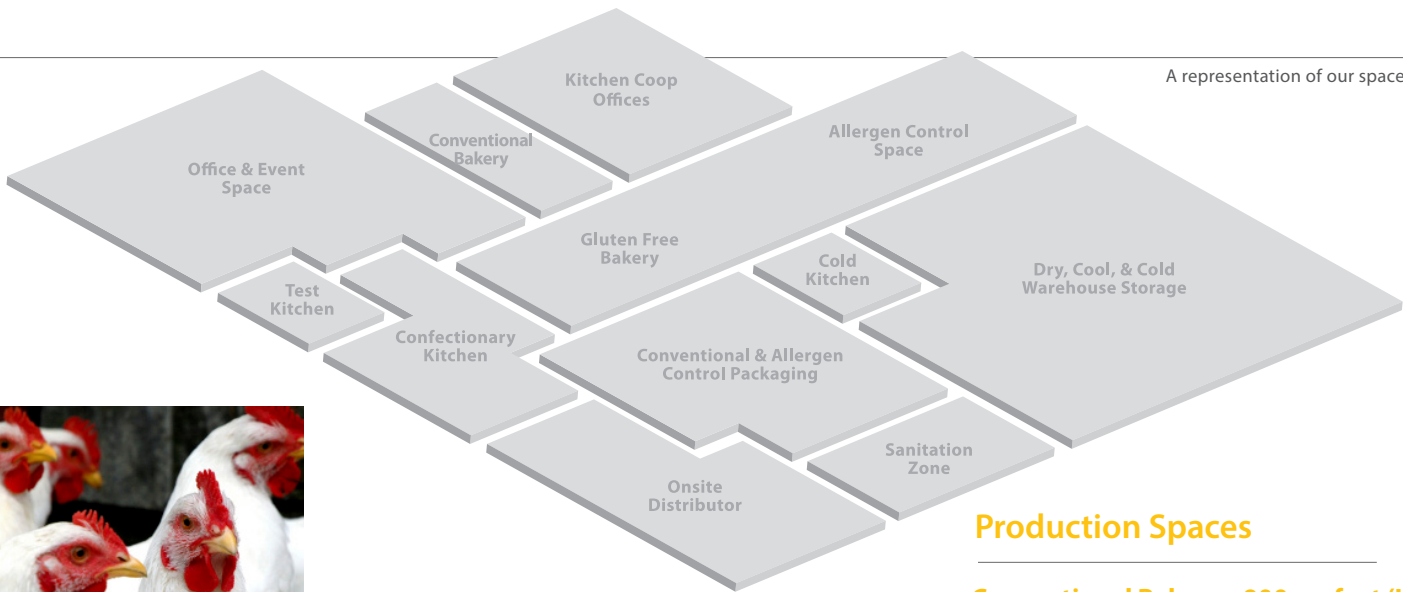


A representation of our space/not to scale



Nourishment
Investment
Community
Excellence

To learn more about our facility and services, please contact our

Community Liaison
Jeanne Eisenhaure:

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The Kitchen Coop Manufacturing Facility

Dry, Cool, & Cold Warehouse Storage

Climate-controlled, forklift accessibility; segregated storage for sensitive and allergen items; oversight and support from our warehouse coordinator; coordination through our online reservation system. Our large cooler and freezer provide ample storage for both ingredients and finished goods. Secure storage and shipping/receiving services available.

Packaging Space Separate areas for the packaging of allergen & gluten free products and for conventional products.

Sanitation Zone Dedicated area for easy cleanup pre- and post-production. Features a high temperature steam closet for large scale equipment sanitation.

Office & Event Space The shared and private office space works like executive suites, except with more affordable options designed for entrepreneurs. Includes features of a typical co-working environment, collaborative opportunities with our Professional Affiliates, and access to educational seminars and networking events. The large shared office space doubles as a conference space is available nights and weekends for gatherings for over 200 people. It can be configured for presentations, networking, samplings, etc.

Production Spaces

Conventional Bakery ~900 sq. feet (Large Production Area) includes flexible production room that includes 2 industrial scale rotating rack ovens.

Test Kitchen ~500 sq. feet (Medium Production Area) The Kitchen Coop's fully equipped Test Kitchen is available for rent by the hour. Product Development specialists are also available through our Professional Service Partners.

Climate Controlled Production Confectionary Kitchen ~500 sq. feet (Medium Production Area): Climate controlled production room is ideal for confectionery needs such as tempering chocolate.

Cold Kitchen~300 sq. feet (Small Production Area): A prep space designed for manufacturers of raw products to produce and package their goods in a cost effective space. The Cold Room lacks utilities for cooking appliances and associated exhaust systems, thereby reducing overhead costs.

Allergen Control Production Gluten Free Bakery* ~ 900 sq. feet (Large Production Area): A flexible production room that includes 2 industrial scale rotating rack ovens.

Allergen Control * ~500 sq. feet (Medium Production Area): A Gluten and Nut Free production room with separate ventilation system to ensure safe production of allergen free products.

*On-site equipment, deep cleaning and testing is available to ensure measured allergen levels below industry standards. Certifications for Organic, Gluten Free, & Kosher are in process.

Client Roosting Process

Execute Contract

Set Up

The Client Roosting Process is our way of ensuring that all our clients operate in accordance with the highest standards of food safety and production efficiency. The Kitchen Coop operations staff works with each client to establish a HACCP program, document procedures for production and packaging, and establish training and testing programs to ensure reliable, quality production. Thorough documentation allows our clients to make the most of Test runs, reducing variability and waste from their operations, and facilitate certification and preparation for third party audits.

Test Run with our Professional Manufacturing Team

Our test run with our professional manufacturing team ensures that our clients will be able to product at The Kitchen Coop. We have assembled a team with dozens of years of manufacturing experience both within and out of the food industry. To learn more about our team, visit our web site.

Production

Once your test run is complete it's time to start production. Our shared spaces are run through our online scheduling system. Our clients use our online scheduling system to reserve their space, equipment, and any additional labor for their production. Most of the equipment is transportable so clients can configure their line to optimize production efficiency. Our equipment list is being updated continuously, so please contact us to see if the right equipment is already on site and available or on order. Additionally, through a co-employment arrangement, The Kitchen Coop handles all the time keeping, tax filing, and insurance matters. Client gains access to better trained and more vested employees than part time solutions can offer.

Beyond Manufacturing: Build Your Business

Any food entrepreneur know that creating a food product and creating a food business requires so much more than making something that tastes good. Through our Professional Affiliate Network, The Kitchen Coop can provide assistance with: market research, company and product branding, product development, packaging design, nutritional analysis, manufacturing efficiency, brokerage and distribution. As part of our Professional Affiliate Program experts will provide written advice on our blog as well as in-person seminars and workshops to best prepare our clients for success.

In addition, to providing human resources services, The Kitchen Coop offers in-house accounting and procurement. Our accounting services handle Accounts Payable, Accounts Receivable, Reconciliations and General Ledger reporting for our clients. Our collective procurement services TKC Mercantile leverage the purchasing power of our entire client base and aggregate logistics to provide significant savings to our clients. Our clients enjoy the peace of mind that comes from The Kitchen Coop dealing with the unavoidable foibles of the food supply chain to make sure clients have what they need when they need it at a cost that works.

