

Food Innovation Center

E-nnovator News

September 2007

Welcome to the 1st issue of the Food Innovation Center's *E-nnovator News*! *E-nnovator News* is a monthly email newsletter for our friends, colleagues and partners that highlights the latest news from the Food Innovation Center, an economic development program and business incubator of the Rutgers New Jersey Agricultural Experiment Station.

Food Innovation Center News

Incubator Construction Update!

Construction on our 23,000 sq. ft food business incubator facility is now underway. Groundbreaking occurred in July 2007 and we expect construction to be completed by summer 2008. This new facility will greatly expand the capabilities of the Food Innovation Center, and enable product design, development, analysis, commercialization, and ongoing manufacture of products for sale to retail and foodservice markets. For more information and progress photos, see: <http://foodinnovation.rutgers.edu/plans.html>

FIC Recipient of “Incubator of the Year” Award

The Food Innovation Center is pleased to announce that it has been selected as the “Incubator of the Year,” in the services and manufacturing category, by the National Business Incubation Association (NBIA). The criteria used to determine the winner of the NBIA award are business development services offered, program results, success stories, and financial sustainability of the incubator program. For a link to the story that will be appearing in the October issue of the NBIA review, see: <http://www.foodinnovation.rutgers.edu/NBIA%20Review%202007.pdf>

FIC Summer 2007 Newsletter, *The Innovator*, Released

The Food Innovation Center has just released its print and electronic version of *The Innovator*, which provides in-depth coverage regarding the Center and its clients. This current issue can be viewed at:

http://www.foodinnovation.rutgers.edu/Innovator_Summer_2007.pdf

Upcoming Events

Food Entrepreneurs Network Event – September 10

The Food Innovation Center's Food Entrepreneurs Network is hosting its next event on September 10th at the Rutgers EcoComplex. Guest speaker Judith Paterson of the Food and Drug Administration will be speaking on the topic of food and beverage labeling regulations. More information, that you may wish to pass on to food entrepreneurs who may find this of interest, can be found at:

<http://www.foodinnovation.rutgers.edu/FENRegistration.pdf>

Food Business Basics – September 19

Our very popular "Food Business Basics" workshop will be held at the Rutgers EcoComplex on September 19th. Aspiring food entrepreneurs will be coached on such topics as business and marketing plans, product development, legal issues and more. More information, that you may wish to pass on to food entrepreneurs who may find this of interest, can be found at:

<http://www.foodinnovation.rutgers.edu/BusinessBasicsSeminar.pdf>

Five Workshops on Business Planning for Value-Added Agriculture – Sept. 19, Oct. 2, Oct. 17, Oct. 30 and Nov. 14

The first in a series of five seminars entitled "Growing Your Business: Farmers' Marketing & Business Planning for Value-Added Agriculture" will be held September 19th at the Rutgers EcoComplex. The topic of this first session will be Trends in the Marketplace, with speaker Ron Tanner, VP of Communications and Education for the National Association of Specialty Food Trade. **Please pass this information on to farmers and food entrepreneurs who may find these outstanding seminars to be of interest.** More information about this event and each of these five seminars, can be found at: <http://www.foodinnovation.rutgers.edu/GrowingYourBusiness.pdf>

Current Research & Grants

Farmers Markets - Best Practices Assessment

During 2007, the Food Innovation Center has been awarded funding by the NJ Department of Agriculture, via a USDA RBEG grant, which will result in a statewide assessment of farmers markets, and best practices that will be of benefit to individual farmers, farmers market operators, and municipalities that currently have or are considering hosting a farmers market. More information about this research, and seminars that will be held in coming months on this topic, will be announced in a future edition of the Food Innovation Center's **E-nnovator News**.