COMMUNITY FOOD SYSTEMS: PROCESSING FACILITIES

GOALS

- Allow for raw food products to be physically or chemically altered into **VALUE-ADDED** forms. Processing creates a way for farmers to add-value to their product, but can be a large investment to process individually and typically involves several forms of certifications or licenses. Over the past several decades, the US has had a rapid consolidation of its meat industry. Businesses are required to obtain a **RETAIL FOOD LICENSE** or **FOOD PROCESSING** plant license to make or sell food to the public. Independent processing centers and slaughterhouses can help establish **ECONOMIC GROWTH** and opportunities for individual producers and farmers to access a means to process smaller quantities of product at a reasonable cost.

BENEFITS

- Food Preservation
- Foods are less susceptible to early spoilage
- Rentable space for processing
- Greater variety of food supply
- Increase product value
- Increase number of local food businesses
- Multiple-scale business incubator opportunities
- Mobile Slaughter Units (MSU's) go directly to farms
- Creative niche markets built local animal and produce markets
- Locally Processed, locally raised
- Offer space to test recipes and new products

COMMUNITY IMPACT

- Limited slaughter and processing capacity is often cited (by producers) as a key barrier to marketing meat and poultry locally –
- Number of slaughter plants has decreased from 910 in 2001 to 841 in 2010
  - -14 plants account for majority (55%) of cattle slaughter
  - -12 account for majority of hog slaughter
  - -4 plants account for majority of sheep slaughter

NATIONAL BEST MANAGEMENT PRACTICES

Callicrate Ranch
http://www.mobilemeatprocessing.com/

CALLICRATE RANCH: ST. FRANCIS, KS

Mobile Meat Processing Unit (MMPU): All processed animals can be immediately stored in the refrigerated section of the trailer.

Food Processing Center
http://www.fccdc.org/about-the-center

FOOD PROCESSING CENTER: GREENFIELD, MA

Offer support and training to make value-added products + connect producers to co-packing opportunities

Island Grown Farmers Coop
http://www.igfcmeats.com/4.html

ISLAND GROWN FARMERS COOP: LOPEZ ISLAND, WA

Mobile Slaughterhouse (MSU): Created the first mobile slaughterhouse sanctioned by USDA- 8x12'

Hummingbird Wholesale
http://www.hummingbirdwholesale.com/content/about_us

HUMMINGBIRD WHOLESALE: EUGENE, OR

Wholesale market focused on organic, regional food items that assist farms of multiple scales

LET US KNOW ABOUT OTHER BEST PRACTICES

TITLE: CONTACT INFORMATION:

INTERESTED IN HELPING? SHARE YOUR INFO

NAME: CONTACT INFORMATION: