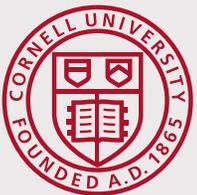




Food Industry Interconnectivity

CORNELL FOOD SCIENCE
EXTENSION PROGRAMS

20
25
ANNUAL
REPORT



Cornell **CALS**
College of Agriculture and Life Sciences

"Extension work is not exhortation... [it] is a plain, earnest, and continuous effort to meet the needs of the people on their own farms and in the localities."

Liberty Hyde Bailey – founder of the College of Agriculture & Life Sciences at Cornell University



When Liberty Hyde Bailey wrote these words in 1910, “to meet the needs of the people on their own farms and in their own localities” was meant literally. Extension needed to be more than emphatic speaking or passionate writing. Extension in the Dairy Science and Poultry Science departments (the forerunners to the Department of Food Science) required its practitioners to seek out people who would benefit from their knowledge, whether by inviting them to workshops at the Cornell campus; or traveling by train, horse, or the newly available motor car to meet them at their farms; or by providing mail correspondence classes, especially for those in remote locations. These programs continue in popularity today. Although the range of dairy foods and our knowledge of them have expanded in the last 100 years (Greek-style yogurt, anyone?) it is likely that Professor Bailey would recognize his original vision in Dairy Foods Extension's well-attended workshops. He would find a familiar spirit in the newly-launched “road shows” for identifying wine flaws by the Cornell Craft Beverage Institute, although with much easier travel for Extension team members!

However, there are also modern innovations that would be new to Professor Bailey that I expect he would find equally pleasing. This past year, monthly virtual office hours through the Institute of Food Safety at Cornell University (IFS@CU) have complemented site visits and phone calls. Dairy Foods Extension has created new micro-credential certificates and digital badges for their programming. And new online programs (that is, the modern correspondence course) on Produce Safety and Post-Harvest Processing are being launched. The goal of our extension team for over 100 years has been to meet the needs of people where they are. I hope you enjoy reading about our efforts.



Sincerely,

Gavin Sacks

Professor and Chair
Department of Food Science
Cornell University

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Food Industry Interconnectivity



Cornell Food Science Extension Mission

To help farmers, food businesses and consumers in New York State and beyond produce safe, healthy, and wholesome foods. Through applied research and education in food safety, food production, and the principles of food science, Cornell Food Science Extension Programs supported food and agricultural businesses in 2025, helping to develop supportive relationships, provide a foundation of food safety knowledge, and promote skill development easily recognized across professional networks.

Developing Supportive Relationships Between Food Safety Educators and Food Entrepreneurs

Cornell Food Venture Center (CFVC) received grant funding from NYS Department of Agriculture and Markets to conduct the pilot year of Cornell Food Connections, a collaborative effort between the agency, CFVC, Taste NY, and Cornell Cooperative Extension. The program trained 39 food systems educators across the state on food safety, regulatory requirements, and economic resources to help more NYS food entrepreneurs get their products to market, and develop supportive relationships between partners to bolster the overall NYS food economy. Notably, the CFVC and AgriTech offered workshops to 100 teachers for the celebration of the 40th Anniversary of the NY Agriculture in the Classroom Program.

Providing a Foundation of Produce Safety Knowledge for Consultants, Managers and Personnel

The Produce Safety Alliance (PSA), National GAPs Program, and Institute for Food Safety at Cornell University (IFS@CU) have collaborated to develop a Produce Safety Certificate Program. This multi-course program provides a foundation of produce safety knowledge for consultants, produce safety managers, and farm and packinghouse personnel, to ensure effective guidance and implementation of produce safety programs on farms and in packing houses. This program includes remote, self-paced online, and in-person courses. It has been piloted and a full launch is expected in 2026.

