

FOOD BLENDING AND FILLING

A label error can follow many sauce lots.

You heat, blend and fill sauces for repeated production runs. Shared allergens, hot kettles and failed controls create different product, employee and machinery interests.

RISKS WORTH DISCUSSING

- 01 Undeclared allergen cross-contact
- 02 Heating and pasteurization breakdown
- 03 Plant fire from oils



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quote today

Or call
800-777-1872



Coverage worth discussing



Products liability

Covered resulting harm from supplied sauces.



Equipment breakdown

Covered internal failures of accepted kettles or pasteurizers.



Umbrella liability

Extra limits above expressly covered underlying liabilities.



Commercial property

Insured blending assets and stock after covered damage.



Workers compensation

Work-injury benefits for eligible sauce-production employees.

Coverage is subject to policy terms and exclusions.

Why The Southern Agency

01 Listen

We review your operations, coverage and past claims.

02 Assess

We look at hazards and ways to reduce risk.

03 Build

We compare carriers, premiums and audit terms.

04 Support

We revisit coverage as your work changes.



SCAN TO

Read the full
guide

800-777-1872

TheSouthernAgency.com