



Product Center
Food • Ag • Bio
MICHIGAN STATE UNIVERSITY



Value Added Processors and Co-Packers: Finding Resources for Start-Up Food Enterprises

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MSU Product Center

MSU Product Center

- ▶ Provide strategic research and business development services in food, agriculture, and natural resources
- ▶ Collaboration with MSU Extension, Ag-Bio-Research, and Department of Agricultural Food & Resource Economics

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AgBioResearch

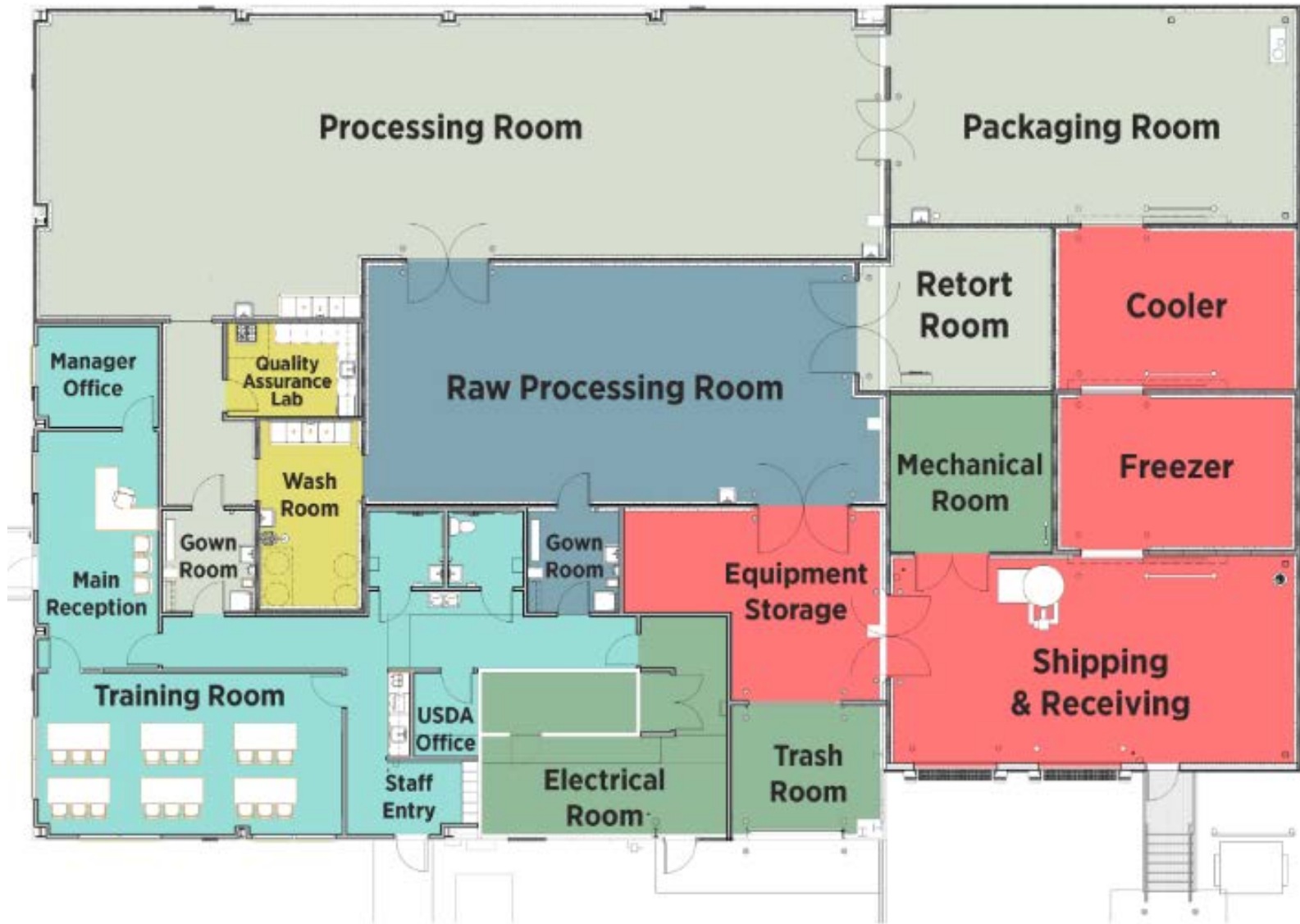
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Extension

Food Processing & Innovation Center FPIC

- State of the art processing facility
- Pilot plant for use by food and ag industry
- Large commercial scale equipment
- Customized processing to meet the needs of client
- USDA and FDA regulatory compliant

Food Processing & Innovation Center FPIC



FPIC overview

- Full project management and consultation process prior to using the FPIC
- Leasable facility – Typically 3 to 21 days
- Price – Project specific depending on product processing requirements
- All utilities, cleaning supplies and protective clothing included
- Regulatory compliance assistance
- Ample parking, close to freeway

Product Capabilities

- Low Acid Foods
- Meat & Seafood
- Fruits & Vegetables
- Refrigerated Products
- Frozen Products and Meals
- Snack Foods
- Bakery & Confectioneries
- Sauces & Condiments
- Desserts & IQF Products
- Drinks (non-carbonated)

Processing, Forming, & Filling Equipment



Packaging Equipment



Ancillary Equipment





www.fpic.msu.edu



Questions – reau@msu.edu