

Specialty Food Publications

Claims: Very few education materials with emphasis on specialty food products are available, which may be partially due to the lack of regulations. Those listed in this page are published by the university Extension service and trade organizations, and developed as a result of the USDA CSREES NIFSI project of “Ensuring the Safety of Specialty Foods Production in the U.S. Northwest Region” (referred as “this project”). No guarantee the information provided in these documents are accurate, neither fully represent the opinions of this project, but rather providing easy access to those who are interested in finding more information about specialty foods. Along with the development of this project, more education and training materials with specific emphasis on food safety will be developed and linked to this page.

A World of Specialty Food Options

Summer Fancy Food Show 2013, By Kimberly L. Jackson, July 2013

The article showed that ideas and ingredients literally had a world of options at the 59th staging of the Specialty Food Association's twice yearly showcase. Candies, snack foods, charcuterie, condiments, beverages and other goods were being offered by 2,400 exhibitors from at least 50 countries.

http://www.nj.com/homegarden/index.ssf/2013/07/summer_fancy_food_show_2013_a_world_of_specialty_food_options.html

Recipe to Market: How to Start a Specialty Food Business in Maine

University of Maine Extension programs and resources by Extension Food Science Specialist and Associate Professor Beth Calder and Professor Emeritus Alfred Bushway

This publication is to answer the questions frequently asked about starting a small food business in Maine including licensing, food safety, and building business skills.

<http://umaine.edu/publications/3101e/>

The State of the Specialty Food Industry and International Opportunities

The National Association for the Specialty Food Trade (NASFT), Los Angeles Chamber of Commerce, November 2012

State of the Industry

1. Study Highlights
2. Specialty Food Category Analysis
3. Specialty Food Supply Chain
4. The Retail Landscape
5. Threats & Future of the Industry

http://www.lachamber.com/clientuploads/Global_Programs/TCNG/NASFT_Presentation.pdf

Specialty Agricultural Businesses Resources: Specialty Crop/Vegetable Marketing and Production and Fruit Production for Specialty Food

North Dakota State University, The NDSU Extension Center for Community Vitality

Information links to crop production, marketing information, connections with industry, high-value ag-related products and adding value to current specialties

<http://www.ag.ndsu.edu/ccv/program-areas-1/specialty-agricultural-businesses-resources>

Getting Started in the Specialty Food Business

University of Georgia Cooperative Extension Service Bulletin 1051, published in 1997

This document provides basic information about food ingredients, processing, quality control/sanitation, packaging, regulations, equipment, and marketing strategy to assist those who want to start specialty food businesses.

http://www.uga.edu/nchfp/business/food_business.pdf

Starting a Specialty Food Business - Knowing what questions to ask and where to find the answers

Montana State University Extension Service Resource Guide, published in 2003

This document provides a summary of resources available to assist those that are considering starting a food-based business venture. This guide is written for a broad audience that includes first time business entrepreneurs, owners of recently developed businesses, and people with a creative idea that are in the information gathering stage. It covers the topics of Feasibility Study, Business Plan and Marketing Plan, Product Processing and Co-Packing, Food Safety and Regulations, and Networking.

<http://www.msuextension.org/nutrition/documents/FoodBusinessResourceGuide.pdf>

Starting a Specialty Foods Business - Marketing Idaho Food and Agriculture

Idaho State Department of Agriculture Market Development Division, 2008-VIII Edition

This document discusses the major issues involved in building a specialty food business in Idaho. It offers tips on how to avoid pitfalls and provides contacts in both the public and private sectors. It covers topics of Getting Started, Product Development and Testing, Food Processing and Laboratory Resources, Legal Issues, Packaging and Labeling, Labeling Information and Resources Marketing, Merchandising & Retail Shelf Placement, Distribution Methods, Marketing Resources, Advertising, Publications of Interest, Business Management, and Business Training Resources.

<http://www.agri.state.id.us/Categories/Marketing/Documents/specialtyfoodbook.pdf>

The Top 5 Specialty Food Trends for 2010 - Gourmet foods, flavors, and specialty finds that'll be big in 2010

By Miri Rotkowitz, About.com Contributing Writer

An article predicts the top specialty food trends of 2010, which are

1. The Big Picture Trend: Good-for-You, Good-for-the Planet, Good-for Society Foods
2. The Health Trend: Gluten-Free
3. The Grown-Up Treat Trend: Sophisticated Spiced Snacks
4. The New Ingredient Trend: Agave Nectar
5. The Hot Flavor Pairing Trend: Salted Chocolate

<http://gourmetfood.about.com/od/wheretobuygourmetfoods/a/foodtrends2010.htm>

Specialty Food Trends: 2010 and Beyond

Specialty food trends reported by National Association for the Specialty Food Trade (NASFT)

A groundbreaking research from NASFT, Mintel International, and SPINS, and the summary is published in Specialty Food Magazine about specialty food sale and trends.

<http://www.canr.uconn.edu/ces/frm/pages/documents/NASFTTrendsPresentation.pdf>

Specialty food safety concerns and multilingual resource needs: an online survey of public health inspectors

Foodborne Pathogens and Disease, 2010, 7(12):1457-62, by Pham MT, Jones AQ, Sargeant JM, Marshall BJ, Dewey CE.

This study was to investigate the concerns, perceptions, and self-identified needs of public health inspectors (PHIs) in Ontario with regard to specialty foods and food safety information resources in languages other than English.

<http://www.ncbi.nlm.nih.gov/pubmed/20704506>

Understanding the Unique Features and Characteristics of Specialty Foods

USDA CSREES NIFSI project of “Ensuring the Safety of Specialty Foods Production in the U.S. Northwest Region”

A presentation developed from this project discussing the definition, categories, and consumers of specialty food products, as well as the status of the current specialty food industry.

<http://specialtyfood.fst.oregonstate.edu/UniqueFeatures.pdf>

Food Safety and Its Concerns in the Production of Specialty Foods

USDA CSREES NIFSI project of “Ensuring the Safety of Specialty Foods Production in the U.S. Northwest Region”

A presentation developed from this project covers the food safety concerns and food safety controls in the production of specialty food products. Some specific examples of specialty food products were provided.

<http://specialtyfood.fst.oregonstate.edu/FoodSafetyConcerns.pdf>