

REVENUE: No revenue impact

FISCAL: Fiscal statement issued

Action:	Do Pass as Amended and Be Printed Engrossed and Be Referred to the Committee on Ways and Means by Prior Reference
Vote:	5 - 0 - 0
Yeas:	Baertschiger, Burdick, Close, Prozanski, Roblan
Nays:	0
Exc.:	0
Prepared By:	Racquel Rancier, Administrator
Meeting Dates:	4/4, 4/9

WHAT THE MEASURE DOES: Establishes Agricultural Experiment Station Fermentation Sciences and Value Added Program at Oregon State University (OSU) to provide science-based research and innovation support to Oregon’s wine, cheese, microbrew, distilled spirits, and artisan bread industries. Directs OSU to collaborate with workforce development and outreach programs at Umpqua Community College, Chemeketa Community College, or other community colleges or high schools. Appropriates \$2.5 million from General Fund in biennium starting July 1, 2013 to Department of Administrative Services for allocation to Oregon University System to distribute to OSU. Declares emergency, effective upon passage.

ISSUES DISCUSSED:

- Increased economic value of agricultural commodities through fermentation processes
- Jobs and business opportunities in industries across rural and urban Oregon
- Fermentation sciences courses currently offered at OSU
- Marketing Oregon products as a brand
- Value-added component of program to increase the value of agricultural commodities through fermentation processes, distillation, and marketing

EFFECT OF COMMITTEE AMENDMENT: Replaces measure.

BACKGROUND: The Oregon Agricultural Experiment Station (AES) is a statewide research network of Oregon State University (OSU) scientists conducting research in the agricultural, biological, social, and environmental sciences for the economic, social, and environmental benefit of Oregon. Research faculty collaborates with OSU Extension to work with businesses, growers, and others to identify and perform agricultural-related research. OSU also offers courses through its Fermentation Sciences Program, which focuses on the use of microorganisms as processing agents in the production of wine, beer, cheese, yogurt, breads and other fermented products.

Senate Bill 816A would appropriate \$2.5 million and leverage existing resources at OSU to create the Fermentation Sciences and Value Added Program to support research, workforce development, and value-added market analysis for products created using fermentation processes.