

KEEPING ALASKA'S SMALL FOOD PROCESSORS COMPETITIVE

ABOUT MOOSETARD. 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 CENTER'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.

"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

RESULTS



\$2,000 in cost savings



\$120,000 increased/retained sales

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MANUFACTURING ALASKA EXTENSION
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