

Business Builder Grant Awards_Southwest Regional Food Business Center

Business Name	County	State	Project Title/Description	Project Summary
Cattlemen's Processing	Cochise	Arizona	Expanding Processing Capacity to Support the Southeast Arizona Ranching Community	With funding, the only USDA-inspected processing facility in Southeast Arizona will expand and modernize its operations to better serve the region's historic cattle ranches. Building on recent equipment upgrades, the project includes expanding processing space and installing an HVAC system to meet USDA FSIS standards. These improvements will increase processing capacity by 25 head per month and allow the facility to support over 100 ranchers annually through expanded partnerships.
Nalwoodi Denzhone Community	Gila	Arizona	San Carlos Apache Eggcellent Processing Modernization Project	The organization produces pasture-raised eggs, hair sheep, and a variety of fruits and vegetables—including native Apache produce—to support the emerging hyperlocal food system on the San Carlos Apache Reservation. Award funds will be used to mechanize the egg cleaning and grading processes, which are currently done by hand. This modernization will improve operational efficiency, increase overall production capacity, and enable more responsive customer service through reduced lead times.
Oatman Farms LLC	Yuma	Arizona	Upscaling the Local Organic Grain Economy Starting from Farm to School	Oatman Farms plans to upgrade to a 48" stone mill, which will increase its flour production tenfold using organic heirloom grain grown on-site. This expansion will enable Oatman Farms to meet the demands of existing contracts with several school districts and create opportunities for new partnerships with additional districts. The project will be carried out in collaboration with a restaurant chain that will use the farm's flour to bake products for schools, as well as local food hubs that will assist with distribution and fulfillment.
Dr. Shicas	Los Angeles	California	Product Development Labeling / Packaging	Dr. Shica's Bakery creates exceptional plant-based baked goods specializing in plant-based desserts, offering a diverse range of products, including plant-based snack cookies and cookie mixes. These baked goods cater to various dietary needs while maintaining outstanding taste and creativity. Over time, these products have developed a strong following among health-conscious consumers and food enthusiasts alike. This award will develop professional branding and labeling and packaging materials, allowing for access to larger and new markets.
Gloria's Specialty Foods LLC	Los Angeles	California	Shipping Mailer, Package Design	Gloria's Shito is a premium condiment brand known for its bold, clean-label chili oils and seasonings made using traditional methods. Sold online, in specialty stores, and through major retailers, the brand has built a loyal following among spice lovers and food explorers. The award funds will be used to develop and produce shipping boxes and branded materials that reflect our product's quality and deliver a thoughtful customer experience. This project directly improves the customer journey by making packaging as intentional and memorable as the product itself. It strengthens brand perception, reinforces position as a best-in class food brand, and adds emotional value to every order. Beautiful, secure packaging builds trust, drives repeat purchases, and enhances shareability—especially in today's visually-driven, digital-first world.
Aqua Crop LLC	Los Angeles	California	Business Builder	Go Go Grocery Markets is a mobile food initiative connecting small California growers to consumers across Long Beach, Compton, Watts, and South Los Angeles.
Angela's Ranch	Madera	California	Developing Marketing Strategies	We are Angela's Ranch and we have a 2.5 acre fig farm in Madera, CA. We are focusing on the marketing component of our business if we get awarded these funds. We are entering a new market space, Farmers Market, and we are hoping that the funds used help us stand out from other competitors to attract customers to our booth. We do not have the variety of produce that other farmers can use to make their space more attractive so we will be depending on other things that we can do to bring attention to our figs. We have learned that institutional buyers tend to visit Farmer's Market at times. This said, making sure we represent a professional business is our goal as first impressions can make or break a potential buyer relationship.

Business Builder Grant Awards_Southwest Regional Food Business Center

Business Name	County	State	Project Title/Description	Project Summary
Barraza Farms	Monterey	California	Compliance to Keep Operating	Barraza Farms is a small-scaled organic farmer growing mixed vegetables in Santa Cruz County. They have been in business since 2020. The award funds will be used for compliance certifications such as Food Safety and Organic Certification. By having these two certifications Barraza Farms will be able to keep their operations going and look for new market opportunities
Brown Sugar Farm LLC	Sacramento	California	Brown Sugar Farm Bottling and Packaging	Brown Sugar Farm is a Small farm starting out as an urban farm and expanding into orchards and row crops on larger acreage. With 7.5 Acres the farm focuses on producing value added products with the crops grown and fruit harvested. Recently the farm has invested in a Citrus Juicer that will allow less fruit to go to waste and value to be added to Citrus that might otherwise not be sold because of minor blemishes. The awarded funds will be used to secure packing and bottling for the value added products that will be processed. Increasing the amount of value added products that Brown Sugar Farm can produce will significantly enhance the scalability, marketability, and sustainability of this farm business.
Cultural Roots Nursery	Los Angeles	California	Branding and Marketing Strategic Growth for an AAPI Woman Owned Nursery	The mission of Cultural Roots Nursery is to heal the connection between the Asian American diaspora and our ancestral foodways by increasing the availability and abundance of culturally important heritage plants. We aim to educate, empower and inspire communities to learn how to grow their own food while working towards healthy and culturally relevant food access for all. We serve home gardeners and urban farms looking to grow culturally relevant foods that can often be difficult to source. Cultural Roots Nursery was established in 2020 and has continued to grow over the past five years. We are now at a new stage of business growth where it would be extremely beneficial to hire an outside consultant to take our branding and marketing to the next level. Cultural Roots Nursery sells plants via farmers markets and online to customers in over 20 states. We would like to expand our herb, vegetable and tea sales through creation of consistent and cohesive branding. With this funding we would work with a woman-owned marketing company that has successfully worked with other farms to improve branding and marketing capabilities. With the funding we would be able to get an updated logo and cohesive design for our website and other printed materials, as well as an overall marketing strategy for better reaching the community we are trying to serve.
Honest Fish Farm LLC	Sacramento	California	Chicken Processing Equipment to Increase Processing and Distribution	Honest Fish Farm LLC is a family owned livestock farm that raises chickens for meat and eggs, as well as pork and turkeys. We distribute to local sales outlets such as farmers markets, food hubs, grocery stores, and on-farm sales. Funds will be used to purchase equipment to process our chickens and turkeys, increasing our ability to process and distribute meat to customers. The cost of meat processing is expensive, and because our farm produces only a small amount of meat birds, we can legally process our chickens and turkeys on-farm. Without the equipment to process chickens, the manual labor that goes into hand plucking and processing is not cost-viable. With this equipment we can cost-effectively process meat birds on-farm, decreasing overall farm expenses and increasing sales. As well, there is a HUGE market demand for small-farm raised chickens and turkeys. Filling this market need will make our farm more viable, and open new market opportunities.