Recognizing Skill Development Across Employers and Professional Networks

Dairy Foods Extension has adopted a modern approach to skill development by transitioning to micro-credentials and digital badging for workshop participants. Learners now earn a verifiable digital badge that functions as their course certificate, making their newly acquired skills portable, shareable, and easily recognized across employers and professional networks. This shift not only celebrates participant accomplishments but also strengthens the visibility and credibility of workforce training delivered through our programs.

2025

by the numbers

IFS@CU ▶ The Institute for Food Safety at Cornell University consulted with NYS Department of Agriculture and Markets to develop Understanding the Required Competencies for the 2022 Food Code, which is to be imminently adopted by the state. Retail and food service operators are required by the state regulation to have a comprehensive understanding of the content presented in this course and demonstrate this knowledge during inspection events.

CCBI ▶ Cornell Craft Beverage Institute debuted an interactive wine flaw roadshow to meet industry demand for onsite training, and collaborated with the Cornell Grape and Apple Breeding Programs to screen, train, and deploy an in-house sensory panel for New York wines.

NYSG ▶ New York Sea Grant completed and published a new Seaweed Food Safety Guidance document along with two complementary educational illustrated guides. New resources are available on the NY Sea Grant Seaweed Resource page: nyseagrant.org/seaweedguides.

CIFS-IPP ▶ The Cornell Institute for Food Systems – Industry Partnership Program conducted new roundtable-format events and the third annual Cornell Food Hackathon, which attracted a record 16 corporate partners. A total of 150 students formed 28 teams to develop and pitch innovative solutions across four food hackathon challenge areas, including sustainable food product innovation, consumer health and wellness, and food waste mitigation.

New Program ▶ Dr. Chang Chen initiated a new extension program focused on postharvest technologies. The USDA NIFA awarded grant funding to develop a new training program on *Developing Skilled Workforce Training in Fruit & Vegetable Drying and Freezing*.

Total Events

549	Events Delivered or Presented
13,434	Stakeholders Participated
88,263	Total Contact Hours

Adult Education

88	Courses Offered
4,380	Attendees/Participants

Client-Based Services

2,198	Businesses Served
12,406	Services Conducted
1,604	Consultation Hours

Applied Research

132	Research Projects Assisted
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Food Science Extension Personnel

73	Faculty and Staff
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Institute for Food Safety at Cornell University

The Institute for Food Safety at Cornell University (IFS@CU) takes a comprehensive approach to providing training and conducting applied research to support the food industry in reducing foodborne illness risks. With expertise in fresh produce, dairy, juice and food processing, the IFS@CU aids the food industry in complying with federal regulatory requirements in the Food Safety Modernization Act (FSMA) and addresses food safety challenges that stretch from farms to consumers' tables.

In 2025, the IFS@CU continued to support industry through regularly delivered *Food Safety Virtual Office Hours*, focusing on a variety of current topics of interest throughout the year. The IFS@CU also collaborated with other Cornell Food Science Extension Programs as well as Regulatory Partners for the development of new courses that are expected to be launched in early 2026. The IFS@CU worked with the Produce Safety Alliance to develop a *Food Microbiology Fundamentals* course as an element of a Certificate Program targeted towards growers; however other food system stakeholders will be able to take it as a stand-alone course to provide basic knowledge about characteristics of microbial growth, pathogens of concern in food, prevention strategies and monitoring of operating systems to reduce public health risks. Additionally, the IFS@CU consulted with NYS Department of Agriculture and Markets to develop the *Understanding the Required Competencies for the 2022 Food Code* course, which is to be imminently adopted by the state. Retail and food service operators are required by the state regulation to have a comprehensive understanding of the content presented in this course and demonstrate this knowledge during inspection events.

