



Co-Working Kitchens Multi-Product Specialist Co-Working Food Kitchen

BIA Obair co-working kitchen specialising in Multi-Product provides access to In-House Food Technologists, Teagasc Ashtown Bakery and Consumer Foods Specialists

Simply bring your ingredients and packaging, this unit will facilitate the processing of value-added food products. The equipment schedule of the unit and access to food technology expertise will facilitate innovative and value adding approaches. The multi-product kitchen incubator is a culinary production facility that can accommodate multiple tenants at the same time. Different food businesses can co-manufacture in the unit according to clear and proven kitchen protocols.

Examples of some of the products that can be produced in the fully equipped facility include:

- ✓ Baked goods
- ✓ Sauces
- ✓ Fresh pasta
- ✓ Vegetable & fruit preparation
- ✓ Breaded products
- ✓ Soups
- ✓ Drinks
- ✓ Preserves (jams & chutneys)
- ✓ Cereals
- ✓ Dressings
- ✓ Ready meals
- ✓ Cakes
- ✓ Pizzas
- ✓ Roasted vegetables
- ✓ Confectionary

Commercial Scale Equipment

- Food Processor, Food Mixers
- 10 Grid Combi Oven And
- Canopy
- 6 Burner Oven
- Multipan Gas Fry Top
- Boiling Pan
- Vacuum Packer
- Heat Sealer
- Blast Chiller
- Fridges And Freezers
- Coldroom, Fridge And
- Freezer

Access to Sectoral Expertise

- Includes Access To In-House Food Technologists
- Access to Teagasc Specialists