Business Builder Grant Awards_Southwest Regional Food Business Center

Business Name	County	State	Project Title/Description	Project Summary
Los Pinos Organic	Monterey	California	Los Pinos Organics Business Builder Project	Los Pinos Organics is a small family operated business, operating for about 9 years, consisting of about 5 acres, focuses on growing mixed organic vegetables year round, and primarily markets through wholesalers. Like many small farmers, Los Pinos Organics struggles with keeping up with food safety and organic certifications, some years losing certifications due to being unable to pay for the fees associated with certifications and administer the recordkeeping required. With the help of the business builder funds, Los Pinos Organics will be able to stay up to date with necessary certifications to successfully market the produce they grow. Additionally, Los Pinos Organics' marketing vehicle is in dire need of complete maintenance, which they've been pushing back due to low funds. The vehicle will need a complete tune up and new tires to keep performing normally and reduce risk of breaking down. Another recurring hurdle that most farmers face is the high cost of post harvest materials, which Los Pinos Organics is hoping to be able to cover with the remaining funds after securing certification priorities.
Products from Paradise LLC	Merced	California	Refrigerated Delivery Vehicle Enhancement for Cold Chain Expansion and Regional Market Access	Our delivery vehicle lacks functional refrigeration, severely limiting our ability to maintain product quality during transport, reach distant markets, and support other small farmers needing distribution services. Additionally, our current system will soon violate California's environmental regulations, creating compliance issues.
RHJ Organic Inc	Monterey	California	RHJ Organic Inc Business Builder Project	RHJ Organic Inc is a family operated agricultural business operating for over 10 years that grows mixed vegetables and strawberries in Monterey County. A few years ago RHJ Organic Inc lost their organic certification and many buyers as a consequence. Though they only sell at farmers markets, they had to modify how they market their products without their organic certification, which in turn has brought sales down. With the help of the business builder funds, RHJ Organic Inc is hoping to hire an organic certification consultant to work on a plan to get certified once again and develop a program to stay certified long term. The funds will also help with fees associated with organic certification. RHJ Organics is hoping to optimize their marketing efforts by generating more advertising material that will help solidify their presence in the farmers markets once certified organic, to let the public know they are organically certified with the hopes to increase their sales and appeal to more farmer market opportunities.
Siembra y Cosecha Farm	Madera	California	Elevating Marketing Strategies	Our funds will be used to strengthen our marketing strategies and help support our viability with current markets. The funds we are asking for are to invest in the farmer's market spaces we are a part of. If awarded the funds will also help us bring visibility to our business and potentially engage new buyers.

Business Name	County	State	Project Title/Description	Project Summary
Torres Organic Farm	Monterey	California	Improving Business Viability Through Marketing and Market Access Support	<p>Carlos Torres, owner of Torres Organic Farms, grew up immersed in the agricultural community of Hidalgo, Mexico, tending the land from a young age. After migrating to the U.S. in 1999, Carlos continued working in agriculture as a farm worker, deepening his love for farming in the strawberry and artichoke fields of California. Driven by a desire for greater freedom, empowerment, and continuous learning through independent business ownership, Carlos and his wife Leticia, founded Torres Organic Farms in 2016. As of 2025, Carlos cultivates 9 acres of certified organic vegetables, growing a diverse mix of 10–15 crops including broccoli, broccolini, celery, Italian parsley, cilantro, and green beans, among others. Throughout their farming journey, Carlos and Leticia have remained committed to producing nourishing organic food, knowing their practices enrich the soil, protect the environment, and contribute to the local economy and food security of their community. Torres Organic Farms currently sells primarily through a wholesale food distributor but is actively working to expand into direct-to-consumer sales and collaborate with farmer-led food hubs in the region. This grant will support key post-harvest expenses, including the renewal of Organic and Food Safety certifications, essential maintenance for their delivery truck, and the purchase of recycled packing materials (e.g., boxes). Proper maintenance of their delivery vehicle and securing required certifications will position Torres Organic Farms to access new markets with greater confidence and reliability. Additionally, subsidizing the cost of recycled packaging will help improve profit margins, ultimately enhancing the overall viability and sustainability of the business.</p>
Vasquez Organic Farm	San Benito	California	Marketing Compliance and Equipment/Materials	<p>The award fund will be used to keep our compliance up to date. Food Safety Certification and Organic Certification both needed to keep our business running. Also, to purchase equipment needed for our farmers market operations. Equipment such as Weight Machine and certification, and farmers markets' tents. Finally, to purchase materials such as berry baskets used for our cherry tomatoes and strawberries.</p>
Ventura Organic Farms	San Benito	California	Ventura Organic Farms Business Builder Project	<p>Ventura Organic Farms is a small family operated business located in San Juan Bautista. We grow a variety of mixed vegetables, all sustainably and organically, mostly wholesale, but expanding into farmers markets as of lately. We've been in operation for about 14 years now, mainly operated by husband, wife, and children, with occasional help. With the help of the business builder funds, we would be able to stay up to date with our food safety and organic certifications by paying back fees and future costs of maintaining certifications. We would also put a lot of focus on expanding our farmers markets endeavor, as we see a lot of potential in this sector for our family. We've been selling at farmers markets for about 6 months now and have gained a lot of traction, looking to expand into other markets in the bay area. This effort requires a lot of work, time, and money, which we're hoping to use the funds for. More specifically, we'd like to develop marketing material to amplify our presence and give our our stand a more professional appeal by buying flyers, stickers, hats and shirts, as well as a canopy, banner with logo, and display boxes for our produce.</p>

