

IMAGE AND TEXT

WESTERN MA FOOD PROCESSING CENTER

Promoting economic development through entrepreneurship, providing opportunities for sustaining local agriculture, and promoting best practices for food producers

VIDEO

prototype my food

Are you an entrepreneur with a stellar recipe? Ready to commercial and scale?

Schedule a prototype with our team. We will work with you to turn your recipe into a commercial formula, select appropriate packaging, create a compliant label, and create a prototype of your product. Please submit an interest form to connect with our team.

The WMFPC offers prototyping services from November-May. Learn more about launching a food business her – MA Food Processor's Guide. Could also link to existing FPC resource info (update). <https://www.fccdc.org/food-processing-center/launch->

Co-packing

Are you an established business looking for co-packing support? We can help! The WMFPC specializes in hot pack and hold processing for shelf-stable prepared and acidified foods. Additionally, we offer slow and individual-quick-freeze processing. If your food product doesn't fit into these categories, please give us a call to discuss. If it does, please submit an interest form to connect with our team.

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What to expect

Pricing

Other qualifications and services

Value-Added

Turn your crops into value-added products!

The Western MA Food Processing Center can turn your crops into value added products. We offer 12 recipes for products that will feature your tomatoes, peppers, cukes, root veggies, apples and more! Farmers deliver the key ingredient(s) to Greenfield and the WMFPC team will process, bottle, label and pack for you. We provide bottle, lid, label and case. Farmers sell finished product at their farms stands, as part of CSA's and in the wholesale market. Contact Kate today to learn more – katem@fccdc.org or 413-774-7204, ext. 104

Value-Added Products

FAQ's

Flash Freezing Options for Farms

About Us

The Western MA Food Processing Center was created in 2001 to support new and growing food businesses as they navigate the path of bringing a food product to market. Our mission is to promote economic development through entrepreneurship, provide opportunities for sustaining local agriculture, and promote best practices for food producers. The WMFPC offers rental manufacturing space as well as co-packing services to food businesses in the commonwealth and beyond. We also work with local farms to make value-added products, like jams, sauces, pickles and purees. In addition to these services, our team also provides one-on-one counseling and technical assistance, supporting you with business planning, product development, regulatory compliance, food safety and more.

Our Team

IMAGE

Liz Buxton, Director of Operations, 413-774-7204 ext.110
 Kate Minifie, Food Business Manager, 413-774-7204 ext.104
 Scott Savoie, Floor Supervisor
 Ary Rodriguez, Production Team Leader
 Evan Manning, Operations Team Leader
 Peter Freisem, Production Worker
 David Lopez, Sanitation Specialist
 Ben Oranellas, Production Worker
 Carlos Rodriguez, Production Worker

Meet our Entrepreneurs

Whole Harmony

Simple Gifts Farm

Old Friends Farm

18 TOTAL VENDORS

FAT FOOTER AREA

413-774-7204
 324 Wells Street, Greenfield, MA 01301

Liz Buxton, lizb@fccdc.org
 Kate Minifie, katem@fccdc.org,
 Register here for our WMFPC Food Safety Newsletter: The Bad Bug Bulletin! (Form should include Full name and email
[online bill pay link](#)

FCCDC logo