

Programs and Services

Entrepreneur Initiative for Food (ei4f)

Assistance for entrepreneurs and established food industry including written process authority letters, nutrition facts panels/ingredient statements, lab analyses, and training via the Acidified Foods Manufacturing School Online course.

Meat Science

The meat science program provides assistance with improving quality and ensuring safety of meat products. Developing new muscle food products and positioning them for economic viability are a part of the program. Support for the meat industry via workshops, training, and troubleshooting are other services offered by the program.

Seafood Technology

Located at the Center for Marine Sciences and Technology in Morehead City, technical services include validation of HACCP plans, evaluation of manufacturing processes, and assistance with commercialization and marketing. They work with collaborators to conduct needs assessments and to develop and distribute science-based seafood safety programming. Workshops are offered in Seafood Hazard Analysis and Critical Control Point (HACCP).

Food Safety

Work with NC food processors and fresh produce growers to reduce microbial risks through a comprehensive education and extension program, with a particular focus on the implementation of FSMA regulations.

Food Safety Training

Assess the effectiveness of various teaching methods and instructional design, determine the education, training and workforce needs in food safety and quality assurance, and work on applied quality control research projects.

Plant Food Processing

Research on alternative and innovative food ingredients technology, designed to create novel food ingredients, starting with the processing of raw materials and food byproducts and continuing through the development of innovative food products.

Sensory Science and Flavor Chemistry

The Sensory Service Center solves product quality problems with flavor analysis services, including targeted food and non-food testing and evaluation.

Breastfeeding Support and Education

We specialize in education and research related to maternal and infant nutrition. Past projects looked at storage, nutritional composition, and immune function of human milk, K-12 breastfeeding education, accessibility of lactation consultants within the WIC program, peer-to-peer milk sharing, bioaccessibility of minerals in donor human milk, attitudes of health care providers regarding donor human milk, and the scholarship of teaching and learning.

Thermal Processing

The thermal processing program offers assistance with process engineering, equipment design, and training for various thermal processes including pasteurization, hot fill, aseptic processing, and canning. The program also offers training related to milk pasteurization and other thermal processes as needed.

NC STATE EXTENSION

Department of Food,
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FOOD, BIOPROCESSING AND NUTRITION SCIENCES

Extension Programs

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FBNS Extension Group

FBNS extension efforts center on delivering hands-on, experiential training and knowledge for individuals, businesses, and government agencies. We aim to support entrepreneurs and industry to improve lives and engage with our community.

Efforts include:

- Consultation on the development of new products and processes
- In-person and on-line training and certification programs to help companies maintain regulatory compliance
- Outreach activities to teach communities about food and nutrition and to address public health issues



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