


Cocktail Bomb Manufacturing Checklist – Foodsure

Cocktail bombs demand more than flavor; they demand GMP-compliant lines, precision blending, and batch traceability at scale. This checklist maps every technical must-have to help your facility meet real production standards.



1. Regulatory & Licensing Essentials

Get regulatory compliance in place before starting any batch of cocktail bomb.

1. FSSAI License: Must cover cocktail premix or tablet category.
2. GST Registration: Required for B2B and D2C invoicing.
3. ISO 22000 / HACCP: Proves your food safety systems are certified.
4. Factory Clearances: Fire, pollution, and local authority NOCs.
5. Trademark Use: Legal approval to produce under another brand.



2. Facility Setup & Infrastructure

A facility set up to keep moisture, clumping, and cross-contamination out, so every batch stays clean, stable, and consistent.

1. Dry Rooms: Prevent clumping in effervescent and powder-based formulations.
2. SS304/316 Machinery: Hygienic, corrosion-resistant, and easy to sanitize.
3. Zoned Layout: Isolated zones for raw, process, and pack to avoid mix-ups.
4. Moisture & Climate Control: Stability for reactive ingredients.
5. Clean Packaging Zone: Dust-free sealing for shelf-ready appeal.



3. Specialized Machinery Line

Precision technology for powders that fizz, flavor, and perform in a cocktail bomb.

1. V-Blender / Ribbon Mixer: Even dispersion of actives and flavors
2. Bomb Former: Custom molds with adjustable pressure control
3. Curing Chamber: Stabilizes without affecting texture
4. Nitrogen Flusher: Protects against oxidation
5. Auto Sachet & Box Filler: Fill, seal, and date-stamp in one go



4. Ingredient Handling & Traceability

Smart brands don't just source, they track, validate, and protect.

1. Approved Vendor Sourcing: Only COA-backed, FSSAI-compliant ingredients
2. Allergen Controls: Clear segregation protocols for scale manufacturing
3. Batch-to-Batch Traceability: Scan-ready tracking from intake to final fill
4. Moisture-Safe Storage: Silica beds and double-seal bins to lock freshness



5. Quality, Hygiene & Compliance

Quality control should be embedded in every action.

1. GMP Daily Logs: Routine records for hygiene, sanitation, and team checks
2. On-the-Spot QC Checks: Tracking moisture levels, texture, and breakdown rate
3. COA Per Batch: Auto-generated and linked to each production lot
4. Surface Hygiene Protocols: Swabbing, cleaning, and test traceability
5. Metal Detection: Ideal for export-ready quality assurance



6. R&D-Led Cocktail Bomb Formulation

Built in the lab. Proven on the line. Do a cocktail bomb recipe formulation that your customers love.

1. Pilot-to-Production Runs: Formulas are pressure-tested beyond the lab to avoid surprises during scale-up.
2. Shelf-Life & Stress Checks: Catch separation or spoilage before it hits shelves.
3. Smart Formula Logs: Every tweak is tracked with purpose, not guesswork.
4. Ingredient Compatibility Pre-Checks: Avoid off-notes and texture clashes early.



7. Cocktail Bomb Packaging

Eye-catching. Durable. Ready to ship or shelf.

1. Single-Serve Packs: Custom sachets and wraps for cocktail bombs.
2. Secure Boxes: Tamper-proof with QR codes for authenticity.
3. Compliant Labels: FSSAI-ready with all required details.
4. Retail-Ready Units: Great for cafés, D2C, or gifting displays.



8. Delivery, Dispatch & Supply Chain Partners

Even the best cocktail bomb fails if it shows up late, broken, or missing.

1. Trusted Logistics Tie-ups: Delhivery, Blue Dart, Amazon-approved
2. Bulk-Ready Dispatch: Palletized shipping for B2B, cafés, export
3. E-commerce Friendly: Labels, invoices, inner packs, and boxes prepped
4. Smart Route Planning: Cost-saving logistics software (if needed)
5. Cold Chain Support: For heat-sensitive actives or delicate formats



9. Cocktail Bomb Commercial Clarity

When pricing is clean, growth moves faster.

1. Clear MOQs & Tiered Pricing: Scale-based slabs
2. Per-Unit & Per-Kg Costing: With or without packaging
3. Trial Batches Available: Lower MOQ to test the waters
4. Guaranteed Timelines: SLAs for each batch's delivery
5. Legal Paperwork Sorted: NDA + private/white label agreements



10. Audit-Ready Documentation

So your records speak when auditors ask.

1. Batch Manufacturing Records: Maintained per lot
2. Raw Material Logs: Digitally tagged via QR/barcode
3. COA Archive: Easy access for internal or client needs
4. Label Approvals on File: FSSAI-cleared, per product
5. Internal Audits Scheduled: Every 3 months or ISO-aligned

Project Timelines For Cocktail Bomb Manufacturing

Stage	Key Activities	Owner	Duration	Output / Deliverables
Product Definition	Product brief finalization, benchmarking, USPs, ingredient pre-selection	Brand + R&D Consultant	Week 1	Signed-off concept note + target flavor profile
Cocktail bomb Formulation	Ingredient sourcing, functionality mapping, nutritional targets	R&D Consultant + Procurement	Week 2–3	Finalized cocktail bomb with supplier list & specs
Sample & Trials	Lab trials (min. 3 rounds), sensory panel, taste matching	R&D Lab	Week 4–5	Shortlisted sample with feedback documentation
Regulatory Vetting	FSSAI compliance check, label claim validation, ingredients check	Regulatory Consultant	Week 6	Regulatory checklist + formulation compliance sheet
Pilot Batch (1st Factory Run)	Scale-up for pilot testing at partner facility	Co-manufacturer + QA Team	Week 7	10–50L batch + stability notes
Packaging Development	Bottle/can selection, label design, printing vendor alignment	Brand + Design Partner	Week 7–8 (parallel)	Packaging prototypes + dielines approved
Stability & Shelf Life Test	Microbial + chemical + sensory testing	Third-Party Lab + QA Team	Week 9–12	30–90 day report with suggested shelf life
Commercial Costing	Final cost sheet (per kg/unit), scale cost estimate, MOQs	Finance + Consultant	Week 10	Commercial quotation + MOQ tiers
Trial Launch / Soft Market	Small run production + market feedback via D2C / B2B trials	Sales + Marketing	Week 13–14	Consumer feedback + iteration plan
Scale-Up Production	Final cocktail bomb lock, order packaging, plan dispatch schedule	Brand + Co-manufacturer	Week 15 onwards	First commercial batch dispatched