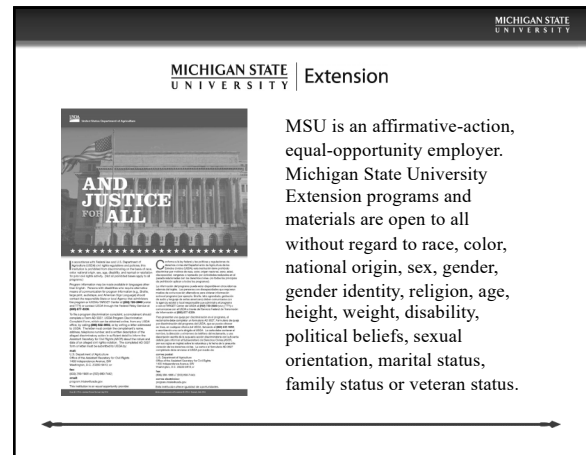
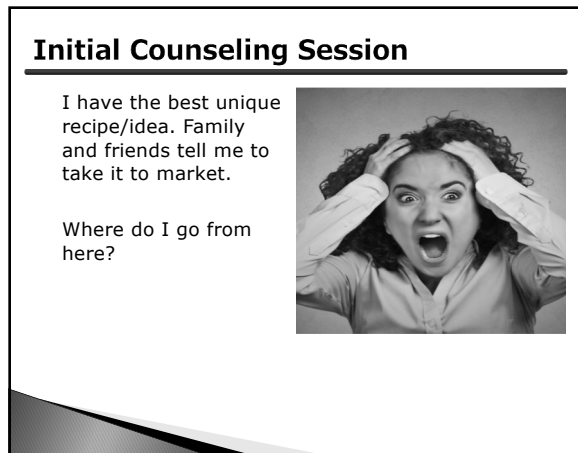


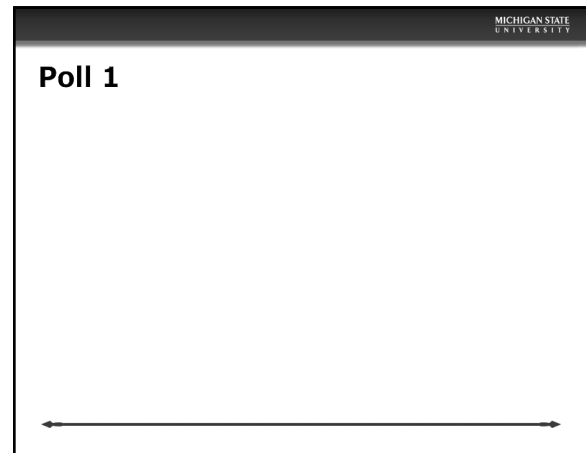
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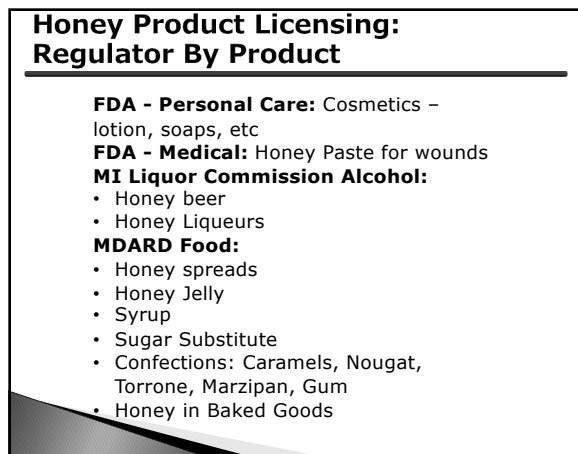
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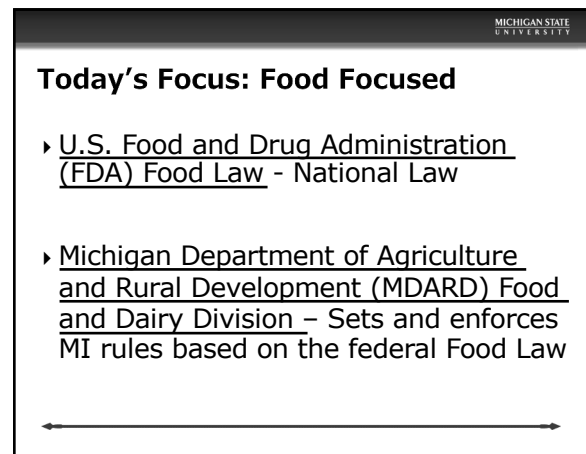
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5



