



Hongar Farms

Gourmet Foods

Tastes as good as it looks!

Private Label Program





Why Private Label with Hongar Farms

Over the last 20 years, Hongar Farms has been proudly manufacturing delicious herb-infused oils beloved by both our customers and Private Label partners alike! We take the utmost care during our manufacturing process, and our facility in Tucker, Georgia is certified by SQF as well as the Georgia Department of Agriculture.

At Hongar Farms, our team carefully dehydrates locally sourced fresh herbs and places them by hand in each of our bottles for our natural infusion process leading to a high quality product that Tastes As Good As It Looks!



Short Lead Times



All Natural Ingredients



Low Order Minimums



Bottled in Atlanta, GA



Hongar Farms products are manufactured in a dedicated facility free of the risk of cross contamination of all common allergens including, Dairy, Wheat, Peanuts, and Soy. With the exception of Sesame Seed oil which is processed using decided lines in an isolated environment, posing no risk of cross contamination.



Choose Your Oil

At Hongar Farms, we offer a variety of oils for all budgets and flavors, and all for extravagant tastebuds. Choose your oil below or contact our team about our blending options.

Exquisite Reserve

Pure Extra Virgin Olive Oil

"Green Gold" as we sometimes call it, our extra virgin olive oil has a classic, savory flavor that you know and love. If you're looking for high quality oil, exquisite reserve is your choice.

Gourmet Select

Pure Avocado Oil

Growing in popularity over the years for its health benefits, avocado oil is a neutral flavored oil that can take the heat! Its rich, buttery texture marries deliciously with every herb and spice.

Classic Blend ★

Extra Virgin Olive Oil Blend

This blend is Hongar Farms' best-seller year after year. With a high smoke point and neutral flavor, this blend is favored by home chefs for its versatility in the kitchen.

★ *Best Sellers*





Choose Your Infusion

The herb-infusion of our oils at Hongar Farms is what really sets them apart on the shelf. The herbs in our oils come fresh to us and are then dehydrated in-house and placed by hand into each bottle. The natural infusion process happens right inside the bottle and gives your customers a product that Taste As Good As It Looks!

Roasted Garlic ★

Infused with dried rosemary, minced garlic, thyme, oregano, and garlic essence

Mediterranean Garlic ★

Infused with thyme, minced garlic, basil, oregano, and garlic essence

Parmesan Garlic

Infused with thyme, oregano, garlic, and natural garlic and parmesan flavors

Italiano ★

Infused with sun dried tomatoes, thyme, oregano, basil, and de arbol peppers

Siciliano

Infused with dried herbs, oregano, de arbol peppers, thyme, basil, garlic

Basil & Sun Dried Tomato ★

Infused with sun dried tomatoes, oregano, basil, and crushed red pepper

Pepper Oil

Infused with garlic, crushed red pepper, and de arbol peppers

Lemon Pepper Oil

Infused with hand-peeled lemon peels and black peppercorns

Balsamic Garlic

Infused with garlic, thyme, basil, and balsamic vinegar

★ *Best Sellers*





Choose Your Bottle & Label

Ready for the finishing touches? At Hongar Farms, we offer a variety of different sized and shaped glass bottles to hold your delicious infusions. Each option has a unique shape that gives your infused oil the charm to jump off the shelf.



**Melinas
Bottle**

500mL
16.9 fl. oz.



**Tall Round
Bottle**

375mL
12.6 fl. oz.



**Etched
Bottle**

375mL
12.6 fl. oz.



**Castollata
Bottle**

250mL
8.4 fl. oz.



**Cruet
Bottle**

240mL
8.1 fl. oz.



**Grape
Bottle**

240mL
8.1 fl. oz.



Custom Hang Tags

The grand finale - adding your brand! The final stage of our production process is hand-tying hang tags on each bottle.

At Hongar Farms, we offer a template to design your own hang tag or our design team can take your logo and create a hang tag that aligns with your branding. Simply email your logo and oil details to:

privatelabel@hongarfarms.com



Private Label FAQs

How long will my private label order take?

At Hongar Farms, we strive to have all private label orders bottled and shipped within 3-4 weeks.

What is the order minimum for private label?

Our order minimum for private label is only 96 bottles (15 cases) of any one flavor.

Can I design my own artwork for the label?

Yes! With our ready-to-use templates that include nutrient facts, ingredients and space for barcodes, our in-house design team can assist you with designing your label.

Can I change the name of my flavor?

Absolutely! Your label, your product. Our infusions are pre-manufactured herb and essence blends, you can come up with your own product name or title to best suit the needs of your current brand image.

Is there a setup free for private labeling?

Nope! No additional cost is required for setting up a private label offering.

How much does shipping cost?

We offer FREE LTL shipping for orders over 60 cases (360 bottles). See pricing guide for shipping rates for orders lower than 60 cases.



Get started with your Private Labeled Infused Oils today!

Ready to get started on your private label order or have more questions? Contact us at privatelabel@hongarfarms.com



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