VALUE-ADDED PROCESSING OF VEGETABLES

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WHAT IS VALUE-ADDED PROCESSING?



FREEZING PRODUCE

CANNING VEGETABLES

JUICING

PRODUCE

GRINDING **FLOURS**



BAKING

PRODUCTS



5

PICKLING VEGETABLES

DEHYDRATING **HERBS**



PRESSING OILS

PRODUCING JAMS + **JELLIES**



MAKING **SMOOTHIE** PACKETS



PROCESSING HERB **SAUCES BUTTERS**



OUR CASE STUDIES

WHAT ARE THE ADDITIONAL FOOD **SAFETY HURDLES?**

- **Blanching + freezing green beans** -
- **Freezing strawberries** -
- **Dicing + freezing butternut squash** -
- Making blackberry + cherry jams
- Pickling okra, cucumbers, -+ cherry tomatoes
- **Freezing sweet potato puree** -
- **Drying herbs** -
- **Baking scones** -



LICENSED **KITCHENS**

Are available in most communities: churches, schools, individually owned, and co-ops

BENEFITS

1) Processing seconds not fit for over-the-counter sales (e.g. sweet potatoes) 2) Adding shelf life to perishable products (e.g. berries)

EQUIPMENT

HOBART CHOPPER

3) Selling throughout the year for added cash flow 4) Selling for higher prices (e.g. pickled okra: \$6/pt.) 5) Processing foods are convenient for busy consumers



GARDENS

Ingredients: Home-grown organic blackberries

