

Small Business Opportunities in Value-Added Agriculture



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Value-Added Ag Options

- Home kitchen production
- Shared-use or commercial kitchen
- Co-packing
- Catering



Home Kitchen Production

- Applies to shelf-stable products ONLY
- Home cannot now, or have ever, housed a pet (includes fish, birds, reptiles)
- Requires certificate of home inspection
- Homes with wells must have water tested for coliform bacteria



Permitted Home-Processed Foods

- **Low-risk packaged foods** are the only products allowed to be produced at home. These can include:
 - Baked goods – that do not require refrigeration
 - Jams and jellies*
 - Candies
 - Dried mixes
 - Spices
 - *Some* sauces and liquids
 - Pickles and acidified foods



- *Applicant should have completed acidified foods school

Shared-use or Commercial Kitchen

- Inspected by NCDA&CS
- Can process items that require refrigeration
- Shared-use kitchen in Duplin County inspected for meat production



Co-Packing

- Good “next step” opportunity to growing your business
- Co-packers within BRAC region:
 - D’Vine Foods, Dublin, NC (Bladen)
 - Quinn Specialty Products, Dunn, NC (Harnett)



Catering

- Inspected by local county health department



Other Considerations

- Develop your business plan
- Understand food chemistry
- Become familiar with food safety concerns
- Evaluate your competition
- Don't give up your day job



For More Information

- NCDA&CS Food & Drug Division:
919.733.7366
<http://www.ncagr.gov/fooddrug/food/foodbiz.htm>

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