Cornell's FPDL (Ithaca, NY) provides education, training and technical assistance for the production of value-added food and dairy products throughout New York State. Experienced full-time professionals are able to assist in all aspects of food product development and processing.

Our 10,000 square-foot processing area is located adjacent to our fully-licensed dairy plant. This collaboration provides the ability to scale up production for customer demonstrations, food shows, and exhibitions. **Our facility is ideal for manufacturing test runs of new formulations, producing consumer samples, and shelf-life testing samples on a small scale that mimics real production.** Products can be processed to your specifications and shipped overnight.

FOR MORE INFORMATION OR TO SCHEDULE A TOUR, PLEASE CONTACT:
Robert Ralyea, Senior Extension Associate
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VISIT OUR WEBSITE
Product Development and Research Projects Supported

- Multiple styles of cheeses
- Dairy-based puddings
- Drinkable yogurt
- Greek yogurt
- Fermented dairy beverages
- Freeze-dried products
- Spray dried dairy products
- Ice cream
- Other dairy and non-dairy products

Equipment List

Drying Capabilities
- 00SRC Virtis Freeze Dryer – 45.5 kg condenser ice capacity
- Niro Tower Spray Dryer

Evaporator
- Model Type E – Anhydro Laboratory Vacuum Evaporator (rising film)

Ice Cream Freezers
- Emery Thompson – 6 & 20-qt. batch freezer
- Technogel 80 – continuous freezer
- Plate Heat Exchangers – 1 pt./min. to 15 gal./min.

HTST/UHT Pasteurizing Equipment
- Microthermics 25DH – 1 to 2 L/min. (HTST/UHT) indirect steam application
- HTST System with Extended Hold Tube

VAT Pasteurizing Equipment
- Walker Scraped Surface Cone Bottom Processor – 30 min./100 gal. max capacity
- Vat pasteurizer with VFD agitation (30 min/50 max capacity)

Cheese Making Equipment
- Kusel A-Frame cheese press
- Kusel L/I Laboratory cottage cheese vat
- Supreme Mini Mixer Mozzarella cheese stretcher
- 300-gal. semi-automatic cheese vat
- 4 Damrow 5-can open vats
- 2 Kusel “Double-O” 5-can automatic vats
- 500 gallon automated cheese vat
- Qualtech Horizontal Chese Press
- Qualtech Curd Mill
- Vast assortment of cheese moulds

Separator Equipment
- Westfalia KNA 3-06-076 Clarifier (quark separator)

Packaging Systems
- Koch Multivac vacuum sealer
- Modern Packaging SR-8DC Rotary Denesting, Filling, and Heat Sealing machine for 6oz plastic containers

Coolers
- Various walk-in coolers and wind tunnels, temp range from -40°F to 105°F

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