FOOD CHAT NOTES | JUNE 26, 2020

VALUE ADDED SERIES: FOOD SAFETY

PRESENTER

DR. BISMARCK MARTINEZ
Assistant Professor for Scholarly Services, UNL Food Innovation Center

PRODUCER RESOURCES

- Visits and tours of the Food Innovation Center at UNL Innovation Campus for interested producers are available
- Nebraska is part of the Food Safety in the Heartland along with Kansas and Missouri to provide food producers and manufacturers general knowledge and training on regulations
- Other services provided by UNL’s Food Innovation Center and the National Food Entrepreneur Program: fpc.unl.edu/nfep
  - Recipe to Reality
  - Product to Profit
- Co-manufacturing services provided by UNL’s Food Processing Center
- Nebraska Department of Agriculture | Nebraska Pure Food Act (Nebraska Cottage Food Law) resources and producer registration information: nda.nebraska.gov/fscp/foods

PARTICIPANT DISCUSSIONS

- Food safety classifications: farm activity vs. processing and manufacturing activity
  - Farm activity does not change the composition of the harvested produce
    - I.e. drying herbs
    - Processing and manufacturing changes the composition of the harvested produce
    - I.e. kale chips (the result of added ingredients and baking); food packaging; dried and cut root vegetables
- