

Department of Food Science and Human Nutrition Food Safety and Quality Programming

Certified Training Programs



Food Safety Programs for Retail



Application for Certified HACCP training

Third Party Auditing Preparation

- American Institute of Baking
- SAFE and SQF
- Silliker, RQA

Research and Development

Done on a cost and time availability basis depending upon the complexity of the project. Project may be forwarded to IPRT for cost sharing.

- Test kitchens
- Sensory Evaluation
- Microbial analysis
- Food analysis
 - Moisture, water activity, pH
 - Fatty acid analysis
 - Protein
 - Lipid degradation

Regulatory Assistance

The Department of Food Science and Technology houses the Center for Crops Utilization and Research Pilot Plant and test facilities. Costs associated with product development and analysis are based upon industry estimates of the application.

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