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UFOODS and NCGT are Center for Environmental Farming Systems’ initiatives working across the food supply chain to support the localization and regionalization of the food system. Food hubs, commercial community kitchens, and copackers are intermediaries vital to the successful operation of supply chains connecting food that is grown in one area to consumers in that same area.

This directory is designed to inform farmers and other food business of the location and services offered by these intermediaries.

The directory also provides grocery and food service buyers, including restaurants as well as institutional food service at universities and hospitals, with information on where they can find North Carolina food and farm products packed for retail and wholesale markets.

For more information contact:

Rebecca Dunning, Ph.D. - Research Assistant Professor, Supply Chain Initiatives
Center for Environmental Farming Systems
Rebecca_dunning@ncsu.edu | 919.389.2220

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Thank you to our hubs and kitchens for supplying photos for the guide.
FOOD HUBS

A food hub, as defined by the USDA, is “a centrally located facility with a business management structure facilitating the aggregation, storage, processing, distribution, and/or marketing of locally/regionally produced food products.”

In the below descriptions the ✗ and ✔ represent the current status of operations for each of the food hubs and commercial community kitchens as of October, 2017. Please contact each business for more information.

1. FARMER FOODSHARE (p.5)
2. TRACTOR (p.7)
3. FEAST DOWN EAST (p.9)
4. WORKING LANDSCAPES (p.11)
5. SANDHILL AG INNOVATION CENTER (p.13)
6. ECO (p.15)
7. SEAL THE SEASON (p.17)
8. FIRSTHAND FOODS (p.19)
9. HIGH COUNTRY FOOD HUB (p.21)
### PRODUCTS

<table>
<thead>
<tr>
<th>Product</th>
<th>Available?</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and vegetables</td>
<td>✔️</td>
</tr>
<tr>
<td>Organic produce</td>
<td>✔️</td>
</tr>
<tr>
<td>Eggs</td>
<td>✔️</td>
</tr>
<tr>
<td>Meat</td>
<td>❌</td>
</tr>
<tr>
<td>Milk</td>
<td>✔️</td>
</tr>
<tr>
<td>Cheese or other dairy products</td>
<td>✔️</td>
</tr>
<tr>
<td>Manufactured (value-added) foods</td>
<td>✔️</td>
</tr>
</tbody>
</table>

### SALES CHANNELS

<table>
<thead>
<tr>
<th>Channel</th>
<th>Sell Directly</th>
<th>Delivery</th>
</tr>
</thead>
<tbody>
<tr>
<td>Consumers</td>
<td>✔️</td>
<td>✔️</td>
</tr>
<tr>
<td>Restaurants</td>
<td>✔️</td>
<td>✔️</td>
</tr>
<tr>
<td>Grocery stores</td>
<td>✔️</td>
<td>✔️</td>
</tr>
<tr>
<td>Wholesalers</td>
<td>✔️</td>
<td>✔️</td>
</tr>
<tr>
<td>Institutions</td>
<td>✔️</td>
<td>✔️</td>
</tr>
</tbody>
</table>

---

**Farmer Foodshare**  
*Durham, NC*

902 N MANGUM ST, DURHAM, NC 27701  
INFO@FARMERFOODSHARE.ORG  
Tel 919-701-2543
<table>
<thead>
<tr>
<th>SERVICES</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Produce pick up from farms</td>
<td>✓</td>
</tr>
<tr>
<td>Is the truck(s) refrigerated?</td>
<td>✓</td>
</tr>
<tr>
<td>Aggregation on site</td>
<td>✓</td>
</tr>
<tr>
<td>Distribution of product to buyers in own truck?</td>
<td>✓</td>
</tr>
<tr>
<td>Size?</td>
<td>16’</td>
</tr>
<tr>
<td>Is the truck(s) refrigerated?</td>
<td>✓</td>
</tr>
<tr>
<td>Distribution of product to buyers in hired truck</td>
<td>✓</td>
</tr>
<tr>
<td>Selling retail to consumers through a farmers market</td>
<td>✗</td>
</tr>
<tr>
<td>Selling retail to consumers through a CSA box</td>
<td>✓</td>
</tr>
<tr>
<td>Selling wholesale to food service distributor</td>
<td>✗</td>
</tr>
<tr>
<td>Selling direct to restaurants</td>
<td>✓</td>
</tr>
<tr>
<td>Selling direct to grocery stores</td>
<td>✓</td>
</tr>
<tr>
<td>Refrigerated storage</td>
<td>450 sq feet</td>
</tr>
<tr>
<td>Dry storage</td>
<td>280 sq feet</td>
</tr>
<tr>
<td>Packing and grading</td>
<td>✗</td>
</tr>
<tr>
<td>Washing</td>
<td>✗</td>
</tr>
<tr>
<td>Freezing</td>
<td>✗</td>
</tr>
<tr>
<td>Brokering services (being an intermediary between farmer and buyer but not taking possession of the product)</td>
<td>✗</td>
</tr>
<tr>
<td>Buys packaging in volume and resells to growers</td>
<td>✗</td>
</tr>
<tr>
<td>Shared use kitchen</td>
<td>✗</td>
</tr>
<tr>
<td>Cutting</td>
<td>✗</td>
</tr>
<tr>
<td>Canning</td>
<td>✗</td>
</tr>
<tr>
<td>Branding of products</td>
<td>✗</td>
</tr>
<tr>
<td>Advertising of products</td>
<td>✓</td>
</tr>
<tr>
<td>Production planning with growers</td>
<td>✓</td>
</tr>
<tr>
<td>Food safety training</td>
<td>✓</td>
</tr>
<tr>
<td>Do you require GAP certification?</td>
<td>✗</td>
</tr>
<tr>
<td>Post-harvest handling training</td>
<td>✓</td>
</tr>
<tr>
<td>Incubator or demonstration farm</td>
<td>✗</td>
</tr>
<tr>
<td>Non-compete clause for growers</td>
<td>✗</td>
</tr>
<tr>
<td>Uses a standard margin to pay growers</td>
<td>✗</td>
</tr>
</tbody>
</table>
**PRODUCTS**

- Fruit and vegetables
- Organic produce
- Eggs
- Meat
- Milk
- Cheese or other dairy products
- Manufactured (value-added) foods

