

Initial Tenants/Clients



Mrs. Glee's Foods
www.mrsgleesglutenfree.net

Mrs. Glee's Foods is a gluten-free cookie business with three recipes and will serve as the business "anchor".

"Welcome to the wonderful world of Mrs. Glee's Gluten-Free Foods, especially if you want to increase your fiber and protein intake. Mrs. Glee's foods are great tasting and easy to prepare. To provide the needed fiber and protein, Mrs. Glee's utilizes the navy bean as the base ingredient in all of its products. The Michigan navy bean has long been known to be extremely nutritious, high in fiber, a good source of protein and often has large amounts of trace minerals such as folate, magnesium, copper, manganese, potassium, thiamin, and iron, according to World's Healthiest Foods."

Barlow's Sauces
www.barlowssauce.com

Barlow's Sauces, Holly MI, utilize the facility monthly and prepare three Bar-B-Q sauces for distribution.



Gourmet Roasting, Grilling & Dipping Sauces
 100% PURE Michigan...Flavor!
 Hey, Pass The Barlow's Please!!!

Delicious on ribs, chicken, pork loins, beef, salmon or Wild Game. Created and enjoyed many years ago on the shores of Lake Breamar, Barlow's Gourmet Sauce is made from a Special Family Recipe.

From Idea to the Table



Northeast Michigan

Ag-Business Innovation Center

From Idea
 to the
 Table



Where Opportunity & Desire Meet...

Partners



Northeast Michigan Council of Governments
 Michigan Small Business Administration

24291 Veteran's Memorial Hwy
 Hillman, MI 49746
 989.550.8307 (Ask for Jim)

What is the Ag-Business Innovation Center?

A place to go to learn about starting a new ag-business...

*Product Development
Business Launch
Marketing
Sales, Packaging & Processing*

Licensed by the Michigan Department of Agriculture

Access to utilities

*Electricity: 230 and 460 voltage
City Water
City Sewer*

Proximity to re-sale shop for retail outlet

Adjacent to existing food manufacturer to assist with sourcing, shipping & receiving.

Business Start-Up Assistance

Products can be marketed as client desires. Some additional opportunities are:

1. Creating a regional brand for identification.
2. Working through small distributors
3. Re-sale shop out front or other outlets
4. Label design assistance
5. Sourcing goods (packaging, ingredients, labels)
6. Assistance with business plan
7. Food safety programs
8. Marketing and advertising assistance
9. Budgeting

Operating Procedures

Current use rate is \$7.00 per hour and includes use of equipment, utilities, cleaning supplies and wash facilities.

Each client must provide their own product liability insurance.

Each user is required to complete the User Application and meet the requirements laid out in the application.

Education

Small business management, networking, and individual business guidance are offered along with Entrepreneurship, Small Business Management, and Marketing classes with a number of regional partnership organizations.

Equipment

Tenants receive training and have access to commercial ovens, freezers, ranges, mixers, kettles, industrial food processors, and more.

Licenses

The shared-use kitchen is licensed and approved by the Michigan Department of Agriculture. Each client must secure their own license.

Product Development

Technical advice is offered on food production, pH levels, batch-up recipes, packaging, and labeling.

Warehouse & Storage

Refrigerator and dry pallet storage is available for rent at the rate of \$10 per month secured dry storage.

Training

Each participant will need to follow Personal Hygiene Policy and Food Security Policy. Also required:

1. USDA Video: "Food Safety is No Mystery"
2. Intake Application, Kitchen Rules, Waiver of Liability, Confidentiality Agreement, Sanitation & Safety Rules, and Storage Agreement.

Equipment

The current equipment items available for use are:

- Large two-door refrigerator
- Two convection ovens
- Microwave
- Four burner stove with oven
- Two stainless steel tables
- Common kitchen utensils
- Three section wash sink
- Upright two-door freezer



Common equipment available at the Ag-Business Innovation Center