

Contract Canning/Packaging 2025 Rates

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Process	Per Unit	Notes		Price	
		ncludes fermentation			
Winemaking	gal	additions, racking	\$	1.65	
Cold Stabilization	gal		\$	0.35	
Heat Stabilization	gal		\$	0.25	
Filtration	gal	cross flow; 600 gal mir	\$	0.55	
Filtration	surcharge	cross flow, <600 gal	\$	170.00	
Preparation/batching	gal		\$	0.50	
Sugar/additions			cost	+ 15%	
Analyses	batch	required for canning		\$195	
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		+ 20%	
Velcorin Dosing	gal		\$	0.25	
Nitrogen	DEWAR	if canning still wine		cost + 15%	
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		\$ 0.34 \$ 0.35 \$ 0.40 \$ 0.53	\$	2,775.00	
375 ml		\$ 0.40	\$	2,775.00	
16 oz			\$	2,775.00	
*canning rates include	d setup, packout labor,	gas and overhead.			
Kegging	per 1/6 keg fill		\$	15.00	
Setup	per day		\$	185.00	
Pallets			\$	20.00	

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