

## Services and Price List www.taphopper.com 336-850-1477

## **Can Filling and Seaming**

Regardless of the packaging option you choose, our primary objective is to efficiently fill and seam either your printed cans or our brite cans. Currently, our capabilities encompass 7.5oz, 8.4oz, and 12oz Sleek, 12oz Standard, 16oz Standard, and 19.2oz - 211 cans. Additional options are available upon request, depending on system compatibility.

## Equipment

We operate two state-of-the-art machines manufactured by Twin Monkeys Beverage Systems. Both machines are equipped with five heads, making them suitable for projects of any size, with a remarkable canning speed of 40+ cans per minute. These systems feature automated tank pressure control and full nitro dosing capabilities.

## In-Line Labeling

We offer the option to apply your self-adhesive labels directly onto brite cans of any size. This solution has gained popularity, especially for special runs. We are pleased to provide this service at no additional cost for our full-service canning. For specific label requirements, please do not hesitate to contact us. Moreover, our labeler is available for daily rental if you are already engaged in bottling or conducting small canning runs.

### **Packaging Materials**

Our Tap Hopper Canning pricing includes brite cans and ends, color matching Craft-Pak handles, and premiumquality cardboard case trays. We take pride in sourcing 85% of our packaging materials from suppliers located within 100 miles of our warehouse in Greensboro, NC.

### Quality

Our commitment to quality control is unwavering. Our comprehensive quality control processes include rigorous pre- and post-canning CIP procedures, manual seam inspections, fill level verifications, as well as pre- and post-fill CO2 checks. We also employ a Cap-On-Foam process to minimize dissolved oxygen levels, ensuring the highest possible beer quality. For your peace of mind, we offer dissolved oxygen testing in cans to guarantee proper packaging and uphold brewhouse beer quality standards. At Tap Hopper, we meticulously track and document all production details, utilizing in-house digital seam inspections and reports that are provided after each run.

### **Turn-Key Service**

Our turn-key service simplifies your canning experience. With just one phone call or a quick website booking, you can eliminate the headaches typically associated with canning. We take care of services, materials, and supplies through our streamlined service model. By entrusting these tasks to us, you can allocate more of your time to brewing, rather than managing pricing, ordering, receiving, and storing goods and materials. Let us handle that for you.

# TAP HOPPER

## **Invoice Posting**

In order to maintain compliance with ALE (Alcohol Law Enforcement) rules and regulations, we promptly post your invoices within 24 hours of canning. Moreover, you will receive only one invoice for our comprehensive services. This streamlined approach ensures faster wholesale posting for your bookkeeping. Say goodbye to delays in sales posting due to sluggish invoicing or the hassle of tracking multiple invoices.

## **Brewery Requirements for Canning**

To guarantee top-notch quality and efficient canning, certain parameters must be met:

<u>CO2 Levels</u>: Approximately 2.6 <u>Product Temperature</u>: Approximately 32-35 degrees Fahrenheit <u>Tank Head Pressure</u>: Between 13.5 and 15.5 psi <u>(2) Female QC Hoses</u>: Required for CO2 Delivery <u>L6-30 Single-Phase Outlet</u>: Needed if THC (Tap Hopper Canning) air compressor is provided.

## Nitrogen Dosing Program

At Tap Hopper Canning, we take pride in offering the exclusive mobile Nitrogen Dosing System in the Carolinas. This service caters to the specific needs of our brewery, winery, water, and alternative beverage customers. Nitrogen dosing plays a crucial role in achieving proper can pressurization for low-carbonated or still products, as well as nitrogen infusion for beverages.

*Nitro Infuse*: This method is suitable for beverages with minimal carbonation levels (2.0-2.2) and requires additional liquid nitrogen for proper infusion. Prior to serving, the can should be shaken, and your labels should include instructions for this new process. This option is perfect for nitro beers and coffees.

*Fees:* For our Nitrogen Dosing Service, we charge a rate of \$1.00 per case with a minimum fee of \$300. This pricing includes the liquid nitrogen tank, scheduled delivery, and pick-up service.