6

Regulatory Agency ID:	Type of Food and Sales Avenue	How Licensed
<b>Based on <u>How Selling</u></b>	Food for Immediate Consumption	Local Health Department
	Packaged & Not Potentially Hazardous Food for <u>Direct</u> Sale	State (MDARD)– <u>Cottage Food Law</u> (no license, commercial kitchen or inspection needed)
	<u>All</u> Packaged Food Products for <u>Retail and Wholesale</u>	MDARD – license, commercial kitchen, and inspection needed
	MOST Packaged Meat	United States Department of Agriculture – license, inspection, etc

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### Licensing Rules for Honey

- › **<\$15,001 Gross Sales/Yr (Plus Meet Eligibility Requirements)**
  - Obtain Food Establishment Exemption
  - No Food Establishment License for Processing
  - No Facility License
  - No Storage License
- › **>\$15,001 Gross Sales/Yr**
  - Food Establishment License for Processing
  - Licensed Kitchen Required
  - Warehouse License

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### Licensing Rules for Other Products

- › **Direct Sales Face to Face \$25K/Yr and Under:**
  - Cottage Food Law: Baked goods, candies, dry mixes, dry snacks and other non-potentially hazardous foods
    - no licensing needed
    - no commercial kitchen needed
    - specific labeling guidelines


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### Licensing Rules for Other Products

- › **Online, Wholesale Sales, Potentially Hazardous Food or Above \$25K/Yr:**
  - Food Establishment License for processing
  - licensed kitchen required
  - warehouse license
  - state labeling

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### MDARD Processing License



Retail Food Establishment (FRF) License - \$186.00


- Selling of food direct to consumers only

Limited Wholesale (Direct too) Food (FLP) Processor License - \$186.00

- Direct and wholesale
- \$25,000 or less of gross sales

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### Processing and Storage License



Food Warehouse (FFW) License - \$186.00

- Storage of prepared food products

Wholesale Food Processor (FFP) License-\$471.00

- Direct and Wholesale
- More than \$25,000 in gross sales

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## Facility Licensing

- Option 1:** Plan Review and Fixed Establishment License for Commercial Kitchen
- Option 2:** Shared Commercial Kitchen Already Licensed

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## Facility/Honey House Regulations

- Honey Extraction Rules
- Transportation of Raw Honey
- Floors, Ceilings, Walls
- Ventilation, Heating, Lighting
- Water Supply, Septic, Toilets, Handwashing Sinks
- Equipment
- Sanitation
- See MI Beekeeping Rules and Regulations

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## Target Market Centered

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## Competition - Differentiation

- How Compete Against Them
- What Makes you Unique?
  - Local
  - Ingredients
  - Product Size
  - Packaging
  - Marketing

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## Competition:

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## Competitor Log

Brand name	Size	Retail Price	Label Design	Comments/ location

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## Recipe Commercialization

- Batch Size ID
- ID Ingredient Form and How To Scale Up (Fresh, frozen, chopped, etc.)
- Recipe = Standardized Ingredients in Physical Weight
- ID Preparation Procedures and How Scale Up Process
- ID Selling Container

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## Product Testing:

### Shelf Stable vs. Refrigerated

#### What is the difference?





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## Food Safety


### The Science Of Food

- Water Activity:**

"Aw" means water activity in 'foodspeak'


- Acidity:**

"pH" means the acidity in 'foodspeak'



The relationship of these two factors will help determine what kind of product you have and how it can be manufactured and safely stored

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## Packaging

"Successful marketers understand that for the consumer the package is the product."

