

# CommonWealth Kitchen

Boston's non-profit food business incubator & food manufacturing social enterprise



WE BELIEVE that a **RESILIENT** and **EQUITABLE** local economy *requires* closing Greater Boston's growing wealth divide by **promoting inclusive entrepreneurship** and **creating jobs** for people who have been impacted by racial, social, or economic inequality.

CommonWealth Kitchen  
196 Quincy Street  
Dorchester, MA.

[www.commonwealthkitchen.org](http://www.commonwealthkitchen.org)

**We help build and scale food companies and create jobs, while strengthening our regional food economy.**



**Getting started**

**Proof of Concept**

**Growth/Scaling**

- Food biz 101 & product development classes
- Assistance w/ recipe development & scaling, permits, licenses, labels & packaging, insurance, business planning....
- Use of our fully-equipped commercial kitchens on a membership basis
- Assistance w/ sourcing, distribution & access to markets
- Help with hiring & staffing
- Shipping/receiving assistance
- Workshops & coaching on legal, finance, bookkeeping HR, marketing....
- Small-batch manufacturing services for wholesalers, restaurants, farms, & institutional customers
- Aggregate purchasing
- Coordinated marketing/branding
- Assistance w/access to capital & graduation into retail, wholesale, and co-packing

**Common Dreams. Common Purpose. CommonWealth.**

196 Quincy Street, Dorchester, MA.



## OUR IMPACT:



- **25+ early stage start-ups** in the pipeline working on recipes, packaging, business plans, etc.
- **40+ companies** using our kitchens making jam, sauces, baked goods snacks, juice, frozen desserts, plus over a dozen food trucks and caterers; **70% minority and/or women-owned businesses;**
- **150+ employed;** 70% minority and/or women workers;
- **35+ graduates** in their own retail, wholesale and co-pack operations;, including Roxy's Grilled Cheese, Clover Food Lab, Voltage Coffee, McCrea's candies, Seta's Mediterranean, BATCH Ice Cream & ForkLift Catering; over **450 jobs created** since 2009!
- **25+ co-packing customers-** bottled sauces, refrigerated & frozen products, baked goods, value-added farm products, retail packs, food service packs....
- **\$30m/year+** in combined gross revenue generated by our companies!



# BUILDING A MODEL SOCIAL ENTERPRISE

Since 2013, Commonwealth Kitchen has been in the midst of **EXPONENTIAL GROWTH**.

We've tripled our kitchen capacity; launched a food manufacturing social enterprise; and added multiple workshops, custom trainings and business assistance services, including a food business 101 class, and a coordinated marketing & branding initiative.

For 2016, **50% of our \$1.5 million operating budget comes from earned income**, a 188% increase since 2013, with the balance coming from government, corporate, and foundation grants.



Commonwealth Kitchen

## This Kitchen Is in the Business of Empowering Local Entrepreneurs

CommonWealth Kitchen is a food incubator that's launching careers and bringing delicious food to underserved areas of Boston.

By Lisa Johnson



## COMMON WEALTH KITCHEN 2015 BEST INCUBATOR

**Boston**  
**BEST OF BOSTON 2015**  
283 WINNERS INSIDE

Formerly known as CropCircle Kitchen, this culinary incubator is a haven for upstart jam-makers and chocolate connoisseurs looking for a shared space to turn their craft into a business.

Last year, CWK took this to a new level with a massive Dorchester production facility featuring shared kitchen space, co-packing capabilities, and standalone workspaces for the likes of Alex's Ugly Sauce & Just Add Cooking.

The Boston Globe  
2015  
Globe Magazine  
**GAME CHANGERS**  
These 51 innovative people and organizations did extraordinary things last year, reshaping the way we live and work.  
**CommonWealth Kitchen**



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“There is nothing so  
**POWERFUL**  
 as an **IDEA**  
 whose time has come.”  
 - Victor Hugo



**Common Goals. Common Purpose. Common Good. CommonWealth.**