### Step 3: Set Up Processing and Packaging Space

#### **Objective:**

To establish a small, hygienic, and efficient facility where you can extract, bottle, label, and store natural colorants safely and in compliance with food and cosmetic standards.

## A. Decide on Your Setup Type

### **Option 1: Home-Based Micro Lab**

- Ideal for proof-of-concept and early production
- Use a clean, enclosed kitchen or shed space
- Must be well-ventilated, pest-free, with washable surfaces

### **Option 2: Rented Commercial Space**

- Rented container or small building (e.g., converted shop)
- Closer to markets, may attract easier certification
- Can be shared with another agro-processor to cut cost

#### **Option 3: Use of Shared Processing Facilities**

- Scientific Research Council (SRC) offers shared lab space for agro-processing
- JBDC Incubator & Resource Centre also provides co-working manufacturing facilities
- Contact:
  - o SRC: <a href="https://www.src.gov.jm">https://www.src.gov.jm</a>
  - o JBDC: <a href="https://www.jbdc.net">https://www.jbdc.net</a>

#### B. Equipment List for a Basic Setup

Equipment	Use	Est. Cost (JMD)
Stainless Steel Tables	Clean workspace	40,000
Food Processor or Juicer	Pulping produce	25,000–40,000
Fine Mesh Filters/Sieves	Filtering pigments	5,000

Equipment Use Est. Cost (JMD)

Glass Beakers & Measuring Accurate mixing & measuring 10,000

Gas stove / Hotplate Heat extraction (if needed) 12,000

Dehydrator (optional) Drying roots/peels 25,000–40,000

Sanitizer spray & gloves Sanitary handling 5,000

Bottles/Jars + Labels Packaging 60,000+

Small fridge/freezer Storing perishables 40,000

**Total Estimate:** J\$250,000–J\$350,000 (starter)

## C. Regulatory Compliance (Basic)

- 1. Register your food/cosmetic operation with the Ministry of Health & Wellness
- 2. Comply with Bureau of Standards Jamaica (BSJ) food safety requirements
- 3. Ensure you:
  - Label clearly
  - Use safe materials (e.g., food-grade bottles)
  - Follow hygienic practices

You can get help from SRC to meet these standards affordably.

#### D. Packaging Tips

- Use **amber glass** or PET bottles to prevent light degradation
- Apply tamper-proof seals
- Add attractive **labels** with:
  - Product name
  - Ingredients
  - Net contents
  - Batch # and expiry date

Producer info (you)

# E. Storage & Inventory

- Use dry, cool, dark space for pigment concentrate
- Track batches with a simple logbook or spreadsheet
- Consider using **desiccant packs** for dried powder products

## **Summary Checklist**

- Choose a space (home, rented, or shared facility)
- Acquire basic equipment and storage units
- Set up labeling, cleaning, and safety supplies
- Register with local health authority
- Keep sample inventory and production logs

# **Prepared by Quality Solutions Limited**