

Rutgers Food Innovation Center

e-nnovator News

December 2008

- Over 1000 food businesses and entrepreneurs assisted to date •
- Awarded *Incubator of the Year* by the National Business Incubation Association in 2007 •

Welcome to the December issue of the Rutgers Food Innovation Center's e-nnovator News. e-nnovator News is a bi-monthly email newsletter for our clients, colleagues and partners that highlights the latest news from the Food Innovation Center, a business incubation and economic development accelerator program of the Rutgers New Jersey Agricultural Experiment Station.

Food Innovation Center News

President of United Fresh Produce Association Speaks at FIC for “Town Meeting”

The New Jersey Department of Agriculture and the Rutgers Food Innovation Center hosted a town meeting for the United Fresh Produce Association at the Food Innovation Center's new business incubator facility in Bridgeton, NJ. Over 60 farmers and others allied to the agricultural industry in New Jersey attended this event. Tom Stenzel, President of United Fresh, spoke on the different programs area farmers can take advantage of to increase sales, such as the WIC program, and also the recent changes to the Farm Bill. Stenzel then addressed changes farmers are likely to see under President-Elect Obama in the areas of Child Nutrition Legislation, Immigration Reform and Food Safety Laws.

The United Fresh Produce Association is the industry's leading trade association committed to driving the growth and success of produce companies and their partners internationally. For more information on the United Fresh see: <http://www.unitedfresh.org/>

First Client Begins Trials at New FIC Business Incubator Facility

During the week of November 17th, the Food Innovation Center conducted extensive R&D and commercialization testing for Schar USA. Schar, based in Italy, is the world's largest gluten free company and is establishing its first US-based business at the Food Innovation Center.

Schar chose to locate its first manufacturing operation in New Jersey because of the capabilities of its new incubator facility. Production of gluten-free breads and other products is expected in early 2009. Food Innovation Center staff are also concurrently working with Schar on a “graduation” program and assisting the company in their search for their own production facility, which will be hopefully located in Southern New Jersey during 2010. More information about Schar can be found here: <http://www.glutenfree.com/home.aspx>

Food Innovation Center Tours

Due to tremendous interest in the capability of the Food Innovation Center's new business incubator facility, regularly scheduled tours and open houses are being scheduled. These will take place 1 – 2 times per month, beginning at 1:30 pm on selected dates. The first open house occurred on December 16th, and the next will be held on January 8th at our offices at 450 East Broad Street in Bridgeton. Future tour dates will be scheduled shortly and announced on our

website. All are welcome for these tour events. Advance registration is required for attendance. To register for your tour of the Food Innovation Center's new business incubator, please fill out the form found here: <http://www.foodinnovation.rutgers.edu/fictour.html>

Over 50 Local Residents Attend Free Educational Seminars

On Wednesday, November 12, 2008 the Rutgers Food Innovation Center, in cooperation with Gloucester County College, held the first in an ongoing series of free food industry employee training courses at the Center's new business incubator in Bridgeton, NJ. The three hour course is designed to provide individuals wishing to enter the food production industry with an overview of best practices in food processing and food safety, as well as an introduction to Good Manufacturing Practices and hygiene and sanitation principles. At the conclusion of each course a test is administered. All who attend the class receive a certificate of completion, which can be a valuable addition to a resume and future job applications in the food industry.

Equipment Donation Made by Sweet Ovations

The Food Innovation Center would like to thank Sweet Ovations, a Philadelphia-based leading manufacturer of ingredients used in dairy, frozen dessert, bakery, beverage and foodservice products, for its donation of equipment for use in the Center's processing facility. The donated equipment includes: assorted lab glassware and testing equipment, a Lee overpressure kettle, a heated holding cabinet, a Stephan VCM mixer and a Microthermics high temperature test cooker. For more information about Sweet Ovations, please see their website: <http://www.sweetovations.com/index.html?ParentID=1&sid=0.520148001228496386&cid=>

Cumberland County Receives 2008 Excellence in Food Processing Award

Expansion Solutions Magazine has chosen the Cumberland County Department of Planning and Development as one of the five recipients of their national 2008 Excellence Award in Food Processing. These awards recognize organizations who have demonstrated exceptional progress and potential in the development of their areas by successfully recruiting, retaining and growing businesses. For more information, please see:

http://www.expansionsolutionsmagazine.com/2008_food_processing_awards
<http://www.foodinnovation.rutgers.edu/thedailyjournaltoutscounty.pdf>

Updates & Accomplishments

FIC Director Participates in EDA Innovation Zone Roadshow Event

Lou Cooperhouse, Director of the Food Innovation Center, moderated a panel for the NJ EDA Innovation Zone Roadshow event, held November 13th at the Waterfront Technology Center in Camden, NJ. The panel discussion allowed Edison Fund companies and Incubator Managers to discuss their perspectives on the programs' benefits, the review process, and to offer advice to audience members that may be interested in pursuing these programs. Panel speakers included: Dr. William W. Reynolds, CEO, Rutgers Business Incubator, Mr. Lou Bucelli, CEO, ACIN Incubator, Mr. John Geary, CEO & Founder of My Leader Board and Mr. Jonathan Dewees, Founder of Global Print Systems.

FIC Plays Role in National Sustainable Development Conference

Food Innovation Center Business Association Mentor Carol Coren spoke about rural development at the National Campaign for Sustainable Agriculture Leadership Gathering in Excelsior Springs, MO on November 13-15. Carol presented a workshop with University of Missouri professors Bill Heffernan and Mary Hendrickson who are nationally recognized for their

work in food production. Further information about the Leadership Gathering can be found at www.sustainableagriculture.net.

Food Innovation Center Receives NJCST Grant

On December 9, the Food Innovation Center was one of 13 incubators in the state to receive a \$65,000 grant from the New Jersey Commission on Science & Technology's (NJCST) Technology Business Incubators Program. For more information on these grants, please see: <http://www.foodinnovation.rutgers.edu/NJCSTRelease20081209.pdf>
<http://www.state.nj.us/scitech/about/news/approved/20081209a.html>

Upcoming Events

January 8, 2008 – 1:30 pm. Tour of the Food Innovation Center. You must register to attend. <http://www.foodinnovation.rutgers.edu/fictour.html>

January 12, 2009 - MADMC tour of the Food Innovation Center. <http://www.madmc.com/>

January 13, 2009 – MADMC/Vegetable Growers Conference. “New Trends and Opportunities in Specialty Food Products.” Presenter: Diane Holtaway. <http://www.madmc.com/>

January 15, 2009 – MADMC/Vegetable Growers Conference. “Working with the Rutgers Food Innovation Center: The Packaged Asparagus Experience.” Presenter: Julie Elmer. <http://www.madmc.com/>

Brief Feedback Survey

Your feedback is important to us. Please take a moment to answer just five questions regarding the Food Innovation Center's **e-nnovator News**, so that we can tailor future issues to best meet your needs. To complete the survey, go to:

http://www.surveymonkey.com/s.aspx?sm=aCOZSIWQTjymLqgsBnlHqQ_3d_3d

More information about the Rutgers Food Innovation Center can be found on our website at <http://www.foodinnovation.rutgers.edu/>