Business Builder Grant Awards_Southwest Regional Food Business Center

Business Name	County	State	Project Title/Description	Project Summary
Wise Acre Farm	Sonoma	California	Upgraded Farmstand, Signage and Packaging.	Wise Acre Farm is a pasture-raised poultry farm specializing in both eggs and meat. We sell all our products directly to consumers from our on-site farm stand, building trust and transparency with our community. The awarded funds will be used to replace and improve signage that directs customers to our farm and communicates what products are available and when. A larger, more visible sign at the entrance of our driveway will highlight our weekly Sunday Meat Market pop-up and attract drive-by traffic on our busy urban road. Additionally, funds will support enclosing our current farm stand to better protect our vending machine and create a more comfortable, weather-resistant shopping experience for our customers. This will allow us to operate more effectively during rainy days, when our current pop-up tent setup is not sufficient. Improved signage will increase visibility, making it easier for new customers to find us and learn about our offerings. Enhancing the farm stand structure will allow us to operate year-round, rain or shine, ensuring a consistent customer experience and reducing weather-related sales disruptions. These upgrades will strengthen Wise Acre Farm's ability to serve our local community, increase revenue, and grow our direct-to-consumer model in a competitive market.
Los Prismas Organic Farms	Monterey	California	The Art of Cultivating My Land	Los Prismas Organic Farms wants to implement technology in order to have greater access to markets and to make the best use of the grant, giving it better potential. I want to enter farmers markets, as I see a better opportunity to sell the product there, and with this grant, I have the opportunity to purchase everything needed to get started.
P&G Organic Farm	Monterey	California	Sales & Logistics	The trailer will help me transport a larger volume of boxes to various wholesalers in a single trip. I will be able to transport more pallets than with a pickup truck, and it will reduce fuel expenses and the time spent making multiple trips to deliver my products to several markets that we have as we hope to further expand. It will also save me from having to pay a driver to make multiple delivery runs, since with the trailer I could make fewer trips with more product which will also give me more time at the farm.
Dulce Organic Farms Inc.	Royal Oaks	California	Acquisition of Cargo Trailer	The grant funds will be used to acquire a cargo trailer, which will enhance our product distribution capacity. This investment will not only optimize the logistics process but also increase our operational efficiency, resulting in greater market competitiveness. By having our own delivery fleet, we will be able to reduce transportation costs and expand access to new markets, allowing us to reach more customers and offer faster, more reliable service. In this way, the grant will directly contribute to the long-term viability of the company and strengthen our position in organic produce sector.
Jessie's Organic Farm	Monterey	California	Post-Harvest Setup	The funds will be used to further expand my farm operation that currently has opportunities to further expand.
New Generation Organics	Santa Cruz	California	New Generation Organics – Business Structure	Award funds will be used to improve core business operations and increase the farm's administrative capacity through the following investments.
La Buena Tierra	Monterey	California	Building Market Presence and Increased Capacity for Nourishing Organic Produce Offering for Santa Clara, Santa Cruz and Monterey Counties	The grant award will strengthen business infrastructure and prepare for expanded market opportunities.
Tierra de esperanza Organic farm	Monterey	California	Strengthening My Core Business in Organic Agriculture Through Direct Sales	Tierra de Esperanza will use the grant funds in the most appropriate way to improve the farm by implementing technology and helpful tools that will allow quicker access to our crop fields, having the necessary equipment to make our work easier, and giving us the ability to attend trainings and talks with specialists in marketing, accounting, and sales. It will also help us connect virtually with government agencies and organizations that support small farms, which is ideal for continued growth in all areas surrounding agriculture.

