UNIVERSITY OF UTAH MANUFACTURING EXTENSION PARTNERSHIP (UUMEP) CENTER

The University of Utah Manufacturing Extension Partnership (UUMEP) Center is the statewide manufacturing assistance center funded by NIST Manufacturing Extension Partnership. The UUMEP Center’s mission is to deliver customized services to improve all aspects of manufacturing—from the production floor to the front office. Key areas of focus are in food manufacturing, operational excellence, workforce training, advanced manufacturing, growth & innovation, and investment access. The UUMEP Center staff visits clients on-site to discuss their needs, develops a customized solution or project, delivers and manages the custom project, and continuously ensures the project meets the client’s desired outcomes. The UUMEP Center is committed to improving and supporting manufacturers success by becoming and remaining Utah’s #1 trusted industry resource.

ECONOMIC IMPACT

MEP Center impacts are based on clients surveyed in FY2018

- $30.1 Million Total Increased/Retained Sales
- 161 Total Increased/Retained Jobs
- $6.8 Million New Client Investments
- $3.2 Million Cost Savings

CONTACT US

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The MEP National Network™ is a unique public-private partnership that delivers comprehensive, proven solutions to U.S. manufacturers, fueling growth and advancing U.S. manufacturing.
SAFETY CERTIFICATION PUTS LOCAL KOMBUCHA ON WHOLE FOODS’ SHELVES

ABOUT MAMACHARI LLC. Mamachari Kombucha, founded in 2013 and owned by Lorrie Vorkink and Ben Phillips, brews craft kombucha in downtown Salt Lake City, Utah. The two-person operation focuses on brewing the finest kombucha, using organic and natural ingredients to produce a variety of flavor profiles. Mamachari Kombucha products are all vegan with the exception of two flavors that include honey. Some of their unique flavor profiles include Lemon Ginger, Mint Lime, Roots & Botanicals, Jasmine Rose, Concord Grape, Honey Hops, Flower Power, and Lavender Honey. They also have a tap room where the public can sample and purchase specialty flavors such as Mango Habanero, Blueberry Pomegranate, and The Aloha.

THE CHALLENGE. Mamachari Kombucha wanted to increase their customer base by selling their products in local Whole Foods grocery stores, which required them to obtain the Whole Foods Vendor Certification.

MEP CENTER’S ROLE. The University of Utah Manufacturing Extension Partnership (UUMEP), part of the MEP National Network, connected Mamachari Kombucha with a trusted third-party provider, Utah Food Safety Consulting, to help them prepare for their food safety audit and implement the required safety standards at their facility. UUMEP took a hands-on approach to help Mamachari Kombucha identify resources they were unaware of, and coordinated the initial meetings and follow-up meetings to ensure progress toward the end goal. Mamachari Kombucha successfully obtained the Whole Foods Vendor Certification and their products are now available in local Whole Foods grocery stores, boosting annual sales by a significant margin.

"Working with the UUMEP has been a great experience. From the beginning, they have been genuinely interested in what we do, and how to best help facilitate business growth. We highly recommend engaging with the UUMEP team to support any specific objectives related to consulting or engineering to facilitate growth. As a result of our experience, we will be reaching out to UUMEP often!"

-Ben Phillips, Owner