

# Food Innovation Center



House Committee on  
Economic Development  
and Trade

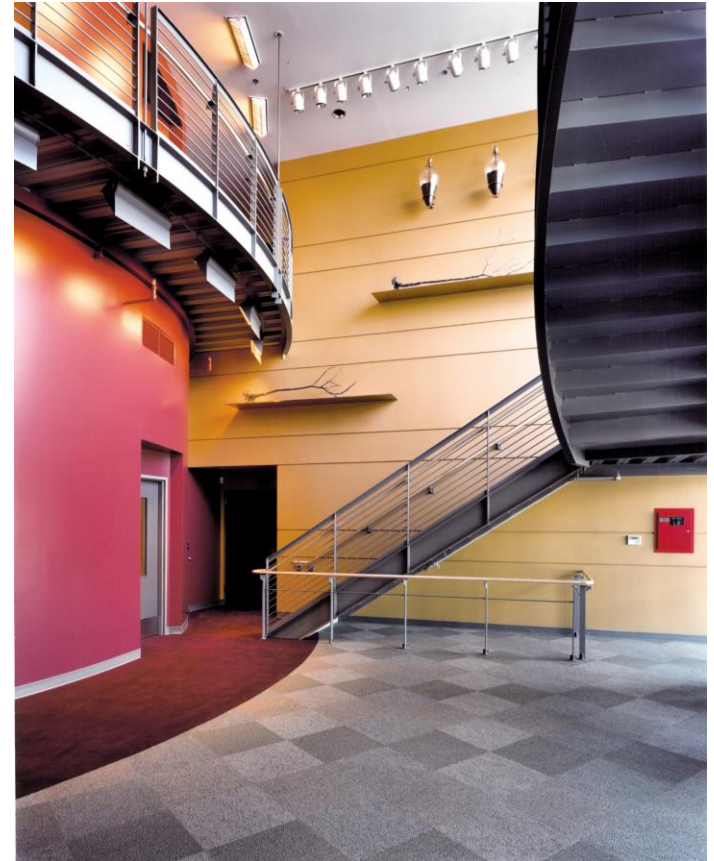
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**Dave Stone, PhD**  
**Director, Food Innovation Center**  
**Oregon State University**



# History of the Food Innovation Center

- Opened in 1999 in the Pearl District
- Oregon's only urban Agricultural Experiment Station
- Joint venture between OSU and ODA
- Client-oriented to all sectors of the food industry
- Supports thousands of Oregon entrepreneurs and companies



# Food Innovation Center

Mission: To provide technical, creative and educational services to the food industry, entrepreneurs & NW communities, with a focus on **quality, safety** and **sustainability**.

**PRODUCT &  
PROCESS  
DEVELOPMENT**

**FOOD SAFETY  
& TRAINING**

**SENSORY &  
CONSUMER  
TESTING**

**MARKET ANALYSIS  
EXTENSION & OUTREACH  
STUDENT & ADULT TRAINING  
RESEARCH & SERVICE**

# Product & Process Development Services

- Pilot Plant Incubator
- Commercial Kitchen
- Ideation & Consultation
- Ingredient sourcing
- Reformulation
- Food Safety Testing
- Package engineering
- Shelf-life testing
- Market Analysis



# Example of Economic Impact

“We sought the FIC's creative team of experts to help with our strategy to reach people with healthy whole grains in a more convenient format. Since their launch in 2015, these products have performed exceedingly well, bringing over \$6.5 million dollars of new revenue to Bob's Red Mill and the Oregon economy. Their sales continue to grow with new records set each month. FIC is an indispensable partner in our new product development strategy.”

-Matt Cox, VP Marketing  
Bob's Red Mill



# Sensory & Consumer Testing

Consumer acceptability is key to value and success. Our sensory & economic scientists provide valuable market data and help companies avoid costly mistakes.

## Oregon Client Examples:

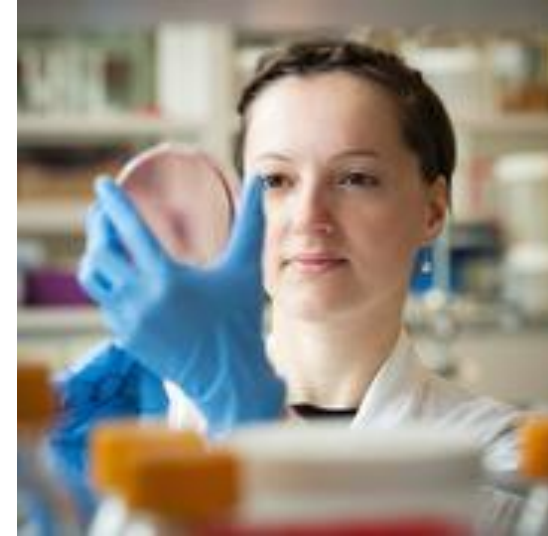
Pear Bureau Northwest  
Hazelnut Commission  
OR Raspberry/Blackberry  
OR Strawberry Comm.  
OT Cherry Growers  
Wheat Marketing Center  
Tillamook Foods  
Pacific Foods  
Carman Ranch Bee

A to Z Wines  
Stumptown Coffee  
Kettle Foods  
Diamond Foods  
Oregon Cheese Guild  
Oregon Cider industry  
Oregon Wild Harvest  
Don Pancho  
Reser's



# Food Safety Research & Training

- New tenure-track Food Safety Expert
- State-of-the-art food safety laboratory.
- Food Safety Modernization Act training
- Applied, industry-relevant research focus
- Western Regional Center to Enhance Food Safety

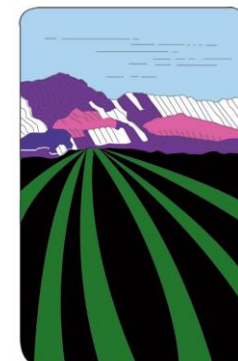


# Oregon Department of Agriculture

- Agricultural Development & Marketing
- ODA Laboratory Services

## Collaborations:

- Promotion of Oregon agriculture and value-added development
- Coordination for food safety training across the PNW
- Exploring and opening new markets for Oregon products



**Oregon**  
Department  
of Agriculture



# Food is a Bridge Between Oregonians



- Branch Experiment Stations connect the cultural and spatial distances within Oregon.
- The FIC fulfills a unique role to supporting the food industry throughout Oregon.

Thank you for your support of the  
Food Innovation Center and OSU  
Statewide Programs.

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Food  
Innovation  
Center

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Advancing Northwest Foods