Small-batch food manufacturing as a catalyst for equity and access in the regional food economy.

Jen Faigel, CommonWealth Kitchen
Amber Hansen, Healthcare Without Harm

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CommonWealth Kitchen

Boston’s food business incubator and urban food manufacturing social enterprise

Equity - Opportunity - Community

CommonWealth Kitchen
196 Quincy Street
Dorchester, MA. 02121
More than just a shared kitchen, we take a systems-based approach to building viable food businesses and strengthening the regional food economy.
OUR IMPACT:

• 50+ companies - 75% owned by women and/or people of color;
• 140+ people employed;
• 45+ graduates still in business (since 2009); over 500 jobs created!
• 35+ manufacturing customers;
• 2018: $2.3m budget - $1m earned income; (500% growth since 2013);

“If you want to build a business, build the people.” - Brownie Wise, Tupperware
CWK’s manufacturing is filling a key gap

- Member companies able to outsource production
- CWK staff aggregate work-create middle-skill manufacturing jobs
- R&D and small-batch processing for restaurants, retailers, farms & anchor institutions
- *Added benefit*: deepen strategic partnerships; expanded impact, earned income to support operations
Value-added processing made simple

Farmer provides raw ingredients

CWK processes produce using approved recipes at a set fee

Farmer gets finished product with custom logo, ready to sell

In 2017, CWK processed over 20 tons of mostly surplus produce into 15,000 containers of finished products—tomato sauce, pickles, pesto, etc.
Surplus processing for the institutional market

Top Left: 1-gallon bags of applesauce for Boston Public Schools using apples destined for compost bin; 10k servings

Top Right: 16 oz. jars of applesauce for Boston Children’s Hospital also from surplus apples; 650 jars
Investing in mechanical advantage to improve unit economics

- Dough depositor
- Piston filler w/pump
- Industrial food mill
- Patty machine - for veggie burgers
Institutional product development:  
*Give the buyers what they want*

Sample cut sheets for institutional sales
Boston Children’s Hospital, HealthCare without Harm, and CommonWealth Kitchen—Food with Purpose

BOSTON CHILDREN’S AND COMMONWEALTH KITCHEN

"It's a mission, not a vision."
Shawn Goldrick

Brought together by Healthcare Without Harm, and working to incite innovative solutions
PROGRESSIVE THINKING
Challenging where the industry is at by finding solutions and making connections with local businesses

INNOVATION
BCH partnered with Commonwealth Kitchen to develop Rescue Foods: Applesauce and Butternut Squash Puree

COMMUNITY PARTNERSHIP
BCH has a goal of having food that is locally sourced and produced within 250 miles and Commonwealth Kitchen can help achieve that goal.

CWK has made apple sauce, butternut soup and tomato sauce (so far) for Children’s Hospital;
“There is nothing so powerful as an idea whose time has come.”

- Victor Hugo