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

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 foodborne 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

FOR MORE INFORMATION

For questions, please contact:

Randy Worobo, Department of Food Science
rw8@cornell.edu | 315-787-2255

John Churey, HPP Validation Center Manager
jjc2@cornell.edu | 315-787-2258

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
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.

<table>
<thead>
<tr>
<th>SERVICE</th>
<th>PRICING</th>
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<tbody>
<tr>
<td>SAFETY VALIDATION - 1 PROCESSING PARAMETER</td>
<td>$4600/SKU</td>
</tr>
<tr>
<td>SAFETY VALIDATION - UP TO 3 PROCESSING PARAMETERS</td>
<td>$6900/SKU</td>
</tr>
<tr>
<td>SAFETY VALIDATION - 4 PATHOGENS/1 PROCESSING PARAMETERS</td>
<td>$5800/SKU</td>
</tr>
<tr>
<td>SHELF LIFE ESTIMATION - NO HPP OF SAMPLES</td>
<td>$100/SAMPLE/TESTING POINT</td>
</tr>
<tr>
<td>SHELF LIFE ESTIMATION - HPP OF SAMPLES</td>
<td>$1500 + $100/SAMPLE/TESTING POINT</td>
</tr>
<tr>
<td>UV VALIDATIONS OF JUICES AND BEVERAGES</td>
<td>$150 PER JUICE (3 RUNS) $50 FOR EACH ADDITIONAL RUN</td>
</tr>
<tr>
<td>LABORATORY ANALYSIS</td>
<td>$30/ANALYSIS/SAMPLE</td>
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</tbody>
</table>

For more information, please visit: foodscience.cals.cornell.edu/about-us/facilities/hpp-validation-lab