Website: cals.cornell.edu/institute-for-food-safety

Contact: Nancy Long (foodsafety@cornell.edu)

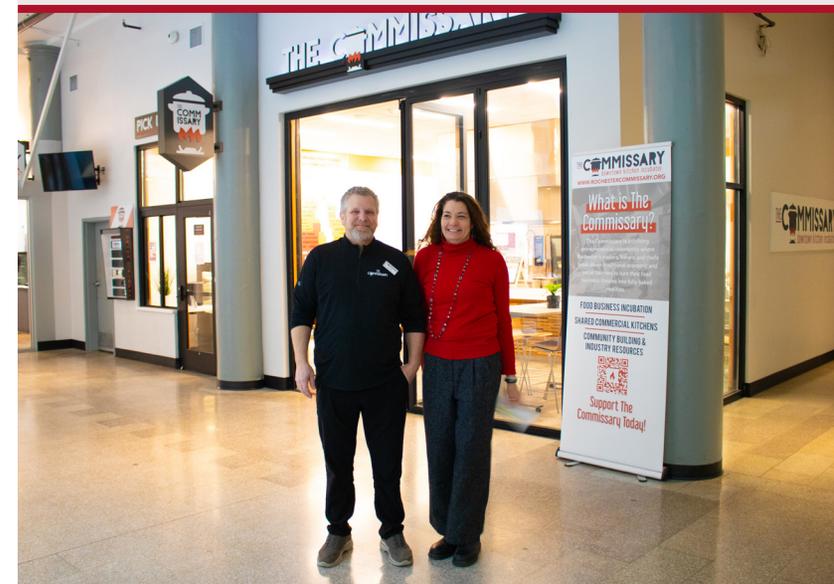


12 Sessions of Virtual Office Hours
744 Attendees/Participants



4 Courses Offered
277 Certificates Issued
3,721 Training Hours

The IFS@CU collaborated with the Commissary Downtown Kitchen Incubator in Rochester, New York to shoot photos and videos for a supplementary video series to be included in the *Understanding the Required Competencies for the 2022 Food Code* course, which is set to launch in 2026. Pictured below from left to right is Kevin Toole, Director of Culinary Operations, and Cynthia James, Extension Support Specialist for the IFS@CU.



Cornell Institute for Food Systems Industry Partnership Program

The Cornell Institute for Food Systems Industry Partnership Program (CIFS-IPP)

is a public-private partnership that facilitates and enhances engagement of Cornell University faculty, staff, and students with industry scientists, technologists, and business leaders across complex global food systems. Bringing together expertise in scientific research, business economics, and industry practice, CIFS-IPP works to find solutions to today's food systems challenges and to help shape tomorrow's discoveries.

With talent acquisition a key priority for corporate partners in 2025, CIFS-IPP delivered a record 17 events that engaged students and supported their exploration of career opportunities in the food industry. Highlights included new roundtable-format events and the third annual Cornell Food Hackathon, which attracted a record 16 corporate partners. A total of 150 students formed 28 teams to develop and pitch innovative solutions across four food hackathon challenge areas, including sustainable food product innovation, consumer health and wellness, and food waste mitigation.

Website: cals.cornell.edu/cifs-ipp

Contact: Rajni Aneja (ra283@cornell.edu)



CIFS-IPP Corporate Partners

6 Full Members

6 Affiliate Members

16 Hackathon Sponsors



25 Events Delivered or Presented

744 Attendees/Participants

Keith Seiz, Marketing Director, National Honey Board, mentors students at the 2025 Cornell Food Hackathon.



National Good Agricultural Practices Program

The National Good Agricultural Practices (GAPs) Program has helped to ensure the safety of fruits and vegetables since 1999, by working with growers and packers to reduce microbial risks during growing, packing, storage, and transportation. Through a comprehensive education and extension program, National GAPs Program personnel facilitate the development of farm food safety plans to increase understanding and implementation of GAPs, as well as how they align with FDA's regulations under the Food Safety Modernization Act (FSMA) Produce Safety Rule and third-party audit requirements.

