

## PROCESSING FACILITIES

Allow for raw food products to be physically or chemically altered into value-added forms. Processing facilities work with everything from produce to dairy to meat and array of activities from mincing to emulsifying to cooking and preserving. This is a way for farmers to add-value to their product, but can be a large investment to process individually and typically involves several forms of certifications or licenses. Over the past several decades, the US has had a rapid consolidation of its meat industry. In 2007, four companies controlled over 80% of the country's beef processing, and three controlled over 60% of the pork processing. Businesses are required to obtain a retail food license or food processing plant license to make or sell food to the public. Independent processing centers and slaughterhouses can help establish economic growth and opportunities for individual producers and farmers to access a means to process smaller quantities of product at a reasonable cost.

### Public Input Sessions:

- Galena, IL: Health dept. rules prevent entrepreneurs from marketing their products. Need approved kitchens, cold storage, "chicken processing" etc.
- Anywhere in DBQ: Help prolong life of crops and feed year round

### Economy:

Processing facilities assist in increasing product value and offer niche products. There are also opportunities for multiple scales of businesses and incubator opportunities. Typically there are limited slaughter and processing capacity in states, and this is a key barrier for meat and poultry, as well as value-added produce producers. The number of slaughter plants has decreased significantly in the past 10 years (Long, Agricultural Urbanism Toolkit 54).

### Health:

**CHNA & HIP Priority Goals: (Dubuque County Health), (Iowa Department of Public Health)**

#### PROMOTE HEALTHY ENVIRONMENTS:

Provide safe storage of food to increase safety of food from producer to consumer.



**Figure 7: Processing Facilities**