

Your new food production base in Athenry



BIA
OBAIR



An Affordable Place To Start

An affordable place to work is the bedrock of the BIA Innovator Campus offering to food entrepreneurs.

BIA OBAIR fulfils a real need and tackles a bottleneck in scaling our regional food companies. It consists of 12 food-grade production units and 4 co-working incubator kitchens allowing a continuum of growth options.



Co-working Incubators

4 specialist co-working food kitchens specialising in Dairy, Meat, Seafood and Multi-Products



Starter Units

9 individual starter units ideal for progression from home production



HPSU Growth Units

3 individual growth units
3 x c. 240sqm (2,433 sq ft)
floor area each

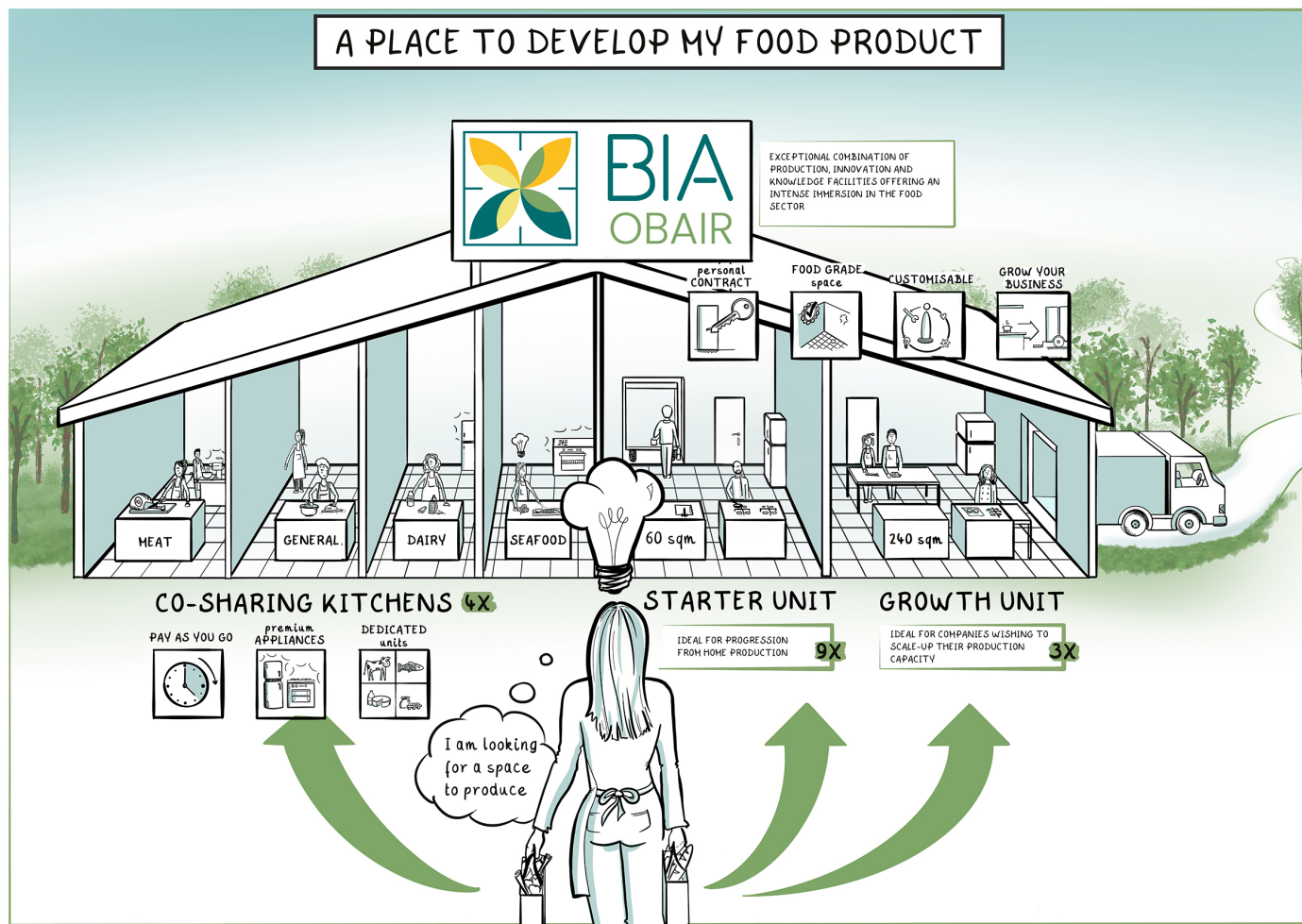
Best Practice in the Food Industry

Considerable research and reference to best practice, consultation and collaboration has gone into **BIA OBAIR**, crafting a formula of unit specialization and scale to allow companies to progress from a hot desk in **BIA EOLAS** to using a specialist Co-Working/time share facility to taking a Starter Unit to progressing to a Growth/HPSU unit as their business develops. Of course, companies can go straight in at Growth Unit level should they be at that scale.

