



**BIA**  
OBAIR



## Specialist Labs Unique Food Co-Working Incubator Kitchens

4 specialist co-  
working food labs  
specialising in **Dairy**,  
**Meat**, **Seafood**  
and **Multi-Product**

### Fully Equipped Kitchen Incubators

**BIA OBAIR** will provide fully equipped time share production kitchens (aka kitchen incubators) where established small businesses can co-work and cut their operating costs.

These flexible processing areas are excellent in allowing start-up businesses to scale up kitchen recipes into a larger more commercial, more automated and more efficient production.



#### Dairy

Add value to milk,  
develop + produce  
artisan cheeses,  
ice-cream, yogurts,  
etc



#### Meat

Add value to  
beef, lamb,  
and game



#### Seafood

Add value to  
Ireland's abundant  
aquaculture and  
ocean resources



#### Multi Products

Low risk food  
production spaces  
for bakery and  
consumer foods

# Our 4 specialist co-working food kitchens span **456sqm or 4,908sqft**

## Benefit From:

- **Premium Appliances**

Each unit is fully equipped with high end specialist equipment to add value to your produce

- **Pay Per Use**

Simply bring your ingredients and packaging, pay only for the time you use

- **Dedicated Support**

Benefit from food tech specialists to help you develop a recipe into a shelf-stable compliant product

Each unit is fully equipped with **high end specialist equipment** to add value to your produce. Simply bring your ingredients and packaging, pay only for the time you use. Benefit from inhouse food technology specialists to help you develop a recipe into a shelf-stable compliant product

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Prior to use, you will be provided with a **full induction and brief training on the equipment** by our onsite food technologists, who can support your development journey whilst using the kitchens.

