

ALASKA MANUFACTURING EXTENSION PARTNERSHIP CENTER

The Alaska Manufacturing Extension Partnership Center is a statewide technical assistance, training, and workforce development provider with the purpose of advancing small and medium-sized manufacturers across Alaska. The Center is collocated with the UAA Business Enterprise Institute (BEI) and draws significant support from collaborative programs within BEI.

A representative of the National Institute of Standards and Technology's Manufacturing Extension Partnership (NIST MEP), the Alaska Manufacturing Extension Partnership Center operates under the US Department of Commerce to promote innovation and industrial competitiveness. The Center assists manufacturing businesses by providing them with a range of innovative strategies and solutions. We collaborate with agencies across the state to help Alaska manufacturers improve their competitiveness, performance, and profitability in today's increasingly demanding global economy.

ECONOMIC IMPACT

MEP Center impacts are based on clients surveyed in FY2023



\$279K

Total Increased/Retained Sales



19

Total Increased/Retained Jobs



\$647K

New Client Investments



\$371K

Cost Savings

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HACCP TRAINING AND IMPLEMENTATION

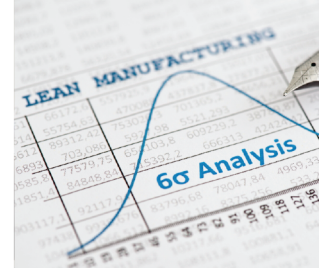
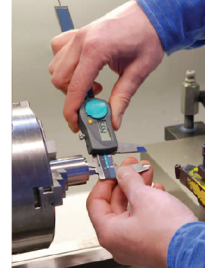
ABOUT ALASKA FOOD CO.. Alaska Food Co. manufactures freeze-dried, shelf-stable foods lasting 25-30 years, solving food insecurity while simultaneously locking in today's price and incentivizing farmland production. A growing veteran-owned business in Wasilla, Alaska, Alaska Food Co. currently employs 5 Alaskans creating local-farm sourced, healthy gourmet food that is 80% lighter, making it ideal for disaster relief agencies, at-home emergency preparedness, and adventures.

THE CHALLENGE. Alaska MEP, part of the MEP National Network™, had a discussion with CEO Cody Russell to learn about Alaska Food Co.'s new equipment and facility. The Alaska MEP team discovered the company did not have an updated HACCP plan to go with their new location and equipment. Alaska Food Co. wanted help not only developing a HACCP plan, but also learning how to update it themselves in the future.

MEP CENTER'S ROLE. HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product. CEO Cody Russell and Alaska Food Co.'s head chef joined one of Alaska MEP's fall HACCP classes, which taught how and why a written HACCP plan is valuable and important to have on hand. Alaska MEP staff were also able to get them time with the instructor, who helped them write a HACCP framework for Alaska Food Co. and work through some of the intricacies of their business and facility as it relates to food safety.

"The guidance from The Alaska MEP has been pivotal in setting up our facility. The HACCP course has been great in making sure we are set up for success in providing safe, reliable food to Alaskans. We are looking forward to future opportunities to work with the MEP and their team!"

-Cody Russell, CEO



RESULTS



2 team members trained in HACCP



Building a culture of food safety

