WHO WE SERVE

Cornell’s Food Venture Center provides comprehensive assistance to new and established food entrepreneurs to enhance food safety, satisfy regulatory compliance and promote economic development. The FVC provides access to educational materials, workshops and direct assistance with process validation for safety and stability, and guidance in local, state and federal regulatory compliance.

TRAINING COURSES & WORKSHOPS

• Better Process Control School (BPCS): Certification course for Acidified and Low Acid Food manufacturers
• Juice HACCP Certification course
• Preventive Controls for Human Foods Qualified Individual (PCQI) Course
• Workshops/presentations by request

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: registration and licensing with State and FDA regulatory agencies
• Customized presentations and workshops

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 and meat products
• Reduced Oxygen Environment/Vacuum Packing Hazard Analysis and Validation
• Heat Penetration Studies
• Food Classification Letters
• Access to Fruit and Vegetable Processing Pilot Plant

FOR MORE INFORMATION

For instructions to submit a product or for Review & Validation, please visit: cornell.box.com/v/NECFEGuide
For questions, please contact: cfvc@cornell.edu  |  315.787.2262

TRAINING PROGRAMS

For information on BPCS, PCQI or Juice HACCP, visit: foodscience.cals.cornell.edu/extension/events

ONLINE RESOURCES

cfvc.foodscience.cals.cornell.edu
cornell.box.com/v/NECFEGuide
The Food Venture Center can be your portal to product development. We serve clients from across the Northeast. Call for a free consultation at 315.787.2262. Services and pricing are listed below.

<table>
<thead>
<tr>
<th>Service Offerings</th>
<th>BUSINESSES REGISTERED IN NEW YORK STATE</th>
<th>BUSINESSES REGISTERED OUTSIDE NEW YORK STATE</th>
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<tbody>
<tr>
<td>CLIENT REGISTRATION</td>
<td>$25 one time fee</td>
<td>$45 one time fee</td>
</tr>
<tr>
<td>LABORATORY ANALYSIS ONLY</td>
<td>$20 per sample/ per test</td>
<td>$30 per sample/ per test</td>
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<tr>
<td>SCHEDULED PROCESS</td>
<td>$80 per product</td>
<td>$140 per product</td>
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<tr>
<td>SCHEDULED PROCESS FOR MEAT</td>
<td>$120 per product</td>
<td>$210 per product</td>
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<tr>
<td>AMENDMENTS</td>
<td>$37 per product</td>
<td>$70 per product</td>
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<tr>
<td>VACUUM PACK LETTER/ HAZARD ANALYSIS</td>
<td>$150 then $75 after first</td>
<td>$200 then $100 after first</td>
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<tr>
<td>HEAT PENETRATION STUDIES</td>
<td>$350 per product size</td>
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<td>CLASSIFICATION/ SHELF-LIFE LETTER</td>
<td>$70 per product</td>
<td>$100 per product</td>
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