Program personnel focus on in-person and online training to small and mid-sized farm and packing house owners, farm workers, beginning farmers, socially-disadvantaged farmers, small processors, and small fresh fruit and vegetable wholesalers. In addition, National GAPs Program personnel conduct needs-based research including evaluating microbial risks associated with soil amendments and water used during fresh produce production. They support growers, packers, farm workers, educators, consultants, and other industry personnel to effectively guide and implement produce safety programs on farms and in packinghouses. These programs help to keep safe and wholesome produce available for consumers and to maintain farm economic viability.

Website: cals.cornell.edu/national-good-agricultural-practices-program

Contact: Michele Humiston (mmc15@cornell.edu)



2 Workshops Delivered

5 Courses Offered

72 Attendees/Participants

543 Training Hours

As part of the Produce Safety Certificate Program, the Postharvest Water Management, Sanitation, and Traceability Workshop provides participants with applied experience in reading sanitizer labels, managing sanitizers in postharvest water, using ATP to monitor cleanliness of equipment, assessing building infrastructure, and evaluating the sanitary design of equipment.



Produce Safety Alliance

The Produce Safety Alliance (PSA) provides fundamental, science-based, on-farm food safety knowledge to fruit and vegetable growers, packers, educators, regulatory personnel, and others interested in the safety of fresh produce. Established in 2010, the PSA is a collaboration between Cornell University, FDA, and USDA to prepare produce growers to meet the regulatory requirements in the Food Safety Modernization Act (FSMA) Produce Safety Rule (PSR). The PSA team trains and mentors PSA Trainers and Lead Trainers to ensure high quality courses are available globally so that growers can comply with the FSMA PSR training requirement in § 112.22(c).

In addition to its focus on effective training, the PSA team also provides technical assistance to growers and trainers. These efforts include the development of novel English and Spanish educational materials, supplementary training information, and one-on-one bilingual consultation. Helping the produce industry to implement food safety practices protects consumers and ensures the economic viability of farms and rural communities. Recognizing that the produce industry is comprised of diverse growers from all over the world, the PSA team continues to expand accessibility to information through additional translations of its training manual. This includes Chinese, Portuguese, and Korean manuals, the development of illustrations for low literacy individuals, and updated policies that allow trainings to be extended to growers regardless of the language they speak or literacy level.

Website: cals.cornell.edu/produce-safety-alliance

Spanish: es.producesafetyalliance.cornell.edu

Contact: Michele Humiston (mmc15@cornell.edu)



5,338 Grower Training Courses*

106,862 Attendees/Participants

1,030,751 Training Hours



150 Train-The-Trainer Courses*

3,966 Attendees/Participants

72,556 Training Hours

**Note: the data above represents training activities conducted by the PSA team, along with their national and international cadre of trainers, as a cumulative total since September 2016.*

The PSA Team received the Reagan-Udall Foundation Leadership Award, one of the 2025 Innovations in Regulatory Science & Policy Awards. This award recognizes the PSA Team's commitment to accuracy, collaboration, and science-based produce safety extension. By meeting growers where they are and building authentic, trusted relationships across regions, languages, and communities, the PSA supports the production of safe, wholesome fresh produce to protect public health.



Cornell Food Venture Center

In 2025, the Cornell Food Venture Center (CFVC) worked with 668 food businesses, half of which were brand new companies, to evaluate the food safety and stability parameters of 2,204 samples resulting in the approval of 1,853 scheduled processes for food products. This paved the way for 918 new food products entering the marketplace. The CFVC's *Small-Scale Food Entrepreneurship Initial Guide*, which provides guidance on food science, food safety and food business development, was downloaded nearly 1500 times from its website. The CFVC's online course, *Food Safety and FSMA Regulations for Small Food Processors*, has trained 181 participants including inspectors and industry professionals across the US. Through the eCornell platform, 124 students enrolled in the Food Product Development certificate program and an additional 62 students registered through the Food Spark program, resulting in 106 individuals certified in 2025.