**SALES CHANNELS**

<p>| Do you sell directly to consumers? | ✗ |
| Do you do the delivery? | ✗ |
| Do you sell directly to restaurants? | ✓ |
| Do you do the delivery? | ✓ |
| Do you sell directly to grocery stores? | ✓ |
| Do you do the delivery? | ✓ |
| Do you sell to wholesalers? | ✓ |
| Do you do the delivery? | ✓ |
| Do you sell to institutions? | ✗ |
| Do you do the delivery? | ✗ |</p>
<table>
<thead>
<tr>
<th>SERVICES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Produce pick up from farms</td>
</tr>
<tr>
<td>Is the truck(s) refrigerated?  ✔</td>
</tr>
<tr>
<td>Aggregation on site  ✔</td>
</tr>
<tr>
<td>Distribution of product to buyers in own truck?  ✔</td>
</tr>
<tr>
<td>Size?  20’ &amp; 12’</td>
</tr>
<tr>
<td>Is the truck(s) refrigerated?  ✔</td>
</tr>
<tr>
<td>Distribution of product to buyers in hired truck  ✔</td>
</tr>
<tr>
<td>Selling retail to consumers through a farmers market  ✗</td>
</tr>
<tr>
<td>Selling retail to consumers through a CSA box  ✗</td>
</tr>
<tr>
<td>Selling wholesale to food service distributor  ✔</td>
</tr>
<tr>
<td>Selling direct to restaurants  ✔</td>
</tr>
<tr>
<td>Selling direct to grocery stores  ✔</td>
</tr>
<tr>
<td>Refrigerated storage  1,082 sq feet</td>
</tr>
<tr>
<td>Dry storage  6,000 sq feet</td>
</tr>
<tr>
<td>Packing and grading  ✔</td>
</tr>
<tr>
<td>Washing  ✔</td>
</tr>
<tr>
<td>Freezing  ✔</td>
</tr>
<tr>
<td>Brokering services (being an intermediary between farmer and buyer but not taking possession of the product)  ✗</td>
</tr>
<tr>
<td>Buys packaging in volume and resells to growers  ✔</td>
</tr>
<tr>
<td>Shared use kitchen  ✗</td>
</tr>
<tr>
<td>Cutting  ✗</td>
</tr>
<tr>
<td>Canning  ✗</td>
</tr>
<tr>
<td>Branding of products  ✔</td>
</tr>
<tr>
<td>Advertising of products  ✔</td>
</tr>
<tr>
<td>Production planning with growers  ✔</td>
</tr>
<tr>
<td>Food safety training  ✔</td>
</tr>
<tr>
<td>Do you require GAP certification?  ✗</td>
</tr>
<tr>
<td>Post-harvest handling training  ✔</td>
</tr>
<tr>
<td>Incubator or demonstration farm  ✔</td>
</tr>
<tr>
<td>Non-compete clause for growers  ✔</td>
</tr>
<tr>
<td>Uses a standard margin to pay growers  80%</td>
</tr>
</tbody>
</table>
**Feast Down East**

*Wilmington, NC*

**PRODUCTS**

- Fruit and vegetables
- Organic produce
- Eggs
- Meat
- Milk
- Cheese or other dairy products
- Manufactured (value-added) foods

**SALES CHANNELS**

- Do you sell directly to consumers? [x]
- Do you do the delivery? [x]
- Do you sell directly to restaurants? [✓]
- Do you do the delivery? [✓]
- Do you sell directly to grocery stores? [✓]
- Do you do the delivery? [✓]
- Do you sell to wholesalers? [x]
- Do you do the delivery? [x]
- Do you sell to institutions? [✓]
- Do you do the delivery? [x]
<table>
<thead>
<tr>
<th>SERVICES</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Produce pick up from farms</td>
<td></td>
</tr>
<tr>
<td>Is the truck(s) refrigerated?</td>
<td></td>
</tr>
<tr>
<td>Aggregation on site</td>
<td></td>
</tr>
<tr>
<td>Distribution of product to buyers in own truck?</td>
<td></td>
</tr>
<tr>
<td>Size?</td>
<td>25'</td>
</tr>
<tr>
<td>Is the truck(s) refrigerated?</td>
<td></td>
</tr>
<tr>
<td>Distribution of product to buyers in hired truck</td>
<td></td>
</tr>
<tr>
<td>Selling retail to consumers through a farmers market</td>
<td></td>
</tr>
<tr>
<td>Selling retail to consumers through a CSA box</td>
<td></td>
</tr>
<tr>
<td>Selling wholesale to food service distributor</td>
<td></td>
</tr>
<tr>
<td>Selling direct to restaurants</td>
<td></td>
</tr>
<tr>
<td>Selling direct to grocery stores</td>
<td></td>
</tr>
<tr>
<td>Refrigerated storage</td>
<td>80 sq feet</td>
</tr>
<tr>
<td>Dry storage</td>
<td></td>
</tr>
<tr>
<td>Packing and grading</td>
<td></td>
</tr>
<tr>
<td>Washing</td>
<td></td>
</tr>
<tr>
<td>Freezing</td>
<td></td>
</tr>
<tr>
<td>Brokering services (being an intermediary between farmer and buyer but not taking possession of the product)</td>
<td></td>
</tr>
<tr>
<td>Buys packaging in volume and resells to growers</td>
<td></td>
</tr>
<tr>
<td>Shared use kitchen</td>
<td></td>
</tr>
<tr>
<td>Cutting</td>
<td></td>
</tr>
<tr>
<td>Canning</td>
<td></td>
</tr>
<tr>
<td>Branding of products</td>
<td></td>
</tr>
<tr>
<td>Advertising of products</td>
<td></td>
</tr>
<tr>
<td>Production planning with growers</td>
<td></td>
</tr>
<tr>
<td>Food safety training</td>
<td></td>
</tr>
<tr>
<td>Do you require GAP certification?</td>
<td></td>
</tr>
<tr>
<td>Post-harvest handling training</td>
<td></td>
</tr>
<tr>
<td>Incubator or demonstration farm</td>
<td></td>
</tr>
<tr>
<td>Non-compete clause for growers</td>
<td></td>
</tr>
<tr>
<td>Uses a standard margin to pay growers</td>
<td>80%</td>
</tr>
</tbody>
</table>
### PRODUCTS

<table>
<thead>
<tr>
<th>Product</th>
<th>Available</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and vegetables</td>
<td>✔️</td>
</tr>
<tr>
<td>Organic produce</td>
<td>✗</td>
</tr>
<tr>
<td>Eggs</td>
<td>✔️</td>
</tr>
<tr>
<td>Meat</td>
<td>✔️</td>
</tr>
<tr>
<td>Milk</td>
<td>✗</td>
</tr>
<tr>
<td>Cheese or other dairy products</td>
<td>✔️</td>
</tr>
<tr>
<td>Manufactured (value-added) foods</td>
<td>✔️</td>
</tr>
</tbody>
</table>

### SALES CHANNELS

<table>
<thead>
<tr>
<th>Channel</th>
<th>Directly Sold</th>
<th>Delivery</th>
</tr>
</thead>
<tbody>
<tr>
<td>Do you sell directly to consumers?</td>
<td>✔️</td>
<td>✗</td>
</tr>
<tr>
<td>Do you sell directly to restaurants?</td>
<td>✗</td>
<td>✔️</td>
</tr>
<tr>
<td>Do you sell directly to grocery stores?</td>
<td>✗</td>
<td>✔️</td>
</tr>
<tr>
<td>Do you sell to wholesalers?</td>
<td>✔️</td>
<td>✔️</td>
</tr>
<tr>
<td>Do you sell to institutions?</td>
<td>✔️</td>
<td>✔️</td>
</tr>
<tr>
<td></td>
<td></td>
<td>✗</td>
</tr>
<tr>
<td>Service</td>
<td>Available</td>
<td></td>
</tr>
<tr>
<td>------------------------------------------------------------------------</td>
<td>-----------</td>
<td></td>
</tr>
<tr>
<td>Produce pick up from farms</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Is the truck(s) refrigerated?</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Aggregation on site</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Distribution of product to buyers in own truck?</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Size?</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Is the truck(s) refrigerated?</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Distribution of product to buyers in hired truck</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Selling retail to consumers through a farmers market</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Selling retail to consumers through a CSA box</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Selling wholesale to food service distributor</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Selling to consumers through a retail store</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Selling direct to grocery stores</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Refrigerated storage</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>2,8’x10’ interior</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>2,8’x40’ exterior</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Packing and grading</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Washing</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Freezing</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Brokering services (being an intermediary between farmer and buyer but not taking possession of the product)</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Buys packaging in volume and resells to growers</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Shared use kitchen</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Cutting</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Canning</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Branding of products</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Advertising of products</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Production planning with growers</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Food safety training</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Do you require GAP certification?</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Post-harvest handling training</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Incubator or demonstration farm</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Non-compete clause for growers</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Uses a standard margin to pay growers</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>PRODUCTS</td>
<td>SALES CHANNELS</td>
<td></td>
</tr>
<tr>
<td>------------------------------------------------------------------------</td>
<td>-----------------</td>
<td></td>
</tr>
<tr>
<td>Fruit and vegetables</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Organic produce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Eggs</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meat</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese or other dairy products</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Manufactured (value-added) foods</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Just opened September 2017!
Please contact Sandhills Ag Innovation Center directly for more information
910-997-8255
# Eastern Carolina Organics

