

Since 1992, the Department of Food, Bioprocessing and Nutrition Sciences' Food Entrepreneur Assistance Program and its partners have helped small business owners and prospective entrepreneurs make better decisions concerning the safe manufacture and processing of quality food products. In that time thousands of individuals and companies have utilized the services, knowledge and expertise available through the Entrepreneur Assistance Program.

Now known as **ei4f – Entrepreneur Initiative for Food**, the program's scope has broadened and been organized into four categories of assistance: **Education, Service, Business, and Partnerships**. The mission of the program is to help food business owners and prospective entrepreneurs make informed decisions leading to economic development and job creation. Approximately 75% of the businesses served by ei4f are based in North Carolina, indicating that the majority of the economic impact of the program directly benefits the state.

For example, in 2010, the ei4f Program:

- Analyzed 523 food products for shelf life, water activity, and pH to determine safety and quality
- Generated 377 nutritional labels and allergen statements for food products
- Provided technical assistance and consultation to 384 companies
- Trained over 225 individuals in 15 workshops on food processing and food safety

Program Development Opportunities

Providing students with education and research experience is an investment in the future by helping to train the next generation of food scientists and educators. Some of these opportunities available through the ei4f Program include:

**Summer Internship Program • One-year Internship Program
Industry Partnership Program**

For further information about these and other development opportunities, contact the ei4f Program at 919-515-2956 or contact CALS Advancement at 919-515-2000.



Entrepreneur Initiative for Food
Department of Food, Bioprocessing and Nutrition Sciences Extension Program
www.foodprocessingnc.info • 919-515-2956

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NC STATE UNIVERSITY

Entrepreneur Initiative for Food



**A program of
North Carolina Cooperative Extension**



COLLEGE OF
AGRICULTURE & LIFE SCIENCES
 ACADEMICS • RESEARCH • EXTENSION

EDUCATION

Short Courses & Training Workshops

Acid, Acidified, Low-Acid Food Products

Acidified Foods Better Process Control School
Good Manufacturing Practices for Pickle Manufacturers

Aquatic Food Products

Basic Seafood HACCP Alliance Workshop
HACCP Train-the-Trainers Short Course
Sanitation Control Procedures Workshop

Dairy Products

Farmstead Cheese Manufacturing Short Course
HTST Equipment, Tests & Controls Workshop

Fruit and Vegetable Products

Good Agricultural Practices Workshop
Juice & Wine Analysis Short Course
Juice HACCP Workshop
Wine Microbiology & Winery Sanitation Short Course

Meat and Poultry Products

International Alliance Introductory & Advanced HACCP Workshops
Smithfield Pork University
Southeast Processed Meat Workshops
Spanish GMPs for Meat & Poultry Industry

SERVICE

Food Analysis & Technical Services

Facility and Process Assessment

Equipment & Process Validations
Facility Design
Process Authority Letters

Food Safety and Defense

Allergens • Biosecurity • Environmental Sampling
GMPs • HACCP • SOPs • SSOPs

Product Labeling

Allergen Statement
Ingredient List
Nutritional Panel

Product Quality and Shelf Life

Acidity • Sodium Content • Water Activity
Brix Value • Reducing Sugar Content
Sulfites • Histamine
Microbial Challenge Studies
Microbiological Count • Shelf Life Studies

Quality Control and Assurance

Product Sampling
Record-Keeping • Traceability
Recall & Recovery Plans

Sensory Evaluation

Consumer Testing
Sensory Assessment Panels

BUSINESS

Food Entrepreneurs & Product Innovations

Acid, Acidified, Low-Acid Food Products

Miss Jenny's Pickles, Kernersville
Ton Ton Sauce, Charlotte

Outta The Park Eats, Inc., Cary

T. W. Garner Food Co., Winston Salem

My Three Sons Gourmet, Greensboro
Señora Dixie Salsa, Wake Forest

Aquatic Food Products

Fresher Than Fresh, Inc., Gastonia
Carolina Classics Catfish Co. Inc., Ayden
Sunburst Trout Farm, Inc., Canton

Dairy Products

Black River Farmstead, Ivanhoe
Round Mountain Creamery, Black Mountain

Fruit and Vegetable Products

Carolina Mist Winery, Lenoir
Yamco, Snow Hill
Dublin Winery, Rose Hill

Meat and Poultry Products

Smithfield Foods, Inc., Tarheel
Neese's Country Sausage, Inc., Greensboro
RDI Foods, LLC, Raleigh

PARTNERSHIPS

Regulatory Affairs & Economic Development

County Partners

Health Departments
Public Schools
Shared-Use Food Processing Facilities

State Partners

NC Department of Agriculture & Consumer Services
Food and Drug Protection
Meat and Poultry Inspection • Marketing

NC Department of Commerce
Small Business Technology Development Center

NC Department of Environment & Natural Resources

Environmental Health • Shellfish Sanitation

Federal Partners

US Food and Drug Administration
Center for Food Safety & Applied Nutrition
Division of Federal-State Relations
Division of Human Resource Development

US Department of Commerce
NOAA Seafood Inspection Program

US Department of Agriculture

Agricultural Research
Food Safety & Inspection Service
Agricultural Marketing