



THE FOOD PROCESSING CENTER

University of Nebraska–Lincoln



SERVICES

- Applied Research and Engineering
- Pilot Plants
- Product and Process Development
- Labeling and Regulatory Compliance
- Laboratory Services
- Validation Studies (thermal and non-thermal)
- Sensory Analysis Labs
- Educational Internship in Food Processing
- Food Science Experiential Hands-On Learning for Graduate and Undergraduate Students
- Professional Development Opportunities
- Small Business Development Services

WORKSHOPS

- Better Process Control School
- Extrusion Workshop
- FSPCA Preventive Controls for Human Food Course
- Microbiology Workshop
- Recipe to Reality™
- Craft Brewer’s Workshop
- Customized Training Programs

DISTANCE TRAINING PROGRAMS FOR INDUSTRY

- Food Processing Management Training Certificate
- Microbiological and Chemical Quantitative Risk Assessment

FOOD INNOVATION CENTER FACILITIES

- Located in the new Nebraska Innovation Campus
- State-of-the-art classrooms, teaching labs and auditorium
- Specialized product development modules, sensory lab and clinical facilities
- 7 Pilot plants with state-of-the-art unit operations on over 18,000 sq ft of space. Extrusion, Milling, High Pressure Processing Units (3), Dairy Plant, Food Safety, and FPC Innovation facilities

About the FPC

Established in 1983

The FPC is a major food processing and applied research hub that integrates applied research with state-of-the-art pilot plants, laboratory services, and a team of product developers that support food entrepreneurship and create value-added in Nebraska.

- 14 Full-time Staff and Faculty
- 11 Graduate students
- 534 Projects completed*
- 284 Workshop Attendees*
- 42 Products developed in pilot plants*
*FY 2016

New Collaborative Programs with Industry and Academia Alliance for Advanced Food Sanitation

Development of training and applied research in food plant sanitation and increase current activities through the alliance.

High Pressure Processing Development Consortium

Industry, state government and UNL consortium focused on the development of food applications and conducting applied research on high pressure processing in the new pilot plants at the Nebraska Innovation Campus. These pilot plants are equipped with state-of-the-art food grade processing equipment including high pressure processing units and a non-food grade unit for food safety studies.

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PILOT PLANTS

The Food Processing Center has extensive equipment that can be used to produce samples of to develop, scale up and test product formulas and food ingredients. Utilizing our equipment and expertise saves your company money and time in showcasing your ingredients and/or bringing finished products to the marketplace.



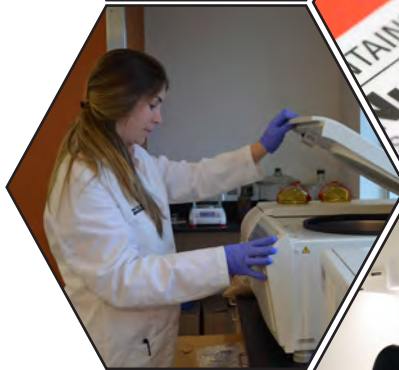
APPLIED RESEARCH AND ENGINEERING

The Applied Research and Engineering (ARE) unit serves as the 'bridge' between fundamental research and the food industry. ARE projects include: Inactivation of Pathogens using High Pressure Processing, and Developing nutritious and convenient food using egg ingredients



LABORATORY SERVICES

From routine analysis to specialized research projects, The Food Processing Center can provide rapid and accurate microbiological and specialized testing so you can make appropriate decisions regarding the safety and quality of your food products. These comprehensive services allow your company to bring safe products to the market and quickly address food safety issues.



SMALL BUSINESS DEVELOPMENT SERVICES

The National Food Entrepreneur Program is a resource for small business entrepreneurs using seminars designed to provide an overview of the food manufacturing business with Recipe to Reality®, and individualized consultation through Product to Profit®.



PRODUCT & PROCESS DEVELOPMENT

The Food Processing Center provides innovative formulation and process development for a wide range of food products. Our expertise and knowledge allow you to quickly introduce new products to the rapidly changing marketplace.

LABELING & REGULATORY COMPLIANCE

The Food Processing Center can review and provide direction on regulated elements. Regulations are precise and our Label Experts can assist you in reviewing and preparing each element on your product label.

SENSORY ANALYSIS LABORATORY

Sensory evaluation is one of the tools that businesses use to understand their target market, define product concepts, streamline formulation development, substitute ingredients, resolve quality issues and ensure long shelf life.

PROFESSIONAL DEVELOPMENT OPPORTUNITIES

The Food Processing Center provides companies with a variety of unique educational and training opportunities so your company can continue to be successful. Each program is designed specifically for the food manufacturing industry. Information is presented by industry and academic faculty experts.

