

Food Business Incubation

Loughry Campus



DARD

Department of Agriculture
and Rural Development
www.dardni.gov.uk





Our business is about helping your business develop and grow, generating economic growth, creating jobs and promoting innovation in the agri-food sector in Northern Ireland.

Setting up your own food business or developing an existing enterprise is expensive and complex. One of the biggest challenges is finding premises suitable for food manufacture and fitting these out to meet the exacting legislative requirements of today's marketplace. At the Food Business Incubation Centre (FBIC) you can transform your product concepts and ideas into a successful thriving business.





What do we have to offer?

Self contained individual units fitted out to the highest standards in two different sizes:

- 175m²
- 225m²

Each unit is comprised of:

- Intake and despatch areas
- Chilled and ambient stores
- Changing rooms
- Production
- Processing area
- Temperature control
- In house cleaning system
- Production office

Central features within the Centre include:

- Dry goods/packaging store
- Chilled and freezer storage
- Blast freezer
- Staff canteen

Other facilities available:

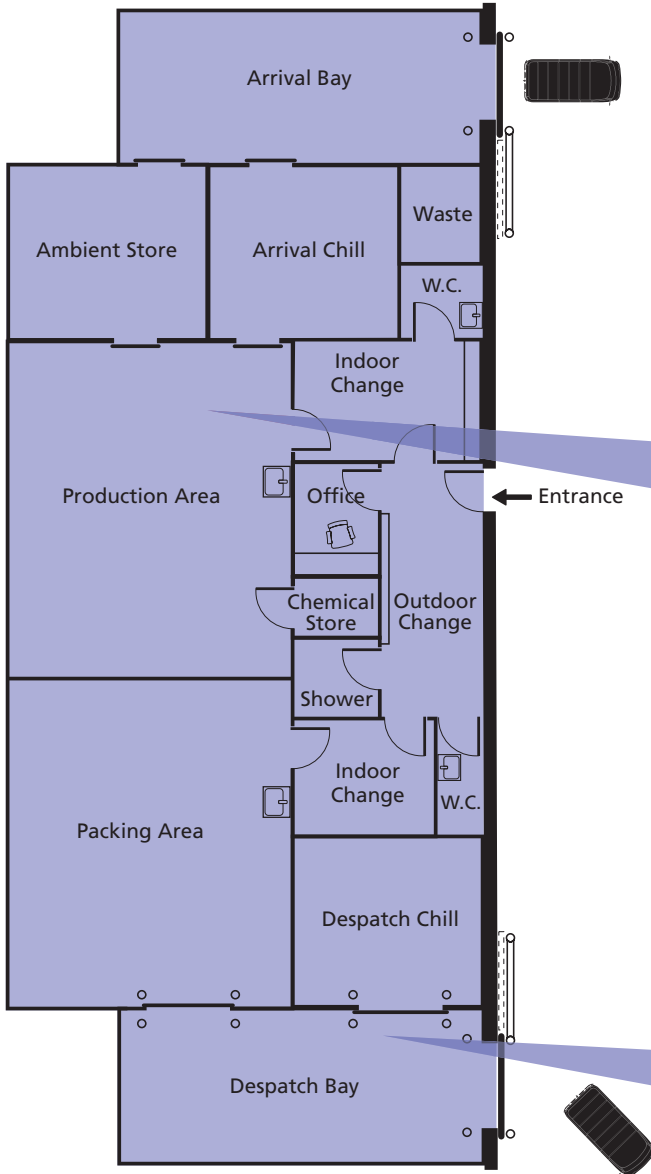
- Technology support
- Administration support, for example, photocopying, faxing, and word processing
- Board room
- Conference rooms
- Training room



Innovation and Entrepreneurship at FBIC

The Food Business Incubation Centre aims to nurture entrepreneurship and enterprise. It provides a supportive environment in which new and existing businesses can commercialise their business ideas.

A Typical Incubation Unit





Case Studies

Success at Harrods

Products manufactured in FBIC have received prestigious recognition at The Great Taste Awards in London. Marvelway has won gold and silver awards for its premium cooked meat products.

The company used this success as a platform for its product, to promote it as a niche quality product. Marvelway's marketing strategy combined with its excellent product led to further success - the company achieved the prestigious status of being listed at Harrods Department Store.

Products include smoked chicken, pastrami, spiced beef and smoked lamb and the company has had interest from celebrity chefs Paul Rankin and Jean Christophe Novelli.



Off-site production

Grampian Country identified a market opportunity for prepared party foods. To make the biggest market impact the company needed to be in production within 4 months for the Christmas market.

The company made the strategic decision to take the production off-site due to capacity constraints within its own premises. The FBIC provided the ideal opportunity to facilitate a short-term project as the unit specification meant the company could be manufacturing almost immediately.

Grampian manufactured its product in the FBIC over 3 months and tested the product in the Christmas market. The product concept was a great success and achieved good market penetration.



What else is available at Loughry Campus?

Knowledge and Technology Transfer

The College of Agriculture Food & Rural Enterprise (CAFRE) is an integral part of the Department of Agriculture and Rural Development (DARD) Northern Ireland. Loughry Campus is CAFRE's centre of excellence for food technology and has lead responsibility for people development and technology transfer programmes in the food processing and supply industry. It provides key expertise in food manufacture, safety, packaging, innovation, waste minimisation and offers an extensive range of short course and bespoke training programmes

Food Technology Centre (FTC)

The Food Technology Centre has four modern factories, each specific to a key sector of the food industry, meat, dairy, bakery, fruit and vegetables. There are also new product development facilities, a sensory analysis suite with a computerised taste panel facility and conference rooms.

Food Packaging Centre

The Food Packaging Centre is an ISO 9001 approved facility. It offers a material testing and advisory service for plastics, paper, board, metals and glass.



How To Apply For an FBIC Unit

Please contact: The Manager,
Food Business Incubation Centre,
45 Tullywiggan Road,
Cookstown,
Co Tyrone BT80 8SG
Tel: 028 867 68960
Fax: 028 867 69622

Potential clients must submit an application form and a full business plan to the Food Business Incubation Centre.

The application and business plan should provide information on how the project is:

- Of strategic benefit to NI
- Innovative
- Targeting social need
- Financially and technically viable.
- Environmentally aware

The Department of Agriculture and Rural Development (DARD) offer licences to companies successful in their application.

Loughry Campus

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