Being Sought (select from the list below):	
Manufacturer	x
Contract Manufacturer	
Distributor	
Other (Please Specify)	
Reason for Scouting Submission (select from the list below)	
2nd Supplier	x
Price	
Re-Shore	
Past supplier no longer available	
New Product Startup	
BABA	
Other (Please Specify)	
Summary of Technical Specifications and Performance Requirements:	
Describe the manufacturing processes (elaborate to provide as much detail as possible)	Taking raw materials such as fresh fruit, vegetables, and meats to create kettle cooked soups, stews, curries, etc. Once product is fully cooked, it is then transferred into a dehydrator that holds the product temperature at 165 for 8 to 12 hours depending on the product. The fully dehydrated, water activity verified product is then transferred into bins, where the product is broken into 1/4 inch pieces. From there, the fully dehydrated meal is portioned into 4 oz servings and deposited into stand up pouches. Product is then packed into cases and shipped to the customer in a shelf stable format.
Provide dimensions / size / tolerances / performance specifications of the item	This facility needs to follow USDA approved Hazard Analysis Critical Control Point (HACCP) plans and have the ability to track internal temperatures during the cook and dehydrating processes. Manufacturer needs to be able to verify water activity at the end of the dry cycle to ensure shelf stability and quality. The product then needs to be individually packed for sale in Mylar lined stand up pouches within a 5% tolerance.
List required materials needed to make the product, including materials of product components, if applicable	Refrigeration, freezer capacity, steam jacketed kettles, exhaust hood, data loggers, commercial dehydrators, water activity meter, vibrational form fill, and lot tracking.
Are there applicable certification requirements?	
Yes	
No	x
Please explain:	
Are there any applicable regulations that apply to the production of this item?	
Yes	
No	x
Please explain:	
Are there any other standards / requirements?	
Yes	x
No	
Please explain:	This facility needs to follow USDA approved Hazard Analysis Critical Control Point (HACCP) plans and have the ability to track internal temperatures during the cook and dehydrating processes. Manufacturer needs to be able to verify water activity at the end of the dry cycle to ensure shelf stability and quality.
Additional Comments:	

Additional technical comments:	
Volume and Pricing:	
Estimated Potential Business Volume (i.e. #units per day, month, year):	10M
Estimated Target Price/Unit Cost Information:	Price per unit depends on the product. Estimated per unit cost is <$5 landed at a rate of 100,000 units per year per product.
Delivery Requirements:	
When is it needed by? (Immediate, 30 days, 6 months, etc.)	ASAP
Describe packaging requirements (i.e. individually/group packaging, etc.)	Fully shelf stable meals need to be packed in cases of eight and palletized for shipment to our fulfillment center.
Where will this item be shipped?	Ashland, Oregon. Company is currently operating in Anchorage, Alaska, and has plans to move fulfillment to OR.
Additional Comments:	
Is there other information you would like to include?	The co-manufacturer would need the ability scale from 100,000 to 1,000,000 units annually.