WHO WE SERVE

The High Pressure Processing Validation Center at Cornell University provides comprehensive assistance to beginning and established food entrepreneurs. The Center validates food products to meet regulatory requirements. Other services include research development opportunities and shelf life studies.

High Pressure Processing (HPP) is a non-thermal process that inactivates foodborne pathogens and spoilage microorganisms. HPP extends shelf life and meets consumer demands for clean label ingredients and product freshness. A growing number of fruit juices and smoothies, jam and jellies, meats, salads, dips (coleslaw, salsas, hummus and guacamole), ready to eat meals and more use this treatment.

ABOUT OUR FACILITY

Located in Geneva, New York, Cornell operates one of the only commercial-scale HPP validation facilities in the US that is housed within a Biohazard Level 2 facility. This allows for more comprehensive and customized testing to ensure elimination of harmful pathogens.

SERVICES OFFERED

- Validation studies for foodborne pathogens (E.coli O157: H7, Salmonella spps and Listeria monocytogenes) to meet regulatory compliances.
- Shelf life studies: microbiological and physicochemical analyses.
- Product quality testing including pH, water activity, soluble solids, turbidity, viscosity, color and texture.
- Customized challenge studies and research projects upon request.
- Juice HACCP training certification course for food processing employees.
- Workshops/presentations offered upon request on campus or industry sites.

FOR MORE INFORMATION

For questions, please contact:
Randy Worobo, PhD
Professor of Food Microbiology
Director of HPP Validation Center & Microbial Food Extension Lab
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Extension Associate
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Andy Humiston
Extension Support Specialist II
HPP Validation Center
gah78@cornell.edu | 315.787.2256

TRAINING PROGRAMS
For information on Juice HACCP and other courses visit:
foodscience.cals.cornell.edu/extension/events
MISSION
The Institute for Food Safety at Cornell University takes a comprehensive approach to providing training and conducting research to support the food industry, from farm to fork, in reducing foodborne illness risks.

CALL
Nancy Long
315.787.2288

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foodsafety@cornell.edu

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Geneva, NY 14456

FOLLOW US ONLINE
facebook.com/foodsafetycornell

Cornell HPP Validation Center
Testing Services

HPP is commonly applied when products are in their final package. Foods must be packaged in flexible containers that allow the transmission of pressure and can withstand the high pressures without rupturing or leaking. HPP-treated foods should contain minimal amounts of air or dissolved gases. We serve clients from across North America. Services and pricing are listed below.

Contact us for a free consultation at 315.787.2256 or email Andy Humiston (gah78@cornell.edu).

<table>
<thead>
<tr>
<th>SERVICE</th>
<th>PRICING</th>
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<tbody>
<tr>
<td>SAFETY VALIDATION - 3 PATHOGENS/1 SET OF PROCESSING PARAMETERS</td>
<td>$4,600/SKU</td>
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<tr>
<td>SAFETY VALIDATION - 1 PATHOGEN/1 SET OF PROCESSING PARAMETERS</td>
<td>$1,800/SKU</td>
</tr>
<tr>
<td>SAFETY VALIDATION - 3 PATHOGENS/UP TO 3 SETS OF PROCESSING PARAMETERS</td>
<td>$6,900/SKU</td>
</tr>
<tr>
<td>SHELF LIFE ESTIMATION - SPOILAGE MICROBS/1 SET OF PROCESSING PARAMETERS</td>
<td>$1,500 + $100/SAMPLE/TESTING POINT</td>
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