



216 CODY LANE



NEW REDUCED PRICE: \$2,600,000

NEWMARK

Single-User Food Processing Facility
(USDA-Certified)

BASALT, CO 81621

FOR SALE/PURCHASE OPPORTUNITY

USDA-Inspected Charcuterie & Meat Processing Facility

Nestled in the Roaring Fork Valley is a state of the art, 7,000 square foot USDA meat processing facility that focuses on dry cured charcuterie manufacturing. The facility is currently outfitted with all equipment needed to process fresh sausage, dry cured salami and whole muscle charcuterie using pork, beef or duck. This includes the HACCP plans to process all of these products. There is potential to process cooked items such as Pates or Deli Meats, with the addition of a smoker or oven. USDA Est. #46410 in Basalt, Colorado.

Facility Highlights:

SIZE & LAYOUT:	Two stories, 7,000 SF of fully conditioned production and office space.
COLD STORAGE:	5 large walk-in coolers, 2 walk-in freezers, and extensive dry cure rooms (convertible to cold storage if desired).
PROCESSING AREAS:	Multiple temperature-controlled processing rooms with hood systems—suited for smokers, sausage-making, or any commercial kitchen needs.
EQUIPMENT:	Outfitted with specialized tools and systems for artisanal sausage, salami, or other value-added food production.
SUPPORT SPACES:	Large storage areas, offices, and employee facilities for efficient operations.
QUALITY BUILDOUT:	Over \$2 million in tenant improvements completed in the past 4 years, all designed to meet the highest standards of food safety and efficiency.

Cold Storage Facilities

Numerous walk-in freezers/coolers, climate-controlled space for dry storage and curing meat, installation of an elevator, electrical, plumbing, and mechanical systems upgrades, and build-out of food preparation space with kitchen hoods and sinks.



BUSINESS POTENTIAL

This facility is perfect for:

-  **Growing food brands** ready to bring production in-house and maintain full control over quality and consistency.
-  **Artisanal producers** seeking a USDA-approved space to expand operations without the constraints of co-packing.
-  **Restaurant groups & small market owners** looking for a dedicated production hub to supply their own outlets.
-  **Specialty food entrepreneurs** seeking a premium facility already tailored for high-end charcuterie, cheese, or value-added food products.



Food Preparation Area - First Floor

Property Highlights:

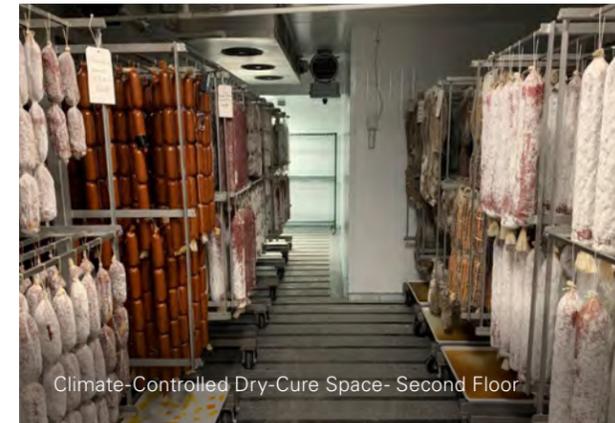
SALE PRICE:	\$2,600,000 (\$371/SF)
COUNTY:	Pitkin
BUILDING SIZE:	7,000 SF
LOT SIZE:	0.29 Acres
YEAR BUILT:	1993 (Renov. 2021)
ZONING:	PUD - Industrial
PARKING:	13 Parking Spaces
CEILING HEIGHT:	Height: 8' - 12'
NUMBER OF STORIES:	2
CONSTRUCTION:	Concrete
PROPERTY TAX (2024):	\$33,229



Walk-In Cooler - First Floor

HISTORY & LEGACY

Originally built as the Avalanche Cheese Company facility, the property was converted into a premier meat-processing and charcuterie operation four years ago. Its proven infrastructure and adaptable design make it one of the most unique and valuable food production facilities available in Colorado today.