*Durham, NC*

## PRODUCTS

<table>
<thead>
<tr>
<th>Product</th>
<th>Sale Channel</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and vegetables</td>
<td>✗</td>
</tr>
<tr>
<td>Organic produce</td>
<td>✓</td>
</tr>
<tr>
<td>Eggs</td>
<td>✗</td>
</tr>
<tr>
<td>Meat</td>
<td>✗</td>
</tr>
<tr>
<td>Milk</td>
<td>✗</td>
</tr>
<tr>
<td>Cheese or other dairy products</td>
<td>✓</td>
</tr>
<tr>
<td>Manufactured (value-added) foods</td>
<td>✓</td>
</tr>
</tbody>
</table>

## SALES CHANNELS

<table>
<thead>
<tr>
<th>Channel</th>
<th>Sale Channel</th>
</tr>
</thead>
<tbody>
<tr>
<td>Do you sell directly to consumers?</td>
<td>✗</td>
</tr>
<tr>
<td>Do you do the delivery?</td>
<td>✗</td>
</tr>
<tr>
<td>Do you sell directly to restaurants?</td>
<td>✓</td>
</tr>
<tr>
<td>Do you do the delivery?</td>
<td>✓</td>
</tr>
<tr>
<td>Do you sell directly to grocery stores?</td>
<td>✓</td>
</tr>
<tr>
<td>Do you do the delivery?</td>
<td>✓</td>
</tr>
<tr>
<td>Do you sell to wholesalers?</td>
<td>✓</td>
</tr>
<tr>
<td>Do you do the delivery?</td>
<td>✓</td>
</tr>
<tr>
<td>Do you sell to institutions?</td>
<td>✓</td>
</tr>
<tr>
<td>Do you do the delivery?</td>
<td>✓</td>
</tr>
<tr>
<td>Services</td>
<td>Available</td>
</tr>
<tr>
<td>------------------------------------------------------------------------</td>
<td>-----------</td>
</tr>
<tr>
<td>Produce pick up from farms</td>
<td></td>
</tr>
<tr>
<td>Is the truck(s) refrigerated?</td>
<td>✓</td>
</tr>
<tr>
<td>Aggregation on site</td>
<td>✓</td>
</tr>
<tr>
<td>Distribution of product to buyers in own truck?</td>
<td>✓</td>
</tr>
<tr>
<td>Size?</td>
<td></td>
</tr>
<tr>
<td>Is the truck(s) refrigerated?</td>
<td>✓</td>
</tr>
<tr>
<td>Distribution of product to buyers in hired truck</td>
<td>✓</td>
</tr>
<tr>
<td>Selling retail to consumers through a farmers market</td>
<td></td>
</tr>
<tr>
<td>Selling retail to consumers through a CSA box</td>
<td></td>
</tr>
<tr>
<td>Selling wholesale to food service distributor</td>
<td>✓</td>
</tr>
<tr>
<td>Selling direct to restaurants</td>
<td>✓</td>
</tr>
<tr>
<td>Selling direct to grocery stores</td>
<td>✓</td>
</tr>
<tr>
<td>Refrigerated storage</td>
<td>4,700 sq feet</td>
</tr>
<tr>
<td>Dry storage</td>
<td>4,000 sq feet</td>
</tr>
<tr>
<td>Packing and grading</td>
<td>✓</td>
</tr>
<tr>
<td>Washing</td>
<td></td>
</tr>
<tr>
<td>Freezing</td>
<td></td>
</tr>
<tr>
<td>Brokering services (being an intermediary between farmer and buyer but not taking possession of the product)</td>
<td>✓</td>
</tr>
<tr>
<td>Buys packaging in volume and resells to growers</td>
<td>✓</td>
</tr>
<tr>
<td>Shared use kitchen</td>
<td></td>
</tr>
<tr>
<td>Cutting</td>
<td></td>
</tr>
<tr>
<td>Canning</td>
<td></td>
</tr>
<tr>
<td>Branding of products</td>
<td>✓</td>
</tr>
<tr>
<td>Advertising of products</td>
<td>✓</td>
</tr>
<tr>
<td>Production planning with growers</td>
<td>✓</td>
</tr>
<tr>
<td>Food safety training</td>
<td>✓</td>
</tr>
<tr>
<td>Do you require GAP certification?</td>
<td></td>
</tr>
<tr>
<td>Post-harvest handling training</td>
<td>✓</td>
</tr>
<tr>
<td>Incubator or demonstration farm</td>
<td>✓</td>
</tr>
<tr>
<td>Non-compete clause for growers</td>
<td></td>
</tr>
<tr>
<td>Uses a standard margin to pay growers</td>
<td>✓</td>
</tr>
</tbody>
</table>
# Seal the Seasons

*Hillsborough, NC*

## PRODUCTS

<table>
<thead>
<tr>
<th>Product</th>
<th>Direct</th>
<th>Delivery</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and vegetables</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Organic produce</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Eggs</td>
<td>✗</td>
<td>✔</td>
</tr>
<tr>
<td>Meat</td>
<td>✗</td>
<td>✔</td>
</tr>
<tr>
<td>Milk</td>
<td>✗</td>
<td>✔</td>
</tr>
<tr>
<td>Cheese or other dairy products</td>
<td>✗</td>
<td>✔</td>
</tr>
<tr>
<td>Manufactured (value-added) foods</td>
<td>✗</td>
<td>✔</td>
</tr>
</tbody>
</table>

## SALES CHANNELS

<table>
<thead>
<tr>
<th>Channel</th>
<th>Direct</th>
<th>Delivery</th>
</tr>
</thead>
<tbody>
<tr>
<td>Do you sell directly to consumers?</td>
<td>✗</td>
<td>✔</td>
</tr>
<tr>
<td>Do you do the delivery?</td>
<td>✗</td>
<td>✔</td>
</tr>
<tr>
<td>Do you sell directly to restaurants?</td>
<td>✗</td>
<td>✔</td>
</tr>
<tr>
<td>Do you do the delivery?</td>
<td>✗</td>
<td>✔</td>
</tr>
<tr>
<td>Do you sell directly to grocery stores?</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Do you do the delivery?</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Do you sell to wholesalers?</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Do you do the delivery?</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Do you sell to institutions?</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Do you do the delivery?</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Services</td>
<td>Yes/No</td>
<td></td>
</tr>
<tr>
<td>----------------------------------------------</td>
<td>--------</td>
<td></td>
</tr>
<tr>
<td>Produce pick up from farms</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Is the truck(s) refrigerated?</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Aggregation on site</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Distribution of product to buyers in own truck?</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Size?</td>
<td>24'</td>
<td></td>
</tr>
<tr>
<td>Is the truck(s) refrigerated?</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Distribution of product to buyers in hired truck</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Selling retail to consumers through a farmers market</td>
<td>✗</td>
<td></td>
</tr>
<tr>
<td>Selling retail to consumers through a CSA box</td>
<td>✗</td>
<td></td>
</tr>
<tr>
<td>Selling wholesale to food service distributor</td>
<td>✗</td>
<td></td>
</tr>
<tr>
<td>Selling direct to restaurants</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Selling direct to grocery stores</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Refrigerated storage</td>
<td>250 sq feet</td>
<td></td>
</tr>
<tr>
<td>Dry storage</td>
<td>2,000 sq feet</td>
<td></td>
</tr>
<tr>
<td>Packing and grading</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Washing</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Freezing</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Brokering services (being an intermediary between farmer and buyer but not taking posession of the product)</td>
<td>✗</td>
<td></td>
</tr>
<tr>
<td>Buys packaging in volume and resells to growers</td>
<td>✗</td>
<td></td>
</tr>
<tr>
<td>Shared use kitchen</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Cutting</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Canning</td>
<td>✗</td>
<td></td>
</tr>
<tr>
<td>Branding of products</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Advertising of products</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Production planning with growers</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Food safety training</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Do you require GAP certification?</td>
<td>✗</td>
<td></td>
</tr>
<tr>
<td>Post-harvest handling training</td>
<td>✗</td>
<td></td>
</tr>
<tr>
<td>Incubator or demonstration farm</td>
<td>✗</td>
<td></td>
</tr>
<tr>
<td>Non-compete clause for growers</td>
<td>✔</td>
<td></td>
</tr>
<tr>
<td>Uses a standard margin to pay growers</td>
<td>✗</td>
<td></td>
</tr>
</tbody>
</table>
Firsthand Foods
Durham, NC

