
Capacities

Established in 1986, Excalibur Seasoning Company is family owned and operated. Excalibur specializes in development and manufacturing of custom seasoning blends and marinades in 3 forms: Commercial, Food Service, and Retail. Everything mentioned is offered in branded and private label form.

- **General information**

- SQF Certified
- Organic Certified
- HACCP and SOP controls throughout production process
- Full Lot control of all products with COA available.
- R&D services available for Product development
- We have developed over 3000 custom blends for customers
- Dry Blending capacities from 200# - 5000# (single lot)
- Liquid Blending from 100 gallon to 500 gallon (single lot)

- **Standard Products Line**

- 300+ Retail items
- 150+ Organic blends
- 800+ Sausage manufacture Blends
- *400+ Fresh sausage blends*
- *350+ Smoked Sausage blend*
- *125+ Whole Muscle cures*
- 500+ Seasoning blends for topical and variety application
- 150+ "Value added Meat Production" varieties
- 50+ Breading's, Flours, Stuffing's

- **Dry Packaging Options**

- Bulk – 25 to 50# bags or boxes
- Unit packs
- Standard white Pouches from 1 oz to 15#
- Custom Printed or labeled pouches available
- Retail Packaging
 - 8 oz PET with shake / spoon top
 - 32 oz PET small institutional with shaker
 - 128 oz PET Large institutional with shake / spoon top
 - 8oz – 1# stand-up pouches (Dry breading's, stuffing, and flours)
 - Additional Custom packaging available (volume dependent)
- Liquid Packaging Options
 - Bulk – 5 and 55 gallon drums up to 275 gallon totes
 - Retail Packaging
 - 6 pack – 12oz pet retail bottles
 - ½ and one gallon jugs
 - 64oz Tip & Pour Bottles
 - Additional Custom packaging available (volume dependent)