

COOPERATIVE
EXTENSION
SERVICE



College of Agriculture,
Food and Environment

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EXTENDING KNOWLEDGE *Changing Lives*



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Brosmore's Pepper Patch in Kenton County began with a family recipe. Homebased Microprocessing training made it possible to develop Kentucky Proud products which are now produced commercially and sold online and in retail stores.

When you
support
Extension,
farmers initiate
food production
enterprises and
expand access to
local foods from
farm to table.

Homebased Processor and Microprocessor Program Enables Agricultural Producers to Add Value and Expand Business

Extension conducts Homebased Microprocessor trainings throughout Kentucky for farmers who desire to start home based food production businesses for value-added products such as jams, jellies, baked goods, pickles, salsa and canned vegetables.



“From the time I started gardening and canning back in the late 1970’s, I have relied on the Extension Service for information from safe canning recipes to having my soil tested. I think the success of this program comes from the help and assistance [Extension] provides people. If I hadn’t had this program available, I would never have been able to get as far as I have with my jellies.”

Beth Brosmore, Kenton County

The Homebased Processor and Microprocessor Program began in 2003 as a way to increase farm profits by allowing Kentucky producers to use their home kitchens to produce certain value-added products for sale at farmers markets, roadside stands, or their farms. The lowest-risk products, such as jams, jellies, baked goods and dried fruits, vegetables, nuts and herbs, can be sold by Homebased Processors following annual registration with the Kentucky Food Safety Branch. Higher risk products such as pickles, salsas and canned vegetables are sold under the Homebased Microprocessor (HBM) Program, which has additional safety requirements.

Kentucky producers interested in participating in the HBM Program complete the five hour HBM workshop. Extension Service has expanded the Program to meet the demands of producers by offering 77 trainings to a total of 706 participants since 2012.

Once producers have completed the HBM workshop, the next step toward full certification is recipe approval for all products to be sold under the Program. This is followed by application to and inspection by the Kentucky Food Safety Branch. There are currently 134 producers statewide who have met all the requirements of the Homebased Microprocessor Program and are certified to process and sell a total of 785 value-added home-canned products including pickles, salsa, barbecue sauce and canned vegetables.

Building on their success in the Homebased Processor and Microprocessor Program, some farmers have expanded the sale of their value-added products to the commercial market. Commercial food manufacturing requires the use of a commercial



Extension’s Homebased Processor and Microprocessor Initiative trained 189 individuals in 2015 to prepare and market safe, high quality home-canned Kentucky foods that are for sale to consumers.



Homebased Microprocessors apply proper food handling procedures and follow approved recipes to ensure products are safe for consumers.

kitchen and allows sales through more locations, including restaurants, grocery stores and the internet.

The secret to the economic and farm-to-table success of the Homebased Processor and Microprocessor Program is the commitment of all partners to provide consumers with safe, high quality home-canned foods while expanding economic opportunities for Kentucky farmers.