MAKE Partnership

Manufacture Alaska Extension (MAKE) Partnership is a formal agreement between regional development organizations, the University of Alaska and private businesses, with the goal of increasing value added production in the Alaska market. MAKE joins the national NIST-MEP network focused on diversifying economic activity. Promoting a statewide approach, the MAKE Partnership is actively looking to expand partnerships that meet the strategic objectives of 1) growth, 2) efficiency and 3) new processes.

Combining expertise of State sponsored economic development organizations to understand business, programs and stakeholders, with technical training programs offered by the University, the Partnership provides a strong foundation. The vision is to grow these competitive strengths and expand networks in vital sectors that offer diversification up the value chain. The Partnership framework allows for a statewide response to leverage strengths, with flexibility to target programs, and be scaled-up to support value-added manufacturing without overextending the program. The Center will leverage investments in shared infrastructure and human capital in coordination with the national MEP network, serving the need to transfer knowledge and see ideas through to implementation.

ECONOMIC IMPACT

MEP Center impacts are based on clients surveyed in FY2017

- **$140K** Total Increased/Retained Sales
- **6** Total Increased/Retained Jobs
- **$248K** New Client Investments
- **$32,000** Cost Savings

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"For specialty food businesses that want to package food, export outside the state, or to wholesale - these services at Sea Grant are vital." Kasha Osterbloom, Owner

KEEPING ALASKA’S SMALL FOOD PROCESSORS COMPETITIVE

ABOUT. Moosetard manufactures gourmet coarse ground mustards and strive to keep their flavors as unique and wild as Alaska. Their products are harvested from local trees and wildflowers, with berries all hand picked in the Alaskan Interior. Several of their mustards are available only seasonally due to the harvest times of certain ingredients from local flowers and trees. Moosetard is manufactured and packaged by hand in the Golden Heart city of Fairbanks, with a small staff of three people.

THE CHALLENGE. When Moosetard was faced with a rectifying issue to comply with an updated food regulation, ultimately impacting 22 different products, their option was to send the products to the lower 48 states for retesting or to find a service provider in Alaska. They contacted the MAKE Program (a NIST MEP affiliate) and Marine Advisory Program for assistance.

MEP’S ROLE. MAKE and the Sea Grant program have the services, equipment and expertise to provide testing to comply with both State and Federal food standards. This service is crucial especially for both established and startup small business within Alaska. Similar commercial services outside of Alaska are often cost prohibitive, especially when dealing with multiple products and processes. Sea Grant was able to provide expedient services, save the company of thousands of dollars, and assist with compliance issues.

RESULTS

$2,000 in cost savings
$120,000 increased/retained sales