Create a Win-Win for Oklahoma and Your Company

Value can be added to products by changing the physical shape or by adding features and benefits that the customer is willing to pay more. Usually, this is done by adding convenience through further processing or packaging. However, in today’s times, it also could mean doing less processing or conveying the perception of less processing.

Give your product/processing ideas and concepts a “test drive” at the FAPC before going to market.

Adding Value to Oklahoma . . . and more

For many, Oklahoma’s agricultural and food industries evoke thoughts of wheat and cattle. While this is a rich part of Oklahoma’s heritage and a significant portion of our 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 consumers’ table.

The Food & Agricultural Products Center, located in Stillwater, Okla. on the campus of Oklahoma State University, strives to keep the products, jobs and dollars home in Oklahoma. The FAPC offers large and small businesses, producers and entrepreneurs of Oklahoma, as well as other states, access to faculty and staff with expertise in business and technical disciplines.

The FAPC’s research laboratories, pilot-processing facilities, educational programs and seminars keep food and agricultural processors and entrepreneurs on the forefront of cutting-edge value-added processing and technology.

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Food Processing at the FAPC

The FAPC pilot-processing plant is flexible and designed to fit the needs of Oklahoma agricultural-products processors, large companies, small companies and entrepreneurs.

The facility can support a wide range of processing conditions and categories.

The FAPC pilot-processing facilities support “adding value” to Oklahoma food and agricultural commodities of all types.

The equipment can be arranged to fit your current needs, take you to the next level or to future projects that are not on the drawing board yet.

It is possible to develop new products, improve existing products, evaluate ingredients, test new equipment and technologies, or explore manufacturing techniques without investing in equipment or cutting production time in existing facilities.

One-of-a-Kind Services

The FAPC is flexible, cost effective and confidential. A full-time Food Safety and Inspection Service inspector is employed in the FAPC’s U.S. Department of Agriculture- and Food and Drug Administration-regulated facility.

Test an Idea

Bring your ideas or concepts and come dream with us.

Scale a Recipe

Take your recipe from the kitchen to a pilot or larger-sized batch.

Prototype Processing

Process samples for sales, marketing or consumer evaluation.

System Evaluation

Evaluate a system and not just a piece of equipment.

Process/Product Improvement

Increase quality and reduce risk.

Controlled Testing and Data Collection

Collect accurate information to support yield, cost or other business decisions. This is difficult to do under plant conditions.

Ingredient Evaluation

Try alternative ingredients for cost reduction, product enhancement or line extensions before introducing to production.

Equipment/Process Evaluation

Test equipment and systems.

Yield/Cost Analysis

Accurate costs are key to a successful business.

Training

Learn through “hands on” or formal methods.

Product Development

Processing is one component of our product development services, from concept to production.

Other

Tell us what we can do for you.

Oklahoma State University, in compliance with Title VI and VII of the Civil Rights Act of 1964, Executive Order 11246 as amended, Title IX of the Education Amendments of 1972, Americans with Disabilities Act of 1990, and other federal laws and regulations, does not discriminate on the basis of race, color, national origin, sex, age, religion, disability, or status as a veteran in any of its policies, practices or procedures. This includes but is not limited to admissions, employment, financial aid, and educational services.

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