

What is the Food Innovations Program?

The Food Innovations Program at Virginia Tech was developed to provide support for you, the food entrepreneur. Whether you are still in the idea stage, are ready to start your business, or have been in



business for ages, the Food Innovations Program can help you develop into a successful

food entrepreneur. We are available to help you with starting a food business in Virginia, nutrition label content, food safety analysis, Better Process Controls School

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How do I get my product tested?

Visit the Food Innovations Program website and submit a request for food analysis. The “Request an Evaluation” link will take you to a secure survey where you can enter information about you and your product(s).

Other Questions?

Visit the website and submit your questions at the “Ask a Question” link.

www.ext.vt.edu/topics/food-health/food-innovations

Food Innovations Program

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 VirginiaTech
Invent the Future

Food Innovations Program

Department of
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How can the Virginia Tech Food Innovations Program help me?

Get Help Starting your Food Business

The Food Innovations program provides assistance needed for food entrepreneurs to produce high quality, safe, and innovative food products. We provide a variety of educational materials and trainings to increase awareness to matters of food safety, pertinent food regulations, and general concerns associated with starting a food business. We can connect you with resources from around the state to help in your business development and growth. The Food Innovations Program runs a food testing laboratory to evaluate food products for safety, and holds frequent trainings, such as Better Process Control School for acidified foods, based on current needs.



Food Testing Services

The Food Innovations Program can perform laboratory tests and use results to help processors make decisions regarding food safety and food regulatory compliance. We act as a process authority for acidified food who can provide acidified food processors with scheduled process letters required of them by the FDA, VDH and VDACS. Our testing services include:

- **Product evaluation, process verification, and scheduled process letter for acidified foods: \$145/product**
(For multiple products sent at once, \$145 for first product, + \$55/ additional product)
- **Food product evaluation and report (no scheduled process letter issued): \$55/product**
- **Nutrition Facts Label Calculation: \$50/label**
- **pH Analysis: \$40/product**
- **Water Activity Analysis: \$45/product**



Food Entrepreneurial Education and Training

The Food Innovations Program offers a number of educational opportunities for food entrepreneurs, both new and seasoned. Visit our program website for information on starting a food business, food safety basics, food regulations, food labeling, and frequently asked questions, and links to other resources.

The Food Innovations Program participates in a number of training events throughout the year. This includes Better Process Control School, which is required for acidified canned food processors. To stay up to date on upcoming training events, and to learn the where, when, and how's for attending, please visit our homepage:

www.ext.vt.edu/topics/food-health/food-innovations

If you do not have a computer with internet access, please stop by your local county extension office.