THE INSTITUTE FOR FOOD SAFETY AT CORNELL UNIVERSITY

Food & Beverage Entrepreneurship
Cornell Food Venture Center

WHO WE SERVE
The Cornell Food Venture Center provides comprehensive assistance to new and established food entrepreneurs, farmers and food companies to ensure food safety, meet regulatory compliance and promote economic, sustainable development. The CFVC offers direct expert assistance with process validation for product safety and stability; guidance in local, state and federal regulatory compliance; and access to specialized food processing equipment to develop new products and processes that meet consumers’ demands. Educational materials, workshops, and other resources are accessible through the CFVC website.

TRAINING COURSES & WORKSHOPS
• Better Process Control School (BPCS): Certification course for Acidified and Low Acid Food manufacturers
• Juice HACCP Certification course
• Preventive Controls for Human Foods Qualified Individual (PCQI) Course
• Food Safety and Quality 101/Safe Food Preservation
• Reduced Oxygen Packaging
• FSMA Regulations for Small Food Processors
• Good Manufacturing Practices Online Course

TECHNICAL RESOURCES
• Small Scale Food Entrepreneurship: A Technical Guide for Food Ventures
• Resources for nutrition analysis, co-packers, commercial kitchens, labeling companies, packaging suppliers, shelf-life studies, and more
• Regulatory Compliance: guidance for registration and licensing with State and FDA regulatory agencies

• Customized presentations and workshops
• Technical assistance with operational scaling up in Cornell’s Food Venture Center Pilot Plant

SERVICES OFFERED
Process Authority Evaluation & Validation services, including:
• Analytical laboratory services for product safety and stability including pH, water activity and brix
• Scheduled Process and Process Review Validation for processed foods including plant-based and meat products.
• Reduced Oxygen Environment/Vacuum Packing Hazard Analysis and Validation
• Heat Penetration Studies
• Food Classification Letters
• Product deviation review and Validation Letters
• Access to Food Venture Center Pilot Plant

FOR MORE INFORMATION
For questions, please contact:
cfvc@cornell.edu  |  315.787.2273

TRAINING COURSES & WORKSHOPS
foodscience.cals.cornell.edu/extension/events

ONLINE RESOURCES
cfvc.foodscience.cals.cornell.edu
cornell.box.com/v/NECFEGuide
**Cornell Food Venture Center**  
**Service Offerings & Pricing**

The Food Venture Center can be your portal to product development. We serve clients nationwide. Services and pricing are listed below.

Please send Sample Submissions to:
Cornell Food Venture Center  
Food Research Lab, Rm 158  
665 W. North St.  
Geneva, NY 14456

For instructions to submit a request, please visit:
cornell.box.com/v/NECFEGuide

<table>
<thead>
<tr>
<th>Service</th>
<th>BUSINESSES REGISTERED IN NEW YORK STATE</th>
<th>BUSINESSES REGISTERED OUTSIDE NEW YORK STATE</th>
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</thead>
<tbody>
<tr>
<td>CLIENT REGISTRATION</td>
<td>$30 one time fee</td>
<td>$55 one time fee</td>
</tr>
<tr>
<td>LABORATORY ANALYSIS ONLY</td>
<td>$25 per sample/ per test</td>
<td>$38 per sample/ per test</td>
</tr>
<tr>
<td>SCHEDULED PROCESS</td>
<td>$85 per product</td>
<td>$150 per product</td>
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<tr>
<td>SCHEDULED PROCESS FOR MEAT</td>
<td>$135 per product</td>
<td>$220 per product</td>
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<tr>
<td>AMENDMENTS/ VERSIONS</td>
<td>$40 per product</td>
<td>$75 per product</td>
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<tr>
<td>AMENDMENTS/ VERSIONS FOR MEAT</td>
<td>$65 per product</td>
<td>$105 per product</td>
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<tr>
<td>VACUUM PACK LETTER/ HAZARD ANALYSIS</td>
<td>$165 then $75 after first</td>
<td>$250 then $100 after first</td>
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<tr>
<td>CLASSIFICATION/ SHELF-LIFE LETTER</td>
<td>$75 per product</td>
<td>$115 per product</td>
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<tr>
<td>REEVALUATION</td>
<td>$20 per product</td>
<td>$30 per product</td>
</tr>
<tr>
<td>DEVIATION LETTER*</td>
<td>$150 plus analysis cost</td>
<td>$220 plus analysis cost</td>
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*Note: In order to review a product deviation, manufacturer must have a Scheduled Process developed by CFVC.*