In 2025, CFVC opened a satellite office in Ballston Spa in partnership with the NYS Center of Excellence for Food and Agriculture and the support of Assemblywoman Carrie Woerner, serving the needs of the Capital Region and other areas downstate. An Extension Support Specialist was hired to manage service requests, samples, regional trainings and client consultations.

The CFVC is also releasing an online portal to enhance and expedite communication with its clients. The portal is an interactive tool to deliver and maintain product information and regulatory documentation, allowing for direct and customized communication of training opportunities offered by the CFVC and related programs.

Website: cals.cornell.edu/cfvc

Contact: cfvc@cornell.edu



157 Events Delivered or Presented
3,009 Attendees/Participants
14,513 Contact Hours



9 BPCS Trainings Offered
191 Certificates Issued
eCornell Certificate Program
106 Certificates Issued



668 Businesses Served
2,242 Services Conducted

CFVC received grant funding from NYSDAM to conduct the pilot year of Cornell Food Connections, a collaborative effort between the agency, CFVC, Taste NY, and Cornell Cooperative Extension (CCE). The goal is to train food systems educators on food safety, regulatory requirements, and economic resources to help more NYS food entrepreneurs get their products to market, and develop increasingly supportive relationships between partners to bolster the overall NYS food economy.



Seneca Foods Foundation Pilot Plant

The Seneca Foods Foundation Pilot Plant in Geneva, NY, is a unique processing facility designed for food businesses of all sizes to facilitate product development and scale up new or optimized food products. The SFFPP provides the facilities and experience clients need to develop product formulations that scale accordingly, create robust production methods, and ensure long-term food safety. Pilot plant staff tailor each process workflow and product to meet client expectations and food safety requirements, during initial steps of the commercialization process and select processes and equipment that are transferable to a manufacturing or co-packing facility.

In 2025, the Seneca Foods Foundation Pilot Plant conducted product trials with 48 different clients, providing 128 services, and 106 hours of consultation. In addition, Cornell faculty, staff and students performed a total of 21 research trials utilizing the state-of-the-art equipment. In total, the many projects resulted in 190 days of use of the pilot plant and Food Innovation Lab.

Website: cals.cornell.edu/cfvc-pilot-plant

Contact: Roger Morse (rtm1@cornell.edu)



48 Businesses Served
128 Services Conducted
5,302 Contact Hours
106 Consultation Hours
190 Days Utilized



3 Programs Hosted
76 Attendees/Participants



21 Research Projects Assisted
(Cornell University)

Sasha Sherman, CEO of The Great Chestnut Experiment, and Seneca Foods Foundation Pilot Plant Technician Bob Martin mix up a batch of Spiced Chestnut Creme during one of their production trials in 2025.



Dairy Foods Extension

Dairy Foods Extension's mission is to provide comprehensive training and consulting to the dairy industry to assist in the sustainable manufacture of safe, quality dairy products. Courses provide training to dairy processors in vital topics including milk and dairy product quality and safety, basic dairy microbiology, GMPs, unit operations, sanitation, food safety plans, audits, and state and federal regulations. The program offers an extensive set of live and virtual workshops that lead towards certificates in fluid milk production, membrane processing, cheese production, ice cream production, and production of yogurt and other cultured dairy products.

In 2025, Dairy Foods Extension adopted a modern approach to skill development by transitioning to micro-credentials and digital badging for workshop participants. Learners now earn a verifiable digital badge that functions as their course certificate, making their newly acquired skills portable, shareable, and easily recognized across employers and professional networks. This shift not only celebrates participant accomplishments but also strengthens the visibility and credibility of workforce training delivered through our programs.

Website: cals.cornell.edu/dairy-extension

Contact: Louise Felker (lmf226@cornell.edu)



54 Events Delivered or Presented
1,830 Attendees/Participants
19,610 Contact Hours



785 Businesses Served
145 Services Conducted
730 Consultation Hours

Instructors and participants work together to make cheese in the Science of Cheese workshop.