PRODUCTS

<table>
<thead>
<tr>
<th>Product Type</th>
<th>Answer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and vegetables</td>
<td></td>
</tr>
<tr>
<td>Organic produce</td>
<td></td>
</tr>
<tr>
<td>Eggs</td>
<td></td>
</tr>
<tr>
<td>Meat</td>
<td>✔️</td>
</tr>
<tr>
<td>Milk</td>
<td></td>
</tr>
<tr>
<td>Cheese or other dairy products</td>
<td></td>
</tr>
<tr>
<td>Manufactured (value-added) foods</td>
<td>✔️</td>
</tr>
</tbody>
</table>

SALES CHANNELS

<table>
<thead>
<tr>
<th>Sales Channel</th>
<th>Answer</th>
</tr>
</thead>
<tbody>
<tr>
<td>Do you sell directly to consumers?</td>
<td>✔️</td>
</tr>
<tr>
<td>Do you do the delivery?</td>
<td>✔️</td>
</tr>
<tr>
<td>Do you sell directly to restaurants?</td>
<td>✔️</td>
</tr>
<tr>
<td>Do you do the delivery?</td>
<td>✔️</td>
</tr>
<tr>
<td>Do you sell directly to grocery stores?</td>
<td>✔️</td>
</tr>
<tr>
<td>Do you do the delivery?</td>
<td>✔️</td>
</tr>
<tr>
<td>Do you sell to wholesalers?</td>
<td>✔️</td>
</tr>
<tr>
<td>Do you do the delivery?</td>
<td>✔️</td>
</tr>
<tr>
<td>Do you sell to institutions?</td>
<td>✔️</td>
</tr>
<tr>
<td>Do you do the delivery?</td>
<td>✔️</td>
</tr>
<tr>
<td>SERVICES</td>
<td></td>
</tr>
<tr>
<td>-----------------------------</td>
<td></td>
</tr>
<tr>
<td>Produce pick up from farms</td>
<td></td>
</tr>
<tr>
<td>Is the truck(s) refrigerated?</td>
<td></td>
</tr>
<tr>
<td>Aggregation on site</td>
<td></td>
</tr>
<tr>
<td>Distribution of product to buyers in own truck?</td>
<td></td>
</tr>
<tr>
<td>Size?</td>
<td></td>
</tr>
<tr>
<td>Is the truck(s) refrigerated?</td>
<td></td>
</tr>
<tr>
<td>Distribution of product to buyers in hired truck</td>
<td></td>
</tr>
<tr>
<td>Selling retail to consumers through a farmers market</td>
<td></td>
</tr>
<tr>
<td>Selling retail to consumers through a CSA box</td>
<td></td>
</tr>
<tr>
<td>Selling wholesale to food service distributor</td>
<td></td>
</tr>
<tr>
<td>Selling direct to restaurants</td>
<td></td>
</tr>
<tr>
<td>Selling direct to grocery stores</td>
<td></td>
</tr>
<tr>
<td>Refrigerated storage</td>
<td>900 sq feet</td>
</tr>
<tr>
<td>Dry storage</td>
<td>--</td>
</tr>
<tr>
<td>Packing and grading</td>
<td></td>
</tr>
<tr>
<td>Washing</td>
<td></td>
</tr>
<tr>
<td>Freezing</td>
<td></td>
</tr>
<tr>
<td>Brokering services (being an intermediary between farmer and buyer but not taking possession of the product)</td>
<td></td>
</tr>
<tr>
<td>Buys packaging in volume and resells to growers</td>
<td></td>
</tr>
<tr>
<td>Shared use kitchen</td>
<td></td>
</tr>
<tr>
<td>Cutting</td>
<td></td>
</tr>
<tr>
<td>Canning</td>
<td></td>
</tr>
<tr>
<td>Branding of products</td>
<td></td>
</tr>
<tr>
<td>Advertising of products</td>
<td></td>
</tr>
<tr>
<td>Production planning with growers</td>
<td></td>
</tr>
<tr>
<td>Food safety training</td>
<td></td>
</tr>
<tr>
<td>Do you require GAP certification?</td>
<td></td>
</tr>
<tr>
<td>Post-harvest handling training</td>
<td></td>
</tr>
<tr>
<td>Incubator or demonstration farm</td>
<td></td>
</tr>
<tr>
<td>Non-compete clause for growers</td>
<td></td>
</tr>
<tr>
<td>Uses a standard margin to pay growers</td>
<td></td>
</tr>
</tbody>
</table>
High Country Food Hub
Boone, NC

PRODUCTS

<table>
<thead>
<tr>
<th>Products</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit and vegetables</td>
</tr>
<tr>
<td>Organic produce</td>
</tr>
<tr>
<td>Eggs</td>
</tr>
<tr>
<td>Meat</td>
</tr>
<tr>
<td>Milk</td>
</tr>
<tr>
<td>Cheese or other dairy products</td>
</tr>
<tr>
<td>Manufactured (value-added) foods</td>
</tr>
</tbody>
</table>

SALES CHANNELS

<table>
<thead>
<tr>
<th>Sales Channels</th>
</tr>
</thead>
<tbody>
<tr>
<td>Do you sell directly to consumers?</td>
</tr>
<tr>
<td>Do you do the delivery?</td>
</tr>
<tr>
<td>Do you sell directly to restaurants?</td>
</tr>
<tr>
<td>Do you do the delivery?</td>
</tr>
<tr>
<td>Do you sell directly to grocery stores?</td>
</tr>
<tr>
<td>Do you do the delivery?</td>
</tr>
<tr>
<td>Do you sell to wholesalers?</td>
</tr>
<tr>
<td>Do you do the delivery?</td>
</tr>
<tr>
<td>Do you sell to institutions?</td>
</tr>
<tr>
<td>Do you do the delivery?</td>
</tr>
</tbody>
</table>

