Clients include:

- Alex Fries
- Autocrat Coffee
- Chef-Con
- Cheryl's Cookies
- Diversey Lever
- Food Innovation and Design
- Flavourtech America
- Glory Foods
- Innovative Food Solutions
- Nestlé
- Sensus
- Unilever/Lipton

As a start-up entrepreneurial company, the Food Industries Center allowed us to get off the ground while minimizing our capital investment. It is truly a win-win experience.

Paul Keida, Skip Lannaigan and Jerald Webb, Partners
Food Innovation and Design, LLC

The Center is an ideal place to perform a wide variety of pilot plant studies. I am able to evaluate many variables in a single day, moving my clients closer to a successful commercial launch.

Jeff Liebrecht
Innovative Food Solutions

From heat penetration studies to production of sales samples, the center allows us access to specialized equipment and invaluable staff and faculty advisement.

Dan Charna, Glory Foods
Providing a complete range of technical services

**Advantages**
- Expertise
- Access to faculty
- Accessibility
- Collaborative research
- Product and service solutions

**Capabilities**
- Process engineering
- Nutritional analysis
- Safety assessment
- Regulatory strategy

**Capable**
- CPM short courses
- Audits and certification
- Audited food things
- School
- Better process control
- HACCP assistance

**Compliance Training**
- Foreign trade
- Spelling cone layer
- Process engineering
- Manual food processing
- High pressure
- Pressure ulcer

**Facilities**
- Facilities
- Challenges studies
- Troubleshooting
- Extension
- Shelf-life evaluation
- Safety and health
- Texture analysis
- Sensitive analysis
- Process validation

**Development**
- Co-packaging services
- Analytical services
- Sensory evaluation
- Regulatory section
- Process development

**Product**
- New products
- Packaging development
- New formations
- Quality, regulatory and compliance

**Beverages and Frozen Foods**
- Fully licensed, regulatory-compliant

**For more information, contact**
- Gayl Wunderer, Director, 614-272-4895 / kelley.2850@osu.edu
- Rebecca Kelley, CFC Manager, 614-272-6281 / ricci.1317@osu.edu
- Ken Lee, CFC Information Director, 614-272-6896 / wunderer.1@osu.edu
### Pilot Plant Fees

<table>
<thead>
<tr>
<th>Service</th>
<th>Fee</th>
</tr>
</thead>
<tbody>
<tr>
<td>General Usage</td>
<td>$450/day</td>
</tr>
<tr>
<td>Extruder</td>
<td>$1,000/day</td>
</tr>
<tr>
<td>Spray Dryer</td>
<td>$600/day</td>
</tr>
<tr>
<td>Freeze Dryer</td>
<td>$600/run</td>
</tr>
<tr>
<td>Vertical Retorts</td>
<td>$500/day</td>
</tr>
<tr>
<td>Agitating Retort</td>
<td>$750/day</td>
</tr>
<tr>
<td>Dehydrator</td>
<td>$300/run</td>
</tr>
<tr>
<td>Evaporator</td>
<td>$1,000/day</td>
</tr>
<tr>
<td>HTST Pasteurizer</td>
<td>$1,000/day, min $500</td>
</tr>
<tr>
<td>Cheese Vats</td>
<td>Case-by-case basis</td>
</tr>
<tr>
<td>Tomato Processing Line</td>
<td>$1,000/day</td>
</tr>
<tr>
<td>Potato Chip Fryer</td>
<td>$700/day</td>
</tr>
<tr>
<td>Vacuum Pan</td>
<td>$500/day</td>
</tr>
<tr>
<td>Cold Storage</td>
<td>$15/unit</td>
</tr>
<tr>
<td>Project Consultation</td>
<td>Case-by-case basis</td>
</tr>
<tr>
<td>Ice Cream Production</td>
<td>Case-by-case basis</td>
</tr>
<tr>
<td>Micro Thermics</td>
<td>$1,500/day</td>
</tr>
<tr>
<td>Analytical Testing</td>
<td>Test-by-test basis</td>
</tr>
<tr>
<td>pH Analysis</td>
<td>$10</td>
</tr>
<tr>
<td>Soluble Solids Analysis</td>
<td>$15-20</td>
</tr>
<tr>
<td>Labor and Cleanup</td>
<td>$50/hour</td>
</tr>
<tr>
<td>Surcharge beyond 8 hours</td>
<td>$200-$250/hour</td>
</tr>
</tbody>
</table>

For more information

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8/2002