For many, Oklahoma’s agricultural and food industries evoke thoughts of wheat and cattle. While this is a rich part of the state’s heritage and a significant portion of the economy, many of these commodities are currently sent to other states or even other countries for further processing into the bakery, meat and other products that reach the consumer’s table.

The Food & Agricultural Products Center is located in Stillwater, Okla. The FAPC’s main goal is to keep the products, jobs and dollars home in Oklahoma. The FAPC also helps to bridge the gap that sometimes exists between academia and the private sector by offering large and small businesses, producers and entrepreneurs access to faculty and staff with expertise in business and technical disciplines. The FAPC pilot processing facilities, research laboratories, educational programs and seminars keep Oklahoma on the forefront of cutting edge value-added processing and technology.
Business and Marketing

Agricultural processors are not merely manufacturers, but business professionals with a unique set of needs and objectives. FAPC staff provides information and conducts workshops to meet specific business needs and assistance in a variety of business and marketing areas, such as:

- Business Plan Development
- Market Identification
- Product Pricing and Promotion
- Finance Option Evaluation
- Co-processor Identification
- State and Federal Regulation Compliance

Research

Besides acting as a rapid-response team to the needs of the industry, the FAPC is the site of numerous long-term research programs. Each of the FAPC’s technical faculty and staff serves on both extension and research appointments. This allows faculty to assist with the needs of the value-added food and agricultural products industry while looking forward to the future of the industry they serve.

Pilot Processing Facilities

The FAPC pilot processing facilities are designed for flexibility to fit all levels of the agricultural products processing industry.

The FAPC processing facilities accommodate meat, cereals, fruits and vegetables, as well as specific unit operations for thermal processing, drying, freezing, packaging, milling and fermentation. The facility can be customized to fit particular needs, thus making it possible to develop new products, evaluate ingredients, test new equipment or explore manufacturing techniques without investing in equipment or cutting production time in existing facilities.

Technical Assistance

The FAPC facility houses approximately 20 faculty and staff members in a variety of technical areas, including business planning and marketing, agricultural business economics, food engineering, product development, microbiology, horticultural processing, muscle science, cereal chemistry, oil/oilseed chemistry, wood products and quality control and assurance. The FAPC’s technical faculty and staff, with experience in university and industry settings, can assist food companies and entrepreneurs with projects including compliance with USDA regulations, process optimization and product development or improvement.