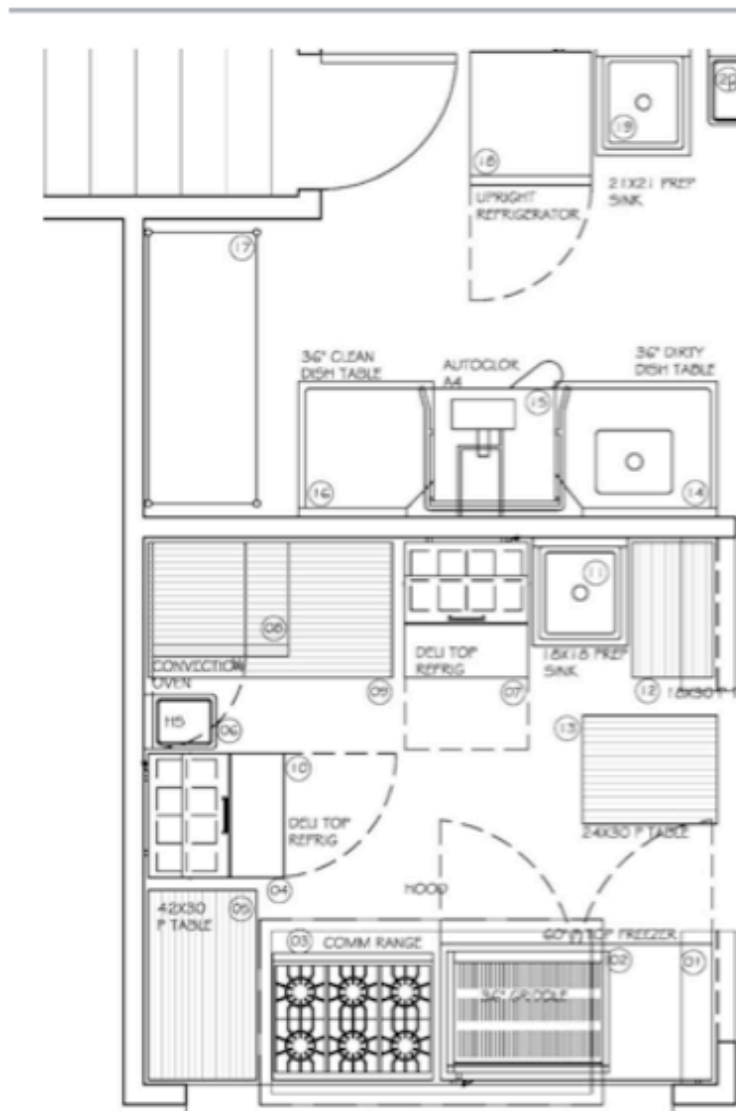


## Chapter Eight Edibles and Byproduct Manufacturing



Creating edibles and byproducts for purchase through a dispensary requires

multiple steps and significant documentation. Many states have mandated specific requirements for labeling, specific manufacturing requirements, batch and lot numbering for identification, and recall protocols in the event someone becomes sick from a bad batch of cannabis used to manufacture edibles.

In addition to the requisite medical and recreational marijuana regulations promulgated by each state, the common denominator for all infused edibles' manufacturing are also regulated by commercial food production statutes. When preparing your cultivation facility to produce edibles, it helps to have a commercial kitchen equipment salesperson/designer on board to insure you will be complying with all the necessary regulations in order to obtain all the requisite permits.

Preparing your edibles and byproduct manufacturing facility will include more scrutiny, and a whole new set of operating protocols from the grow part of your facility. Commercial kitchen operations regulations are generally tied to the permitting process for such activity, so contact the local board of health to begin the entire process early on the construction/remodeling of your cultivation facility. The organization and work flow of the edibles part of the cultivation facility has the following work flow.

a. **Raw Product** - All raw cannabis based ingredients used in edibles and other products are initially removed from the inventory database and transferred to the edibles facility where they are made available as ingredients. The edibles kitchen will have a inventory that consists of:

i. **Unused product brought into inventory** - All edibles that use either whole flow, keif or another byproduct of the plant are brought into the edibles kitchen pre-packaged and weighed. Their tracking number and RFID tag are moved from the product database into the edibles database in order to maintain inventory tracking.

ii. **All production in the kitchen facility is done by recipes prepared by the kitchen manager.** They are also responsible for tracking raw product inventory when used in edibles development. The kitchen manager stores all used product tags in a bin on his desk where they are collected by the internal auditor for reconciliation of the kitchen's production. When opening any inventory, please insure all RFID and inventory tags are returned to the bin on the desk for collection.

b. **Work in progress** - All inventory that has been moved from finished product to the kitchen is now considered work in progress. The material may be used in candies, concentrates, oils, salves, or any other edible or consumable produced by the edibles kitchen.

i. All prepared materials from the edibles kitchen are prepared from recipes