Not Just A Space To Rent

Users of the kitchens will have access to **BIA Innovator Campus Innovation Specialists** whose role is to support new products from concept approval to launch.





Supportive Community

Be co-located with a community of 40+ food and drink businesses. Networking is a really crucial part of overall BIA Innovator Campus experience. Participants and staff will be encouraged to build and share networks. We will also use our reach and influence to plug food entrepreneurs into an active network of professionals, suppliers and potential investors who can help accelerate their company's growth..



BIA
LUAS

Benefit From BIA LUAS
support of food businesses
to grow and scale through:

Business Engagement Zone

This area will facilitate peer learning and problem solving, mentor coaching and client meetings. This will also act as base for Local Enterprise Office Galway access to an business advisory support and mentor panel.

Buyers Showcase

This dedicated area will operate as a space to host small trade events, meet and present to buyers – a place to do business.



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**

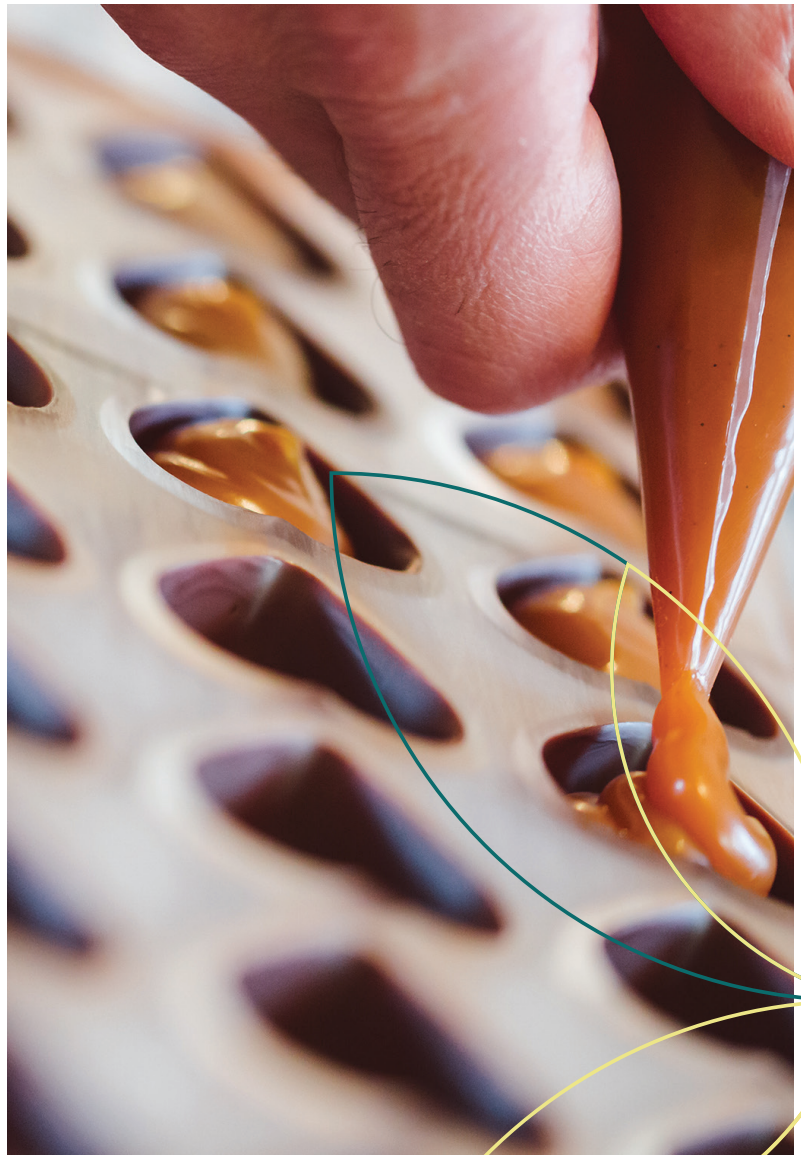
Simply bring your ingredients and packaging, pay only for the time you use

