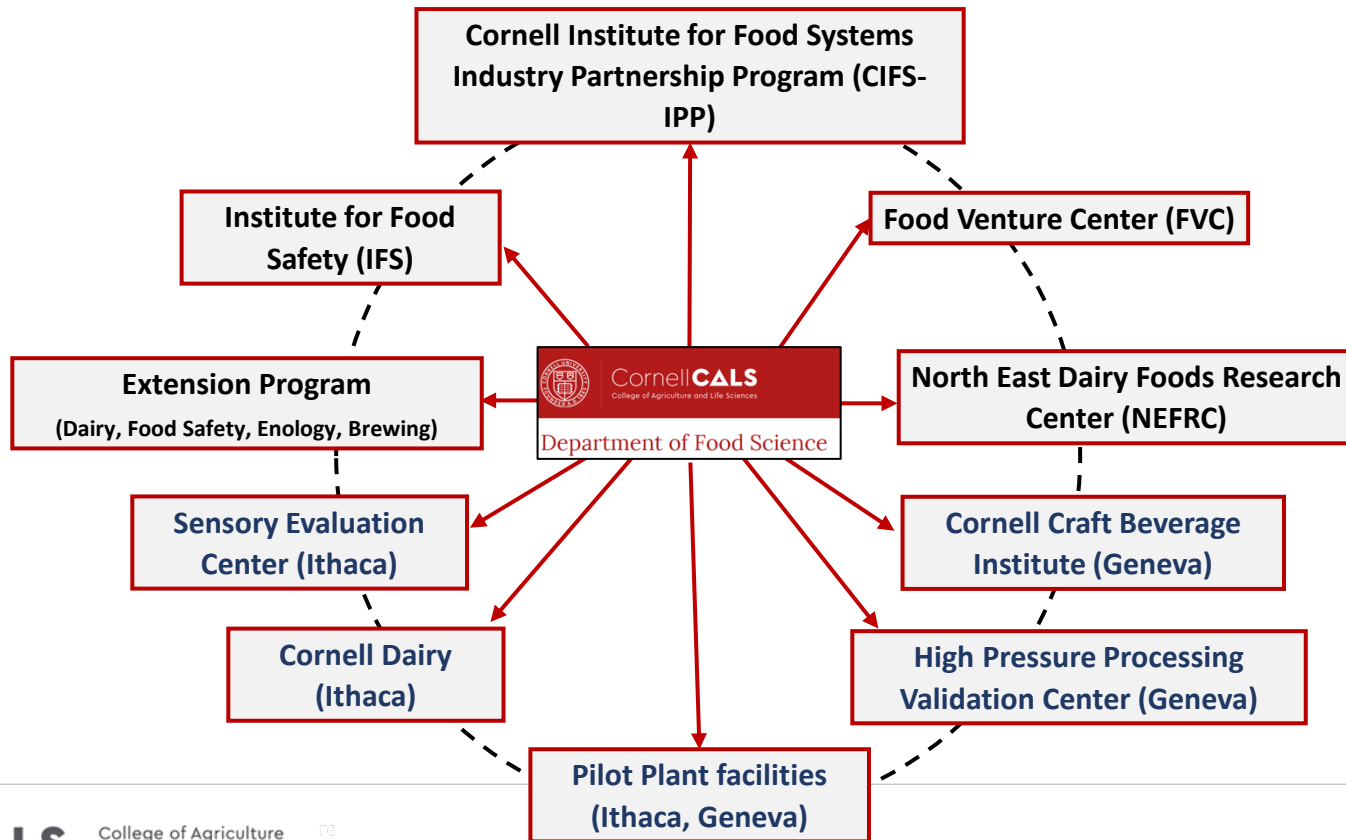


The Cornell Food Venture Center

Dr. Olga Padilla-Zakour, Professor
oip1@cornell.edu

NY Seafood Summit, March 5, 2024

Programs and Facilities Available to Stakeholders



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

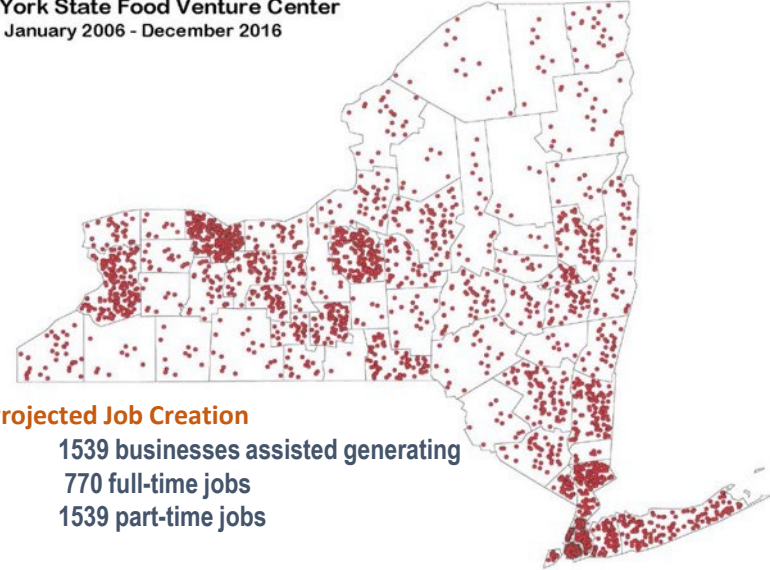
- Specialized Training
- Testing and Development Facilities
- Process Authority Service
- Technical Assistance
- Partnership/Collaborative Programs

Cornell Food Venture Center, Cornell AgriTech, Geneva, NY

Professor Olga Padilla-Zakour, Director



New York State Businesses
Assisted with a New Product by the
New York State Food Venture Center
January 2006 - December 2016



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



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



- 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



20-30 food products tested
per month

- 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

New York State Center of Excellence For Food and Agriculture

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





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

Online Food & Science Certificate Programs



Thank You!
Questions?