



IHC IS THE QUALITY LEADER IN CANNING

SEAM INTEGRITY 100% GUARANTEED

At IHC we conduct regular seam checks, use CMC Kunke seam imaging and our machinery is dialed in and maintained. We also have a dedicated engineering staff that knows our machines inside and out.

SKILLED /TRAINED OPERATORS

Having skilled and trained operators allows us to have minimal loss on canning day. We also employ low DO2 advanced filling techniques as well as DO2 testing & reporting.

INSULATED MATERIALS SUPPLY IHC RESERVE CAN SUPPLY

When supply gets tight, we have you covered. We also offer alternate Can Sizes for all beverages. Need labels? We have label discounts through our preferred vendor InTouch.

SCORCHED EARTH SANITATION GUARANTEED PACKAGING INFECTION FREE

We have a strict Beverage Style policy enforcement as well as internal lab testing & microbial analysis. Our CIP process is proven effective against STA 1 gene yeast strains, bacteria and wild yeast

DETAILED JOB REPORTING

Our job reports show accurate can weight, seam checks, shorts, can fails, and QC cans. All delivered straight to your email at the end of the canning day.

OPEN ENDED CAPACITY

From mobile service to the IHC Rental Program, to even capacity augmentation. We're here to offer our top notch services.

Our mission is to provide our customers with the highest quality canning service possible so you can focus on producing the best product possible. Our proven SOPs and advanced filling expertise protect your greatest asset. We take our job as gatekeepers to your brand seriously so that you can have complete confidence.