252 POPLAR GROVE RD, BOONE, NC 28607
shannon@brwia.org
Tel 828-386-1537
<table>
<thead>
<tr>
<th>SERVICES</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Produce pick up from farms</td>
<td></td>
</tr>
<tr>
<td>Is the truck(s) refrigerated?</td>
<td></td>
</tr>
<tr>
<td>Aggregation on site</td>
<td>✔</td>
</tr>
<tr>
<td>Distribution of product to buyers in own truck?</td>
<td></td>
</tr>
<tr>
<td>Size?</td>
<td></td>
</tr>
<tr>
<td>Is the truck(s) refrigerated?</td>
<td></td>
</tr>
<tr>
<td>Distribution of product to buyers in hired truck</td>
<td></td>
</tr>
<tr>
<td>Selling retail to consumers through a farmers market</td>
<td></td>
</tr>
<tr>
<td>Selling retail to consumers through a CSA box</td>
<td></td>
</tr>
<tr>
<td>Selling wholesale to food service distributor</td>
<td></td>
</tr>
<tr>
<td>Selling direct to restaurants</td>
<td></td>
</tr>
<tr>
<td>Selling direct to grocery distributor</td>
<td>✔</td>
</tr>
<tr>
<td>Refrigerated storage</td>
<td>398 sq feet</td>
</tr>
<tr>
<td>Dry storage</td>
<td>612 sq feet</td>
</tr>
<tr>
<td>Packing and grading</td>
<td></td>
</tr>
<tr>
<td>Washing</td>
<td></td>
</tr>
<tr>
<td>Freezing</td>
<td></td>
</tr>
<tr>
<td>Brokering services (being an intermediary between farmer and buyer but not taking possession of the product)</td>
<td>✔</td>
</tr>
<tr>
<td>Buys packaging in volume and resells to growers</td>
<td>✔</td>
</tr>
<tr>
<td>Shared use kitchen</td>
<td></td>
</tr>
<tr>
<td>Cutting</td>
<td></td>
</tr>
<tr>
<td>Canning</td>
<td></td>
</tr>
<tr>
<td>Branding of products</td>
<td></td>
</tr>
<tr>
<td>Advertising of products</td>
<td>✔</td>
</tr>
<tr>
<td>Production planning with growers</td>
<td>✔</td>
</tr>
<tr>
<td>Food safety training</td>
<td>✔</td>
</tr>
<tr>
<td>Do you require GAP certification?</td>
<td></td>
</tr>
<tr>
<td>Post-harvest handling training</td>
<td>✔</td>
</tr>
<tr>
<td>Incubator or demonstration farm</td>
<td></td>
</tr>
<tr>
<td>Non-compete clause for growers</td>
<td></td>
</tr>
<tr>
<td>Uses a standard margin to pay growers</td>
<td>85%</td>
</tr>
</tbody>
</table>
Commercial Community Kitchens are licensed and permitted kitchens with equipment, as well as work and storage space, available for rental by small food businesses and food entrepreneurs.

In the below descriptions the ✗ and ✔️ represent the current status of operations for each of the food hubs and commercial community kitchens as of October, 2017. Please contact each business for more information.
**SERVICES**

Provides services other than kitchen rental

<table>
<thead>
<tr>
<th>Space and equipment available for the following:</th>
</tr>
</thead>
<tbody>
<tr>
<td>- Packing and grading of fresh produce</td>
</tr>
<tr>
<td>- Washing of fresh produce</td>
</tr>
<tr>
<td>- Freezing</td>
</tr>
<tr>
<td>- Cutting</td>
</tr>
<tr>
<td>- Filling lines</td>
</tr>
<tr>
<td>- Canning line</td>
</tr>
<tr>
<td>- Bottling line</td>
</tr>
<tr>
<td>- Mixer</td>
</tr>
<tr>
<td>- Proofing racks or cabinets</td>
</tr>
<tr>
<td>- Ovens</td>
</tr>
<tr>
<td>- Grills</td>
</tr>
<tr>
<td>- Fryers</td>
</tr>
<tr>
<td>- Vacuum sealing</td>
</tr>
<tr>
<td>- Slicers</td>
</tr>
<tr>
<td>- Bagging</td>
</tr>
<tr>
<td>- Pallet storage</td>
</tr>
<tr>
<td>- Loading docks</td>
</tr>
</tbody>
</table>

Provides food safety trainings for tenants

- ServSafe or other food safety training required
**MARKETING**

<table>
<thead>
<tr>
<th>Service</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>Business planning service</td>
<td>✔️</td>
</tr>
<tr>
<td>Access to capital assistance</td>
<td>✔️</td>
</tr>
<tr>
<td>Brokering sales between producers and buyers</td>
<td>✗</td>
</tr>
<tr>
<td>Buys packaging in volume and resells to incubator participants</td>
<td>✗</td>
</tr>
<tr>
<td>Buys other products and resells to incubator participants</td>
<td>✗</td>
</tr>
</tbody>
</table>

**ADDITIONAL INFORMATION**

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canning Line</td>
<td>Continuous Feed Robot Coupe Processors</td>
</tr>
<tr>
<td>Mixer</td>
<td>6, 20, 40 and 80 quart mixer, 60 quart immersion blender</td>
</tr>
<tr>
<td>Proofing racks</td>
<td>Bakers station 20 sheet pan dough proofer</td>
</tr>
<tr>
<td>Ovens</td>
<td>Vulcan 10 burner range with two conventional ovens, two bakers pride full size convection ovens, microwave oven, 6 burner range, salamander broiler</td>
</tr>
<tr>
<td>Grills</td>
<td>36 inch char grill, 36 inch griddle</td>
</tr>
<tr>
<td>Fryers</td>
<td>40 lb fryer</td>
</tr>
<tr>
<td>Slicers</td>
<td>Continuous Feed Slicer/Graters</td>
</tr>
<tr>
<td>Other equipment</td>
<td>Traulsen 3 door refrigerator</td>
</tr>
<tr>
<td></td>
<td>Hobart sanitizing dishwasher</td>
</tr>
<tr>
<td></td>
<td>Metro mobile proofer</td>
</tr>
<tr>
<td></td>
<td>60 quart tilt kettle</td>
</tr>
<tr>
<td></td>
<td>Walk in and reach in coolers</td>
</tr>
<tr>
<td></td>
<td>52 pack per hour dishwasher</td>
</tr>
<tr>
<td></td>
<td>Raw meat prep area</td>
</tr>
<tr>
<td></td>
<td>Personal lockers</td>
</tr>
<tr>
<td></td>
<td>30 gallon tilt skillet/braising pan</td>
</tr>
</tbody>
</table>
## Blue Ridge Food Ventures

*Candler, NC*

### SERVICES

<table>
<thead>
<tr>
<th>Service</th>
<th>Available</th>
</tr>
</thead>
<tbody>
<tr>
<td>Provides services other than kitchen rental</td>
<td>✓</td>
</tr>
<tr>
<td>Hourly rate</td>
<td>30 $/hr</td>
</tr>
<tr>
<td>Space and equipment available for the following:</td>
<td></td>
</tr>
<tr>
<td>- Packing and grading of fresh produce</td>
<td>✓</td>
</tr>
<tr>
<td>- Washing of fresh produce</td>
<td>✓</td>
</tr>
<tr>
<td>- Freezing</td>
<td>✓</td>
</tr>
<tr>
<td>- Cutting</td>
<td>✓</td>
</tr>
<tr>
<td>- Filling lines</td>
<td>✓</td>
</tr>
<tr>
<td>- Canning line</td>
<td>✓</td>
</tr>
<tr>
<td>- Bottling line</td>
<td>✓</td>
</tr>
<tr>
<td>- Mixer</td>
<td>✓</td>
</tr>
<tr>
<td>- Proofing racks or cabinets</td>
<td>✓</td>
</tr>
<tr>
<td>- Ovens</td>
<td>✓</td>
</tr>
<tr>
<td>- Grills</td>
<td>✓</td>
</tr>
<tr>
<td>- Fryers</td>
<td>✓</td>
</tr>
<tr>
<td>- Vacuum sealing</td>
<td>✓</td>
</tr>
<tr>
<td>- Slicers</td>
<td>✓</td>
</tr>
<tr>
<td>- Bagging</td>
<td>✓</td>
</tr>
<tr>
<td>- Pallet storage</td>
<td>✓</td>
</tr>
<tr>
<td>- Loading docks</td>
<td>✓</td>
</tr>
<tr>
<td>Provides food safety trainings for tenants</td>
<td>✓</td>
</tr>
<tr>
<td>- ServSafe or other food safety training required</td>
<td>✓</td>
</tr>
</tbody>
</table>
MARKETING