Business Builder Grant Awards_Southwest Regional Food Business Center

Business Name	County	State	Project Title/Description	Project Summary
Pollinate Farm & Garden LLC	Oakland	California	Pollinate Farm Integrated Post-Harvest Processing Improvement	Looking ahead, we're thrilled about the potential impact of the award funds we receive. These funds will be instrumental in outfitting our post-harvest and produce collection areas, as well as improving brand recognition with our customers. This investment will directly translate into significant benefits for Pollinate Farm & Garden and the communities we serve. Specifically, it will lead to reduced spoilage and waste, and enhanced product appearance and consistency, ensuring our offerings are always high quality, and ultimately resulting in a stronger brand presence for Pollinate Farm & Garden.
Saticoy Food Hub	Ventura	California	Digital Infrastructure for Streamlined Ordering, Payments, and Recordkeeping at Saticoy Food Hub	To purchase a subscription to Local Line, a food hub management platform that will centralize customer ordering, automate invoicing, simplify payment processing, and improve our recordkeeping. This investment will replace our current fragmented system of spreadsheets, texts, and manual invoices, which slows down operations, causes errors, and limits our ability to scale.
Chiricana LLC	Oakland	California	Pop-Up Ready: Tools for my Small Business Branding & Engagement	This award will fund the essential start-up marketing and operational tools needed to launch and grow the business in public-facing markets. Funds will cover the purchase of a custom pop-up tent and branded food wrapping paper. Additional equipment such as a Square terminal, mobile phone and a laptop will support sales, customer engagement, and digital marketing efforts. Portable tables and a tent accessory kit will ensure safe, efficient setup at events.
Little Dory Seafood Co. LLC	Mendocino	California	Creation of a Retail Space for Little Dory Seafood Co. Seafood Sales and Gift Shop	We are looking forward to using our BBA funds for the purchase of a commercial merchandiser refrigerator and freezer. These two items will be instrumental in launching our new retail location. At present, our only sales opportunities are mobile sales via local farmer's markets. However, we currently occupy a commercial building in downtown Point Arena with a county certified kitchen and ample space to set up a retail market. Opening a retail space will allow us to expand our business in a permanent, and more sustainable way. The new merchandising fridge/freezer will be used to display our seafood items in a visible and enticing way for our customers. The display will also allow us to expand our offerings by having room for dips, smoked fish and other value added products. The retail space will also allow us to provide seafood to our local community up to 4-5 days a week, rather than once a week at a farmer's market. Due to the fact that there is currently no other seafood market or offerings in Point Arena, we are hopeful that this will benefit both our business and community.
Grow Chico LLC	Butte	California	Grow Chico, LLC – Equipment Needed for Business Expansion	The grant would be used to purchase two pieces of equipment, a walk in commercial refrigerator and a commercial vegetable dicer. The equipment would allow the business to expand by shortening processing time, allowing more production, and increased storage.
Baxters Artisan Sourdough LLC	Glenn	California	Simply Bread Oven Purchase for Woman-Owned Baxters Artisan Sourdough Bakery	The grant would be used to purchase a specific oven for sourdough baking. This is a start-up brick-and-mortar; the owner will be purchasing used baking equipment for the new bakery, but this piece of equipment will allow her to produce more and consistently rely on the specialized oven.
Roby Ranch	Tehama	California	Expanding Local Food Access with Commercial Refrigerator and Dehydrator for Roby Ranch Preservation & Storage	Roby Ranch is requesting grant funds to purchase a commercial refrigerator and commercial dehydrator in addition to sustainable packing for markets and marketing support. Refrigerator and dehydrator will be used to expand shelf life of produce grown on the farm, the packing changes will align with sustainability, and marketing elements will allow more market awareness.
Real Good Hold Co.	Butte	California	Lighting Up a Diversified Agricultural Business in Butte County	Grant funding is requested to support the purchase of a roadside LED sign that will serve as a critical tool for marketing locally grown meats and compost produced from forest trimmings—two products that directly contribute to regional economic development, sustainable land management, and climate resilience.

Business Builder Grant Awards_Southwest Regional Food Business Center

Business Name	County	State	Project Title/Description	Project Summary
NicNut Farms	Butte	California	Expanding Critical Value-Added Opportunities for a Small Northern California Walnut Business	Award funds will be used support the processing cost of 2,500 lbs. of walnuts for hummus production; purchase a 12Q Hummus Pro Mixer, and support rental costs for the kitchen in which the value-added hummus will be prepared.
Community Kitchens Collaborative Inc dba Heal the Earth	San Diego	California	Increasing Institutional Purchasing of Fresh Produce through the Escondido AgX Food Hub	Heal the Earth, the operator of the new Escondido Ag X Food Hub, will use funds to install a walk-in cooler that supports anchor tenant Foodshed Small Farm Cooperative. Foodshed is a local food aggregator that connects a network of over 60 farms to institutional buyers. Award funds will be used to purchase and install a 750-square-foot commercial walk-in cooler. This will serve as the core infrastructure for the food hub's operations, providing safe, efficient, and temperature-controlled storage for fresh, locally-sourced produce year-round. This investment will dramatically enhance the food hub's operational capabilities by providing safe, efficient, and temperature-controlled storage for fresh, locally-sourced produce year-round. Moving beyond temporary shipping containers, this cooler will boost efficiency, extend produce shelf-life, and improve food safety. The increased capacity is vital for Foodshed Small Farm Cooperative to expand market access, support more local farms, and secure larger purchasing contracts, thereby strengthening the local food supply chain and increasing farmer revenue.
Project New Village	San Diego	California	Branding and Marketing Hyper-Local Produce and Value-Added Products in Southeastern San Diego's Good Food District	Project New Village's (PNV) model for equitable food-focused placemaking is called The Good Food District. PNV will use USDA Business Builder funds to develop The Good Food District brand and use it to market locally-grown produce, herbs, and value-added products sold by The People's Produce Mobile Farmers Market (PPMFM) program. In 2022, PNV launched PPMFM as a weekly pop-up farmers' market-on-wheels that delivers locally-sourced, seasonal produce at fair prices to residents in greater Southeastern San Diego neighborhoods identified as low-income and low-access by the USDA Food Research Atlas. Last year, the PPMFM visited nine neighborhood locations each week, selling over 25,000 pounds of nutritious produce across more than 250 markets and serving 5,399 customers. The program not only provides residents with fresh, healthy food but also contributes to the local economy by selling products sourced from more than a dozen local growers and small farmers. Brand development and related marketing efforts are anticipated to generate new demand for hyper-local food products sold via the PPMFM, thereby increasing sales, drawing attention to new value-added product lines, reaching and engaging new customers, and enhancing the PPMFM's long-term viability. This project will also develop a methodology to source-identify PPMFM products and inform the future marketing of products sold under The Good Food District brand at the new 12,000-square-foot community food hub, currently in pre-development and scheduled to begin construction in 2026.

