

NYSSFPA Survey for Current Processors

1. Are you currently processing/adding value to a raw agricultural product? Y/N (May redirect if a “no” answer)
2. If “no”, why not? Comment here.
3. If “yes” what raw products are you processing?
4. Are you producing the raw agricultural product yourself or are you purchasing from another source?
5. Which of the following obstacles have you experienced, if any? (check all that apply)
 - a. Regulations
 - b. Proximity to processing facilities
 - c. Cost
 - d. Supply issues
 - e. Other: comment
6. Check one or more of the following processes that you are doing or that interest you.
 - a. Baking/cooking
 - b. Canning/Preserving
 - c. Freezing
 - d. Dehydrating
 - e. Juicing
 - f. Pickling/brining
 - g. Bottling
 - h. Packaging/repackaging
 - i. Smoking
7. Where are you currently processing?
 - a. On-farm (you may need to create a licensed kitchen on-farm for this)
 - b. Shared- use kitchen (you process your product in a licensed kitchen off-farm)
 - c. Copacker facility (you pay someone else to process your product in a licensed facility)
 - d. Other:comment
 - e.
8. Where would you are you selling your product?
 - a. Farmers markets
 - b. Roadside/Farm stands
 - c. Other stores
 - d. Internet
 - e. Other: Comment
9. Check one or more of the following classes that interest you?
 - a. Pricing your Product: Knowing your costs, Wholesale and Retail Pricing

- b. Processing the Fruit, Vegetables and Culinary Herb Harvest for Market
- c. Small Scale Meat Production and Marketing
- d. Artisan Bread Making
- e. New Techniques for Frozen and Vacuum Packaging of Local Farm Products
- f. Improving the Safety of Acidified and Acid Foods
- g. Local and Sustainable Marketing and the “Taste the Region” Gift Box Project
- h. Models of Shared Use Kitchens

Name & contact information