

Kentucky Mobile Processing Unit (MPU)

**Helping small farmers compete in a big
world....**

Presented by:

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Introduction

- Several small farmers with limited access to market.
- Insufficient for processors and additional fees
- Limited to selling whole live products.
- Produce safe products for market.
- MPU Plan

Collaboration of experts

Biggest issue !!!!!

- Exemption to the USDA “On site Inspector”
 - The first years, exemption to “on site inspection”.
 - Kentucky Department of Health inspector was on site
 - State inspectors run all the same tests for large commercial processing facilities.
 - Hired a manager for the MPU as half time KSU employee.

Work Areas



Chill



Packaging Area with Scale



Training

- ALL producers that want to utilize the MPU MUST go through a one day training every two years.
- Trained individuals become the Facility Managers for their product processing.
- The Training Manual is evaluated yearly by the Management team and changes and updates are made as needed.

Training Manuals

- We have developed two Manuals:
- **Poultry** (chickens, turkeys and chuks)
- **Seafood** (fish, shrimp and caviar)

HACCP

All Manuals contain the approved HACCP plans for each species and the appropriate logs needed

How it worked for Kentucky

- We identified the need
- Had the right key people from the beginning with a vested interest to:
 - Help producers
 - Help small markets
 - Produce and sell only safe products

Suggestions

- To start: Get the right people
 - Department of Health
 - Department of Agriculture
 - University: Agriculture leader, Poultry leader, Food Science leader
 - Include development agency
 - Third party fiscal entity
 - Producers

Thank you

- Contact me if you have any other questions:
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