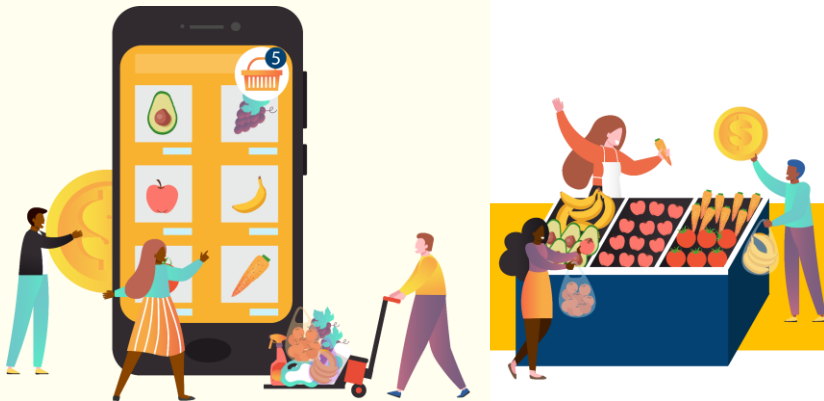


21 March 2024



Session n°12:

Business opportunities in processing for Caribbean entrepreneurs



Caribbean Agrifood Business Series ...



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INTERNATIONAL
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The International Food Science Center (IFSC)

On November 28th, 2022 Export Barbados (BIDC) launched the food manufacturing and laboratory based facility; the International Food Science Center located at Units 2A and 2B of Building 11, Newton Industrial Estate, Newton, Christ Church.



The International Food Science Center located at Building 11, Newton Industrial Park, Newton, Christ Church

The International Food Science Center: Investment Profile

- BD\$6M in total investment
- BD\$2M in equipment investment
- BD\$4M in capital work renovation



The International Food Science Center located at Building 11, Newton Industrial Park, Newton, Christ Church

IFSC Scope

- Cost-Effective Production
- Enhanced Product
- Improve Product Quality
- Regulatory Compliance
- Access to Expertise
- Flexibility and Adaptability in use
- Innovation through Food Science and Quality Assurance



Small Batch Kitchens at the IFSC

- Provision of commercial spaces that offers a venue for food entrepreneurs, chefs, caterers, food trucks, and farmers to prepare and process their food products.
- Allows financial freedom whereby businesses do not have to bear the heavy costs of constructing, equipping, and maintaining their own commercial kitchens.



Services Offered at the IFSC



- Bottle washing
- Bottling & labelling
- Blending/ puree of raw materials
- Supply of Onion Puree and Garlic, Barbados Sugar
- Usage of Dehydrator – Drying of Fruits & Vegetables

Food Safety & Quality Standards at the IFSC

- Food Safety: Food should be safe for human consumption and free from hazards that may compromise the health of the consumer
 - HACCP – Hazard Analysis & Critical Control Points
 - ISO 22000:2018 – Food Safety Management System
- Quality Management System – Quality Customer Service & Requirements
 - ISO 9001:2015



Benefits for businesses who utilize the IFSC?

- Reduced production time.
- Increase production.
- Assistance with meeting requirement and regulations of overseas markets.
- Assistance with product improvement and product development.
- Quality Assurance (ph, viscosity, etc.)

Conclusion

- Reduced production time.
- Increase production.
- Assistance with meeting requirement and regulations of overseas markets.
- Assistance with product improvement and product development.
- Quality Assurance via food safety and food quality and testing (ph, viscosity, etc.)



The **International Food Science Center (IFSC)** is an initiative of **Export Barbados (BIDC)** that aims to provide a professional quality food processing facility for microprocessors that currently produce in non-commercial conditions

The **IFSC** also seeks to provide a venue for culinary entrepreneurs to perfect their products and advance them to commercial production, all in compliance with international standards.

To date, the IFSC offers the following services:

- Small Batch Kitchen Rental (Suitable for small manufacturers & caterers)



- Bottle washing
- Bottling & labelling
- Blending/ puree of raw materials
- Supply of Peppermash
- Supply of Onion puree
- Barbados Brown Sugar

Future services include:

- Large scale condiment production
- Analytical Services



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Thank You

Q&A

Thank you



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