



Contract Canning/Packaging 2025 Rates

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Process	Per Unit	Notes	Price
Winemaking	gal	ncludes fermentation additions, racking	\$ 1.65
Cold Stabilization	gal		\$ 0.35
Heat Stabilization	gal		\$ 0.25
Filtration	gal	cross flow; 600 gal min	\$ 0.55
Filtration	surcharge	cross flow, <600 gal	\$ 150.00
Preparation/batching	gal	includes analyses	\$ 0.50
Sugar/additions			cost + 10%
Analyses	batch	required for canning	\$150
Canning (in partnership with Iron Heart)			
Setup	batch	required	\$ 250.00
Sterile filtration	setup	required	\$ 100.00
Sterile filtration	gal	required	\$ 0.20
Lenticular filtration	gal	if not ready for 0.45	\$ 0.35
Filter Cartidges	unit	if wine fouls filters	cost + 20%
Velcorin Dosing	gal		\$ 0.25
Nitrogen	DEWAR	if canning still wine	cost + 10%
Nitro dosing	can		\$ 0.0275
Nitro dosing	can (16oz)		\$ 0.0375
Size		Per Can w/labeling	Daily Minimum
187 ml		\$ 0.32	\$ 3,850.00
250 ml		\$ 0.34	\$ 3,175.00
355 ml		\$ 0.35	\$ 2,775.00
375 ml		\$ 0.40	\$ 2,775.00
16 oz		\$ 0.53	\$ 2,775.00
*canning rates included setup, packout labor, gas and overhead.			
Kegging	per 1/6 keg fill		\$ 15.00
Setup	per day		\$ 170.00
Pallets			\$ 20.00

*contact us for an estimate for your specific canning project needs