

MEMBERSHIP FORM

Dues are \$30 per year.
Corporate membership is \$100.

*Business Name: _____

*Contact Name: _____

*Billing Name (Not Publication) _____

*Address: _____

*County _____

*Region _____

(Please refer to NYS map in brochure)

*Phone: _____

Fax: _____

*Email: _____

*Website: _____

*Maximum 50 Word Promotional Description (Will Be Listed on Website)

*indicates required information

Make checks payable to NYSSFPA
Mail to:
NYSSFPA
500 Technology Farm Dr. Geneva, NY 14456
212-452-1866
SmallScaleNY@gmail.com
Go to www.nyssfpa.com
sign up with PayPal

BENEFITS

- Quarterly newsletters with information about **members' good news, articles to help you run your business successfully**
- Monthly e-blasts with pertinent information about events being held statewide
- Reduced price to attend NYSSFPA regional events
- Reduced price to obtain your nutritional information panel
- Access to experienced members who can provide one-to-one mentoring for a specific question.
- Listing on our website with contact information and your 50-word description. Which fosters the ability to partner with other members and raises your website presence.

*Working together, we provide
information and resources
to all members.*

Our members include:
Owners of shared-use kitchens or co-packing facilities;
mom & pop business owners;
chefs; farmers;
educators
community organizations and legislative liaisons.
Through our web site, you can connect with others who live in your region.



The mission of The New York Small Scale Food Processors Association (NYSSFPA) is to support and inform small-scale food processors through education, mentoring, marketing, and connections to the industry, and to provide resources to manage challenges faced by processors in establishing and growing their food business.

www.nyssfpa.com



- PREVIOUS SEMINARS HELD:
- VALUE ADDED PROCESSING: GETTING STARTED
- FROM KITCHEN TO MARKET
- SMALL SCALE MEAT PROCESSING AND MARKETING
- GLUTEN FREE BAKING FOR MARKET
- COMMERCIAL KITCHEN FOR FARM, BUSINESS AND COMMUNITY DEVELOPMENT:
- FREEZING AND VACUUM PACKAGING
- HOW TO WRITE A BUSINESS PLAN: ROADMAP FOR BUSINESS SUCCESS
- ACID AND ACIDIFIED FOODS A SCHEDULED PROCESSES
- REGULATIONS AND LICENSING
- TAKING YOUR PASSION FOR FOOD AND MAKING MONEY

“The NYSSFPA was instrumental in our effort to set up and manage a community kitchen at the Whallonsburg Grange Hall in Essex, NY. The ‘Shared-Use Kitchen’ workshop was particularly helpful with some timely inspiration to help move our efforts forward.”
 J. W.
 Kitchen Manager

NYSSFPA provides information and support to food processors in New York and the surrounding regions by collaborating with partners in business, government, public and non-profit organizations and educators.



NYSSFPA Members, Jeri Woodhouse, Taste of the NorthFork; and Earl Futz, cHarissa

Value Added Institute (VIA)
 NYSSFPA's Value Added Institute enables aspiring food entrepreneurs to take an idea to a final marketable product. Workshops are valuable tools for existing businesses to find practicable solutions to every day challenges of increasing and maintaining profitability.

Sessions can be customized to meet the needs of groups and are often done in cooperation with the New York State Economic Development Corporation, other economic development organizations and Cornell Cooperative Extension educators.

NYSSFPA can conduct short sessions confined to one topic or help design a series to address all of the details which confront food entrepreneurs such as; regulations, marketing, branding, pricing and production.

For more information on how to partner with NYSSFPA to host a VAI seminar contact:
 Maria Grimaldi
 845 482 4164
 PantherRock@hughes.net