ABOUT COMMONWEALTH KITCHEN

CommonWealth Kitchen is Greater Boston's nonprofit food business incubator and food manufacturing social enterprise, located in Dorchester MA. We are proud to partner with farms and other food businesses to advance our mission of creating sustainable employment, with a focus on people who have been impacted by racial, social and economic inequality.

ABOUT CWK’S FARMER VALUE-ADDED PROGRAM

Farms throughout New England contract with CWK to process a wide variety of crops into shelf-stable and frozen products for sale at farm stands, CSAs, or other retail outlets.

HOW IT WORKS

Send us your fresh produce and our trained manufacturing team will process it into shelf-stable and frozen products with your farm’s logo. We provide the packaging, labels, labor and equipment.

In the spring, we work with farms to complete paperwork, get initial production estimates, and design product labels. During the growing season, we schedule production runs with growers on a rolling basis.
1) We work together to schedule product delivery and value-added production(s). You drop off your raw produce on the day that we have scheduled.

2) We process it, jar it, print and apply the labels, and pack it up. We follow up with notes from the production run along with the invoice, and let you know when it’s ready for pickup (typically within a few weeks of drop-off).

3) You pick up your product within a few weeks of production being complete.

Contact Ismail Samad at ismail@commonwealthkitchen.org

**PRODUCT LIST**

- Marinara Sauce, Shelf Stable
- Crushed Tomatoes, Shelf Stable
- Apple Sauce, Shelf Stable
- Beets, Pickled, Shelf Stable
- Bread & Butter Pickles, Shelf Stable
- Zucchini Relish, Shelf Stable
- Salsa, Shelf Stable
- Pesto, Basil, Frozen
- Pesto, Garlic Scape, Frozen