

“WITHOUT THE INCUBATOR OUR IDEA WOULD HAVE REMAINED AN IDEA”



YOUR RECIPE FOR SUCCESS



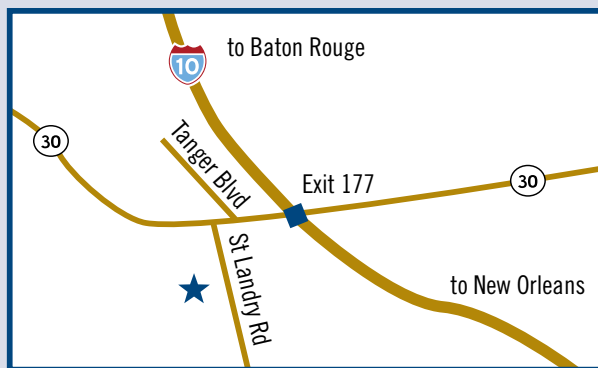
Edible Creations incubator takes most of the risk out of a new venture. The money we save using the incubator can be spent on producing the best product and marketing. The facilities are top-of-the-line from walk-in freezers and refrigerators to a flash freezer and all the cooking equipment.

Without the incubator our idea would have remained an idea; it is just too expensive to start from scratch. Now we can test market and refine our product without spending the big bucks.

What I like most are the people behind LECC who create an atmosphere that encourages business success. Ascension can only benefit from a facility like this.



**CALL FOR A TOUR:**  
Office: (225) 675-1750



**225-644-0142**

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LOUISIANA EDIBLE  
**CREATIONS**  
CENTER

*Promoting Louisiana Food & Culture  
through a shared use Kitchen Incubator*

The La. Edible Creations Center allows entrepreneurs the opportunity to produce and package their food products in a fully La. Health inspected kitchen that meets all the Food and Drug Unit requirements.

# GROWING YOUR FOOD RELATED BUSINESS USING OUR KITCHEN

## THE LOUISIANA EDIBLE CREATIONS CENTER

The LECC at the Lamar Dixon Expo Center in Gonzales is a 5,000 square foot shared kitchen facility where food entrepreneurs can rent kitchen space hourly to produce and package different and unique types of food products that could be sold locally, regionally, nationally and internationally. LECC promotes Louisiana's cuisine and grows new food companies that will create jobs and investment opportunities.

Tenants pay an hourly fee for the use of the facility and for storage of ingredients and finished products.

Tenants are required to have workman's compensation and general liability insurance before using the facility.

Call 644-0142 for more information or visit  
[www.ascensionedc.com/ediblecreations.html](http://www.ascensionedc.com/ediblecreations.html)

## OUR KITCHEN IS YOUR KITCHEN

Rent by the week, by the day or by the hour.

*The LECC is approved by the Louisiana Department of Health and inspected by the Food and Drug Unit of the LA Health and Hospitals.*

## KITCHEN EQUIPMENT

- 1 Duro meat slicer
- Double-stacked Cleveland steamer
- Vulcan grill (6')
- Six compartment Frymasters
- Dry storage and air-conditioned storage with shelving
- Synthesis Heat Sealer
- Single Piston Bottler and Capper
- Crimp Heat Sealer
- Flash Freezer
- Robo Coupe Food Processor
- One mobile cart
- Stainless steel counter space (40')
- Garland double convection oven
- Vulcan 6-burner propane range
- Two Cleveland tilt braising skillets
- One Cleveland tilt steam kettle
- Ice machine
- Three walk-in coolers
- One walk-in freezer
- Two hand washing sinks
- One Hobart mixer
- Stainless steel hot cart
- Vacuum pack sealer