Cornell Dairy Plant

The Cornell Dairy Plant is an IMS-rated, Kosher-certified facility licensed by the New York State Department of Agriculture and Markets. It has 4,760 sq. ft. of processing area with over 10,000 sq. ft. of climate-controlled refrigerated and frozen storage. Its capabilities include: fluid transportation, raw and pasteurized fluid milk storage, a computer-generated batching system, HTST pasteurization, a homogenizer two-stage system, a cold milk separator, a yogurt room (minimum batch size is 50 gallons), ice cream production and packaging (minimum batch size is 100 gallons), fluid packaging, and butter production and packaging (minimum batch size is 10 gallons).

In addition to producing products for Cornell and other campuses, the plant is designed to support Dairy Foods Extension efforts by providing a hands-on training facility to more than 200 industry professionals and students during an average year. Multiple trainings take place in the Dairy Plant, including the *Food Safety, Sanitation & Membrane Extension Workshop*. Several university courses also use the facility to host lessons, including *Food System Approaches to Food Safety*, and *Basic Food Science*.

Website: cals.cornell.edu/cornell-dairy

Contact: cornelldairy@cornell.edu



117,941 gal. of Milk Bottled
134,589 lb. of Yogurt Produced



48,823 gal. of Ice Cream Produced
265 lb. of Butter Produced



9 Workshops Used Facility for
Demonstrations/Activities
267 Attendees/Participants
14 Facility Tours
474 Attendees/Participants

Students watch as ice cream is manufactured in the Cornell Dairy Plant.



Food Processing and Development Laboratory

The Food Processing and Development Laboratory (FPDL) is a 6,000 sq. ft. pilot plant that supports New York State and beyond for dairy and food processing training, product development, and cutting-edge food processing research. The facility is ideal for manufacturing test runs of new formulations, producing consumer samples, and testing the shelf-life of samples on a scale that mimics real production.

The FPDL is a licensed New York State dairy plant that meets all state and federal regulatory requirements for the production of food for human consumption. It's equipped with a wide selection of pilot-scale equipment with capabilities including HTST and vat pasteurization, homogenization, fermentation, freezing, drying, and packaging. The FPDL also maintains a cheese making area with various equipment.

In 2025, the FPDL served a wide range of clients from NYS and beyond, entrepreneurs participating in the Dairy Runway Program, the Cornell Dairy Foods Extension (DFE) team, Cornell research teams, and Cornell students. A total of 7 Dairy Runway teams were provided prototype support for value-added dairy products using NYS cow's milk, as part of the Dairy Runway Program. Demonstrations were also conducted for DFE Workshops and undergraduate food science courses. Specific DFE Workshops that take place in the FPDL include *Artisan Ice Cream and Frozen Dessert*, *HTST Pasteurization*, *Basic Science of Cheese*, and *Basic Science of Yogurt*.

Website: cals.cornell.edu/fpd/

Contact: Beth Chapin (brm4@cornell.edu)



19 Businesses Served

7 Dairy Runway Teams

1,431 lb. of Cheese Produced



5 Workshops Used Facility for Demonstrations/Activities

24 Demonstrations/Activities

143 Attendees/Participants



3 Courses Used Facility for Lessons

18 Demonstrations/Activities

135 Students

6 Facility Tours

The Food Processing and Development Laboratory provides a facility for hands-on demonstrations and activities during several undergraduate food science courses and DFE workshops throughout the year.



Cornell Sensory Evaluation Center

The Cornell Sensory Evaluation Center has served the Department of Food Science, the larger Cornell community, and a variety of businesses large and small since the early 1990s. Its mission is to provide learning opportunities to students interested in fields of sensory and consumer research, to advance research in Sensory Evaluation, and to help businesses develop and improve consumer product offerings through consumer and sensory testing.

