

Local Options for Value-Added Food Production

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What is a “value-added” food?

Value-added occurs when any agricultural product has been changed through some process – e.g., cooking, canning, freezing, dehydrating, baking – into a new product that can be sold.

Where can you get help in creating your Value-Added Food?

- Virginia Food Works
- Homegrown Virginia

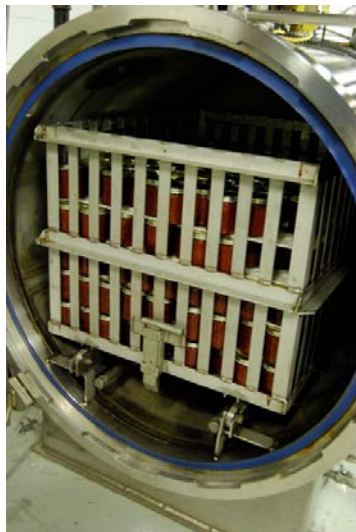




Where do we operate?

Prince Edward County Cannery and Commercial Kitchen

- shared-use facility
- near Farmville, VA
- available to all Virginians
- geared toward processing fresh produce



What equipment is available?

- Produce washer
- Various choppers and dicers
- Jar sterilizer
- Produce blancher
- 7 steam-jacketed kettles
- Food pump and metered filler
- Large-scale water bath
- Label applicator
- Walk-in fridge and freezer

What products can be made?

- Shelf stable foods that are acidic
- Refrigerated or frozen foods
- Dry blends such as herb and tea mixes

Note: The facility is an inspected, commercial kitchen. We are open to new products, ideas and uses for the Kitchen



What services are provided?

- Referring clients to Small Business Development Services
- Providing guidance on processing regulations and inspections
- Converting recipes into Process Approval applications
- Scaling recipes for bulk production
- Identifying suppliers (containers, labels, LOCAL ingredients)
- Providing use of a kitchen facility and processing equipment
- Providing BPCS certified staff
- Testing of product samples for pH
- Explaining batch coding and recall plans
- Navigating FDA label requirements





Virginia Food Works

A non-profit that provides education and hands-on assistance to existing and prospective producers. Key features:

- Kitchen rental provided to Clients for \$10 per hour.
- Processing is completed by individual Clients.
- Assistance is free of charge.
- Standard-sized containers available on site



How It Works

1. Complete Registration with Virginia Department of Agriculture (VDACS)
2. Complete Registration as a Client of Virginia Food Works (includes proof of insurance)
3. Obtain kitchen training on using equipment and proper sanitation
4. Obtain Recipe approval, if necessary
5. Obtain Inspection Certificate from VDACS
6. Rent Kitchen (\$10/hour) and process your product!



Homegrown Virginia

A co-packing service. Key features:

- Processing is completed by Homegrown Virginia staff
- Specializes in using local, fresh produce
- Sourcing of ingredients, containers and labels available
- Pricing varies on recipe complexity and container size



How It Works

1. Complete Registration as a Client of Homegrown Virginia
2. Determine recipe to be created and obtain Recipe approval
3. Determine label design and select container
4. Provide raw product to be processed (optional)
5. Pick up labeled and boxed final product after production is complete

Two Labeling Options:

1. Process using client's recipe and label
2. Process under the ***Taste Virginia*** label with our in-house, pre-approved recipes



Interested?

Don't wait!

- First come, first served scheduling
- Start paperwork now for summer production





Contact Information:

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www.VirginiaFoodWorks.org

www.HomegrownVirginia.com