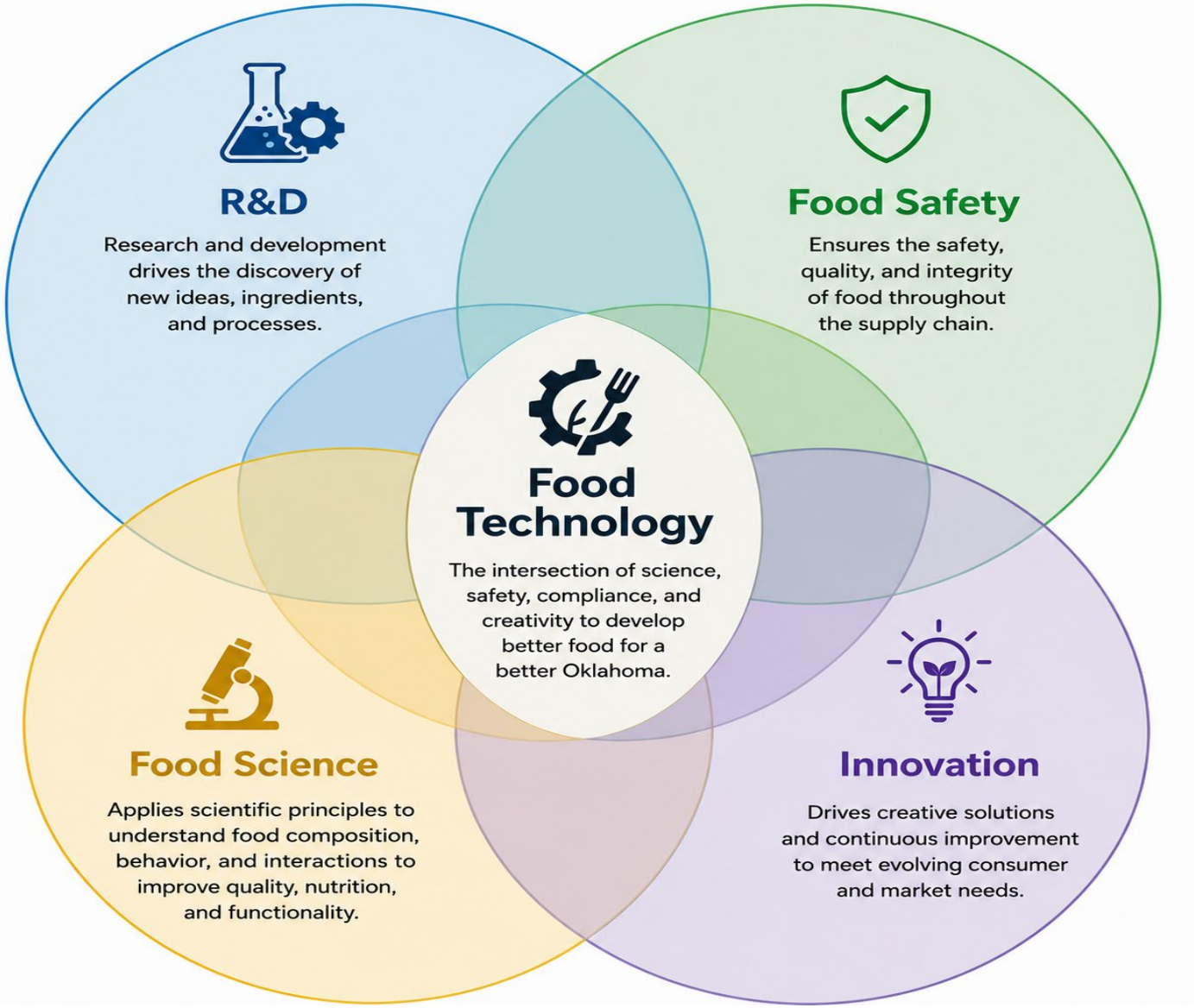
Robert M. Kerr Food & Agricultural Products Center (FAPC): Updating to Meet Industry Needs

Rodney B. Holcomb
FAPC Interim Director & McLaughlin Endowed Chair
Professor, Agricultural Economics

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PRODUCTS CENTER


R&D
Research and development drives the discovery of new ideas, ingredients, and processes.
Food Safety
Ensures the safety, quality, and integrity of food throughout the supply chain.
Food Technology
The intersection of science, safety, compliance, and creativity to develop better food for a better Oklahoma.
Food Science
Applies scientific principles to understand food composition, behavior, and interactions to improve quality, nutrition, and functionality.
Innovation
Drives creative solutions and continuous improvement to meet evolving consumer and market needs.