Business Builder Grant Awards_Southwest Regional Food Business Center

Business Name	County	State	Project Title/Description	Project Summary
SunCoast Market Cooperative	San Diego	California	SunCoast Market Co-op: Creating a Better Food System for San Diego's South Bay Region	SunCoast Market Co-op is a citizen-led initiative to increase access to healthy, local, and sustainable food, by opening a cooperative (community-owned) grocery store in Imperial Beach (I.B.), California. I.B. is a diverse, low/moderate income community in the bi-national San Diego-Tijuana region. The community is 53% Hispanic/Latino and has a large population of active duty and retired military personnel due to the close proximity to Navy bases. Business Builder Program Funds will be used to help fund the General Manager and Department Manager positions that are responsible for store operations and implementing policies/procedures for selecting vendors, ordering products that meet community needs, and helping the vendors be successful. When SunCoast opens its doors, this fall, we anticipate carrying products from over 250 local and regional farms/food businesses. For many of these vendors, this will be their first opportunity to sell in a retail setting, where they will be selling their food alongside national brands. Food cooperatives often serve as incubators for emerging businesses and SunCoast will provide a supportive retail environment where we collaborate with vendors for our mutual success and for the benefit of the community. SunCoast's support will include helping vendors evaluate customer needs and sales data to enhance their business viability. This close collaboration is especially important for the small farms that SunCoast will source from, including Foodshed Cooperative (cooperative of 30+ farms) and a collective of South Bay farmers, so that they can successfully plan for the next season's crops based on customer feedback and past results.
A&G Roots LLC	Fresno	California	Increased Business Acumen	Add Capacity Building and storage Capacity.
Family Ice	Fresno	California	Upgrade Delivery and Storage for 'Water Ice'	Purchasing equipment for storage and supporting cooling mechanism with installation on a food truck.
Training and Tutoring Institute/ AgBusiness	Fresno	California	Farmers Market	Purchasing items to support market set up and establishment.
AK&N Susawat Farming	Fresno	California	Set-up for Farmers Market	Expansion of overall outputs by immersion into farmers markets to increase capacity and networking. Farmers Market set-up required to sell and move product.
Spartan Sauces/ John Petrogonas	Fresno	California	Expanding Capacity and Market Reach Using Innovative Packaging and Product Transport	Purchasing equipment to scale operations and increase product availability.
42 Kitchen LLC	Washoe	Nevada	Curry in a Hurry	42 Kitchen LLC dba Pink Elephant Kitchen was established in 2021 creating curries made from fresh local ingredients when possible. Business Builder funds will be used to trademark the business name and logo, and to purchase processing equipment necessary to produce larger batches of curries at a lower cost, without compromising quality and taste.
Rodney Mehring Jr. dba Blue Lizard Farm	Lincoln	Nevada	Establishment of a Food Hub and Transportation Cost-Sharing System for Eastern Nevada Producers	Blue Lizard Farm is a family-owned micro-farm in rural Lincoln County, Nevada. The farm produces high-quality salad greens, tomatoes, spinach and root crops utilizing greenhouse and high tunnel technology to mitigate harsh climate conditions. Situated 150 miles from large population centers, transportation to market has consistently been the greatest hurdle to the farm's success. Blue Lizard Farm will leverage the Business Builder award to establish a network of small farms to test the viability of a cooperative distribution system.
Fallon Livestock Processing LLC	Churchill	Nevada	Strengthening Rural Nevada's Meat Supply Chain with Cold Storage Upgrades	Fallon Livestock Processing, LLC, a USDA-Inspected meat harvesting and processing facility
Desert Moon Farms	Clark	Nevada	Refrigerated Delivery Van for Local Produce Distribution	Desert Moon Mushrooms is a small family operated mushroom farm in the heart of Las Vegas. Award funds will be used to acquire a refrigerated delivery van and launch a home delivery CSA subscription in partnership with other local farms. The refrigerated van will improve access to more local markets and allow for direct-delivery to homes located in under-served communities.

