The Cornell Food Venture Center

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Programs and Facilities Available to Stakeholders

- Cornell Institute for Food Systems Industry Partnership Program (CIFS-IPP)
- Institute for Food Safety (IFS)
- Food Venture Center (FVC)
- North East Dairy Foods Research Center (NEFRC)
- Extension Program (Dairy, Food Safety, Enology, Brewing)
- Sensory Evaluation Center (Ithaca)
- Cornell Dairy (Ithaca)
- Cornell Craft Beverage Institute (Geneva)
- High Pressure Processing Validation Center (Geneva)
- Pilot Plant facilities (Ithaca, Geneva)
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Food Science Programs

• Cornell Food Venture Center
• Cornell Craft Beverage Institute
• High Pressure Processing Validation Center
• Produce Safety Alliance
• Institute for Food Safety at Cornell University
Food Industry Support

- Specialized Training
- Testing and Development Facilities
- Process Authority Service
- Technical Assistance
- Partnership/Collaborative Programs
In 2023, responded to 8,000 requests for assistance on food commercialization.
Worked with >600 companies for safety evaluations of >1,800 food products.
Renovation of processing facilities completed in 2018.
Investing in next generation technologies for better food preservation.

Projected Job Creation:
- 1539 businesses assisted generating
- 770 full-time jobs
- 1539 part-time jobs
Focus

- Safety and quality of value-added foods
- Thermal and nonthermal technologies for food preservation
- New product & process development
- Upcycling byproducts
- From fresh to final packaged foods
- FDA & NYSDAM inspected

Renovated Pilot Plant

Dedicated, experienced technical staff
Preservation Technologies

- Retorting – glass, metal cans, pouches
- Aseptic (UHT) processing simulation
- Pasteurizers/sterilizers
- Extrusion
- Dehydration – hot air, spray drier, freeze drier, microwave vacuum drier
- Baking - combination oven
- Concentration of liquids – vacuum evaporator, membrane filtration separation (RO to MF)
- Homogenization and Emulsification
Cornell High Pressure Processing Validation Center

- HPP utilizes pressure instead of heat to preserve foods
- Supporting the industry with development of fresher, safe and nutritious foods
- Biosafety Laboratory to perform FDA/USDA product safety validations

20-30 food products tested per month
The Center connects businesses with Cornell research and expertise to grow New York’s food and agriculture industries.

**PUSH**
new technologies to commercialization within New York State

**PULL**
existing companies into NYS, attracted by the opportunities to work with sources of innovation and research

**GROW**
existing agriculture and food technology companies in NYS

**Impact:**

Enterprises connected with: **Over 800**

New and retained jobs: **924**

Increased revenue by CoE members: **$32 million**

Non-government funds acquired by CoE members: **$63 million**

Economic impact on NYS: **$135 million**
Food Innovation Lab

• Small scale food preparation lab built for prep work, as well as research and product development.

• Proximity to CFVC Pilot Plant and other Cornell AgriTech assets will allow for users to easily scale up and grow.
Fermentation Farming Lab

- Response to changes to global food system
- Lab led by CoE staff member Dr. Bruno Xavier as a service to industry
- Cornell AgriTech to provide fermentation farming services with:
  - Commitment to environment
  - Strategic location
  - Resources and expertise
  - Timings
Online Food & Science Certificate Programs

- Food Product Development Certificate (159 enrolled, 112 completed in 2022)
- Craft Brewing Certificate
- Winemaking Certificate
- Hemp Genetics and Breeding Certificate