



## Seafood Specialist Co-Working Food Lab

BIA Obair seafood co-working kitchen specialising in seafood provides access to In-House Food Technologists and BIM

### Stand-alone seafood kitchen for daily hire

This is a stand-alone/ own door seafood processing kitchen for daily hire to start-up value added seafood producers to allow them to develop new products and manufacture products on a small industrial scale. Simply bring your ingredients and packaging. The equipment schedule of the unit and access to food technology expertise will facilitate innovative and value adding approaches.

### Commercial Scale Equipment

Remove the restrictive barriers of the high cost capital investment associated with leasing or purchasing seafood processing equipment, we have top class equipment schedule in place for your use.

- Coldroom, Fridge And
- Freezer
- Blast Chiller
- Ice Maker
- Vacuum Packer
- Combi Steamer
- 6 Grid Combi Oven
- 4 Burner Ranger
- Workbenches, Weighing Scales, Sinks etc

Includes Access To **In-House Food Technologists**

Benefit from food tech specialists to help you accelerate your product development

### Access to Sectoral Expertise

#### BIM Advisors

Access to BIM business development advisors who can help you with product development, improving the efficiency of your processes, adding value through product labelling and setting up food safety system

#### Seafood Innovation

Connection to Seafood Innovation Hub (SIH) which fosters innovation and assists seafood businesses to develop new products and processes