

HYBRID confections






Key Employees/Contacts

- Doug Simons Jr – Owner/Director of Manufacturing – dougjr@hybridconfections.com
 - Jim Simons – Owner/Director of Sales – jim@hybridconfections.com
 - Amanda Hollos – Production Planner – amanda@hybridconfections.com
 - John Kallus – QA/QC Supervisor – john@hybridconfections.com
 - Chris Vandermeer – QA/QC Lab Supervisor – chris@hybridconfections.com
 - Stephen Kirk – Production/R&D Specialist – stephen@hybridconfections.com
 - Justin Porter – Formulation Specialist – justin@eleven-elevenent.com

HYBRID confections

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- Hybrid Confections, LLC is Owned and Operated by 4th Generation Candy Makers in Grand Junction, Colorado.
 - We use a State-of-the-Art OTC Candy Starchless Mogul made by  **Tanis**.
 - We can produce up to 600k Gummies per day in a single shift and nearly double that in two shifts. Roughly 130M gummies to 250M gummies per year
 - We have a lot of available capacity only in our single shift and have plenty of opportunity for new customers.
 - We have a Bottling Line that packs 80 bottles per minute with bagging capabilities as well.

Video of our Manufacturing Process: https://www.hybridconfections.com/images/hybrid_confections_v1.mp4

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CERTIFICATIONS


- NSF Certified for 21 CFR 111: Current Good Manufacturing Practice in Manufacturing, Packaging, and Labeling For Dietary Supplements
 - USDA Organic through CCOF
 - Scroll K Kosher

Our gummies can also be considered Vegan, NonGMO, and Gluten Free with the correct ingredients. We do not carry any allergens in our facility at all.



CHEMICAL AND PHYSICAL ANALYSIS TESTING

All products are tested for the following:

- Microbial and Heavy Metal
 - Water Activity, pH, and Brix
 - Assay and Gluten Testing available by request
 - Accelerated Shelf Life available by request
 - All ingredients are ID Tested
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Base Formulas Available (with either Pectin or Gelatin):

From Least Expensive to Most Expensive


- Standard Sugar Gummy with Cane Sugar and Corn Syrup
- USDA Organic Sugar Gummy with Organic Cane and Tapioca Syrup
- Less than 1g Added Sugar with Allulose and Tapioca Syrup (can be Organic)
- 0 Added Sugar using Allulose and Agave Inulin (can be Organic)
- 3g of Fiber/1g of sugar Gummy with Agave Inulin (can be Organic)

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We have many White-Label Functional Formulas using Whole Foods and/or Vitamins/Minerals:

Sleep, Energy, Focus, Gut Health/Probiotic, Libido, Hair Skin & Nails, Collagen, Immunity, Heart Health, Detox, Mood Enhancement, Anti-aging, Weight Loss, Hormone Support, etc.

We also have the ability to customize formulas to most specifications and make them taste great!



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We also own another company:



Enstrom has the chocolate capabilities to make all of the same amazing formulas with Chocolate.

72% Organic Dark Chocolate, or 36% Creamy Milk Chocolate.

Certified SQF, OU Kosher, USDA Organic, and Gluten Free

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