Meyers and Lubliner  
*The Marketers Guide to Successful Package Design*

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## PRODUCT - Packaging: Colors

- **Bright colors**
  - Lightness, festivity, joy
  - Used on cereal boxes
- **Darker Rich Colors**
  - Seriousness
  - Gourmet, warmth, appeal
- **Green**
  - Health oriented product
- **White or Light Colors**
  - Diet, light
- **Metallic**
  - Upscale, high quality, gourmet, luxury





Photos: [luckycharms.com](http://luckycharms.com), [leancuisine.com](http://leancuisine.com), [Rhythminternational.com](http://Rhythminternational.com)

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## Packaging:

Your assigned counselor can assist you with packaging ideas or suggestions.





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## Poll 2

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## Product Labeling

- ▶ A label is both a **legal** requirement AND a **marketing tool**.
- ▶ Use branding on your **label to attract customers and stand out** on the shelf.

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## Labeling Rules:

- ▶ **<\$15,001 Gross Sales/Yr (Plus Meet Eligibility Requirements)**
  - Name and Production Facility Address
  - Name of Product
  - Net Weight in English and Metric
  - Disclaimer on Facility
- ▶ **>\$15,001 Gross Sales/Yr**
  - MDARD Label Requirements

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## Example For Exempt Label

### Honey

123 Foodstuff Lane  
Casserole City, MI 82682

*"Processed in a facility not inspected by the Michigan Department of Agriculture & Rural Development"* Artie Pinkster

**Ingredient: Honey**

Net Wt. 3 oz (88.7 ml)

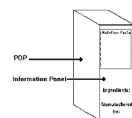
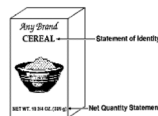
28

## MDARD Product Labeling

\* See MDARD Food Labeling Guide

### Two Options:

- All statements on the front label panel, (the PRINCIPAL DISPLAY PANEL= PDP)
- Required statements on PDP and other statements on Information Panel/IP (immediate right of PDP)



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## MDARD Product Labeling

### Name of Item

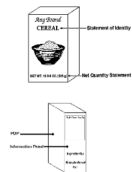
- Common name of product must be on label

### Net Weight or Volume

- Must be located in lower third of panel
- Both metric and imperial are required

### Ingredient Statement

- In descending order by weight, listed by common name, other rules apply



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## Poll 3

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## Nutrition Facts

- **Not required for** companies with less than <\$500,000 in TOTAL Sales (food product + non-food product sales) AND whose food sales are less than \$50,000 IF you are not making any nutrition claims
- **Customers** look for it
- **Product Center** can develop for fee

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## Nutrition Facts – 2016 NEW Version

### Changes to the Nutrition Label

RACOs for serving sizes updated to reflect what people are actually eating.

Fiber has been defined.

Footnote table goes away and statement changed to explain what DV means.

Compliance by July 28th, 2018. Manufacturers with less than \$10 million annual sales will have an extra year to comply.

Nutrition Facts		Nutrition Facts	
Serving size 1 cookie (10g) Servings per container 8		Serving size 1 cookie (10g) Servings per container 8	
Amount per serving		Amount per serving	
Calories 150		Calories 150	
Total Fat 10g		Total Fat 10g	
Saturated Fat 5g		Saturated Fat 5g	
Trans Fat 1g		Trans Fat 1g	
Cholesterol 20mg		Cholesterol 20mg	
Sodium 10mg		Sodium 10mg	
Total Carbohydrate 10g		Total Carbohydrate 10g	
Dietary Fiber 1g		Dietary Fiber 1g	
Total Sugar 10g		Total Sugar 10g	
Protein 5g		Protein 5g	
Vitamin A 4%		Vitamin A 4%	
Vitamin C 2%		Vitamin C 2%	
Calcium 2%		Calcium 2%	
Iron 2%		Iron 2%	
Total Fat 10g		Total Fat 10g	
Saturated Fat 5g		Saturated Fat 5g	
Trans Fat 1g		Trans Fat 1g	
Cholesterol 20mg		Cholesterol 20mg	
Sodium 10mg		Sodium 10mg	
Total Carbohydrate 10g		Total Carbohydrate 10g	
Dietary Fiber 1g		Dietary Fiber 1g	
Total Sugar 10g		Total Sugar 10g	
Protein 5g		Protein 5g	
Vitamin A 4%		Vitamin A 4%	
Vitamin C 2%		Vitamin C 2%	
Calcium 2%		Calcium 2%	
Iron 2%		Iron 2%	

Single Size Containers containing less than 200% of RACOs must be labeled as Single Serving.

