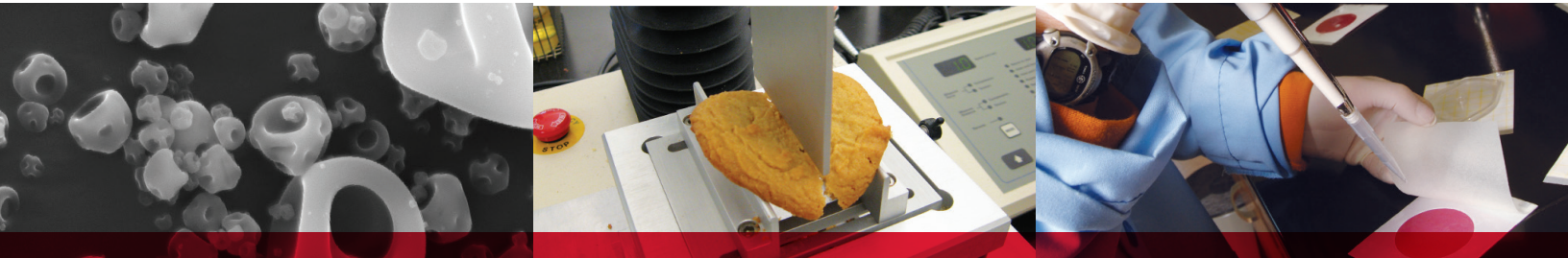


APPLIED RESEARCH & ENGINEERING

at The Food Processing Center



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 helps you improve the efficiency of your processes and sharpens your competitive edge

An outstanding team of expert food scientists, food engineers and business consultants, combined with state-of-the-art facilities and equipment, allows The Food Processing Center to provide a broad spectrum of services and support to the food manufacturing industry. Fee-based assistance is customized to the client's needs and provided on a confidential basis.

INDUSTRY SERVICES

- Acidified Foods Program
- Byproduct Utilization
- Customized Training
- Functional Ingredient Development
- Fungi & Mycotoxin Research
- HACCP Consulting
- Ingredient & Product Analysis
- Microbiology & Pathogen Testing
- Post Harvest Processing Consulting
- Process Consulting
- Shelf Life Studies

PROCESS VALIDATION

- High Pressure Processing
- Extrusion
- Temperature Mapping
- Customized Studies

RESEARCH

ARE team members have expertise in conducting applied research to address issues related to the food industry. The team also conducts a variety of confidential research for specific food manufacturing clients or related entities.

The ARE team consists of specialists in food microbiology, process engineering, and chemistry. In addition to providing expert consulting services, team members can provide customized training on a variety of topics.

FOOD PROCESSING CENTER SERVICE AREAS

- PILOT PLANTS
- SENSORY ANALYSIS
- ▶ APPLIED RESEARCH
- LABORATORY SERVICES
- PRODUCT & PROCESS DEVELOPMENT
- LABELING & REGULATORY COMPLIANCE
- NATIONAL FOOD ENTREPRENEUR PROGRAM
- PROFESSIONAL DEVELOPMENT OPPORTUNITIES
- CHEMICAL LABORATORY SERVICES
- DAIRY PLANT

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