Kentucky Mobile Processing Unit (MPU)

Helping small farmers compete in a big world….

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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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