The Sensory Evaluation Center conducts contract sensory evaluation and consumer product testing for commercial clients. It also offers consultations and customized learning experiences in all matters related to sensory product testing. The center supports the Food Science Milk Quality Improvement Program through its Milk Sensory Panel, Dairy Extension programming through teaching sensory modules within Dairy Extension courses, preparing defective milk kits and consulting for the New York State Dairy Industry, and other Cornell Extension programs such as the Maple and Viticulture programs through sensory product testing.

Website: blogs.cornell.edu/sensoryevaluationcenter

Contact: Alina Stelick (ap262@cornell.edu)



210 Businesses Served
282 Services Conducted



4 Events Delivered or Presented
100 Attendees/Participants
5 Courses Offered
170 Attendees/Participants
690 Contact Hours



80 Research Projects Assisted
(Cornell University)

The Sensory Evaluation Center supports the Dairy Foods Extension program through teaching sensory modules within Dairy Foods Extension courses. A student conducts a sensory evaluation on cottage cheese samples during a workshop.



Cornell Craft Beverage Institute

Cornell Craft Beverage Institute (CCBI) provides resources to help winemakers and cider makers with important decisions from fruit sourcing and fermentation techniques to quality assurance and regulatory compliance. CCBI staff deliver extension support and research-based innovations to benefit growers, producers and consumers. In addition to training and workshops, the extension program also offers services through the Cornell Craft Beverage Analytical Lab. Services include chemical, microbiological and sensory analyses of juice, wine, cider, beer, and distillates for quality assurance, troubleshooting and regulatory compliance.

In 2025, to meet the demand for on-location training, CCBI debuted an interactive wine flaw roadshow for industry members. It also collaborated with the Cornell Grape and Apple Breeding Programs to screen, train, and deploy an in-house sensory panel for New York wines.

Website: cals.cornell.edu/cornell-craft-beverage-institute

Contact: Beth Chang (eab54@cornell.edu)



15 Events Delivered or Presented
439 Attendees/Participants
3,150 Contact Hours



10 Courses Offered
201 Attendees/Participants



254 Businesses Served
5,020 Services Conducted
3,028 Industry Samples Analyzed
651 Research Samples Analyzed
20 Research Projects Assisted
(Cornell University)

CCBI specializes in educating and training craft beverage professionals at every level of their business, as well as processing samples for industry and research.



Cornell Microbial Food Safety and Quality and Outreach Program

The Cornell Microbial Food Safety and Quality and Outreach Program specializes in evaluating the microbial safety of fruit and vegetable processed foods and beverages. The lab offers services to conduct UV validations, product shelf-life studies, and microbiological analyses. In addition to analytical services, the team provides training and assistance to the food and beverage industries as well as state and federal inspectors.

Website: blogs.cornell.edu/worobolab/worobo-service-lab

Contact: Ann Vegdahl (acv45@cornell.edu)



8 Juice HACCP Workshops
231 Attendees/Participants
6,924 Training Hours



107 Product Shelf-Life Analyses
6 Product Challenge Studies



294 Product Microbial Analyses
7 Products Tested for Deviation
192 UV Tube and Pathogen Validation Studies

Cornell Microbial Food Safety and Quality and Outreach Program works closely with food producers and processors to provide fee-based services focused on microbial food safety.



High Pressure Processing Validation Center

The High Pressure Processing (HPP) Validation Center conducts cutting-edge research and tests HPP-processed food products requiring a validation to establish processing conditions that meet regulatory requirements. HPP is a non-thermal alternative to thermal pasteurization, allowing food products to maintain sensory qualities and nutritional characteristics that are often diminished in heat-treated products.

The HPP Validation Center offers three types of customized services, including validation studies to provide HPP processing conditions that meet regulatory requirements for pathogen inactivation; physicochemical evaluations to detail color, texture and overall product quality after varying HPP treatments; and microbiological shelf-life studies to evaluate variable HPP treatments of packaged products for spoilage bacteria, yeast and molds.

