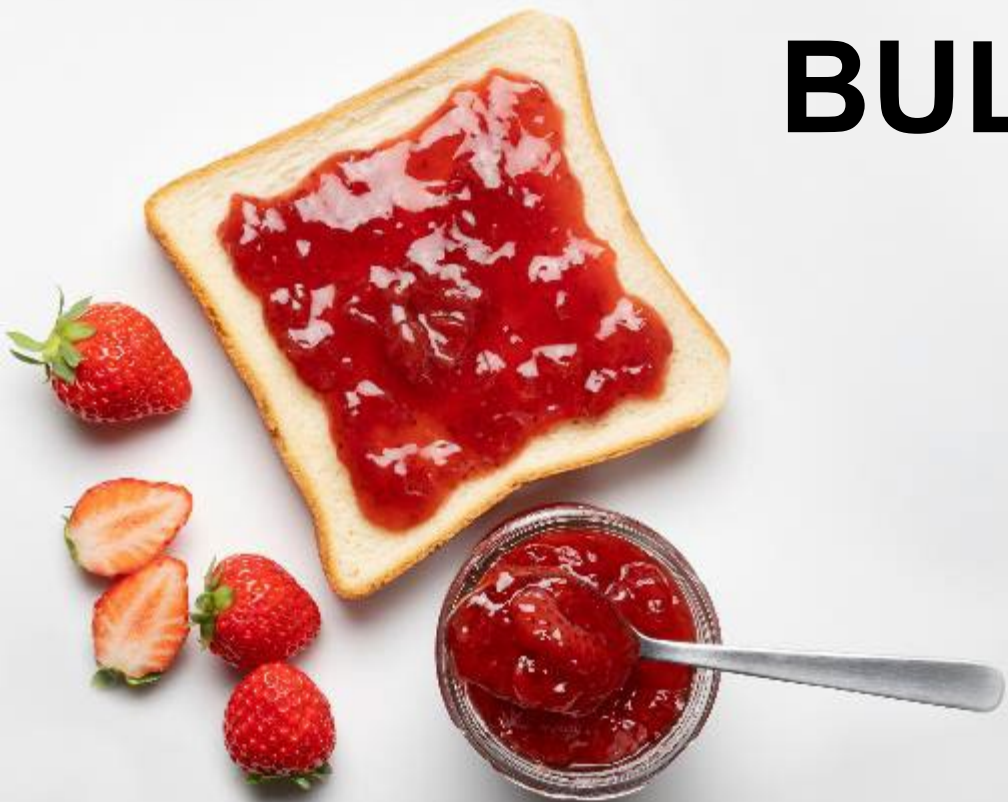


Polaner

BULK LINE 2024



ABOUT POLANER

- Founded 1898 by Max & Lena Polaner in Newark, New Jersey
- The current manufacturing site is in Roseland, New Jersey (Built in 1968)
- Leonard Polaner sold to B&G Foods in 1999 and presided as chairman until his retirement
- The product line consists of Jams, Jellies, Preserves and Fruit Spreads
- POLANER can be found in grocers across the USA and within foodservice



CAPACITY

- 140,000 Square Foot facility
- 70+ Employees
- 100+ SKUs
- 4 Production Lines
& Shipping warehouse

BULK LINE

AVAILABLE CAPACITY

- 1 Shift/Day
- 153 Shifts Available
- Variety of Sizes Available
- Drum Output dependent on product

PRODUCTION CAPABILITIES

- Blended Purees
- Fillings
- Jams/Jellies/Preserves

OTHER OFFERING

- Clean Room
- Turnkey Solution
- SQF Audit Certification
- R&D Support



Certificate Of Registration

B&G Foods, Inc.

426 Eagle Rock Avenue
Roseland, New Jersey, UNITED STATES, 07068

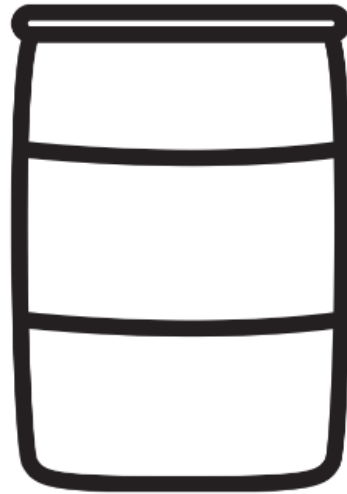
is registered as meeting the requirements of the

SQF Code Edition 9

Food Safety Code for Food Manufacturing

SIZE AVAILABILITY

55 Gallon DRUM



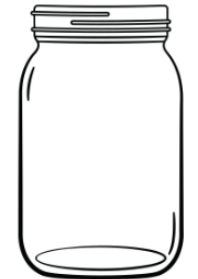
64 oz JAR



32 oz CAN



32 oz JAR



**Current Flavor Offering by Size
(custom offerings are available):**

- Custom Offering

- Grape Jelly
- Sweet Orange Marmalade
- Deluxe Strawberry Preserves
- Red Raspberry Preserves
- Mint Jelly
- Apricot Preserves

- Grape Jelly
- Red Raspberry Jam
- Seedless Red Raspberry Preserves

- Apricot Preserves
- Orange Marmalade
- Strawberry Preserves

VAST VARIETY OF FLAVORS & CONSISTENCIES

FLAVORS

- Strawberry (Seeded or Seedless)*
- Raspberry (Seeded or Seedless)*
- Concord Grape*
- Apricot*
- Blackberry (Seeded or Seedless)
- Peach*
- Cherry
- Blueberry*
- Orange*
- Mint

*Available in Sugar Free w/ Fiber

WHAT IS JELLY?	WHAT IS JAM?	WHAT ARE PRESERVES?
<p>Jelly has the smoothest consistency of jam, jelly and preserves. Jelly is made by crushing fruit and discarding the solid chunky leftovers. Which leaves just the juice of the fruit. The fruit juice is then mixed with pectin and heated to form a gelatinous spread.</p>	<p>Jam is made in a similar manner in that you start by crushing the fruit. But, instead of discarding the solid chunky pieces of fruit and seeds, jam contains most of the solid pieces of the fruit's fibers and seeds (assuming, of course, the seeds are small enough and safe enough for consumption). The crushed fruit is then mixed with pectin and heated to form a gelatinous spread.</p>	<p>Preserves are made by chopping fruit into smaller pieces, mixed with sugar to help keep them fresh (sugar is a natural preservative and combined with a syrup or jam. Preserves contain the most physical fruit – either chopped into larger pieces or preserved whole, like with cherry or strawberry preserves.</p>

