## ESTIMATED PRODUCT DEVELOPMENT COST FOR START UP FOOD B

Below is a working list of cost estimates associated with developing a new food product. The estimates are intended to pemerging food businesses in effort to account for the incidental costs associated through the development process. The each food product is unique, therefore presents different financial considerations. These considerations will also vary be processing operations, and equipment. Based on historical experience working with other new food businesses using st development cost has ranged between \$5,000-\$15,000.

Food Product Start up Costs -	<b>Estimated Cost</b>	Expense	
Averages	Investment	Frequency	Comments
Trainings			
-General Food Handling Training	7		
<ul><li>ServSafe trainings</li></ul>			Many shared use kitchens require this
			before use of space AND required for
			product demonstrations
ServSafe first time manager	\$150-200	1 time	
plus book			
Recertification manager	\$150-200	Every 5 years	
Practitioner training	\$15.00	Every 5 years	
•Allergen cert - MA per	\$10-15	1 time	
person			
-Processing-based Food Safety Tr	aining		
•Food safety plan training	\$300-1200	Occasional	Certification trainings for food safety
			management has a wide price range and
			can take 1-5 days to complete. Examples
			include Preventive Controls, HACCP, SQF.
			plus travel for 3 day program
•GMP training	\$50-400	Occasional	Not required but helpful to establish skill.
•Sanitation training	\$50-400	Occasional	Not required but helpful to establish skill.

•Better Process Control School - canned foods only	\$400-1200		Required operator training operators of acidified foods 21CFR114 and low-acid foods 21CFR113.
Examples of fees associated w/ -Initial "on ramping" fees	shared use entry (& pr	ototype work)	Each facility has very different financial set up
Application fee	\$50-500		
Refundable deposit	\$1,000-1,500	One time upfront fee	
-Production & Storage Rates			
Hourly rental (*check minimums)		\$35-75/hour	Some facilities have a per month minimum while others charge only by hours used.
Storage rental  Product labeling & package de	\$35-65 /pallet/month	monthly	Rate will vary by venue and type of storage (ambient, refrigerated, frozen).
-Principle display panel			
Principle Display Panel (21CFR101)	\$0-200/per product	variable	This can be done by entrepreneur or hire a resource to construct.
Nutrition Facts Panel	\$0-2,000/per product	variable	This can be calculated (less expensive) unless the product is declaring a specific nutrient health attribute (may require lab analysis to substantiate the claim).
Other nutrition facts software, i.e. Genesis	\$5,000.00	variable	
-Shelf life			
Shelf Life - range	\$0-1200/per product	variable	Entrepreneur can conduct this independently if they systematically identify and measure key quality attributes

Shelf Life - microbial testing	\$0-1200/per product	variable	In general, a microbial shelf life study conducted at a lab is \$200-1200 per product.
Package design			
Logo development	\$500-5,000	variable	
Graphic design for packaging	\$300-6,000	variable	Make sure the designer knows the food labeling regulations for compliance to the PDP: 21CFR101
Barcodes - GS1 Recommended	initial \$750-1000; on- going \$150	on-going	Rate to 1-100 items (consider variable sizes of same product). Large investment upfront, on-going expense thereafter.
Licenses & Certifications			
Licensing & Insurance  LLC etc.	\$500.00		Ex. MA LLC
Business registration	\$65.00		Town or city business registration
Retail License	\$150.00		For direct to consumer retail sales. Check your respective state and local regulations.
State Wholesale License	\$300.00		For indirect to consumers through wholesale accounts. Check Dept. of Public Health Food Protection Program (DPHFPP)
Insurance	\$500.00	Variable	Most facilities and/or customers require established insurance before initiating business with new processors to reduce liability.
Branded certifications			
Organic Certification	\$400.00		For annual sales under \$5,000.

Kosher Certification	\$180-1,000	Annual	3 main components: initial koshering fee, the annual fee, and cost of labor for any
			required on-site supervision.
Non-GMO	TBD	Annual	
-Audits			Optional for market access.
Safe Quality Food (SQF)	\$5,000-10,000	Annual	Actual auditor visit ~\$2,500 plus cost to
• • • • •			implement identified corrective actions.
3rd Party Audit for Food	\$1,000-10,000	Annual	Actual auditor visit ~\$2,500 plus cost to
Safety (i.e. Primus)	. , , ,		implement identified corrective actions.
Expenses related to process im	plementation		
Validation & Technical Suppor			
Scheduled Process (issued by a	\$150-200/sample	one-time expense*	Specific to canned foods. If product is
process authority)			reformulated will need to re-issue a new
			scheduled process. NOTE: The formula &
			production sheet must always match the
Technical support & food	safety plan \$5,000+		Depends on product if needed, consultant
safety experts			may be needed
Recall plan development	\$0-1,500	initial investment	Minimum estimation, consultant may be
		w/some on-going	needed
Developing Good	\$0-250/hour	initial investment	Developing Written documents. Can be
Manufacturing Practices		w/some on-going	done by business, may require expert for
Developing Standard	\$0-250/hour	initial investment	Written documents. Can be done by
Operating Procedures (SOP)		w/some on-going	business, may require expert for
Start Up Product Materials (ing		beling, etc.)	
Ingredients:			Warning - may likely need order more than
	on product.		necessary to meet order minimums for
Food Container	\$0.50-1.50/unit		Typical range on a per unit price. Size and
	range		shape vary. Depends on bulk buying
Pallet of bottles ~ large	TBD		Assumes 1 pallet of 200 cases with 12
estimate of avg.			units/case@.80 average

Label printing ~ large estimate of avg.	Upfront label plate ~\$2,000 + per print	variable	
Raw material storage	\$35/\$45/\$50 per pallet per month	on-going	ambient/fridge/freezer
Scale up production trial	Too variable based on product.		Must account for minimum required to run the production, labor cost to run, packaging, and storage. *NOTE: best practice to use scale up test for preparation of "sales samples"
Processing Equipment			
Equipment	Variable depending on equipment	one-time	Facilities may not always have the equipment needed to produce your product. This may require a capital investment
Maintenance	Variable depending on equipment	on-going	

## **USINESS**

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provided list is intended as a guide as
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Resources
https://www.servsafe.com/
nttps://uniontestprep.com/servsafe
https://www.mass.gov/lists/food-
allergen-awareness-training-and-
Preventive Controls workshops are
posted here:
https://fspca.force.com/FSPCA/s/coursel
st?language=en_US

https://consumerbrandsassociation.org/ wp-content/uploads/2020/01/2019- 2020-Partner-School-Brochure.pdf
S.
https://www.accessdata.fda.gov/scripts/c drh/cfdocs/cfcfr/CFRSearch.cfm?CFRPa rt=101

Reach out to your local University		
Extension teams to access local		
laboratories.		
Example: GSI Barcode		
Example. GSI Barcode		
Example: Baystate Organics -		
https://baystateorganic.org/.		

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Cornell:	
https://cfvc.foodscience.cals.cornell.edu	
/; Umaine:	
https://extension.umaine.edu/food-	
Cooperative Extension as a resource .	
Organizational names - Northeast. Add	
Template:	
https://www.uvm.edu/extension/necafs/	

Food Product Estimated Start Up Expenses.xlsx