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# **True Case Pricing**

For a turn-key canning experience our True Case Pricing takes the hassle and stress out of canning. With no inventory wasted, or logistical issues, what you see is what you pay.



## **True Case Pricing**

**All Inclusive Canning Pricing** 

**Costing & Pricing Made Easy** 

## **Pricing Includes**

**Canning Service** 

Brite Can

Can End

3 Inch Premium Strong Wall Cardboard

Custom Color PolyPro Handles(3 week lead time)

Automated Label Application

Date Coding

Dunnage Recycling

Easy and Transparent Online Booking and Scheduling

\*Please visit our website for full pricing and policy details, subject to change

NOT Included: Your Beverage, Your Label Cost, Service Call Rate

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| 12oz | 2oz (Standard |  |
|------|---------------|--|
| Car  | Dricing       |  |

| Case Pricing  |         |
|---------------|---------|
| 75-149 Cases  | \$15.00 |
| 150-299 Cases | \$13.00 |
| 300+ Cases    | \$11.50 |

## 16oz (Standard)

| Case Pricing  |                  |  |
|---------------|------------------|--|
| 75-149 Cases  | \$ <b>1</b> 6.75 |  |
| 150-299 Cases | \$14.75          |  |
| 300+ Cases    | \$13.75          |  |

7.5oz, 8.4oz, or 12oz (Sleek)

| 150-299 Cases | \$15.00 |  |
|---------------|---------|--|
| 300+ Cases    | \$14.00 |  |

## 19.2oz (Standard)

| Case Pricing  |         |
|---------------|---------|
| 85-149 Cases  | \$17.00 |
| 150-249 Cases | \$16.00 |
| 250+ Cases    | \$15.00 |

\*does not include handles

NO Waste or Storage of Surplus Materials

NO Style Change Surcharges

**NO** Low Volume Surcharges

NO Can Size Change Fee

**NO** Booking Deposits

Only 1 Invoice at completion of service





# **Simplified A La Carte Pricing**

If a customer chooses to use their own cans (printed, shrink wrapped, or brites) Customer is required to use our end, cardboard and custom PolyPro handle.

First NC Based Liquid Nitrogen Dosing NOW AVAILABLE! Nitro Beer, Wine, Coffee, Tea, Water, Juice!





**Simplified A La Carte** 

Customer Supplied Cans (shrink wrapped, printed, brite)

#### **Costing and Pricing Made Easy**

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\$8.00

| 12oz and 16oz Case Pricing |               |   |
|----------------------------|---------------|---|
|                            | 105-149 Cases |   |
|                            | 150-249 Cases | 9 |

250 + Cases

#### **Pricing Includes**

**Canning Service** 

Can End

3 Inch Premium Strong Wall Cardboard~

Custom Color PolyPro Handles~

Automated Label Application

Date Coding

**Dunnage Recycling** 

Easy and Transparent Online Booking and Scheduling

\*Please visit our website for full pricing and policy details, subject to change

~ Indicates Products Manufactured in North Carolina

NO Waste or Storage of Surplus Materials NO Style Change Surcharges NO Low Volume Surcharges NO Can Size Change Fee NO Booking Deposits Only 1 Invoice at completion of service Convenient and Transparent Online Scheduling NOT Included

Your Beer, Can, Label, and Service Call Rate

| SERVICE CALL*          |                 |        |       |
|------------------------|-----------------|--------|-------|
|                        |                 |        |       |
|                        | Number of Cases |        |       |
|                        | <250            | >250   | >300  |
| <b>One-Way Mileage</b> |                 |        |       |
| 0-50                   | \$75            | Waived |       |
| 51-100                 | \$100           |        | \$75  |
| 101-150                | \$150           |        | \$100 |
| 151-200                | \$200           |        | \$150 |
| 201-250                | \$275           |        | \$200 |
| 250+                   | \$350           |        | \$250 |

\*For TBA members the charge is waived.

**Low-Fill fees:** Sale samples and low-fills (based upon industry standards) kept by the brewery (not disposed of) will be charged at a per case rate of 50% off of our standard rate. This fee is assessed to cover the cost of materials consumed. Case volume can be combined for each can size and it will determine the final case price for 12oz and 16oz cans separately.