STRATEGIC DEVELOPMENT

BUILDING TOGETHER

STRATEGIC GROWTH & COLLABORATION

- Two-year renovation effort
  - Identified high-impact equipment
  - Aligned with Oklahoma industry needs
  - Identified emerging gaps and opportunities
- Our goal is to ***create*** a collaborative, innovative environment where Oklahoma food companies can ***access*** the people, processes, technologies and scientific support needed to ***move ideas*** from concept to commercialization.
- Industry is the expert — FAPC serves as the technical and innovation partner.



STRATEGIC INVESTMENT: FACILITIES & PEOPLE

$6M via ODAFF for Facilities Improvements
$1M Recurring for Staff








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NEW FACES, NEW PROGRAMS, SAME MISSION

PROFESSIONAL STAFF ADDED VIA STATE SUPPORT, 2024-2026

- Lindsay Biscoe – Program Manager, Processed Meats
- Bart Conley – Program Manager, Food Technology, Innovation, & Culinology
- Shade Hughes – Program Manager, High Pressure Pasteurization
- Dr. Caitlin Karolenko – Program Director, Food Microbiology & Chemistry
- Stephanie Greenlee – Communications and Media Manager
- Nicholas Uzee – Program Manager, Value-Added Dairy Products
- Maria Lopez-Wilson – Marketing Specialist & Innovation Program Manager

INNOVATION KITCHEN



R&D with expert assistance

- Product development and testing
- Pilot-scale processing
- Workforce training
- Industry collaboration and innovation

This space gives FAPC additional flexibility to support emerging products, client trials and cross-disciplinary projects.





MEAT PROCESSING

Thermal Processing Expansion

- Expanded thermal processing and smoked product capabilities
- Supports pilot-scale production, research and workforce training activities

Portioning & Filling Technology

- Value-added and formulated food products
- Portioning and filling applications

Bowl Chopper

- Supports sausage, emulsified and value-added product applications
- Provides industry-scale equipment for research and pilot trials







BATTLE OF THE BRATS

PROCESSED MEATS PROGRAMS

TAILGATE: November 14, 2026

- Each Processor brings one flavor of sausage
- Each member has a table with samples
- Encouraged to prepare a “Signature Dog”
- Tailgaters can sample sausages for free, purchase a signature dog from their favorite processor & vote for the best sausage sample.
- Token voting system $1 per token



SHORT COURSES

PROCESSED MEATS PROGRAMS



- **Injection /Brining**
  - Bacon, Bone-In Ham, & Boneless Ham
- **Emulsified**
  - Franks/ Hotdogs, Sausages, & Bologna
- **Dry/ Semi-dry**
  - Beef Jerky, Snack Sticks, & Summer Sausage

HIGH PRESSURE PROCESSING

HPP Program Development

Installation & Training

- HPP installation completed
- Onsite training conducted by Hiperbaric representatives
- "HPP Road Show" – September 15, 2026

Operations Underway

- HPP projects being conducted; more being scheduled
- Spoilage and/or pathogen control
- Validation studies





MICROBIAL FOOD SAFETY PROGRAM

STRATEGIC PILLARS



Stakeholder
Engagement



Advancing
Science



Science
Communication

FAPC FOOD MICROBIOLOGY & CHEMISTRY PROGRAM

STAKEHOLDER ENGAGEMENT

- Fostering ongoing stakeholder dialogue
- Leverage insights from external experts for technical discussions and decision-making
- Strengthen internal technical expertise and industry engagement through participation in key professional societies (IFT, IAFP)

RESEARCH

- Contribute to real-world problem solving through involvement in FAPC client projects
- Conduct applied, industry-focused research that proactively addresses emerging and persisting food safety challenges
  - Emphasize prevention, innovation and long-term solutions
- HPP validation studies, shelf-life studies

VALUE-ADDED DAIRY

DAIRY PROCESSING IS BACK AT OSU

New dairy processing capabilities supporting:

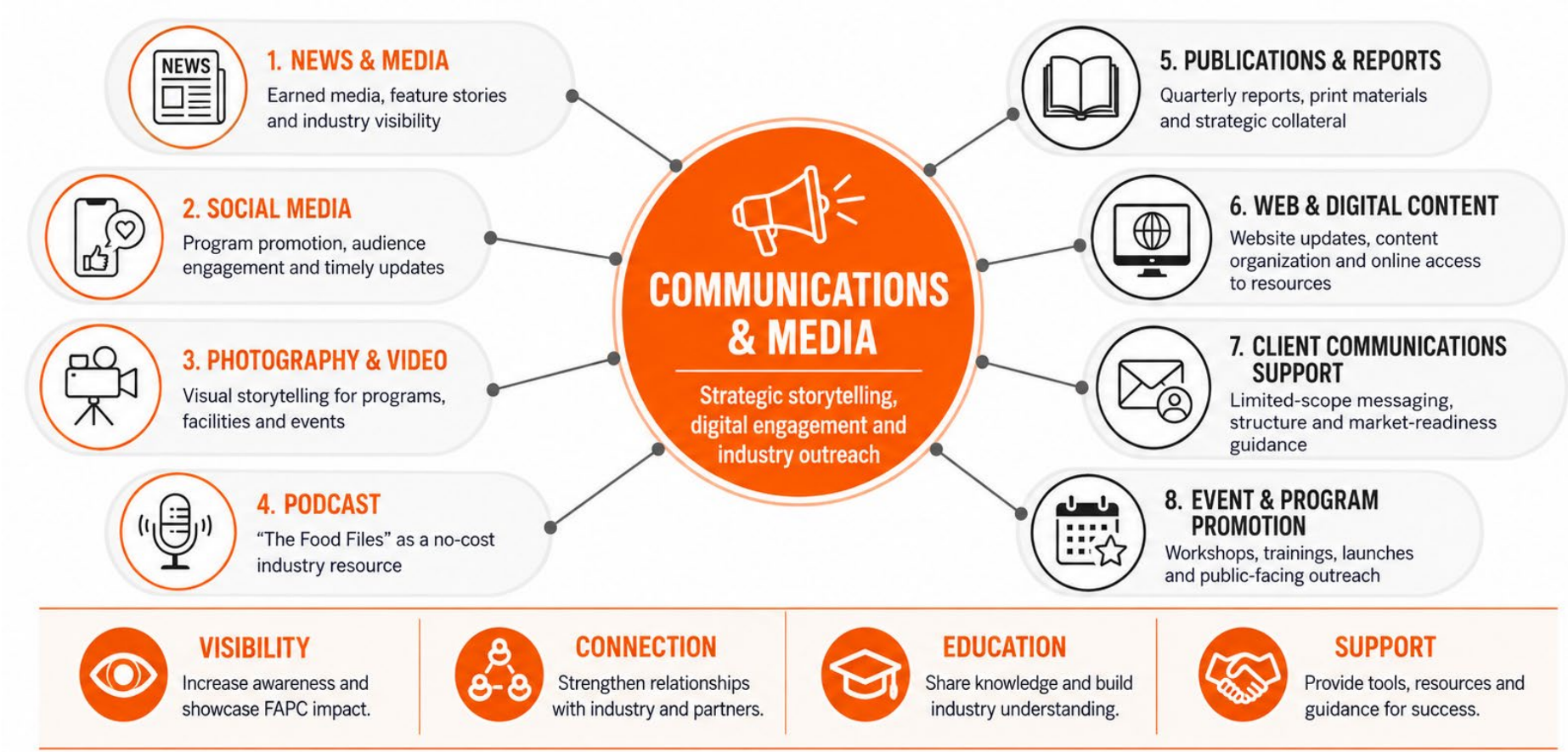
- Dairy product development and pilot-scale processing
- Applications including homogenization, cultured products and frozen desserts
- Enhanced research, workforce training and industry collaboration capabilities
- Future dairy innovation opportunities at FAPC

Cowboy Country Creamery – ICE CREAM COMING SOON!



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COMMUNICATIONS & MEDIA PROGRAM



COMMUNICATIONS

LOOKING AHEAD

Continued focus on:

- Promoting expanded FAPC capabilities, including:
  - HPP, food safety, dairy processing and the Innovation Kitchen & Lab
- Develop more feature stories, technical articles and science communication pieces with faculty and staff
- Grow *The Food Files* podcast as an accessible resource for food businesses and industry audiences
- Expand limited-scope communications support focused on messaging, organization and customer-facing materials
- Position communications as a partner in commercialization, outreach and economic development support

FOOD.OKSTATE.EDU

Subscribe to *The Food Files* on Apple Podcasts, Spotify or FAPC's Podbean.

A SPECIAL THANKS

INDUSTRY ADVISORY COMMITTEE MEMBERS & ODAFF

We recognize your leadership and support during the FAPC Modernization Initiative Era (2024–2026)

Your partnership helped strengthen Oklahoma's future in:

- Food innovation
- Food science education
- Workforce development
- Processing technology
- Applied research
- Industry growth