PROGRAMS AND SERVICES FOR NEW B.C. FOOD AND BEVERAGE PROCESSORS

The governments of B.C. and Canada as well as local organizations and institutions provide B.C. food and beverage processors with various resources to support business planning, financing and skill development opportunities that encourage success in the food and beverage industry. This document organizes links to resources that are important for New Entrants in the Food and Beverage Processing industry.

How to start a food and beverage processing business:



https://www2.gov.bc.ca/gov/content/industry/ agriculture-seafood/business-market-development/foodbeverage-processing/food-processing-business-startup

Recommended Steps:

- Define the business model
- Confirm municipal zoning
- Obtain approval to work with and sell food from your local health authority through the Environmental Health Officer (EHO)
- Locate a processing facility
- Conduct market research
- Test the market
- Build and expand your team

Includes other resources and key industry contacts

Funding opportunities:



https://www2.gov.bc.ca/gov/content/industry/agriculture-seafood/programs

- The B.C. Ministry of Agriculture and Food offers a suite of programs to support food and beverage processors
 - Many programs are directed towards established businesses and require an annual revenue of 50k or more
 - Programs that don't have annual revenue requirement include Traceability Adoption, Post-Farm Food Safety, and On-Farm Food Safety

Tools and training to plan your agri-business in B.C.



https://www2.gov.bc.ca/gov/content/industry/agriculture-seafood/programs/agri-business-planning-program

- Programs and services for new entrants
- Running a farm business
- Business plan coaching
- Planning for profits sample templates
- BC Food Hub network

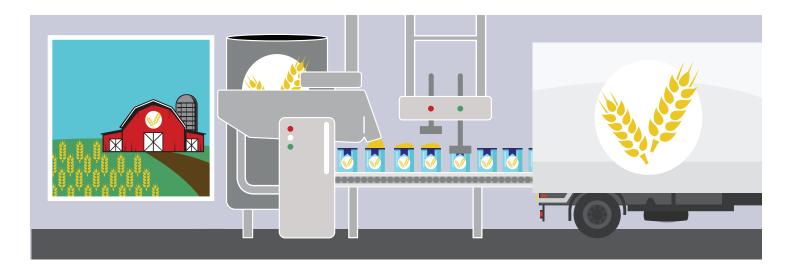
Optimize food safety:



https://www2.gov.bc.ca/gov/content/industry/agriculture-seafood/food-safety/food-safety-processing

 Food processing businesses in B.C. are required to implement written food safety plans to ensure their products are safe for consumption





Find innovative technology and processes:



https://www2.gov.bc.ca/gov/content/industry/agriculture-seafood/innovation-and-technology

- Innovation and technology services
- Relevant networks
- Food hubs

Manage your processing business:



https://www2.gov.bc.ca/gov/content/industry/agriculture-seafood/business-market-development/agrifood-business-management/running-a-farm-business

- Business Strategy
- Production economics
- Business structure
- Financial management
- Risk management
- Human resources
- Marketing

Regulations and certification standards:



https://www2.gov.bc.ca/gov/content/industry/agriculture-seafood/business-market-development/food-beverage-processing/regulations-certifications

- Regulations
- Food safety practices and food labelling
- Food safety certifications

Other processing certifications (halal, kosher, gluten free, organic)

Sourcing raw materials:



https://www2.gov.bc.ca/gov/content/industry/agriculture-seafood/business-market-development/food-beverage-processing/raw-materials

- Important considerations for sourcing raw materials
- Food and beverage processing resources for sourcing raw materials

Develop new markets:



https://www2.gov.bc.ca/gov/content/industry/ agriculture-seafood/business-market-development/ market-development



https://www2.gov.bc.ca/gov/content/industry/agriculture-seafood/growbc-feedbc-buybc/feedbc-and-the-bc-food-hub-network/producer-and-processor-resources

- Domestic market development
- International market development
- B.C.'s institutional food services

Connect with an advisor:



https://www2.gov.bc.ca/gov/content/industry/agriservice-bc/agriservice-connect

Find an advisor near you through AgriServiceBC:

Telephone: 1 888 221-7141 Email: AgriServiceBC@gov.bc.ca