Bigger type size for Calories & Serving Size; Calories from Fat removed.

Updated DVs for Added Sugars, Sodium, & Fiber.

Added Sugars are now required.

Vitamins A & C are no longer required. Vitamin D & Potassium have been added as required along with Calcium & Iron.

How to Shop: Look for the new label information on the front of the package. The old label information is still on the back of the package for your reference.

Labels are for informational purposes only. They are not intended to be used for medical advice.

Labels are for informational purposes only. They are not intended to be used for medical advice.

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## Labeling Claims

### CAUTION on LABEL CLAIMS!

- ▶ Health and Medical Claims VERY Hard to use per FDA rules
- ▶ 'Organic' and 'Free Of' – has standards and rules per FDA
- ▶ "Local", "Natural", "Pure", "Unfiltered" not regulated
- ▶ See FDA "A Food Labeling Guide" for industry
- ▶ Health Claims CANNOT be in print

PRODUCT IS GLUTEN FREE

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## Labeling: Personal vs. Professional

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## Product Labeling

### Universal Product Codes...UPC's

- ▶ Do you need one?

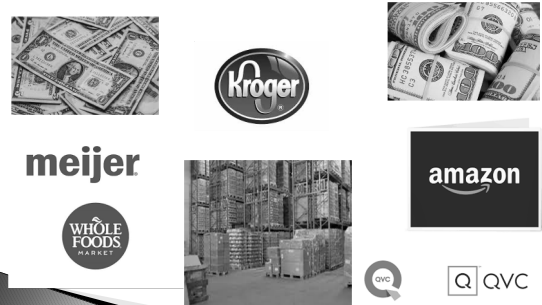
36

### What They Will Want To Know:

### What They Will Want To Know:

- Ingredients, Allergens, Special features
- UPC, Nutrition Facts Label, Shelf Life
- Upscaled Packaging
- Distribution
- Insurance Coverage
- Price
- Marketing Tools and Sampling Plan

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**Distribution:**



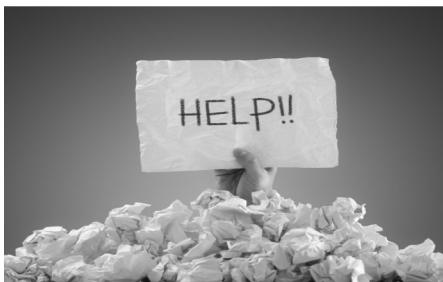
39

## Distribution Process



- How will you get the product to the customer?
  - Retail person to person, wholesale to store, or on line
- Cost must include real distribution costs - gas/time/shipment
- Distributors: NOTHING MORE THAN LOGISTICS
  - 25 stores minimum
  - They aren't your sales force – recruit more stores
  - Coordinate selling events in stores

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### MSU Product Center Services:

<https://www.canr.msu.edu/productcenter/>

- Application Fee **\*\$50.00**
- Products:**
  - Unlimited Business Counseling
  - Marketing Plan Development
  - Store Buyer Access
- **Fee For Service:**
  - Nutritional Labeling (fee for service)
  - Product Testing (fee for service)

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## Business Information:







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## Special Programs and Opportunities

### Making It In Michigan

- Specialty Food Show
- Educational Sessions


<https://www.canr.msu.edu/miim/>






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**Diane Longanbach**  
MSU Product Center  
Counselor  
and  
MSU Extension Educator

[longbach@msu.edu](mailto:longbach@msu.edu)  
517-526-7895



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