

# Highlights of the Cornell Food Processing Development Laboratory

**The Cornell Food Processing Development Lab (FPDL)** is a 6,000 sq. ft. pilot plant that serves as a statewide center for food and dairy processing education and training, product development, and cutting edge food processing research. The facility is ideal for manufacturing test runs of new formulations, producing consumer samples, and shelf-life testing samples on a scale that mimics real production.

The FPDL is a licensed NY State Dairy plant and meets all state and federal regulatory requirements for processing food for human consumption. It is equipped with a wide selection of pilot-scale equipment with capabilities including drying, evaporating, HTST and Vat pasteurizing, separating, and packaging, making the FPDL ideal for:

- Educating the the next generation of dairy professionals;
- Dairy Foods Extension workshops;
- Training and technical assistance;
- Incubator program for start-up dairy companies; and
- Contract manufacturing support for companies developing new and innovative products.

The FPDL also maintains a cheese making area with various equipment. Experienced full-time professionals are able to assist in all aspects of development and processing.

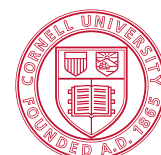
Here are some examples of products developed in support of research projects or for clients: varietal cheeses, dairy-based puddings, drinkable yogurt, Greek yogurt, fermented dairy beverages, freeze-dried dairy products, spray dried dairy products, ice cream, and some non-dairy products.

#### FOR MORE INFORMATION CONTACT

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#### VISIT OUR WEBSITE

[bit.ly/Cornell-FPDL](https://bit.ly/Cornell-FPDL)



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Experienced full-time professionals are able to assist in all aspects of food product development and processing. Products can be processed to your specifications and shipped overnight. Customized plant product runs can be conducted with ingredients and raw materials obtained through our established supply chain.

### Equipment List

#### Drying Capabilities

- Niro Tower Spray Dryer

#### Evaporator

- Model Type E – Anhydro Laboratory Vacuum Evaporator (rising film)

#### Ice Cream Freezers

- Emery Thompson – 6 & 20-qt. batch freezer
- Technogel 80 – continuous freezer
- Plate Heat Exchangers – 1 pt./min. to 15 gal./min.

#### HTST/UHT Pasteurizing Equipment

- Microthermics 25DH – 1 to 2 L/min. (HTST/UHT) indirect steam application
- HTST System with Extended Hold Tube

#### VAT Pasteurizing Equipment

- Walker Scraped Surface Cone Bottom Processor – 30 min./100 gal. max capacity
- Vat pasteurizer with VFD agitation (30 min./50 max. capacity)

#### Cheese Making Equipment

- Kusel A-Frame cheese press
- Kusel L/I Laboratory cottage cheese vat
- Supreme Mini Mixer Mozzarella cheese stretcher
- 300-gal. semi-automatic cheese vat
- 4 Damrow 5-can open vats
- 2 Kusel “Double-O” 5-can automatic vats
- 500 gallon automated cheese vat
- Qualtech Horizontal Cheese Press
- Qualtech Curd Mill
- Vast assortment of cheese moulds

#### Separator Equipment

- Westfalia KNA 3-06-076 Clarifier (quark separator)

#### Packaging Systems

- Koch Multivac vacuum sealer
- Modern Packaging SR-8DC Rotary Denesting, Filling, and Heat Sealing machine for 6 oz plastic containers

#### Coolers

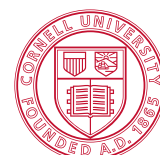
- Various walk-in coolers and wind tunnels, temp. range from -40°F to 105°F

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