Business Builder Grant Awards_Southwest Regional Food Business Center

Business Name	County	State	Project Title/Description	Project Summary
Perigo Hay & Cattle LLC	White Pine	Nevada	Expanding Perigo Beef	Perigo Hay & Cattle is a first-generation cattle ranch located in Ely, Nevada. The ranch produces Verified Black Angus, Verified Natural, and CARE Certified beef, all born, raised, and finished on the ranch in White Pine County. Since launching their direct-to-consumer Perigo Beef in 2020, they have experienced 700% growth. The Business Builder award will support the purchase of retail freezers and shipping supplies to meet growing demand, along with marketing funds to engage Nevada consumers with Perigo Beef's locally-raised products and dining opportunities.
Melanie Young dba Two Ranch Hands	Lyon	Nevada	Empowering Local Food Production: Establishing a Facility for Dressing Up Herb & Spice Mixes	Two Ranch Hands located in Yerington, Nevada, specializes in high-quality, locally inspired food products. Award funds will be used to purchase production and printing equipment. This investment will help the business transition from a Cottage Food License to a fully compliant facility, while reducing input costs, expanding market access, and contributing to local economic growth and a resilient food system.
Wolf Center Community Services	Churchill	Nevada	Refrigeration, Storage, and Facility Upgrades to Meet Local Need and Support Locally-Farmed / Processed Food for Markets and Schools	Wolf Center Community Services is a 501(c)3 nonprofit whose mission is to nourish bodies, minds, and communities in Churchill County, NV. Funds awarded will be used to improve storage and upgrade equipment to meet growing community need, while building capacity for new partnerships and to use kitchen space to help small, local food businesses grow.
Brownies on Tap LLC	Clark	Nevada	Brownies on Tap LLC Ramp Up Plan 2025-2026	Brownies On Tap LLC is an emerging Las Vegas based dessert business specializing in internationally-inspired brownies and baked goods. Business Builder funding will support key infrastructure and operational upgrades for the next phase of growth; increasing production capacity, streamlining processes, and improving safety standards.
Cattle Bros Steak & Seafood LLC	Washoe	Nevada	Building a Subscription Bundle that can be Shipped Nationwide, Focusing First on Nevada "No more Mystery Meat"	Cattle Bros. Steak & Seafood is a home delivery steak and seafood business that currently sells in bulk but is working to expand into a competitive subscription business. Business Builder funds will be utilized to improve technology, improve marketing of new product options, and procure much needed shipping supplies. These items will support Cattle Bros. Steak & Seafood's competitive edge and reach a larger market.
Emmett P. Esnard dba Big Apple Sauce	Churchill	Nevada	Big Apple Sauce	Big Apple Sauce creates hot sauces made exclusively from produce grown in Northern Nevada, bottled in sustainable recycled materials, for the heat-seeking customers of Nevada. With a philanthropic vision to support children in foster care, this startup will utilize Business Builder funds to navigate the hurdles of startup costs, compliance, marketing, and production supplies.
Frostitution Sweets dba Frostitution Cookies	Clark	Nevada	Growing Frostitution Cookies: Empowering a Woman-Owned Brand to Expand Production, Distribution, and Community Impact	Frostitution Cookies is a mobile cookie business based in Las Vegas, NV founded by certified pastry chef Dana Byrd. The business serves gourmet cookies for special orders, at farmers markets and events. Award funds will be used to support the next stage of business growth: increasing production capacity and expanding wholesale distribution, creating new revenue streams and job opportunities.
Green Light Distributors LLC	Clark	Nevada	A Dedicated Distribution Provider for Nevada-Grown and Nevada-Made Produce and Products	Green Light Distributors will be a dedicated partner with a Nevada-first approach to transporting food to table. This project will invest in transportation equipment to expand the distance and capacity that can be covered to connect more local producers with local markets and local consumers.
Victoria's Garden Consulting LLC dba Grow Wise Nursery	Clark	Nevada	Desert-Adapted, Local Produce from Farm to Home	This funding will support Grow Wise Nursery's edible plant packaging, transportation, and market expansion activities. The award will fund essential infrastructure and supplies to scale up distribution and access new market channels.

