



VEAMAT FOOD WORKSHOP





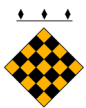
VEAMAT

A SUCCESSFUL MUNICIPAL PRESERVED FOOD INITIATIVE

VEAMAT is the acronym for the Municipal Food Companies Nursery of the Tagamanent City Council (Vivero de Empresas Alimentarias Municipales del Ayuntamiento de Tagamanent in Spanish). It was created in 2017 with the purpose of boosting the local region's agri-food sector, offering entrepreneurs and micro-businesses in the sector a professional space equipped with professional facilities.

"The success of this food workshop lies in the fact that it arises from the need of a group of neighbors who wanted to carry out an activity in the primary sector and proposed to build a workshop. From the City Council we accepted this project as our own and we turned to higher public administrations to start developing it."

**Ignasi Martínez, Mayor of
Tagamanent**



Ajuntament de
Tagamanent



For more information:

www.tagamanent.cat/obrador/

THE ADVANTAGES OF A COMMUNITY WORKER



Minimum investment

The VEAMAT workshop allows participants to develop their initiative and put their knowledge into practice without having to contribute a lot of capital upfront from the first moment.

Machinery

VEAMAT has all the appliances, machinery and utensils of a professional private workshop, in compliance with current regulations. This offers the possibility of transforming and producing artisan products with the highest possible quality and complying with specific sanitary requirements.

"We have the blast chiller or the preserved food autoclave that serves me for pasteurization and sterilization to ensure that the food processes with which I work are safe. Without this machinery that is here, I could not make this whole range of products. "

Marisa Pelaez, local producer from Cor del Montseny

Training and support

The existence of professional machinery requires specific knowledge to be able to use it efficiently and effectively. For this, the participants receive specific training.

Likewise, in more complex equipment such as the preserved food autoclave, there is an expert food consultant familiar with the equipment whose objective is to offer advice and guide users to get the most out of the equipment and the products. In addition to instructing on the operation of the machine, this specialist also performs, at the producer's request, a productivity analysis, heat treatment testing, a technical review of the finished product, the relevant stability tests in oven and permanent advice by mail and/or phone.

Problems? Well, Albert, a food consultant who collaborates with TERRA Food-Tech, has solved a lot for me. From not knowing how to work at all with an autoclave to now being able to work almost autonomously, in addition, I find his advice very useful while helping me to better develop my product and improve my productivity. I am certain that when I create my own business, the TERRA Food-Tech autoclave will be an indispensable piece of equipment. "

M^a Àngels Puerta, producer of Aixada Conserves

Knowledge sharing

Sharing infrastructures means being able to count on the experience and help of other producers and, in this way, networking.

Uptime optimization

When working in a shared space, users must work in a very precise manner, this means being very precise in scheduling the tasks to be carried out and optimizing time and work as much as possible.

MAKE THIS EXPERIENCE A VIABLE PROJECT

This community initiative allows each of the participants to put their knowledge into practice, make the most of their time, as well as use professional machinery from day one that would otherwise be difficult to obtain. For the participants of the VEAMAT workshop this is an opportunity to check the viability of their project and to make sure that in the future they will be able to carry out their own business successfully.

“In the future I would like to have my own business and this experience has helped me a lot to learn what this business consists of, from the bureaucratic part, the machinery part, technical skills, timing ...”

Maria Sopena, producer of Estació Vegana

ESTACIÓ VEGANA vegan catering

AIXADA CONSERVES olivada

COR DEL MONTSENY prepared food, preserves and sweet pastry

CHEESE SECRET milk and derivatives and preserves

MAMAFERMENTA bread and derivatives

LA CUKI bread and pastry

PA D'AROMA bread and derivatives

LA CALMA IOGURTS milk yogurts
pasteurized goat

LA IAIA ARTESANA cheesecake

QUINEM PER TU catering



AN INITIATIVE TO REPLICATE

The VEAMAT workshop has proven to be an initiative that is well received by entrepreneurs and micro-enterprises in the agri-food sector in the Vallés Oriental region within Catalonia and also outside of it. In addition, it has provided an economic boost for the area, highlighting the need to make a better use of natural resources and promoting entrepreneurial potential within the community.

"We have to spread this initiative because if Tagamanent, which is a small town of just over 300 inhabitants, has been able to do it, it means that other municipalities or even a group of them can also carry it out."

Ignasi Martínez, Mayor of Tagamanent

TERRA FOOD-TECH® AUTOCLAVES THE PERFECT PARTNER FOR AN EFFECTIVE, FAST AND EFFICIENT PRODUCTION OF FOOD PRESERVES.



BENEFITS



Quick elimination of bacteria and spores



Prevents container breakage or deformation



High productivity for small canning food producers



Enables the cooking of the packaged product



Fast cooling to avoid damaging of the canned product



Cycle time optimization (direct control over value F0 - P0)



Respect organoleptic and nutritional characteristics of the product



Included:
✓ Temperature probe
✓ Drilling set for caps



Outstanding safety features



Easy to use, with colour touch screen



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