

Cultivating Food Safety Knowledge



The IFS@CU supports the production of safe and novel foods that increase the economic viability and sustainability of the food industry in New York and beyond. **With expertise in fresh produce, dairy, juice, and food processing**, the IFS@CU helps the food industry meet federal regulatory requirements in the Food Safety Modernization Act (FSMA) and address food safety challenges that stretch from farms to consumers' tables. Through research and extension collaborations as well as by embracing new technologies, **the IFS@CU actively works with farmers, processors, retailers, and consumers to produce and keep food safe.**

Here are some of the collaborations and programs that support the IFS@CU mission and provide world-class services for our constituents:

The National Good Agricultural Practices (GAPs) Program is a comprehensive extension and education program for growers and packers to reduce microbial risks in fruits and vegetables.

The Dairy Extension Program provides comprehensive extension and education programs for dairy production, dairy processing, and consumers.

The Produce Safety Alliance (PSA) is a collaboration between Cornell University, FDA, and USDA to prepare fresh produce growers to meet the regulatory requirements included in the FSMA Produce Safety Rule.

The Food Safety Laboratory and Milk Quality Improvement Program (MQIP) provide innovative research, education, and outreach to improve the microbial safety and quality of the global food supply.

The Cornell Food Venture Center (CFVC) offers comprehensive assistance to beginning and established food entrepreneurs to provide scheduled processes for new food products.

The High Pressure Processing (HPP) Validation Center is a cutting-edge research facility that uses HPP, a non-thermal alternative to thermal pasteurization.

The New York Integrated Food Safety Center of Excellence is a collaboration between Cornell University and the NYS Department of Health that was established by the CDC to strengthen foodborne disease surveillance and outbreak investigations.

INSTITUTE FOR FOOD SAFETY AT CORNELL UNIVERSITY

OUR MISSION

The Institute for Food Safety at Cornell University (IFS@CU) takes a comprehensive approach to providing training and conducting research to support the food industry, from farm to fork, in reducing foodborne illness risks.

FOR MORE INFORMATION CONTACT

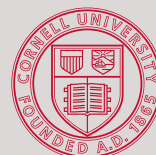
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