

# WHO WE SERVE

The High Pressure Processing Validation Center at Cornell University provides comprehensive assistance to beginning and established food entrepreneurs. The Center validates food products to meet regulatory requirements. Other services include research development opportunities and shelf life studies.

High Pressure Processing (HPP) is a non-thermal process that inactivates foodborne pathogens and spoilage microorganisms. HPP extends shelf life and meets consumer demands for clean label ingredients and product freshness. A growing number of fruit juices and smoothies, jam and jellies, meats, salads, dips (coleslaw, salsas, hummus and guacamole), ready to eat meals and more use this treatment.

### ABOUT OUR FACILITY

Located in Geneva, New York, Cornell operates one of the only commercial-scale HPP validation facilities in the US that is housed within a Biohazard Level 2 facility. This allows for more comprehensive and customized testing to ensure elimination of harmful pathogens.

### SERVICES OFFERED

- Validation studies for foodborne pathogens (E.coli O157: H7, Salmonella spps and Listeria monocytogenes) to meet regulatory compliances.
- Shelf life studies: microbiological and physicochemical analyses.
- Product quality testing including pH, water activity, soluble solids, turbidity, viscosity, color and texture.
- Customized challenge studies and research projects upon request.
- Juice HACCP training certification course for food processing employees.
- Workshops/presentations offered upon request on campus or industry sites.

## FOR MORE INFORMATION

For questions, please contact:

Ann Charles Vegdahl, PhD

Extension Associate

HPP Validation Center & Cornell Microbial Food Safety and Quality and Outreach Program <a href="mailto:acv45@cornell.edu">acv45@cornell.edu</a> | 315.787.2258

Andy Humiston Extension Support Specialist II

HPP Validation Center

gah78@cornell.edu | 315.787.2256

Randy Worobo, PhD

Professor of Food Microbiology

Director of HPP Validation Center & Cornell Microbial Food Safety and Quality and Outreach Program

rww8@cornell.edu

#### TRAINING PROGRAMS

For information on Juice HACCP and other courses visit: <a href="mailto:cals.cornell.edu/food-science/outreach-extension/events">cals.cornell.edu/food-science/outreach-extension/events</a>

