A STICKY SITUATION?

Not with SPG.







Why do growing food brands often turn to a co-packer? Because while the product itself may be ready to scale, getting it into millions of consistent, retail-ready packages is a specialized operation of its own.

Gummies are a perfect example.

At lower volumes, packing may be relatively straightforward. But as production grows, so do the demands: faster runs, tighter fill tolerances, food-safety controls, retailer requirements, traceability, and packaging materials that can behave very differently once they hit a production line.

And gummies add their own complications. They can clump. Humidity can change the way they flow. Sugar coating can interfere with accurate weights. A product that seems simple enough in a bag can become surprisingly temperamental when you're trying to pack it accurately, quickly, and at scale.

That's where the right equipment and team make the difference.

At SPG, gummy packing is built around gravity and constant movement. Bulk gummies drop through chutes into combination scales, which measure the correct portion for each package. Along the way, the equipment continuously vibrates the product, helping prevent individual gummies from sticking and clumping together and keeping them moving smoothly through the packing process.

The weighed portion is then released by gravity into the pouch and sealed on vertical form-fill-seal equipment. If humidity or product variation changes the flow, experienced operators are there to catch it and adjust the process in real time.

And filling the bag is only one part of the job. Packages move through quality controls, including metal detection or, when foil-lined packaging makes that impractical, X-ray inspection. Each package receives an individual identifying code for traceability. Then it moves into cartons, cases, wrapped pallets, and out to shipment.

Before a new product ever reaches full production, SPG's R&D team also reviews how the product will flow, how the packaging material will behave, and what could affect the seal or fill weight — the kinds of questions that are far better answered before a line is running.

That is the larger value of a co-packer. A co-packer takes the product you already make and handles the specialized work required to get it shelf-ready at scale. Instead of building packaging lines, adding machinery, managing inspections, and learning new compliance systems in-house, brands can hand that complexity to a partner whose operation is already built around it.

Gummies are just one high-volume example. SPG applies that same combination of equipment, engineering, quality control, and hands-on expertise across candy, chocolate, snacks, and a wide range of package formats.

Because as your brand grows, your packing operation has to grow with it — without becoming another business you have to run.

For more information, visit superiorpackgroup.com.

Superior Pack Group (SPG), a leading co-packer specializing in sweet and snack products, helps brands seize growth opportunities without the burden of in-house packaging operations. With over 30 years of experience serving Fortune 500 companies and emerging brands alike, SPG packs for three of the top 10 global candy companies and eight of the top 100. With the capacity, expertise, and infrastructure to scale, SPG enables clients to confidently say "yes" when major retail opportunities come knocking.



200 million pouch capacity monthly

450,000 Sq Ft spanning 2 Facilities

Founded in **1995**

750 dedicated employees

100 trailer loads handled daily

120,000 Sq Ft nut free facility option

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