



Grow your Food Business at Cornell AgriTech Food Innovation Lab

The Food Innovation Lab (FIL), located at Cornell AgriTech in Geneva, New York, connects entrepreneurs and food companies with the necessary resources and expertise needed to discover and develop innovative food products, shaping the future of food in New York and beyond. The FIL is **outfitted with commercial-grade appliances, as well as analytical equipment, creating a unique facility that allows food entrepreneurs to not only create new foods, but understand the scientific parameters** around the products they create. The facility is intended to be self-service, with guides provided for equipment.

The FIL is a collaboration between the [New York State Center of Excellence for Food and Agriculture](#) (CoE) and the [Cornell Food Venture Center](#) (CFVC).

CONTACT

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Cornell AgriTech

New York State Agricultural Experiment Station



Why Use the FIL?

- Extension of Cornell Food Venture Center Pilot Plant, a state-of-the-art 10,000-square-foot facility located within the Food Research Laboratory at Cornell AgriTech.
- Unique combination of commercial-grade kitchen and food science laboratory.
- New York State Department of Agriculture and Markets-inspected facility.
- Part of Cornell AgriTech ecosystem that includes support in food product development and food safety from Cornell Food Venture Center and business development support from NYS Center of Excellence for Food and Agriculture.

Capabilities and Equipment

Scientific and Analytical Equipment

- pH meter
- Digital refractometer
- Small benchtop scale
- Large benchtop scale
- Microscope - wide field
- Vacuum pump with gauge
- Gravity convection incubator
- Compact general-purpose centrifuge, with 8 x 15 ml mixed angle rotor
- Temperature-controlled water bath
- Thermocouple thermometer
- Vacuum filtration system
- Hot plate with magnetic stirrer

Waring Kitchen Appliances

- One-gallon 3.75 HP variable-speed food blender
- 21-inch heavy-duty Big Stik immersion blender, with 10-inch dual whisk attachment and bowl clamp
- Four-quart combination bowl cutter/mixer and continuous-feed food processor
- Chamber vacuum sealing system
- 3-cup heavy-duty wet/dry spice grinder
- 2.5-liter ice cream maker
- 10-inch professional food slicer
- 7-liter Luna planetary stand mixer
- 10-liter Luna planetary stand mixer
- Double vertical classic waffle maker
- Bubble waffle maker
- Double panini grill with timer
- Tabletop convection oven
- Microwave oven
- 16-liter thermal circulator water bath
- Deep fryer
- Pasta cooker
- Crepe maker
- Commercial dehydrator, with reusable silicone drying sheets

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