

Niche Meat Processor Assistance Network (NMPAN)



OUR MISSION

- **Mission:** To help small meat processors thrive by growing our shared wealth of information and innovation.
- **Vision:** A stable base of profitable and nimble small and mid-sized meat processors bringing sustainably-and humanely-raised meat and poultry to local and regional markets.
- **Theory of change:** Connecting meat processors to each other and to supply-chain actors creates opportunities for peer-exchange, problem-solving, better understanding of different challenges and needs of the sustainable meat value chain. Incorporating the whole array of interests involved is essential to the long-term viability of the niche meat sector.

AT A GLANCE

- **Our Team:**
 - 3 employees
 - 15 consultants
 - 3,500 member peer network
 - 50% meat processors
 - 25% meat producers
 - 15% extension & academic partners
 - 10% consultants & suppliers
- **Who We Serve:**
 - We serve around 500 meat processors annually.
 - We provide individualized technical assistance including phone calls, email exchanges, reviewal of documents, and long-term coaching. We also connect processors to critical resources like grants, builders, and providers.

The Niche Meat Processor Assistance Network (NMPAN) is a program of the Center for Resilient Agriculture & Food Systems in the College of Agriculture at Oregon State University. It is a 100% self-funded program, meaning it receives no support from tuition or state funding to run the program. Since 2008, NMPAN has served thousands of niche meat producers, processors, and others in the supply chain with direct technical assistance, education, help finding funding, and other pertinent resources.

Niche Meat Processor Assistance Network (NMPAN)

RESOURCES

- **Website:** Our website offers an up to date hub of information, including over 180 pages of resources. Scan the QR code below to visit our site.
- **Online courses:** We offer two self-paced courses that have been taken by over 3,000 people over the last five years: the Western Meat School course & the Meat Processor Academy course.
- **Mastermind Programs:** We provide two intensive programs where participants spend a year learning from experts and peers, while receiving coaching to help them scale their businesses. 88% of participants in the processor program experienced significant increases in sales volume and processing revenue in Q1 of 2024.
- **Publications:** In the last year, our team has created the *Small Meat Processors Business Planning Guidebook* and the *Wholesaling Meat Guide: Build and Grow Sales in Your Branded Meat Business*.

WHAT'S NEXT?

- **Educational Programs and Resources:**
 - Develop new fact sheets
 - Revise the Red Meat Plant Facility Design Guide
 - Host a webinar series on wholesaling meat
 - Launch Levels 2 and 3 of the Master Butcher certificate program with Blue Mountain Community College
 - Add closed captions and Spanish translations to self-paced courses
- **Support and Services:**
 - Run the Meat Processor Academy Mastermind and Western Meat School Business Accelerator every other year
 - Assist tribes with feasibility studies for new meat processing facilities
 - Visit 5-10 meat processors in-person through Peer2Peer coaching
- **Events and Outreach:**
 - Organize the first Northwest Meat Summit in 2027
 - Speak at national meat conventions on launching, operating, and scaling meat processing facilities



To support or learn more about this important work, please visit our website by scanning the QR code or contact Rebecca Thistlewaite at thistler@OregonState.edu. Thank you!