

Your Trusted Production Partner



From your creations to our ovens.

As your trusted production partner, we manufacture your proprietary products to your specifications so you can focus on marketing, sales, and growth. With our experienced team, flexible capabilities, and commitment to quality, we help you scale efficiently without compromising what makes your brand unique.

As a Safe Quality Food (SQF) certified facility, we uphold the highest standards of food safety and quality, reflecting our commitment to excellence and industry best practices across every part of our operation.

Our state-of-the-art facility spans 40,000 sq. ft., equipped with advanced baking and packaging lines, including automated depositors, high-capacity revent ovens, flow wrappers, and more. This allows us to scale production efficiently while maintaining exceptional quality.



Boston Baking, Inc. is a fourth-generation, family-owned bakery with decades of experience producing high-quality baked goods.

Certifications & Compliance

Kosher: All ingredients must be kosher, approved by our Rabbi.

SQF: Our food safety programs ensure your product meets stringent consumer safety standards.

RSPO: We are RSPO certified, ensuring all palm-oil products are responsibly and sustainably sourced.





Why Choose Boston Baking?

When you choose Boston Baking, you're not just hiring a contract manufacturer, you're gaining a strategic partner with decades of industry experience and a proven track record of helping brands grow.



Adaptable & Scalable

Every brand's needs evolve over time. Whether you're expanding an established product line or scaling a growing brand to meet national demand, our flexible production capabilities and experienced team are equipped to support your growth at every stage—without compromising quality.



Industry Knowledge & Expertise

With over 100 years of baking and manufacturing experience, we know what it takes to bring a product to market. Our team can advise on formulation tweaks, packaging considerations, and production efficiencies to help you succeed.



Operational Efficiency

Our modern facility, experienced staff, and refined workflows allow us to produce consistently high-quality products with minimal waste and maximum speed—helping you keep costs down and meet tight timelines.



Competitive Advantage Through Supplier Relationships

We maintain long-standing relationships with trusted vendors and leverage our buying power to secure competitive ingredient pricing—savings we can pass along to you.



Relationship-Driven Philosophy

We aim to build long-term partnerships, not just one-off projects. With a team that's as friendly as it is experienced, we believe in open communication, collaborative problem-solving, and a shared commitment to driving your brand's sustained growth.



Food Safety & Quality Assurance

Your brand reputation is our top priority. We maintain a robust SQF-certified food safety program and all-kosher ingredient policies. Our internal QA programs exceed regulatory requirements to ensure that every batch is safe, consistent, and audit-ready.

OUR VALUES

Honesty | Integrity | Excellence | Respect | Teamwork

Our Production Partner Process

Our step-by-step process ensures that every project receives the attention, customization, and quality control it deserves:

1.

Discovery & Initial Consultation. We start with an in-depth meeting with our sales and marketing team to understand:

- Your product concept, target market, and brand positioning
- The current stage of your business and growth goals (launch, regional expansion, national scale, etc.)
- Any unique requirements like certifications, packaging formats, ingredient restrictions, and product attributes

We offer a mutually beneficial Non-Disclosure Agreement (NDA) to foster open, transparent discussion. This allows us to confirm that our visions align and to provide thoughtful, strategic direction early in the process.

2.

Product Feasibility Assessment. If your concept appears to fit our capabilities, we'll request:

- Physical product samples to evaluate appearance, texture, and flavor
- Project scope including ingredient statements, process documentation, product data sheet, projected volumes, and scaled-up formulas

3.

Test Bake & Commercial Viability.* We schedule a controlled test bake in our production facility to:

- Confirm the product performs well in a commercial baking environment
- Assess compatibility with our equipment and production flow
- Identify any formulation tweaks or equipment investments required
- Gather data for accurate cost and yield calculations

4.

Post-Test Analysis & Pricing Development. Once the test bake is complete, our operations, QA, and procurement teams collaborate to:

- Finalize the commercial formulation and sourcing strategy
- Determine the most efficient production process
- Provide transparent pricing based on actual production data

5.

Production & Ongoing Partnership. After approval of pricing and production plans:

- We schedule your production runs in coordination with your timelines
- You provide your own packaging and arrange outbound shipping
- We maintain open communication, proactively identifying efficiencies and supporting your growth with scalable solutions



** Note: Test bakes are diagnostic. Some products may need refinement before moving forward, while others may not be the right fit to proceed. All ingredients must arrive sealed in their original packaging to comply with our food safety protocols.*

Frequently Asked Questions

Do you provide formulation help? We can provide some formulation assistance, but it's limited to making adjustments rather than creating full recipes. We do prefer that you supply a scaled-up formula, and once we begin testing, our team can help refine it with any necessary tweaks.

What are your MOQ's? We typically run an 8-hour shift for efficiency—about 250 lbs. of batter per mix, 20-30 mixes per shift. Actual MOQ depends on product and process.

What products/processes fall outside of your production capabilities? At this time, we are unable to produce fried products (e.g., donuts) or yeast-raised breads requiring proofing. We also do not package dry ingredient blends. All products manufactured in our facility must meet Kosher certification requirements to maintain our compliance and uphold the standards of our production environment.

What will be the cost of my product in production? We understand that it's difficult to move forward with a partnership without having a clear idea of cost. That's why we conduct a thorough test bake to determine pricing based on real production data. Before this stage, it's not possible to provide an accurate estimate, as cost depends on several factors — including your product's ingredient list, equipment requirements, drop weight and line speed, packaging process, and more.

Test Bake Pricing Snapshot

Test Batch: \$200/hour + ingredients

Additional Fees: Determined case-by-case (based on product and process requirements)



Contact us today to discuss your project and see how we can help you grow.

Our goal is not just to make your product but to be a true extension of your team—helping you anticipate challenges, adapt to demand, and continually optimize.