- Business planning service
- Access to capital assistance
- Brokering sales between producers and buyers
- Buys packaging in volume and resells to incubator participants
- Buys other products and resells to incubator participants

ADDITIONAL INFORMATION

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filling line</td>
<td>Piston and pneumatic (hot fill process)</td>
</tr>
<tr>
<td>Canning line</td>
<td>Tilt skillet</td>
</tr>
<tr>
<td>Bottling line</td>
<td>8000 jars a day, at 8 oz</td>
</tr>
<tr>
<td>Mixer</td>
<td>5, 10, 60 qt</td>
</tr>
</tbody>
</table>
## Services

Provides services other than kitchen rental

**Hourly rate**
10 $/hr or 100 $/month

Space and equipment available for the following:

- Packing and grading of fresh produce
- Washing of fresh produce
- Freezing
- Cutting
- Filling lines
- Canning line
- Bottling line
- Mixer
- Proofing racks or cabinets
- Ovens
- Grills
- Fryers
- Vacuum sealing
- Slicers
- Bagging
- Pallet storage
- Loading docks

Provides food safety trainings for tenants

- ServSafe or other food safety training recommended
MARKETING

Business planning service
Access to capital assistance
Brokering sales between producers and buyers
Buys packaging in volume and resells to incubator participants
Buys other products and resells to incubator participants

ADDITIONAL INFORMATION

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixer</td>
<td>30-quart floor mixer</td>
</tr>
<tr>
<td>Proofing racks</td>
<td>Bakers station 20 sheet pan dough proofer</td>
</tr>
<tr>
<td>Ovens</td>
<td>2 double convection ovens Gas range, with 10 burners</td>
</tr>
<tr>
<td>Grills</td>
<td>25” char grill, gas 24” flat grill, gas 36” flat grill</td>
</tr>
<tr>
<td>Other equipment</td>
<td>Food processor</td>
</tr>
<tr>
<td></td>
<td>Warming cabinet</td>
</tr>
<tr>
<td></td>
<td>Tea brewer</td>
</tr>
<tr>
<td></td>
<td>Microwave</td>
</tr>
<tr>
<td></td>
<td>2 two-section reach-in refrigerators</td>
</tr>
<tr>
<td></td>
<td>Ice maker</td>
</tr>
</tbody>
</table>
Provides services other than kitchen rental

Hourly rate 30 $/hr

Space and equipment available for the following:

- Packing and grading of fresh produce
- Washing of fresh produce
- Freezing ✔
- Cutting ✔
- Filling lines ✗
- Canning line ✗
- Bottling line ✗
- Mixer ✔
- Proofing racks or cabinets ✗
- Ovens ✔
- Grills ✔
- Fryers ✔
- Vacuum sealing ✗
- Slicers ✔
- Bagging ✗
- Pallet storage ✔
- Loading docks ✔

Provides food safety trainings for tenants
- ServSafe or other food safety training required ✔
<table>
<thead>
<tr>
<th>Service</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>Business planning service</td>
<td>✔</td>
</tr>
<tr>
<td>Access to capital assistance</td>
<td>✗</td>
</tr>
<tr>
<td>Brokering sales between producers and buyers</td>
<td>✗</td>
</tr>
<tr>
<td>Buys packaging in volume and resells to incubator participants</td>
<td>✗</td>
</tr>
<tr>
<td>Buys other products and resells to incubator participants</td>
<td>✔</td>
</tr>
</tbody>
</table>

**ADDITIONAL INFORMATION**

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cutting</td>
<td>Food processors, veg cutters, buffalo chopper, meat grinders</td>
</tr>
<tr>
<td>Mixer</td>
<td>Hobart 60qt, 30qt, 20qt</td>
</tr>
<tr>
<td>Ovens</td>
<td>4 Combi, 3 electrolux, 1 rational, 1 convection, 4 conventional gas</td>
</tr>
<tr>
<td>Grills</td>
<td>1 4ft, 2 2ft char grills, 2 4ft flat tops, 8 burner stove top, 2 ten burner stove tops, pressure braising tilt skillet</td>
</tr>
<tr>
<td>Fryers</td>
<td>3 2 50lb, 1 35lb</td>
</tr>
<tr>
<td>Loading docks</td>
<td>Food truck parking</td>
</tr>
</tbody>
</table>
Provides services other than kitchen rental

Hourly rate 6 $/hr

Space and equipment available for the following:
- Packing and grading of fresh produce
- Washing of fresh produce
- Freezing
- Cutting
- Filling lines
- Canning line
- Bottling line
- Mixer
- Proofing racks or cabinets
- Ovens
- Grills
- Fryers
- Vacuum sealing
- Slicers
- Bagging
- Pallet storage
- Loading docks

Provides food safety trainings for tenants
- ServSafe or other food safety training required
### BUSINESS PLANNING SERVICE
- Access to capital assistance
- Brokering sales between producers and buyers
- Buys packaging in volume and resells to incubator participants
- Buys other products and resells to incubator participants

### MARKETING

<table>
<thead>
<tr>
<th>Equipment Type</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canning Line</td>
<td>Electric Canner, Hot Water Bath Canner</td>
</tr>
<tr>
<td>Mixer</td>
<td>KitchenAid 4.5 quart</td>
</tr>
<tr>
<td>Other equipment</td>
<td>Mechanical Scales, Pressure Cooker, Dehydrator, Ball Canning Library, Instant Hot Water Pitcher, All utensils, Bakeware, Cookware, Mixing Bowls, Thermometers, Industrial Wiring Shelving w/cover, Stock Pots, Qat, Antibacterial Clothes, Refrigerator, Three Well Sink, Hand, Wash Sink, Stainless 18 Ft. Tables, 6 Ft. Moveable Tables</td>
</tr>
</tbody>
</table>

### ADDITIONAL INFORMATION
**The Cookery**  
*Durham, NC*

### SERVICES

| Provides services other than kitchen rental | ✔️ |
| Hourly rate | $30/ hr - monthly packages available |
| Space and equipment available for the following: | |
| - Packing and grading of fresh produce | ✔️ |
| - Washing of fresh produce | ✔️ |
| - Freezing | ✔️ |
| - Cutting | ✔️ |
| - Filling lines | ✔️ |
| - Canning line | ✔️ |
| - Bottling line | ✔️ |
| - Mixer | ✔️ |
| - Proofing racks or cabinets | ✔️ |
| - Ovens | ✔️ |
| - Grills | ✔️ |
| - Fryers | ✔️ |
| - Vacuum sealing | ✔️ |
| - Slicers | ✔️ |
| - Bagging | ✔️ |
| - Pallet storage | ✔️ |
| - Loading docks | ✔️ |
| Provides food safety trainings for tenants | ✔️ |
| - ServSafe or other food safety training required | For kitchen managers |
MARKETING

<table>
<thead>
<tr>
<th>Business planning service</th>
<th>✓</th>
</tr>
</thead>
<tbody>
<tr>
<td>Access to capital assistance</td>
<td>❌</td>
</tr>
<tr>
<td>Brokering sales between producers and buyers</td>
<td>❌</td>
</tr>
<tr>
<td>Buys packaging in volume and resells to incubator participants</td>
<td>❌</td>
</tr>
<tr>
<td>Buys other products and resells to incubator participants</td>
<td>❌</td>
</tr>
</tbody>
</table>

