



Is it safe to eat?

Can I legally sell it?

Food Development, Safety, and Regulatory Compliance

Tuesday, May 7 10 am - 1 pm

Center for Regional Excellence, Route 219 Salamanca

*sponsored by NY Sustainable Agriculture Working Group and
Cornell Cooperative Extension Cattaraugus County*

This **free** workshop will help food entrepreneurs learn about food microbiology, processing techniques, and regulatory compliance to create a viable food product that can be safely and legally be sold

Includes hands on activity - bring in an unopened item that you home processed

Topics covered

- Intro to Food Product Development, Safety, and Regulatory Compliance
- Product assessment exercise
- Product analysis: pH / water activity / brix
- Formulation review: acidifiers & soluble solids
- Product classification
- Process controls and storage

Presenters **Dr. Bruno Xavier** and **Shannon Prozeller** from Cornell's **Food Venture Center** lead this informative workshop and hands-on activity

Three ways to register!

Call 716-945-5301 x2211

Email klamendola@southerntierwest.org

Scan QR code

