CommonWealth Kitchen (CWK) provides contract manufacturing services and recipe development for farms, restaurants and other food businesses. We produce a wide variety of shelf stable, refrigerated and frozen products for food service and retail.

WE OFFER:

- Co-manufacturing including recipe scaling and nutritional analysis;
- Flexible packaging for sauces, purees and soups, ranging from 16 oz jars to gallon bags and 2-gallon pails;
- Pre-portioned items (contact us for more details);
- Custom label printing;
- 12,000 SF licensed food manufacturing facility, inspected regularly by FDA, USDA, DPH and Boston ISD, including 2,500 SF of cold & frozen storage;
- Team of food safety experts with combined 60+ years of culinary experience supervising all kitchen operations, including Qualified Individuals (PCQI), HACCP-certified, and Better Processing School.
CommonWealth Kitchen is Greater Boston’s nonprofit food business incubator and food manufacturing social enterprise. We are proud to partner with food businesses, colleges, hospitals and schools to support our mission of creating sustainable employment, with a focus on people who have been impacted by racial, social and economic inequality.

Looking for a custom product?
For more information please contact Ismail Samad at Ismail@commonwealthkitchen.org

**ABOUT COMMONWEALTH KITCHEN**

**OUR EQUIPMENT INCLUDES:**

- Industrial blender/mixer (60-quart)
- Industrial kettles (100- and 125-gallon)
- Industrial food mill
- Large capacity industrial dicer
- Semi-automatic dough depositor
- Dough sheeter
- Large capacity roll-in oven
- Automatic produce washer
- Hot and cold fill line
- Modified atmosphere packaging machine