Website: cals.cornell.edu/hpp-validation-center

Contact: Andy Humiston (gah78@cornell.edu)



70 HPP Safety Validations
21 HPP Shelf-Life Analyses
39 HPP Product Evaluation Tests



22 Businesses Served
9 Research Projects Assisted
(Cornell University)
52 Facility Tours

As an alternative to thermal processing, HPP offers a solution to keep food products safe while maintaining freshness, delivering superior sensory quality, and preserving nutritional characteristics.



New York Sea Grant: Seafood Safety Training

The New York Sea Grant (NYSG), a cooperative program of Cornell University and the State University of New York (SUNY), is one of 34 university-based programs under the National Oceanic and Atmospheric Administration's National Sea Grant College Program. Since 1971, NYSG has represented a statewide network of integrated research, education and extension services promoting coastal community economic vitality, environmental sustainability, citizen awareness and understanding about the State's marine and Great Lakes resources. The NYSG's Seafood Safety Training program works with the seafood industry to promote safe, sustainable production of high quality seafood by providing training and resources for consumers, producers, processors and fishermen.

In 2025, NYSG hosted and assisted with seven Seafood HACCP Segment Two trainings. NYSG training efforts resulted in a total of 87 participants earning their Seafood HACCP training certificate.

New York Sea Grant also completed and published a new Seaweed Food Safety Guidance document along with two complementary educational illustrated guides. New resources are available on the NY Sea Grant Seaweed Resource page: nyseagrant.org/seaweedguides.

Website: nyseagrant.org/seafood

Contact: Michael Ciaramella (mc2544@cornell.edu)



Seafood HACCP Online Course
1,241 Attendees/Participants
12,410 Training Hours



Seafood HACCP Segment Two
7 Courses Offered
87 Certificates Issued
550 Training Hours

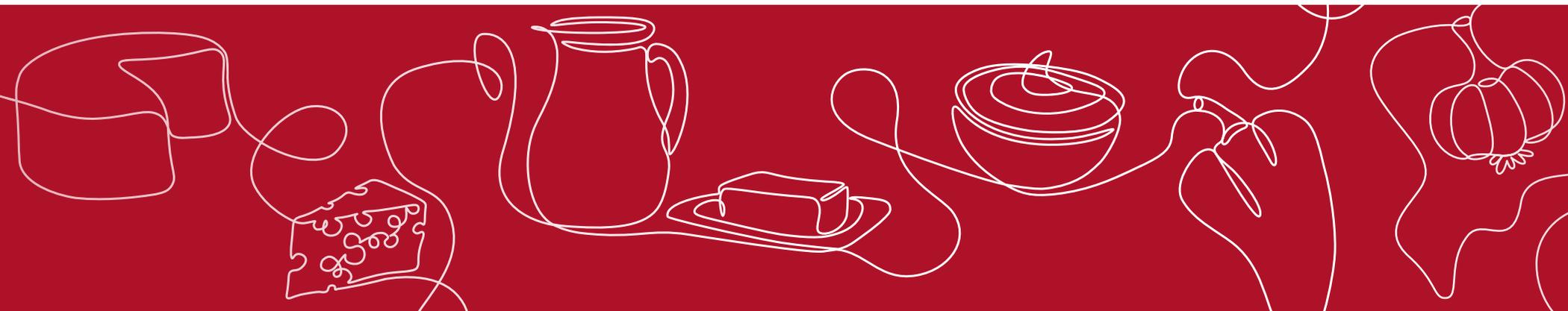


44 Businesses Served
8 Consultation Hours
11 One-on-One Consultations

Students participate in an oyster shucking competition during the annual New York Seafood Summit at the Culinary Institute of America, organized by New York Sea Grant.



For More Information



Department of Food Science Extension Programs
cals.cornell.edu/food-science/outreach-extension

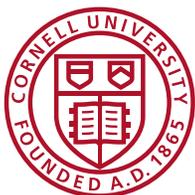
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