Cooks Confectionery

2018 Company Profile

It all started in 1985…

As a small local producer of Fudges, Sticks and Boiled lollies, demand steadily grew in tough times leading to a relocation in 1994. A decade later, the substitution of boiled sweets to Toffee's brought about the demand for Cooks current site, a brand new purpose built factory to be built. Demand and growth continued with expansion into the adjoining site in 2014 bringing with it chocolate manufacture and production.

With a varied range of capabilities and packaging options – Cooks is able to service your specialty product needs.

About Us

Commitment, Quality, Personal.

Our Capabilities

Sugar Extrusion

- Flavoured Paste Sticks in (custom) full or mini size.
- Fat/Cream/butters based extruded products.
- Sugar milling/refining available on-site.
- Different product shapes/dies available.
- Dedicated Nut Free Facility
- 230lbs/hr production capability

Packaging Options

- Custom Vertical (VFFS) Stick Pillow-Pack
- Horizontal Pillow Pack
- Bulk Range available

Our Capabilities

Toffee's

- Brittle Toffee's with any variety of Nut- flavours/combinations

- Super Thin continuous Toffee production capability retaining batch cook flavour

- Clean air-Popped Popcorn toffee/butter varieties.

- Honeycomb candy varieties

- 275lbs/hr production capability

Packaging

- Horizontal & Vertical (VFFS) Pillow & Multi-Pack

- Stand-Up Doy Pack – large size range.

- Bulk Packaging available.

Our Capabilities

Branded & Private Label

Chocolates

- Pure Milk & Dark Chocolate manufactured onsite.

- Thins/bark inclusion snacking chocolate capabilities.

- Modern enrobing line with decorating capabilities.

- Brittle/Toffee Enrobing Capabilities

- All Chocolate product varieties available in Bulk

- 462lbs/hr production capability

Packaging

- Horizontal and vertical (VFFS) packaging available

- Stand-Up Doy Pack – large size range available

Quality

Quality Statement

Cooks Confectionery is a company that focuses on our customers needs and requirements. Our company has a commitment to the continuous improvement of our products so we always meet the needs of our customers and comply with relevant Food Safety regulations and requirements.

Food Safety

Cooks Confectionery is committed to Food Safety and Product Quality evident through full implementation of the SQF Level 2 (HACCP) Food Safety Program in-line with internationally recognised Codex Guidelines. Quality systems are also a key part of our management system that are tightly integrated with our Food Safety program. Additionally, Cooks is independently spot-audited from the local council Food Authority to ensure cleanliness, hygiene and the correct execution of our Food Safety management program.

Our commitment to Food Safety enables our partners to safely rely on Cooks domestically and internationally.

U.S FDA Registration No.: 15599294166

Cooks Partners

Spreading Quality Confections Globally

Domestic

Cooks Confectionery has partnered with most major retailers across Australia. With strong long-lasting partnerships in Australia's largest independent network of retailers has enabled Cooks to build and grow into the future.

International

Cooks is now looking forward to partnering with clients in various regions of the world. With growing relationships in key Asia-Pacific counties and developing into new Western markets:

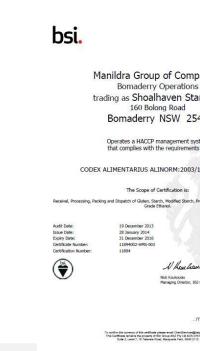|		
Philippines	USA	New Zealand
China	Canada	

Cooks Vendors

Quality Products need quality ingredients

To ensure we make the best quality products we can – Cooks ensures its suppliers are as equally committed to quality. Sourcing only Australian made ingredients were possible ensures quality can be controlled from the farm to the shelf.