- **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

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.





Dairy Specialist Co-Working Food Kitchen

BIA Obair co-working kitchen specialising in dairy provides access to food industry experts and cutting edge facilities and equipment

Stand-alone dairy kitchen for daily hire

This is a stand-alone/own door dairy processing kitchen for daily hire to start-up and small dairy producers to allow them to develop value added dairy products, manufacture products on a small industrial scale.

Simply bring your milk and other ingredients and packaging, this unit will facilitate the processing of most dairy orientated products including:

- ✓ Hard Cheeses
- ✓ Cultured Creams
- ✓ Yogurt Drinks
- ✓ Soft Cheeses
- ✓ Flavoured Milks
- ✓ Ice Cream
- ✓ Cultured Milk Products
- ✓ Butter
- ✓ Yogurt
- Frozen Yogurt

Commercial Scale Equipment

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

High Capacity Batch Mixer

Stainless steel mixer capable of Mixing, Emulsifying, Blending, Homogenising, Disintegrating, Particle size reduction, De-agglomeration, Gelling, Solubilising, Reaction acceleration

Pasteurizer And Extraction

Cap Sealing Machine

Tilting Kettle

Blast Chiller

Coldroom And Freezer

Workbenches, Weighing Scales, Sinks etc

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

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



Meat Specialist Co-Working Food Kitchen

Add value to beef, lamb, and game

Stand-alone meat kitchen for daily hire

This is a stand-alone/ own door meat processing kitchen for daily hire to start-up and small meat producers to allow them to develop value added meat products, manufacture products on a small industrial scale. Simply bring your meat and other ingredients and packaging, this unit will facilitate the processing of value-added meat products including burgers, sausages, etc...

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 meat processing equipment, we have top class equipment schedule in place for your use

—● **Band Saw**

—● **Vacuum Packer**

—● **Sausage Machine**

—● **Mincer**

—● **Burger Former**

—● **Meat Slicer**

—● **Dip Tank**

—● **Bowl Cutter, Chopper, Stand**

—● **Butcher Block**

—● **Blast Chiller**

—● **Freezers**

—● **Workbenches, Weighing Scales, Sinks etc**

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

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



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



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

The space to start **BIA Obair START**



BIA
OBAIR



**You are ready to start or
expand your food business**

**9 individual starter units
– 646sqft floor area each.**

You may have outgrown your home kitchen or small production unit.
You may be a graduate of Food Starter or the LEO Food Academy Programme and
need to scale up production. However, you don't know where to start.

BIA Obair purpose built, high specification starter units

BIA Obair offers 9 purpose built, high specification starter units to enable start-up
or growing businesses to fulfil their production requirements. BIA Obair start tenants benefit from:



Food Grade Space

Food-grade non-slip resin flooring,
Kingspan ColdStore Panels internal
walls and ceiling



Customisable

Customise to your own requirements



Own Contract

Own metered electricity (three and
single phase), gas and water



Industrial Doors

Roller shutter doors for accessibility



Drainage

Individual Drainage System for fat,
sink etc from units with pre-treatment
unit on site



Safety

All standard fire safety features and
exits



24/7 Access

24-hour access to site / 7 days a week



Meeting Rooms

Discounted use of meeting rooms
within BIA Eolas



Support

Access to specialist business and food
technical / development support

You Are Fully in Control:

- **We offer a food-grade 'blank canvas'**
– walls, floors and ceilings. You design and layout your production unit, invest in your equipment and make amazing products
- **Your rent plus an additional service charge.**
Business rates and utility costs are additional.

