



THE INSTITUTE FOR FOOD SAFETY AT CORNELL UNIVERSITY

Research, Technical Services, Regulatory Guidance High Pressure Processing

WHO WE SERVE

Cornell's High Pressure Processing Validation Center provides safety validation testing for HPP processed food products that require a validation to establish processing conditions to meet regulatory safety requirements. HPP is a method of food processing that uses high pressure to inactivate harmful pathogens without the need for added heat or preservatives in food products.

The food industry is embracing this processing method because of its ability to maintain safety and quality, a clean label, product freshness, extend shelf life, and ensure quality by inactivating microorganisms that cause spoilage and food borne illness. A growing number of juices, meats, salads, sauces and many other products 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.

TECHNICAL RESOURCES

- The Center offers consultations for food and beverage processing, including best-processing guidance for manufacturers, co-packers, packaging suppliers
- Provides detailed validation and shelf-life evaluation reports to meet state and federal regulatory agency requirements
- Offers Juice HACCP Certification course for food processing employees and managers
- Workshops/presentations offered by request, on-campus or at industry sites

SERVICES OFFERED

Evaluation and validation services for non-thermally processed foods, including:

- Safety validation studies for foodborne pathogens (Listeria monocytogenes, E. coli, Salmonella)
- Shelf-life studies– microbiological and physicochemical
- Additional product quality testing available including pH, soluble solids, turbidity, viscosity, color, texture
- Expedited safety validation services
- Food Safety Training Certifications including Juice HACCP at local, state and federal levels

FOR MORE INFORMATION

For questions, please contact:

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For additional information or to request HPP testing, visit:

foodscience.cals.cornell.edu/about-us/facilities/geneva-facilities/hpp-validation-lab

TRAINING PROGRAMS

For information on Juice HACCP and other courses visit:
foodscience.cals.cornell.edu/extension/events





IFS

Institute for Food Safety at Cornell University

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

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EMAIL

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VISIT

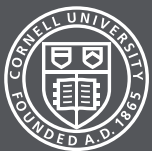
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Cornell CALs

College of Agriculture
and Life Sciences

Cornell AgriTech

New York State Agricultural Experiment Station

Cornell HPP Validation Center Testing Services



HPP is commonly applied when products are in their final package, and as such can be used as a terminal process for both food safety and shelf life extension.

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. Call for a free consultation at 315.787.2256. Services and pricing are listed below.

SERVICE	PRICING
SAFETY VALIDATION - 1 PROCESSING PARAMETER	\$4600/SKU
SAFETY VALIDATION - UP TO 3 PROCESSING PARAMETERS	\$6900/SKU
SAFETY VALIDATION - 4 PATHOGENS/ 1 PROCESSING PARAMETERS	\$5800/SKU
SHELF LIFE ESTIMATION - NO HPP OF SAMPLES	\$100/SAMPLE/TESTING POINT
SHELF LIFE ESTIMATION - HPP OF SAMPLES	\$1500 + \$100/SAMPLE/TESTING POINT
UV VALIDATIONS OF JUICES AND BEVERAGES	\$150 PER JUICE (3 RUNS) \$50 FOR EACH ADDITIONAL RUN
LABORATORY ANALYSIS	\$1500 + \$100/SAMPLE/TESTING POINT

For more information, please visit:

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