



## TENANCY OPPORTUNITIES AT THE CENTRAL COAST FOOD MANUFACTURING INNOVATION HUB

Expressions of Interest are now open for tenancy  
ahead of the Hub's March 2026 opening.

SPACE TO GROW, SUPPORT TO SUCCEED

## A **PURPOSE BUILT HUB** FOR FOOD AND BEVERAGE MANUFACTURERS

Backed by a **\$17.14 million** investment and led by Central Coast Industry Connect with the support of the Australian Government, University of Newcastle, Central Coast Council and Regional Development Australia Central Coast, the Hub represents a significant commitment to manufacturing industry growth, workforce development and innovation, as enablers for job creation and regional economic growth.

Tenancy at the Hub unlocks more than space, it provides the resources, networks and support to scale with confidence. Businesses will have access to state of the art pilot manufacturing facilities, shared infrastructure and integrated training spaces - resources that are typically out of reach for small to medium enterprises. By sharing services and managing compliance, the Hub lowers barriers to entry, reduces risk and creates an environment where businesses can focus on growth, innovation, market expansion & building competitive advantage.

Strategically located in Ourimbah, at the heart of the Central Coast's **\$2 billion** food and beverage sector, the Hub is well positioned with easy access to Sydney and Newcastle, major transport routes, ports and airports. This ensures tenants are connected to both local and global markets.

Most importantly, tenancy means becoming part of a collaborative ecosystem of food and beverage manufacturers, educators, researchers and service providers. Through business mentoring, technical support and proximity to the University of Newcastle, TAFE and DPI, tenants can draw on world-class expertise and resources to innovate, grow and compete at scale.

OPENING **MARCH, 2026.**

**\$17.14** MILLION INVESTMENT.

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Lowering barriers, raising opportunities.





## FACILITIES AND TRAINING

SME manufacturers often face barriers such as high facility costs, complex compliance requirements, and limited access to the skills and infrastructure needed to scale. The Hub removes these obstacles by providing modern, purpose-built facilities that reduce costs, simplify compliance and support business growth. Tenants gain the flexibility to scale production, refine processes, enhance existing products and packaging, and develop new offerings, all while keeping costs manageable through shared infrastructure.

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Developing the expertise and talent pipeline that will drive the future of food manufacturing.”

### TENANCY UNITS:

- 8 Factory bays available, ranging from 136-200sqm
- Food grade finished: smooth walls, epoxy floors, multiple drainage points.
- Fully serviced with hot/cold water, compressed air, single & 3-phase electricity, air conditioning and wastewater treatment.
- Blank canvas for individual plant layouts.

### SHARED FACILITIES:

- Cold room, refuse and recycling room, storage areas.
- Staff amenities.
- Shared upstairs office spaces (allocated by tenancy).

### TRAINING AND WORKFORCE DEVELOPMENT:

- Dedicated training facilities and workforce development programs delivered by CCIC and expert partners.
- Building on the CCIC Interim Skills Hub (launched in 2024), which delivers industry-led training that supports business capability building while ensuring a strong pipeline of skilled talent.

### HIGHLIGHTS



Purpose built, production-ready spaces.



Pilot manufacturing equipment for low cost prototyping to support innovation.



Shared infrastructure to lower costs for SME's.



Food safety and compliance support



Business mentoring, technical support and access to workforce development programs.

INTERIM SKILLS HUB LAUNCHED  
**2024** AND DEDICATED TRAINING  
SPACES ON SITE FROM **2026**.



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Collaboration at the core,  
growth as the outcome

## COLLABORATION AND SUPPORT

Tenants will gain access to a supportive and collaborative ecosystem designed to help them grow faster and succeed long term.

At the heart of this is the Manufacturing Advancement Centre, providing tailored mentoring, technical guidance and commercial advice, from compliance and sustainability to export readiness and innovation.

Businesses may also benefit from collaboration with leading education, training and research organisations such as the University of Newcastle, TAFE NSW and the NSW Department of Primary Industries (DPI).

Tenants will be directly connected with like-minded SMEs who are also based in the Hub, while being embedded in the wider Hub network of manufacturers, service providers, researchers and educators, creating opportunities for collaboration, innovation, capability building and growth.

### Benefits

- Tailored mentoring, technical guidance and commercial advice through the Manufacturing Advancement Centre
- Direct connections with like-minded SMEs and suppliers within the Hub

Tenants will benefit from close proximity to University of Newcastle, TAFE NSW, DPI and access to CCIC's broader network of education and training providers, sector suppliers, trusted service providers and Government agencies.



## ELIGIBILITY AND CRITERIA

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Tenancy at the Hub is designed for small to medium enterprises (SMEs) in food and beverage manufacturing. To ensure the facilities are used effectively and safely, prospective tenants must meet the following requirements:

- ✓ **Operational Experience** - Minimum of 3 years in business.
- ✓ **Financial Capacity** - Evidence of financial stability, including 3 years of financial statements and an accountant's reference.
- ✓ **Business Planning** - A clear 5 year business plan outlining goals, operations and growth strategy.
- ✓ **Technical Capability** - Ability to operate equipment safely and meet industry standards.
- ✓ **Food Safety Compliance** - An understanding of systems such as HACCP or HAZOP. The Hub will support tenants to meet compliance and maintain high standards.
- ✓ **Culture Fit** - Alignment with the Hub's collaborative ethos and willingness to engage with the community.
- ✓ **Membership Requirement** - Tenants will need to be active members of CCIC.

### Production Suitability

The Hub is designed for low-risk food manufacturing such as baked goods, cereals, beverages, confectionery and oils. High-risk processes, including raw meat, seafood or dairy handling, allergen-intensive production and other activities that pose contamination risks, are not suitable for a shared facility. This ensures a safe, compliant environment for all tenants.

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Join the future of food manufacturing.





## EXPRESSION OF **INTEREST**

EOIs now open for food and beverage SMEs ready to scale and collaborate. Take the first step to secure your place in the Central Coast Food Manufacturing Innovation Hub, opening March 2026. Click **HERE** to download the full Expression of Interest Form. Please send your completed EOI form to **admin@centralcoastindustryconnect.com.au**

### What You'll Need to Provide:

- ✓ Business Name & ABN
- ✓ Contact Details (Email/Phone)
- ✓ Years in Operation
- ✓ Type of Food Production
- ✓ Tenancy Goals
- ✓ Staffing Levels
- ✓ Floor Space and Service Requirements



**Oct 2022**  
Federal funding secured



**Aug 2024**  
Interim Skills Hub launched



**Apr 2025**  
Construction commenced



**Jan 2026**  
Building Complete



**Mar 2026**  
Hub opens, tenancies available

Disclaimer: This Expression of Interest is not an offer to lease or a reservation of space. All submissions will be reviewed by CCIC and may be accepted or rejected at the discretion of CCIC's representatives. Financial due diligence will be conducted if an application progresses.