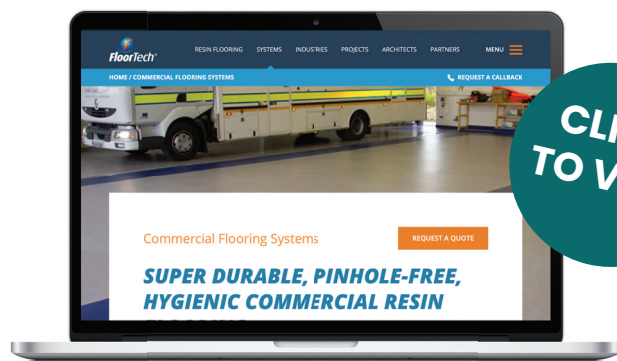
Our technical specification

NB units are provided as a blank canvas for your own specific customisation.

Area = 646 sq ft

Production areas finishes will be as follows:

- The internal walls and ceiling will be Kingspan ColdStore Panels.
- The floors will be "Trazcon Décor" or similar Resin floor.
- Food production areas will have insulated cold store doors in white to match the panels, with Stainless steel fittings, and flush panels, trims etc for hygiene reasons. Images of similar doors can be found here:



Expression of Interest

Open for expressions of interest now. Please contact hello@biainnovatorcampus.ie for more information.

The space to grow **BIA Obair Growth**



BIA
OBAIR



Grow Your Food Business

3 individual growth units
- 2,433sqft floor area each

Ideal for companies wishing to scale-up their production capacity.

BIA Obair purpose built, high specification growth units

BIA Obair offers 3 purpose built, high specification growth units to enable start-up or established businesses to fulfill their production requirements BIA Obair growth tenants benefit from:



Food Grade Space

Food-grade non-slip resin flooring, Kingspan ColdStore Panels internal walls and ceiling



Customisable

Customise to your own requirements



Own Contract

Own metered electricity (three and single phase), gas and water



Industrial Doors

Roller shutter doors for accessibility



Drainage

Individual Drainage System for fat, sink etc from units with pre-treatment unit on site



Safety

All standard fire safety features and exits



24/7 Access

24-hour access to site / 7 days a week



Meeting Rooms

Discounted use of meeting rooms within **BIA Eolas**



Support

Access to specialist business and food technical / development support

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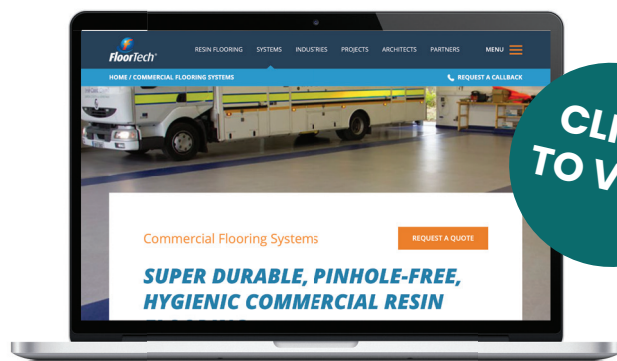
Our technical specification

NB units are provided as a blank canvas for your own specific customisation.

Area = 2433 sq ft

Production areas finishes will be as follows:

- The internal walls and ceiling will be Kingspan ColdStore Panels.
- The floors will be "Trazcon Décor" or similar Resin floor.
- Food production areas will have insulated cold store doors in white to match the panels, with Stainless steel fittings, and flush panels, trims etc for hygiene reasons. Images of similar doors can be found here:



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