Exclusive service contract pricing available for long term, large volume, seasonal and core runs. Contact patrick@taphopper.com for more information..

## **Policies**

**Equipment and Staff:** Booking a canning day does not guarantee a specific system or a set number of staff members (2-3 people) for your run. The selection of canning systems and staff for your canning day will be based on factors such as location size, run volume, maintenance requirements, can size (12, 16, or 19.2oz), and scheduling availability. Equipment and staff assignment are solely at the discretion of Tap Hopper.

**Wholesome Product:** By choosing to can with Tap Hopper, the company affirms that the product is in a wholesome and safe condition for packaging. Tap Hopper is not liable for product losses resulting from beer that is not in the proper packaging condition.

**Corrosivity and Beverage Quality Assurance**: Tap Hopper adheres to beverage laws and filling requirements to ensure a successful and legally compliant packaging process. We recommend conducting corrosivity testing on the contents, particularly if they are higher in acidity or alcohol content, prior to packaging. If the customer opts not to perform corrosion testing, Tap Hopper assumes no responsibility for any potential corrosive effects of the contents on aluminum cans. It is the customer's responsibility to ensure that the packaged contents are stored properly.

**Production Minimum and Disruption Surcharge:** A charge of \$350 may be applied in situations that result in no product being packaged due to poor system requirements, brewhouse issues, beer quality, or other situations agreed upon that are out of control for Tap Hopper Canning. This charge for the disruption of service will be applied as a credit if canning is rescheduled for the same day. The surcharge is due on the same day as the disruption of service. There is a minimum charge of \$1,750 for services to schedule canning with a 5-head system; amounts below this limit will still be billed for the service.

**Drop Shipment Fee:** Our logistics and canning teams make every effort to travel with all the materials required for your canning run. If we are unable to carry all the items with us and have to arrange for drop shipment of materials in advance of your canning run, a flat fee of \$50 will be charged for up to 2 pallets (3-4 pallets will be charged \$75). Please note that this fee may not be included in your original estimate and will be determined 7-10 days before the scheduled canning day.

**Service Call:** Service call fees for each canning day are listed in the chart above. Mileage is calculated one-way from 27407.

**Scheduling**: Scheduling can be easily completed through our website at <u>www.taphopper.com</u>. Once we receive your request, we will either email or call to confirm your requested date. Any requests not submitted online or documented via email may not be guaranteed. However, if a calendar date is held without a formal request submitted, it is considered confirmed and agreed upon. Our schedule operates on a first-come, first-serve basis. Since we do not require advance deposits, we do ask for some flexibility to ensure we can schedule and manage availability for both your location and our scheduling needs. Schedule adjustments can be arranged based on established requests and availability.

**Rescheduling / Cancellation:** To reschedule a date that has been locked into the calendar and avoid the cancellation charge, it must be rescheduled to occur within two weeks of the original date, pending schedule availability.

- Within 7 days of the scheduled date: Subject to a \$400 cancellation fee (per day).
- 14-7 Days out from the scheduled date:
- No fee will be charged if rescheduled; subject to a \$400 cancellation fee (per day) if not rescheduled.

# **Credit Terms**

- Acceptable payment methods include ACH Bank Transfers through our <u>Bill.com portal</u> and paper checks if handed in person.
- Credit card payments are also accepted, but please note that an additional 3.0% processing fee may apply.
  - 1st Canning Run Payment is due in full on the day of service to establish credit terms.
  - 2nd Canning Run A \$500 deposit is due prior to the canning run.
  - 3rd Canning Run Net 30 Terms
- A 5% late fee will be automatically charged for any accounts that enter 31 days or later on credit terms. If the account enters 31 days or later, it is subject to the terms for the first canning run to reestablish credit with Tap Hopper. In addition to the suspension of future reservations, a 5% late fee will be incurred for each 30-day period that's past due.
- Accounts past 60 days are responsible for all past due payments and any fees associated with collection agencies.

Please be advised that this information is proprietary and confidential. Subject to change without notice.