Business Builder Grant Awards_Southwest Regional Food Business Center

Business Name	County	State	Project Title/Description	Project Summary
Manny & Mo's LLC	Elko	Nevada	Manny & Mo's, LLC Enclosed Trailer Project	Manny & Mo's is a food production business of acidified foods, spice blends, etc. Their mission is to make it easier for people to connect with food, all while using regionally grown produce and resources. As a startup in a remote region with limited access to commercial kitchen space, Business Builder award funds will be used to acquire an enclosed trailer store and ship supplies to various kitchens for production of value-added goods. Doing so would keep the start to finish approach of production within the region, giving another connection between our farms and the end consumer.
Masher Munchies	Washoe	Nevada	Launch of Masher Munchies: Local, Sustainable Fruit Leather & Dried Fruit Production	Masher Munchies is a small-batch food production business based in Nevada, specializing in fruit leather and dried fruit snacks made from locally sourced and surplus produce. Their foundation is a transformation of imperfect fruit that would normally go to waste, into high quality snacks. Award funds will be used to purchase essential equipment for production and food safety, along with liability and sanitation supplies.
Moe's Treats & Eats LLC	Washoe	Nevada	Street Food Reimagined: Moe's Birria, Sweets, & Vibes	Moe's Treats and Eats is a vibrant, woman-owned mobile food business based in Reno, NV. With a mission to bring fierce flavor and good vibes to the streets, Moe's Treats and Eats aims to serve not just food, but a community-centered experience. Award funds will support startup expenses including essential equipment, permitting costs, and brand development.
N&N Foods LLC	Clark	Nevada	N&N Foods, LLC Food Trailer Provides Unique Meals Supported by a Themed Experience.	The Naughty & Nice food trailer creates sandwiches, soups, salads, and 'tots in both a "naughty" format (Monte Cristo sandwich and loaded tots), and a "nice" format (grilled Mediterranean turkey panini and salads). Business Builder funds will help expand market access to larger food events, improve targeted marketing, enhance new product development. This award will be a catalyst for brand-building and will help the business stay on the cutting edge of new product development.
Ripcord Farm LLC	Washoe	Nevada	Refrigerated Trailer, and Marketing Subscription, for Distribution of Local Veggie Boxes	Ripcord Farm provides fresh, regeneratively grown produce to the community in and around Washoe Valley, NV. To increase competitiveness and long-term viability, Ripcord is requesting grant funding to build a mobile cold storage trailer, and subscribe to an all-in-one marketing, distribution, and logistics software for farms. This investment addresses a critical need for post-harvest handling and storage, which currently limits the farm's ability to expand into new markets and reduce product loss.
Rhonda's Fresh Produce	Morgan	Utah	Expanding Cold Storage and Market Access for Local Meat and Produce in Morgan, Utah	Rhonda's Fresh Produce, a family-owned business based in Morgan, Utah, raises and sells high-quality, locally sourced beef and fresh produce. Grant funds will be used to purchase a portable freezer to expand storage and transportation capacity. This investment will enhance food safety, reduce waste, and enable the business to reach new markets, including farmers' markets and home deliveries. By increasing efficiency and broadening its customer base, the project will strengthen the business and support the local food economy.
Butcher Homestead LLC	Box Elder	Utah	Scaling Sustainable Poultry: Expanding Processing Access and Education for Northern Utah's Small Farmers	Butcher Homestead, a family-owned farm in Bear River City, Utah, is seeking grant support to expand its operations and strengthen local food supply chains. With nearly a decade of experience raising and processing pasture-raised livestock, the farm is committed to sustainable, high-quality meat production and education. Grant funding will allow Butcher Homestead to scale production, modernize processing infrastructure, implement on-farm processing, and enter new markets—making ethically raised meats more accessible to regional consumers. These improvements will enhance operational efficiency, reduce production costs, and ensure long-term business viability while supporting the local community.

Business Builder Grant Awards_Southwest Regional Food Business Center

Business Name	County	State	Project Title/Description	Project Summary
Cache Valley Meats Custom Cutting	Cache	Utah	Improving Meat Processing Efficiency and Product Variety Through Strategic Infrastructure Investment	This family-owned butcher and retail shop offers traditional and custom meat cuts, along with mobile harvesting, custom cutting, and wrapping services. Grant funds will be used to purchase equipment and a condenser/evaporator unit for a walk-in cooler. This investment will increase inventory capacity and product variety, allowing the business to maintain exclusive offerings, better serve a growing customer base, and gain a competitive edge. It will also enable the development of new products for both retail and custom services, supporting expanded partnerships with other businesses.
Premium Meat Company	Box Elder	Utah	The Growth of Premium Meat Company	Premium Meat Company, a small family-run butcher shop in Box Elder County, Utah, serves the community by offering custom meat processing. The award funds will purchase new equipment to enhance our value-added products such as bratwurst, summer sausage, and pre-made meals. This will improve business viability, increase competitiveness by offering more products, and expand market access by attracting new customers.
Mountain Man Meats	Iron	Utah	Expanding Rural Meat Processing Capacity to Meet Growing Demand for Quality Smoked and Value-Added Products	Mountain Man Meats, LLC is a Custom Exempt butcher shop based in Southern Utah, specializing in the slaughter and processing of both domestic livestock and wild game. The business currently operates with a 100ss smoker, which limits processing efficiency relative to its production capacity. Funding for a new, larger smoker would allow Mountain Man Meats to serve more clients and better meet the high local demand for meat processing services. This expansion would help alleviate regional processing bottlenecks caused by the limited availability of nearby facilities.
3 Springs Land and Livestock	Salt Lake	Utah	Poultry Processing Expansion	3 Springs Land & Livestock is a first-generation holistic ranch in Utah focused on producing pastured poultry, grass-finished beef, and providing regenerative agriculture education. This grant will support the expansion of poultry processing through the purchase of new equipment and mobile cold storage, enabling the operation to scale production from 1,000 to 5,000 birds by 2027. The addition of value-added cuts is projected to increase profitability from 26% to 38.5% while expanding access to local markets and strengthening regional food systems.

