Food & Beverage Entrepreneurship
Cornell Food Venture Center

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 Seneca Foods Foundation 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.

FOR MORE INFORMATION
cfvc@cornell.edu | 315.787.2273

ONLINE RESOURCES
cornell.box.com/v/NECFEGuide

VISIT OUR WEBSITE
cals.cornell.edu/cfvc

Cornell AgriTech
New York State Agricultural Experiment Station
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

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