

We Need Your Support!

The Bloomington Kitchen Incubator is a new non-profit organization seeking to expand the local food economy and improve the availability of local food year-round.

We will do this by providing support for farmers and entrepreneurs who want to create small businesses focused on food or farm products.

Studies have shown that businesses working with an incubator increase their chance of success from 40% to 80%. Supporting local food businesses creates jobs, increases food security, and expands the diversity of our community.

We are currently looking for support and tax-deductible donations from businesses and community members interested in becoming involved.

BUSINESS EXAMPLES

- Catering- specializing in local food
- Custom canning- using your favorite family recipe
- Artisan European breads and pastries
- Salsa, jelly, spaghetti sauce, or other canned goods made from locally grown ingredients
- Frozen fruits and vegetables- to enjoy the summer's abundance during the winter
- Dried fruit snacks- made from local and organic fruit

Do you have a food or farm business idea? Contact us for more information on becoming a tenant of the Bloomington Kitchen Incubator.



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P.O. Box 2553
Bloomington, IN 47402

Visit us at the Caldwell Center
323 S. Walnut Street
Bloomington, IN 47401

BLOOMINGTON KITCHEN INCUBATOR

SUPPORTING LOCAL FOOD
ENTREPRENEURS



We support the creation of new businesses in southern Indiana that strengthen the local food economy.

We help farmers develop value-added products using ingredients from their farms.

We help chefs preserve their best recipes in value-added products

We help individuals become successful food entrepreneurs.



Services We Offer



Bloomington Kitchen Incubator offers a variety of services to support food entrepreneurs in all areas of business

Business Education Programs

Every small business needs at least a basic understanding of business planning, bookkeeping, and marketing in order to thrive. We help our tenants find the training they need through the SBDC, Purdue Extension, and other local organizations, as well as offering more specialized classes through the incubator. Currently we are working with the SBDC to implement the NxLevel business planning curriculum that is designed specifically for food and farm enterprises.

Food Product Development

For many entrepreneurs, legalities of food safety is the most complicated part of starting a food business. At this time, we assist our tenants to scale up recipes for larger volume production, write a HACCP plan, ensure that all labeling requirements are met and obtain approval by the Health Department and/or the FDA.

Office Services

As the incubator continues to grow, we will provide office space to our tenants including basic office equipment, access to the internet and more specialized equipment such as label printers and laminating machines. Along with these facilities, we will provide technical training in accounting and design software, email, and using the web as a research and marketing tool.

One-on-one Business Consulting

We know that small business owners have many questions concerning the best way to operate. Our office is available to provide one-on-one business consulting and contact information for experienced business professionals such as accountants, lawyers, and SBDC consultants who are prepared to assist with the very specialized needs of food and farm businesses.

Commercial Kitchen Facilities

The Bloomington Kitchen Incubator was developed as part of a larger project to open a timeshared, licensed commercial kitchen in Bloomington. This facility, located in the New Wings Building of Middle Way House, was specifically designed to allow access for farmers and entrepreneurs to create value-added products for retail or wholesale distribution. The kitchen is scheduled to open in 2009.

Seed money

We work closely with the Small Business Development Center (SBDC), SEED Corp and other local agencies to identify funding opportunities for new or expanding businesses. Sources of funding may include traditional loans, specialized loans, grants, angel investments, or venture capital. We make sure our tenants understand the potential advantages and limitations of each funding option.

Storage/Warehouse Facilities

All value-added products (frozen, dried, canned, baked, refrigerated, etc.) will need to be stored appropriately until delivered to the consumer. We have identified several potential facilities to expand the storage options for our tenants, whether they require consistent freezer space or simply a shelf in a facility licensed to store canned goods.

Distribution Channels

We constantly work to identify new market opportunities for our tenants. Demand for locally produced food is rapidly increasing. In partnership with the Local Growers Guild we maintain strong relationships with area food businesses (groceries, restaurants, schools, cafeterias) that are looking for local products. Some of our tenants may choose to market directly to consumers while others may pursue the wholesale market.

Networking

One of the least tangible but most important benefits of working with an incubator is the chance to network with other entrepreneurs, farmers, and local businesses. We encourage tenants to cooperate in activities, such as sourcing materials (raw ingredients, bottles, cartons, etc.) and coordinating deliveries.

“Start to Finish”