ADDITIONAL INFORMATION

| Cutting | Meat grinder, Robot Coupe, cutting boards |
| Mixer | 80, 40 and 7qt |
| Proofing racks | Baking rack and proofer |
| Ovens | 4 full size convection ovens |
| Grills | 6 burner range, char grill, salamander broiler |
| Fryers | 40 lb fryer |
| Slicers | Continuous-Feed Slicers/Graters, Continuous Feed Robot Coupe Processor |
| Other equipment | Meat grinder |
| | Shredder, grater |
| | 20 sheet pan dough proofer |
| | 40 gallon steam kettle |
| | 52 rack per hour dishwasher |
| | Raw meat prep area |
## Eastern Carolina Food Ventures • Warsaw, NC

**SERVICES**

- Provides services other than kitchen rental
- Hourly rate: 25 $/hr avg
- Variety of services available besides kitchen access

### Space and Equipment

- Packing and grading of fresh produce
- Washing of fresh produce
- Freezing
- Cutting
- Filling lines
- Canning line
- Bottling line
- Mixer
- Proofing racks or cabinets
- Ovens
- Grills
- Fryers
- Vacuum sealing
- Slicers
- Bagging
- Pallet storage
- Loading docks

### Food Safety Trainings

- ServSafe or other food safety training required

---

946 PENNY BRANCH RD, WARSAW, NC 28398
www.jamessprunt.edu/kitchen
Tel 910-296-2430
<table>
<thead>
<tr>
<th>Business planning service</th>
<th>✔</th>
</tr>
</thead>
<tbody>
<tr>
<td>Access to capital assistance</td>
<td>✔</td>
</tr>
<tr>
<td>Brokering sales between producers and buyers</td>
<td>✗</td>
</tr>
<tr>
<td>Buys packaging in volume and resells to incubator participants</td>
<td>✗</td>
</tr>
<tr>
<td>Buys other products and resells to incubator participants</td>
<td>✗</td>
</tr>
</tbody>
</table>

### MARKETING

#### ADDITIONAL INFORMATION

<table>
<thead>
<tr>
<th>Canning Line</th>
<th>Pressure cooker</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ovens</td>
<td>Convection ovens</td>
</tr>
<tr>
<td>Cutting</td>
<td>Dough cutter, vegetable cutter</td>
</tr>
<tr>
<td>Grills</td>
<td>Commercial Ranges</td>
</tr>
<tr>
<td>Slicers</td>
<td>Vegetable slicer, shredder</td>
</tr>
<tr>
<td>Other equipment</td>
<td>Dehydrator</td>
</tr>
<tr>
<td></td>
<td>Meat grinder</td>
</tr>
</tbody>
</table>
Provides services other than kitchen rental

| Hourly rate | $10/hr |

Space and equipment available for the following:

- Packing and grading of fresh produce
- Washing of fresh produce
- Freezing
- Cutting
- Filling lines
- Canning line
- Bottling line
- Mixer
- Proofing racks or cabinets
- Ovens
- Grills
- Fryers
- Vacuum sealing
- Slicers
- Bagging
- Pallet storage
- Loading docks

Provides food safety trainings for tenants

- ServSafe or other food safety training required
**Business planning service**

**Access to capital assistance**

**Brokering sales between producers and buyers**

**Buys packaging in volume and resells to incubator participants**

**Buys other products and resells to incubator participants**

---

**ADDITIONAL INFORMATION**

<table>
<thead>
<tr>
<th>Washing</th>
<th>3 tub sink</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixer</td>
<td>Hobart 22 gallon</td>
</tr>
<tr>
<td>Proofing racks</td>
<td>3 rack convection/proofer</td>
</tr>
<tr>
<td></td>
<td>Bakers station 20 sheet pan dough proofer</td>
</tr>
<tr>
<td>Ovens</td>
<td>Home oven</td>
</tr>
<tr>
<td>Grills</td>
<td>range on oven and 2 extra electrical eyes</td>
</tr>
<tr>
<td></td>
<td>24” flat grill, gas 36” flat grill</td>
</tr>
<tr>
<td>Other equipment</td>
<td>Food processor, Microwave, Hot Water Bath Canner, Mechanical Scales, Pressure Cooker, All utensils, Bakeware, Cookware, Mixing Bowls, Thermometers, Industrial Wiring, Shelving, Stock Pots, Qat, Dehydrator, Vacuum sealer</td>
</tr>
</tbody>
</table>
Provides services other than kitchen rental

| Hourly rate          | 15 $/6 hr |

Space and equipment available for the following:

- Packing and grading of fresh produce ✅
- Washing of fresh produce ✅
- Freezing ✅
- Cutting ✗
- Filling lines ✗
- Canning line ✗
- Bottling line ✗
- Mixer ✗
- Proofing racks or cabinets ✗
- Ovens ✅
- Grills ✗
- Fryers ✗
- Vacuum sealing ✗
- Slicers ✅
- Bagging ✗
- Pallet storage ✅
- Loading docks ✅

Provides food safety trainings for tenants

- ServSafe or other food safety training required ✅
Business planning service
Access to capital assistance
Brokering sales between producers and buyers
Buys packaging in volume and resells to incubator participants
Buys other products and resells to incubator participants

**ADDITIONAL INFORMATION**

<table>
<thead>
<tr>
<th>Ovens</th>
<th>Convection oven</th>
</tr>
</thead>
<tbody>
<tr>
<td>Grills</td>
<td>6 burners industrial electric</td>
</tr>
<tr>
<td>Other equipment</td>
<td>Grinder for corn</td>
</tr>
</tbody>
</table>
### Services

<table>
<thead>
<tr>
<th>Service</th>
<th>Available</th>
</tr>
</thead>
<tbody>
<tr>
<td>Provides services other than kitchen rental</td>
<td>✔️</td>
</tr>
<tr>
<td>Hourly rate</td>
<td>$30/ hr</td>
</tr>
<tr>
<td>Space and equipment available for the following:</td>
<td></td>
</tr>
<tr>
<td>- Packing and grading of fresh produce</td>
<td>✗</td>
</tr>
<tr>
<td>- Washing of fresh produce</td>
<td>✗</td>
</tr>
<tr>
<td>- Freezing</td>
<td>✗</td>
</tr>
<tr>
<td>- Cutting</td>
<td>☑️</td>
</tr>
<tr>
<td>- Filling lines</td>
<td>✗</td>
</tr>
<tr>
<td>- Canning line</td>
<td>☑️</td>
</tr>
<tr>
<td>- Bottling line</td>
<td>☑️</td>
</tr>
<tr>
<td>- Mixer</td>
<td>☑️</td>
</tr>
<tr>
<td>- Proofing racks or cabinets</td>
<td>☑️</td>
</tr>
<tr>
<td>- Ovens</td>
<td>☑️</td>
</tr>
<tr>
<td>- Grills</td>
<td>☑️</td>
</tr>
<tr>
<td>- Fryers</td>
<td>☑️</td>
</tr>
<tr>
<td>- Vacuum sealing</td>
<td>✗</td>
</tr>
<tr>
<td>- Slicers</td>
<td>✗</td>
</tr>
<tr>
<td>- Bagging</td>
<td>✗</td>
</tr>
<tr>
<td>- Pallet storage</td>
<td>✗</td>
</tr>
<tr>
<td>- Loading docks</td>
<td>✗</td>
</tr>
<tr>
<td>Provides food safety trainings for tenants</td>
<td></td>
</tr>
<tr>
<td>- ServSafe or other food safety training required</td>
<td>☑️</td>
</tr>
</tbody>
</table>
Business planning service
Access to capital assistance
Brokering sales between producers and buyers
Buys packaging in volume and resells to incubator participants
Buys other products and resells to incubator participants

