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.

Sensory Analysis at the FAPC

Sensory-analysis specialists at the FAPC serve as a liaison between the test kitchen and the pilot plant. When it is not economically feasible to use the same ingredients, packaging or processing when manufacturing a commercially produced product, the sensory analysis specialists use sensory-evaluation techniques to ensure that the product retains its consistency and value.

Sensory analysis can be utilized during product development to help determine if there are perceptible differences between formulations, determine if formulations differ in specific characteristics or determine how much panelists like particular formulations.

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Stillwater, OK 74078-6055
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One-of-a-Kind Services

The FAPC offers assistance to entrepreneurs and processors in the areas of product development, formulation scale-up, process evaluation, nutritional labeling and sensory analysis.

Product Development at the FAPC

Developing a new food product can be an intimidating process filled with many questions. How do I make large amounts of product starting from my small recipe? How do I manufacture my product consistently? How do I need to store my product?

The FAPC serves as a source of reliable technical information and can aid entrepreneurs and processors with these questions and also offers assistance in the areas of product development, formulation scale-up, process evaluation, nutritional labeling and sensory analysis.

Utilizing organized and dependable methods, the FAPC can help its clients improve their chances of introducing viable food products.

Entrepreneurs and processors benefit from a variety of equipment, techniques, assays and knowledge all contained in one building that can help them navigate through all the “hows” and “whys” of product development.

Product Development/Formulation Scale-up:

The FAPC can help you avoid common mistakes and aid in the process of turning your recipe into a formulation.

- Standardize measurements
- Convert from “homestyle” to English or metric units
- Calculate batch sizes

Nutritional Labeling:

The FAPC provides assistance with developing nutritional labels and ingredient statements by utilizing the client’s finalized product formulation in conjunction with a nutritional database. Typical nutrients include:

- Calories
- Carbohydrates
- Trans fatty acids

Chemical analysis of product samples also is available. See analytical chemistry brochure.

Access to Analytical Equipment and Processes:

To help clients establish processing procedures for their products, the FAPC utilizes a variety of instruments and equipment to ensure safety and consistency during formulation and manufacturing.

- Water-activity meters
- Refractometers
- Temperature recorders
- pH meters

Access to Pilot Plant Facilities:

Clients can manufacture their initial test-marketing batches, utilizing a variety of manufacturing equipment located in the FAPC’s pilot plant facilities. Available equipment includes:

- Still retort
- Steam kettles
- Piston filler
- Fryers
- Colloid mill

See food processing brochure.