



CONTACT INFORMATION

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WHAT IS THE MOUNTAIN HARVEST KITCHEN?

The Mountain Harvest Kitchen is a 3,700 square foot certified commercial kitchen located in Unicoi, Tennessee. The MH Kitchen supports the development and growth of local and regional food businesses while supporting the growth of entrepreneurial food businesses.

WHAT WE OFFER?

Availability 24/7

Clients have the option to reserve the facility 24-hours a day, 7 days a week. During the reserved time, clients will have access to the facility and equipment to allow them to manufacture their products in an efficient and safe manner. Mountain Harvest Kitchen users pay an hourly or daily rate when they are in production, and have the option to rent dry or cooler storage space at a weekly or monthly rate.

INSPECTIONS & PRODUCTION GUIDELINES

The facility meets guidelines for current Good Manufacturing Practices (cGMPs), which have been established by the Federal government to ensure a safe food supply, as well as the safe production of dietary supplements and natural products.

The Mountain Harvest Kitchen undergoes regular inspections. In addition, each business that operates at our facility is inspected individually by the relevant regulatory authorities.



EDUCATION & TRAINING?

There are educational opportunities available at Mountain Harvest Kitchen through UT Extension. Food preservation and nutrition classes will be available throughout the year. Clients will be offered hands-on learning experiences based on the growing needs and interests of the Mountain Harvest Kitchen clientele.

Training and education on proper food preparation, food safety, and nutrition will be provided to clients of the Mountain Harvest Kitchen. Clients who wish to start a food business or improve on an existing business can receive education and training on creating business and marketing plans. The Mountain Harvest Kitchen will also provide assistance on creating proper labeling for products produced in the kitchen.

WHO ARE OUR CLIENTS?

- Farmers And Cooperatives
- Startup Food Companies And Micro-Enterprises
- Existing Small And Mid-Sized Food Companies
- Retail And Food Service Establishments
- Individual And Home Food Preservationist

TARGET MARKETS

- Farmers Markets
- Food-Coops
- Food Carts/Trucks
- Bakers
- Caterers
- Retirees
- Dried Herbs & Spices
- Infused Vinegars & Oils
- Food-Grade Supplements
- Herbal Tinctures
- Local & International
- Boutique: Organic, Gluten Free, etc.
- Students



FACILITY

Our facility is designed so multiple users can set up production lines in different areas.

WET PRODUCTS

A wet product area includes a full-scale commercial kitchen for preparing sauces, jams, salsas, drinks and other items for bottling. It also serves the need of caterers, personal chefs, and mobile food carts or truck vendors preparing food for immediate consumption.

DRY PRODUCTS

A dry product preparation area serves bakers and those preparing and packaging dry products such as herbs, teas, or trail mixes. Dehydrators are available for peppers, tomatoes, apples, shiitake mushrooms, herbs, and other products.

STORAGE

Walk-in cooler and freezers, dry storage cages, and pallet racking. Rental of storage space is by the week or month, and by the shelf or pallet space.

RESEARCH & DEVELOPMENT LAB

A R&D Lab is a smaller area that is used for experimental purposes to develop new recipes or to develop new processes.

FOOD ENTREPRENEURS

The Mountain Harvest Kitchen is set up to accommodate the needs of many types of food businesses. Jars and bottles of hot sauces and salsas make room for boxes of pizza mix, and sit side by side with tubs of frozen gelato and packages of frozen tempeh. The creativity of our entrepreneurs is limitless.



EQUIPMENT

The Mountain Harvest Kitchen has the equipment you need to create your food masterpieces.

PREPPING

- Potato peeler/slicer
- Dicer-slicer
- Vertical cutter-mixer
- Juicer-pulper
- Grinders and mills
- Mixers and food processors

COOKING & BAKING

- Steam kettles
- Commercial ranges
- Roll-in rack oven
- Convection ovens
- Combi-steam oven
- Grill
- Tilt skillet
- Fryers
- Dehydrators

PACKAGING

- Auger filler for dry, flow-able products
- Weigh-fill packaging machine for chips, granola, coffee beans
- Piston and pneumatic fillers for liquids
- Heat band sealer and vacuum sealer
- Label applicators
- Shrink band tunnel
- Batch code printer

STORAGE

- Walker-in cooler and freezers
- Enclosed, dry storage cages
- Pallet racking



The Mountain Harvest Kitchen located in the Town of Unicoi, Tennessee, will be a certified commercial kitchen created to support development and growth of local and regional food businesses. This facility will be available for rent 24/7 to individuals and businesses for food processing. Housed in a 4,000 square foot building, there will be two (2) food processing areas with industrial-sized equipment, a research and development lab, a receiving area, walk-in freezer and refrigerator, dry storage and office space.

The Kitchen, currently in development, is located at Exit 32 off Interstate 26 in Unicoi, TN. It is designed to support growers and food product entrepreneurs in Northeast Tennessee, Southwest Virginia and Western North Carolina to develop value-added products to sell commercially. The Kitchen will be the only facility of its kind within a 50-mile radius.

One of the primary benefits of the Kitchen is the food business incubator. The management of the facility, in cooperation with the ETSU Innovation Laboratory, will assist clients to create and grow their own food businesses. This incubator concept will help food business entrepreneurs to start a new business with very low overhead cost and create new jobs in the region.

While this Kitchen will be available to individuals and businesses for processing locally grown produce at an affordable rental rate, it will also serve to educate the public in proper food handling procedures, nutrition, and food preparation. The management of the facility will reach out to the general public and provide teaching and training to increase the health and quality of life of residents in the region.

The Mountain Harvest Kitchen will be inspected and will hold health and safety certifications by the Tennessee Department of Agriculture and the Tennessee Department of Health. The facility will have an experienced, certified manager, as well as, the support of the University of Tennessee Agriculture Department and the local UT Extension Service to develop and support the clients' safe food processing techniques.

The Mountain Harvest Kitchen At Unicoi
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Food Business Incubator

- Business Support and Visibility
- Reduction of High Startup Costs
- Networking
- Economic Development Opportunity
- Entrepreneurial Expansion
- Training and Technical Support



Community Access

- Food Safety Instruction
- University Partnerships
- High Interest Food Programs
- Nutritional Programs
- Individual Processing of Seasonal Garden Produce

Local & Regional Food Processing

- Certified Commercial Kitchen to support development and growth of local/regional food businesses
- Processing Space and Industrial-sized Equipment for Rent
- 24/7 Access
- Freezer and Storage Space