

## FOOD INNOVATION CENTER (FIC)

The Food Innovation Center (FIC) is a unique resource for food and beverage companies. We support business needs in: Product & Process Development, Sensory & Consumer Testing, Marketing, Food Safety, Regulatory Guidance and more. The FIC is a joint collaboration between Oregon State University and the Oregon Department of Agriculture.

### Product & Process Development

Our staff will work with you to outline a scope of work customized for your project that integrates food science, culinary expertise, and food safety. We provide client-oriented, interactive, hands-on product development work, including:

- Ideation to develop innovative food & beverage concepts
- Formulation for food and beverage
- Ingredient applications work including recipe development to facilitate sales
- Ingredient supplier connections and industry knowledge
- Process development, flowcharting, and step by step assistance
- Processing and production improvements

### Sensory and Consumer Testing

Our client-oriented project design and development meets client research objectives. We provide unbiased, third party testing to deliver a real-time view of consumers' sensory product demands in the market using state-of-the-art facilities and technology.

- Online, home-use and in-person research
- 40,000+ database of demographically diverse populations
- Hedonic and discrimination sensory evaluation
- Focus groups and in-depth interviews with target market consumers
- Sample staging area and commercial kitchen for complex product preparation
- Test design, administration and execution w/ 10 individual panelist booths
- Statistical analysis/ interpretation of results



## Agriculture Marketing and Development

### Trade assistance

Domestic and international trade assistance programs help Oregon farmers, ranchers, fishermen, and value-add companies with market development.

### Farm to School

Connecting local farmers, packers, and food processors with school cafeterias and enabling more Oregon agricultural products to be served in school lunches. This helps connect youth to food production through school gardens, field trips to farms and ranches, and grower visits to the classroom.

### Business development

Retains, expands, and recruits agricultural and food businesses.

## Food Safety Program

We offer a variety of trainings and resources to help processors understand and apply food safety under the Food Safety Modernization Act (FSMA). We have experts in food microbiology, food toxicology, FSMA, HACCP, cGMPs, and GAPs. We also work on specialized research projects to investigate and mitigate contamination and food safety issues throughout the food chain.

- FSPCA Preventative Controls for Human Food (PCQI) trainings
- Produce Safety Alliance grower trainings
- Food safety consultations for food industry
- Environmental monitoring workshops (coming soon)
- *Listeria* troubleshooting, genomic sequencing and antimicrobial profiling

## Shelf Life and Food Engineering

We help clients understand the quality, longevity and processing of their food products. Our team of experts in food engineering will help preserve the flavor, texture, and color of your product.

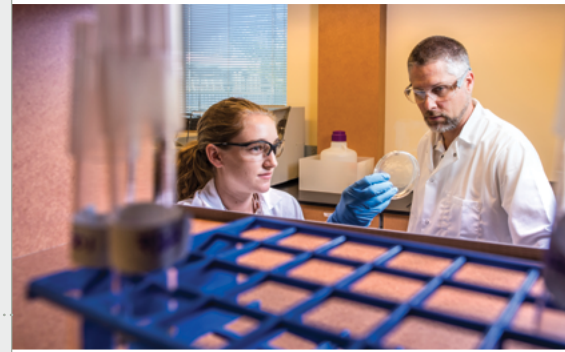
- Standard and accelerated shelf-life testing
- Establishment of expiration, best-by and sell-by dates
- Consultation on packaging
- pH, brix and water activity testing
- Testing for microbial presence
- Texture analysis
- Food process engineering

## Facilities

We are nationally known for helping new food entrepreneurs and existing companies develop and bring new and reformulated products to market. Our state-of-the-art facilities are housed within a 33,000 sq. ft. building located in the Pearl District of Portland, Oregon. To support your business, we have a modern sensory lab consisting of 10 panelist booths, research kitchen, focus group room with private viewing and streaming capabilities, customizable pilot processing incubator, as well as analytical biosafety labs. In addition, the FIC has a large classroom to host events. Our team provides numerous trainings and workshops, including the Fridays@theFIC series.

**Food Innovation Center**  
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