

The Innovation Institute is proud to connect cutting-edge research in food and nutrition to local businesses and communities.

Utilizing the University's land grant mission as framework, this partnership has many benefits, including but not limited to:

- Practical application of research from the department
- Experiential learning opportunities for students
- Providing the latest breakthroughs to companies to use for production of their product
- Access to experts in research to address production concerns
- Access to leaders in research in a variety of fields in one location

Below is a list of the Department's signature research areas that the Innovation Institute supports:

Microbial Genetics

- + Microbial Food Safety
- + Food Microbiome (gut health)
- + Microbial Factories
- + Brewing and Fermentation Science and Technology

Human Health, Nutrition and Disease Prevention

- + Nutrition Research
- + Performance Nutrition
- + Peer Nutrition Counseling

Fitness, Food, Health and Culture

- + Support Test Kitchen, Pub and Student-Run Cafe
- + Promoting Indigenous and Local Ingredients and Products
- + Creating Systems Thinking

Encapsulation

- + Flavor
- + Bio-Actives

For more information
Visit: www.fscn.cfans.umn.edu

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University of Minnesota Food and Nutrition Innovation Institute

Department of Food Science and Nutrition
St. Paul



**Innovating
together to
improve health
through food**



Department of
Food Science and Nutrition

UNIVERSITY OF MINNESOTA

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The Food and Nutrition Innovation Institute at the University of Minnesota is an exciting opportunity designed to share and link discoveries in food and nutrition with businesses and communities.

Applying the University's land grant mission, the Institute strives to incorporate business/entrepreneurial and systems approaches using a design-thinking process to create practical, healthier, more affordable and desirable foods. These foods will be accessible, available and enjoyed in Minnesota communities and beyond.

Additionally, the Institute enables nutritional sciences research studies and training on safe and nutritious cooking procedures to various communities around our state.

These opportunities benefit not only food businesses and individuals, but also our students and faculty. The Institute is excited to provide a platform to share cutting-edge research and hands-on learning, advancing knowledge for all Institute users.

The Twin Cities serve as a local food hub with unlimited potential to influence food business operations relative to food systems, environmental and economic impact and health outcomes. The Metro area has the fourth-highest concentration of small businesses in the nation, and is ranked the No. 2 state for innovators by the Harvard Business Review.

Paired with the Department of Food Science and Nutrition's mission to create and share knowledge to ensure a safe, healthy, and appealing food supply that supports the well-being and prosperity of people and environment, the Innovation Institute provides a unique opportunity for the communities we all serve.

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The Innovation Institute can assist you in the following areas:

Business and Technical Development:

- + *Consumer research*
- + *Product development*
- + *Process and engineering design*
- + *Commercialization testing*
- + *Food safety plans*
- + *Analytical service*

Flexible Production Options:

- + Daily rental or short-term space for smaller production runs
- + Ability to utilize equipment in the FSCN Pilot Plant
- + *Longer term rental space for dedicated production*

Innovation Cafe and Test Kitchen:

- + *Develop recipes and dining plans based on student interest*
- + Cooking classes for students and community

Sensory Center:

- + Consumer testing
- + Descriptive testing
- + Focus groups

Training and Workforce Development:

- + *Food Safety Training and National Certificate Courses*
- + *Better Process Control School*
- + *Business Acceleration Mentoring*
- + *Process Development*
- + *Product-Based Workshops*

Flexible Manufacturing Options:

- + Pilot Plant Incubator
- + Hot Processing
- + Bakery processing
- + Dairy processing
- + Encapsulation
- + *Refrigerated processing*

Craft Brewing Center:

- + *Education and training*
- + *Research; raw materials and process*
- + *Pub and Cafe*

Nutrition Research Center:

- + *Body Composition Analysis*
- + *Performance nutrition*
- + Peer nutrition counseling

Italics indicate future projects

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