**MARKETING**

<table>
<thead>
<tr>
<th>Mixer</th>
<th>20 quart hobart mixer, 3 five quart kitchenaid stand mixers</th>
</tr>
</thead>
<tbody>
<tr>
<td>Proofing racks</td>
<td>1 full height proofer</td>
</tr>
<tr>
<td>Ovens</td>
<td>2 convection ovens</td>
</tr>
<tr>
<td>Grills</td>
<td>2 6 burner gas ranges with ovens</td>
</tr>
</tbody>
</table>
Provides services other than kitchen rental

| Hourly rate | 25 $/hr |

Space and equipment available for the following:

- Packing and grading of fresh produce
- Washing of fresh produce
- Freezing
- Cutting
- Filling lines
- Canning line
- Bottling line
- Mixer
- Proofing racks or cabinets
- Ovens
- Grills
- Fryers
- Vacuum sealing
- Slicers
- Bagging
- Pallet storage
- Loading docks

Provides food safety trainings for tenants

- ServSafe or other food safety training required
MARKETING

<table>
<thead>
<tr>
<th>Service</th>
<th>Status</th>
</tr>
</thead>
<tbody>
<tr>
<td>Business planning service</td>
<td>✔️</td>
</tr>
<tr>
<td>Access to capital assistance</td>
<td>✔️</td>
</tr>
<tr>
<td>Brokering sales between producers and buyers</td>
<td>✗</td>
</tr>
<tr>
<td>Buys packaging in volume and resells to incubator participants</td>
<td>✗</td>
</tr>
<tr>
<td>Buys other products and resells to incubator participants</td>
<td>✗</td>
</tr>
</tbody>
</table>

**ADDITIONAL INFORMATION**

<table>
<thead>
<tr>
<th>Category</th>
<th>Equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filling Line</td>
<td>Jar filler</td>
</tr>
<tr>
<td>Ovens</td>
<td>Convection ovens</td>
</tr>
<tr>
<td></td>
<td>Rotational rack oven</td>
</tr>
<tr>
<td>Bagging</td>
<td>Vacuum seal</td>
</tr>
<tr>
<td>Other equipment</td>
<td>Steam kettle (60gal)</td>
</tr>
<tr>
<td></td>
<td>Tilt braising pan (30 gal)</td>
</tr>
<tr>
<td></td>
<td>Hydraulic juice press</td>
</tr>
<tr>
<td></td>
<td>Dehydrator</td>
</tr>
<tr>
<td></td>
<td>Manual label applicator</td>
</tr>
<tr>
<td></td>
<td>Fermentation box</td>
</tr>
<tr>
<td></td>
<td>Caramel cooker</td>
</tr>
</tbody>
</table>
### SERVICES

| Provides services other than kitchen rental |  ✓ |
| Hourly rate | 10 $/hr |
| Space and equipment available for the following: | |
| - Packing and grading of fresh produce | ✓ |
| - Washing of fresh produce | ✓ |
| - Freezing | ✓ |
| - Cutting | ✓ |
| - Filling lines | ✓ |
| - Canning line | ✓ |
| - Bottling line | ✓ |
| - Mixer | ✓ |
| - Proofing racks or cabinets | ✓ |
| - Ovens | ✓ |
| - Grills | ✓ |
| - Fryers | ✓ |
| - Vacuum sealing | ✓ |
| - Slicers | ✓ |
| - Bagging | ✓ |
| - Pallet storage | ✓ |
| - Loading docks | ✓ |
| Provides food safety trainings for tenants | ✓ |
| - ServSafe or other food safety training required | ✓ |
MARKETING

Business planning service
Access to capital assistance
Brokering sales between producers and buyers
Buys packaging in volume and resells to incubator participants
Buys other products and resells to incubator participants

ADDITIONAL INFORMATION

<table>
<thead>
<tr>
<th>Mixer</th>
<th>Hobart 20QT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fryers</td>
<td>2 basket fryers</td>
</tr>
</tbody>
</table>
## SERVICES

Provides services other than kitchen rental

| Hourly rate         | 15 $/hr - 10$/hr for farmers |

Space and equipment available for the following:

- Packing and grading of fresh produce
- Washing of fresh produce
- Freezing
- Cutting
- Filling lines
- Canning line
- Bottling line
- Mixer
- Proofing racks or cabinets
- Ovens
- Grills
- Fryers
- Vacuum sealing
- Slicers
- Bagging
- Pallet storage
- Loading docks

Provides food safety trainings for tenants

- ServSafe or other food safety training required
MARKETING

- Business planning service
- Access to capital assistance
- Brokering sales between producers and buyers
- Buys packaging in volume and resells to incubator participants
- Buys other products and resells to incubator participants

ADDITIONAL INFORMATION

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixer</td>
<td>Volrath Mix 1020, 20qt</td>
</tr>
<tr>
<td>Ovens</td>
<td>Convection oven Dayon JA6, Vulcan Gas oven</td>
</tr>
<tr>
<td>Grills</td>
<td>Stovetop, 6 burner gas</td>
</tr>
<tr>
<td>Vaccum Sealer</td>
<td>Volrath Medio</td>
</tr>
<tr>
<td>Other Equipment</td>
<td>Retail Display Reigrerator/Freezer</td>
</tr>
</tbody>
</table>
Copackers are companies that manufacture and package food products for clients, including farms and other food business entrepreneurs, according to a recipe and/or using ingredients provided by the client.
<table>
<thead>
<tr>
<th>Company</th>
<th>Address</th>
<th>Phone</th>
<th>Website</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bobbee's Bottling</td>
<td>42 Golden Leaf Drive - Lousiburg, NC 27549</td>
<td>Tel 919-496-4286</td>
<td><a href="http://www.bobbeesbottling.com">www.bobbeesbottling.com</a></td>
</tr>
<tr>
<td>D'vine Foods</td>
<td>1585 Hwy 701 South - Elizabethtown, NC 28337</td>
<td>Tel 910-862-2576</td>
<td><a href="http://www.dvinefoods.com">www.dvinefoods.com</a></td>
</tr>
<tr>
<td>Golding Farms</td>
<td>6061 Gun Club Road</td>
<td>Tel 336-766-6161</td>
<td><a href="http://www.goldingfarms.com/business-to-business/co-pack/">www.goldingfarms.com/business-to-business/co-pack/</a></td>
</tr>
<tr>
<td>TVS</td>
<td>11 Mountain Industrial Drive</td>
<td>Tel 828-884-3195</td>
<td><a href="http://www.tvsinc.org">www.tvsinc.org</a></td>
</tr>
<tr>
<td>Inner Banks Seafood</td>
<td>100 Jean Street - Plymouth, NC 27962</td>
<td>Tel 252-791-0811</td>
<td><a href="http://www.ibxseafood.com">www.ibxseafood.com</a></td>
</tr>
<tr>
<td>Quality Foods from the Sea</td>
<td>173 Knobbs Creek Drive</td>
<td>Tel 800-433-7103</td>
<td><a href="http://www.facebook.com/qualityfoodsfromthesea">www.facebook.com/qualityfoodsfromthesea</a></td>
</tr>
<tr>
<td>Sunburst Trout Company</td>
<td>314 Industrial Park Driv - Waynesville, NC 28716</td>
<td>Tel 800-673-3051</td>
<td><a href="http://www.sunbursttrout.com">www.sunbursttrout.com</a></td>
</tr>
<tr>
<td>Washington Crab &amp; Oyster Company</td>
<td>321 North Pierce Street - Washington, NC 27889</td>
<td>Tel 252-946-5796</td>
<td><a href="http://www.washingtoncrabandoyster.com">www.washingtoncrabandoyster.com</a></td>
</tr>
</tbody>
</table>