Business Name	County	State	Project Title/Description	Project Summary
Steep Mountain Farm	Cache	Utah	Steep Mountain Farm's Dynamic Wash, Pack and Storage Facility to support the local food supply	<p>Steep Mountain Farm is a 16-acre regenerative agriculture farm located on the indigenous lands of the Northwestern Band of the Shoshone people in Wellsville, Utah. Nate and Tara Stireman's vision of Steep Mountain Farm is as part of a vibrant community and resilient local ecosystem. For the past 10 years, they have consistently worked to increase their capacity to provide local, nutrient-dense food to the Cache Valley community. Funds will be used to design and build a 20 x 20-foot facility central to their gardens and greenhouses to wash, dry, package and process vegetables before distribution. This will include a pre-wash station, sinks and basins for washing, a greens spinner, a root washer, and drying tables prior to packaging and labeling. It will also include a cooler for increased fresh produce cold storage and a freeze dryer and dehydrators for increased food preservation. Steep Mountain Farm increased their growing and storage production by adding high tunnels, garden space, irrigation and a walk-in cooler within the past 7 years. Now they need to improve the efficiency of getting nutrient-dense vegetables to more people in the community. A wash and pack facility is critical to the farm viability and expanding access at markets. They experience greater demand for vegetables than they can efficiently supply. A wash and pack station enhances their efficiency by streamlining and centralizing their washing, drying, and packaging into one location and reduces labor and time needs. It improves product quality, decreases spoiling/increases shelf life, and improves sanitation. Most importantly, they can share more of what they currently grow, with a greater number of people and in a variety of settings such as through SNAP benefits and an additional local market. Expanded processing capacity and cold storage will improve their food quality and expand the quantity available for distribution at markets. It will also diversify their current practice to value added and preserved vegetables available for storage. A wash, pack and storage facility also increases their profit which improves their future viability as a regenerative farm.</p>
Davis Custom Meat Cutting	Weber	Utah	Scaling Local Meat Sales: Vacuum Sealing and Sausage Production for Broader Market Reach	<p>Davis Custom Meat Cutting is celebrating its 40th year in business, having grown from a small operation renting a hallway in an old grocery store to a full-scale meat processing plant employing 18 people. Founded by Brent Davis with the goal of producing a superior product despite limited initial experience, the business has built a strong reputation for quality and consistency. Today, Davis Custom Meat Cutting continues to thrive in the meat processing industry with a commitment to growth and excellence. Grant funds will be used to purchase a vacuum sealer and a hydraulic stuffer. These machines will support the packaging and processing of retail items sold by the pound, allowing the business to offer more affordable options to local consumers. Currently, Davis Custom Meat Cutting processes beef, lambs, and pigs, selling meat in large quantities—whole, half, or quarter carcasses—at a starting cost of \$350. This project aims to make locally sourced meat more accessible by offering smaller, budget-friendly portions, with prices starting as low as \$20. The vacuum sealer will enhance product presentation and shelf life, while the hydraulic stuffer will enable the production of shelf-stable jerky and sausages, expanding product variety and increasing access for lower-income families.</p>
Chad Tagge	Box Elder	Utah	Preserving Local Harvests: Building Infrastructure for Freeze-Dried Produce and Cold Storage	<p>Chad Tagge, owner of The Peach Place in Perry, Utah, operates a farm focused on producing high-quality fruit for local markets. With the support of grant funding, the farm plans to purchase a commercial cooler and freeze dryer to enable in-house processing, expand storage capacity, and reduce food waste. These upgrades will allow The Peach Place to preserve surplus produce and create value-added products, enhancing profitability and increasing market access in the Salt Lake Valley. The investment reflects the farm's commitment to maximizing the use of every piece of produce grown and supporting both its own sustainability and that of other local growers.</p>

Business Name	County	State	Project Title/Description	Project Summary
Argyle Acres Utah LLC	Weber	Utah	Argyle Access Delivery	<p>Argyle Acres, a ranch located in Weber County, Utah, produces high-quality, locally raised meat. As customer demand continues to grow, the ranch faces logistical challenges in delivering to more distant areas. Grant funding will enable Argyle Acres to expand its distribution network, increasing access to fresh, locally processed meat—particularly in underserved communities identified by the USDA Social Vulnerability Index as at-risk. This project supports value-added agriculture by improving access to frozen and specialty meats and enhancing cold storage infrastructure to preserve product quality and reduce waste. Expanded delivery capabilities will allow Argyle Acres to diversify its business, reliably serve both retail and wholesale buyers, and reach more households, businesses, and institutions. This investment will strengthen the ranch’s role in the local food economy, boost revenue, and enhance long-term sustainability while addressing food accessibility challenges in vulnerable areas.</p>
Boulderville LLC dba Splendor Valley Farms	Summit	Utah	Splendor Valley Farms Agritourism Initiative	<p>Boulderville, LLC, a regenerative organic produce farm, seeks funding to strengthen the local and regional food supply chain by expanding its capacity to serve wholesale consumers. While we currently harvest and distribute fresh produce within the local community, the lack of essential infrastructure limits our ability to supply restaurants, resorts, and other wholesale buyers seeking locally grown goods. This grant will provide the necessary capital to invest in refrigeration, cleaning, and packing equipment, ensuring that high-quality, fresh, and healthful local produce reaches a broader market. By bridging this infrastructure gap, we will enhance the viability of local food systems and increase access to sustainable, regionally grown produce. The awarded funds will be used to: acquire refrigeration units to properly store harvested produce, extending freshness and reducing waste; invest in cleaning and packaging equipment to meet wholesale quality standards; and develop logistics for efficient delivery to restaurants, resorts, and other regional buyers. At Boulderville, LLC, our mission is simple: “We Harvest Health.” This project aligns with our commitment to sustainable agriculture, community well-being, and the growth of a thriving regional food network. We appreciate your consideration and look forward to the opportunity to contribute to a more resilient, locally driven food supply chain.</p>
Salsa Del Diablo LLC	Salt Lake	Utah	Production and Distribution Diversification Project	<p>Salsa Del Diablo is an award-winning producer, manufacturer and distributor of fresh salsa. We sell our salsa in over 75 grocery stores along the Wasatch Front. We also sell online in the continental United States. This award will be used to invest in a much-needed energy efficient cold storage capacity, a forklift, and electrical upgrades to meet the demands our new refrigeration unit. The equipment and upgrades will help us meet the additional demands as we grow into our regional distribution. This will enhance our business viability by helping us transition from local to regional distribution which would expand our reach to 11 additional states and 400 stores. This growth will increase and diversify our sales base and expand our revenue source. With this expansion we will also increase our competitiveness in the salsa market by getting our product in front of more customers, reduce our production costs (purchasing power) and open new marketing capabilities through our distributor.</p>