The Cornell Food Venture Center (CFVC) provides comprehensive assistance to new and established food entrepreneurs, farmers, and food manufacturers by offering **expert assistance with product development and Processing Authority review and validation of food processes to ensure food safety, stability, and regulatory compliance**. The CFVC offers customized consultation, training programs, and educational resources to promote economic development and to advance a safe and sustainable food system.

The **CFVC Pilot Plant** offers technical expertise and access to a wide variety of specialized food processing equipment for the development of new products and processes. Check out the CFVC website (cals.cornell.edu/cfvc) for details.
Training Courses & Workshops

• Better Process Control School (BPCS): Certification course for Acidified and Low Acid Food manufacturers
• Food Product Development Certificate Program in partnership with eCornell
• Preventive Controls for Human Foods Qualified Individual (PCQI) Course
• Food Safety and Quality 101/Safe Food Preservation
• Reduced Oxygen Packaging Course
• 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 and product development in the CFVC Pilot Plant and Food Innovation Lab

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 CFVC Pilot Plant
• Access to Food Innovation Lab

Submit a Request

• For instructions to submit a request, please visit: cornell.box.com/v/NECFEGuide
• Please send sample submissions to:
Cornell Food Venture Center
Food Research Lab, Rm 158
665 W. North St.
Geneva, NY 14456

FOR MORE INFORMATION
cfvc@cornell.edu | 315.787.2273
ONLINE RESOURCES
cornell.box.com/v/NECFEGuide