Climate-Controlled Dry-Cure Space - Second Floor



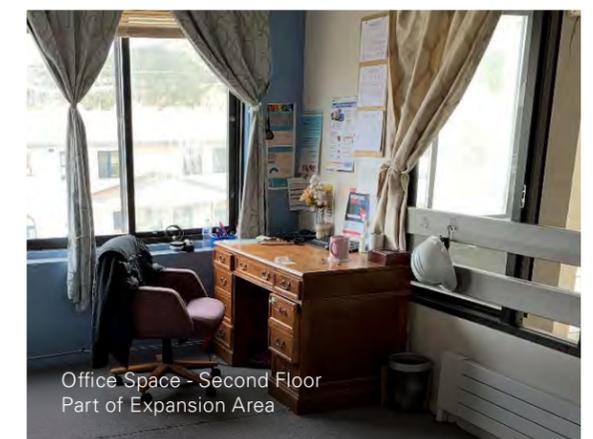
Walk-In Freezer - First Floor



Rear of Building



South Entry

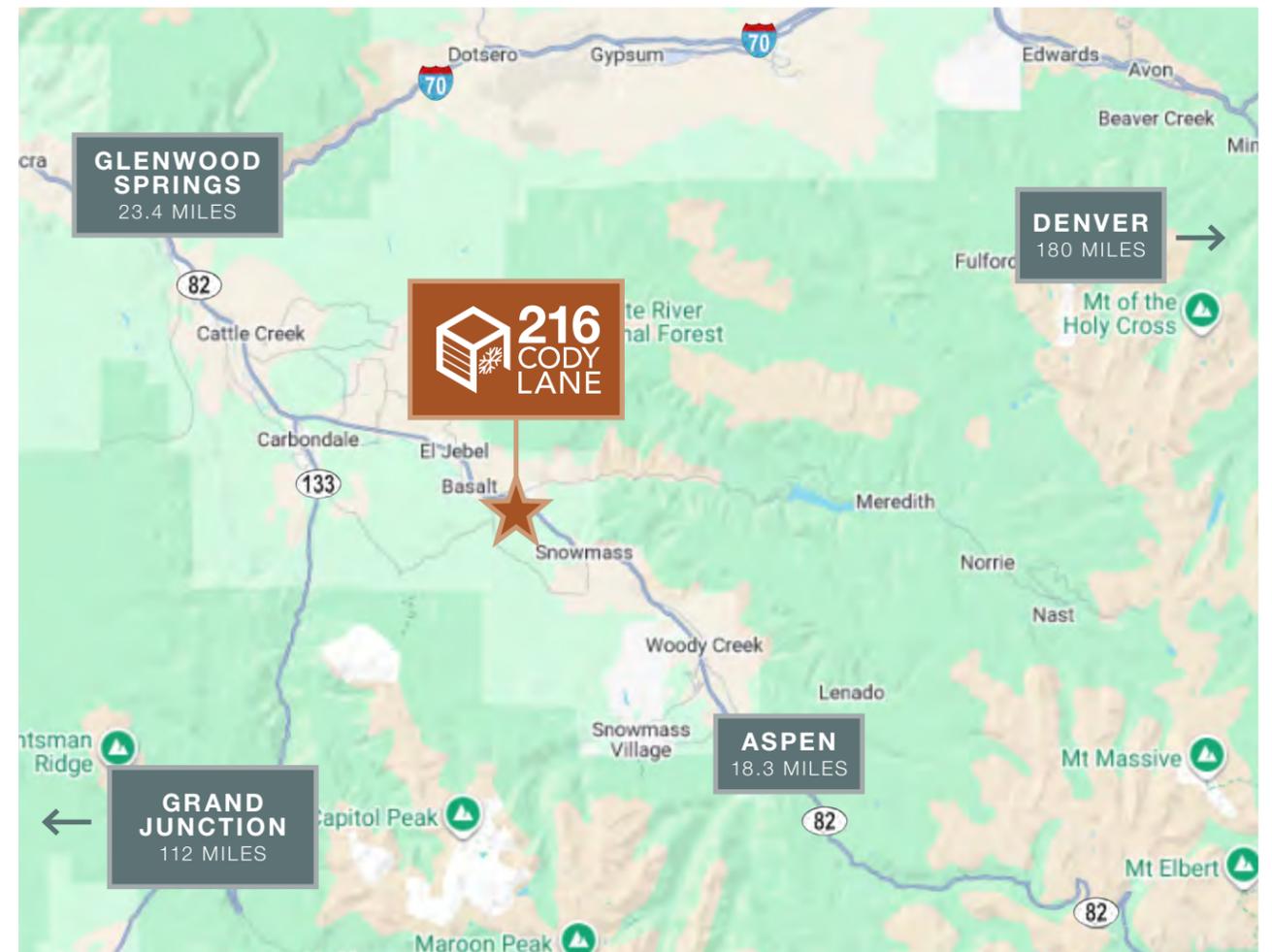


Office Space - Second Floor Part of Expansion Area



LOCATION ADVANTAGES

Situated in Basalt, CO, this facility benefits from the clean mountain air of the Roaring Fork Valley, a unique element that enhances product quality. The central valley location also provides access to Aspen, Carbondale, and the greater Western Slope, offering excellent distribution opportunities to both local and regional markets. Close to Colorado Mountain College.





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