THE FOOD PROCESSING CENTER

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

IMPACTING THE WORLD 3 TIMES A DAY

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.

15 Full-time Staff and Faculty
9 Graduate students
224 Projects completed*
321 Workshop Attendees*
56 Products developed in pilot plants*
*FY 2015

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.

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:

- Extrusion Workshop
- Microbiology Workshop
- Customized Training Programs
- Recipe to Reality™
- Better Process Control School

Food Processing Management Training Certificate

- Distance Training Program for Industry

New Facilities at the Nebraska Innovation Campus:

- 3 Teaching Labs – 30 Person Capacity each
- 2 Classrooms – 50 Person Capacity each
- 1 Auditorium – 117 Person Capacity
  - Distance Learning Capability
- 3 Product Development Modules
- Clinical Facility
- Innovation Training Space - CAG (15–25 Person Capacity)
- Expanded Sensory Facility
- 7 New Pilot Plants, 18,190 square ft.
  - Extrusion
  - Multipurpose Food Processing
  - FPC Innovation Space
  - Food Safety Non-Thermal Technologies
  - Milling Facility
  - Level 2+ Biosafety*
  - Dairy*

Contact: Dr. Rolando Flores | rflores2@unl.edu | 402 472 1664

foodsci.unl.edu | fpc.unl.edu

Core Services

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

THE FOOD PROCESSING CENTER

APPLIED RESEARCH AND ENGINEERING

The Applied Research and Engineering (ARE) unit of The Food Processing Center serves as the 'bridge' between fundamental research and the food industry. ARE utilizes and adapts the findings of original scientific research to meet specific industry needs.
are.unl.edu

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.
fpc.unl.edu/pilot_plants

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.
fpc.unl.edu/product_development

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.
fpc.unl.edu/labeling

LABORATORY SERVICES

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

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.
fpc.unl.edu/sensory_lab

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.
fpc.unl.edu/professional_development

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 ®.
fpc.unl.edu/small_business

Learn more at
fpc.unl.edu

Contact Us

Phone: (402) 472-2832
Email: fpc@unl.edu

fpc.unl
on Facebook

1901 N. 21 ST, PO Box 886206
Food Innovation Center
Lincoln, NE 68588-6206

UNL does not discriminate based upon any protected status. Please see http://www.unl.edu/equity/notice-nondiscrimination.