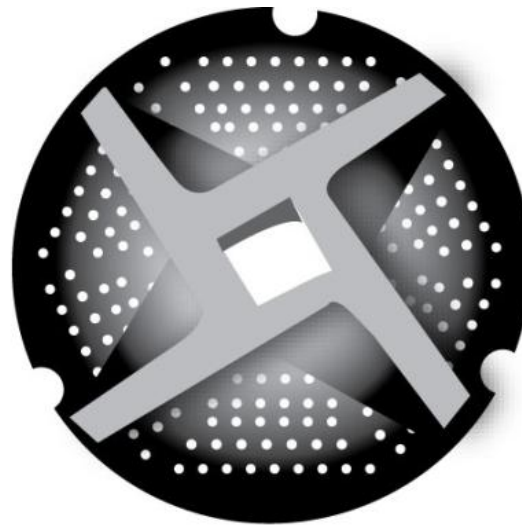


The Business of Dry Curing



NICHE MEAT PROCESSOR

ASSISTANCE NETWORK



June 25, 2014

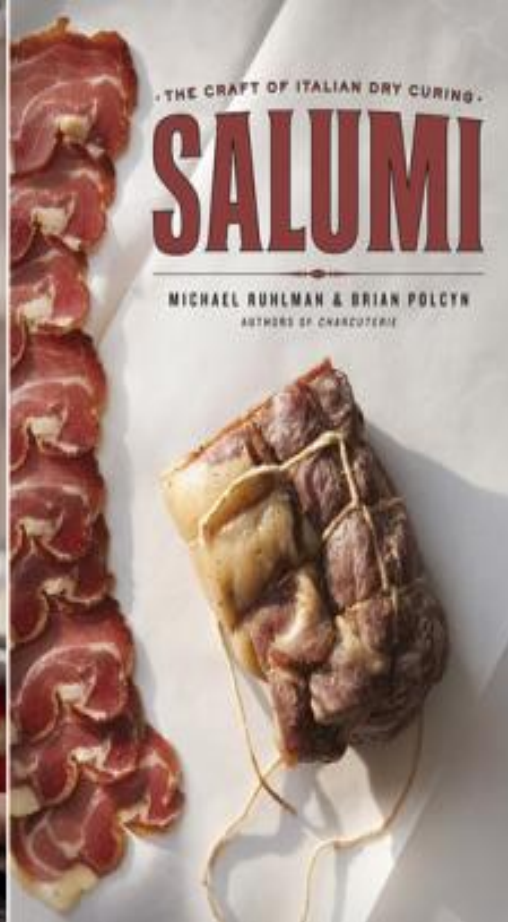
www.nichemeatprocessing.org

Jeff Roberts, Cow Creek Ventures



1. The basics of dry cure
2. Growth of artisan cured meat community
3. Consumer interest from the bacon renaissance to new products. Emphasize quality and safety.
4. Uncertainty and concerns around inspections



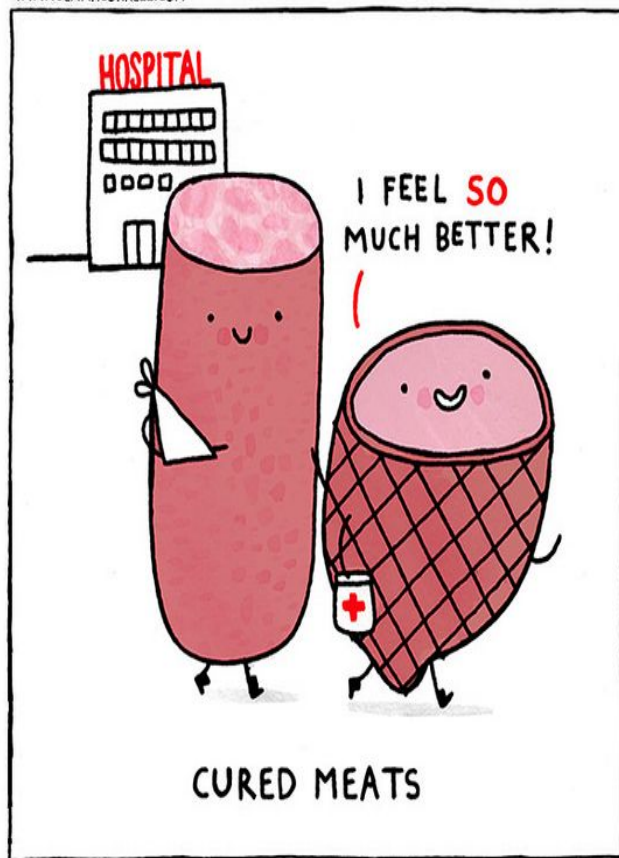






MONDAY PUNDAY

BY GEMMA CORRELL
WWW.GEMMACORRELL.COM



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More Americans Want to Know Exactly What They are Eating

WOULD YOU ASK THE LADY WHO WANTED
THE SCRAMBLED CHICKEN OVARIES,
IF SHE WANTED A SIDE ORDER OF SLICED
PIG STOMACHS, OR THE REST OF
THE PIG GROUND UP
AND STUFFED IN ITS OWN
INTESTINES?



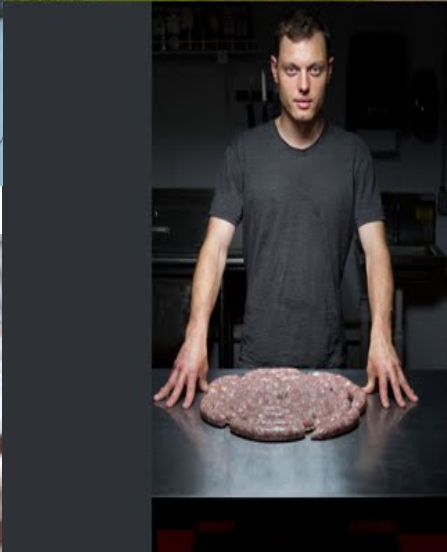
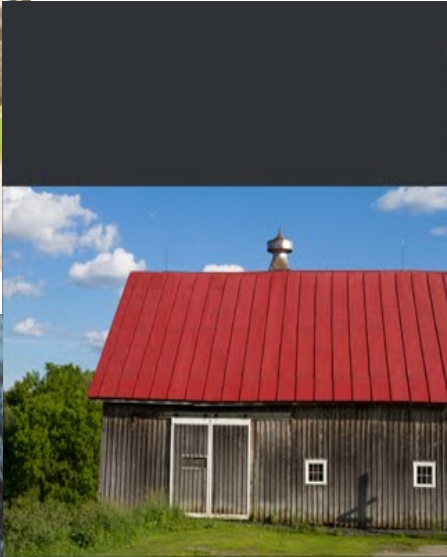
DANZIGER
NYTS/CWS Apr 28 2014 (5999)



Pete Colman, Vermont Salumi

1. Our history: how we got into the business
2. Our operations: nuts and bolts of the day to day
3. Financials: facility investment and build-out, working capital, time commitments.





JOHANNESKROEMER.COM
NINETYNINEFILMS.COM

Salami Recipe: Financial Breakdown

[illegible]

Other Resources

Center for Meat Process Validation,
UW-Madison: HACCP advice and
templates

www.meathaccp.wisc.edu

Underground Food Collective: Draft
Open-Sourced HACCP for Dry Cure
undergroundfoodcollective.org



CISA Spreadsheet: This cash flow template is designed to help test the
feasibility of establishing a small-scale, processing-only facility.

www.buylocalfood.org/feasibility-template-for-small-scale-meat-processor-2013/

Q&A

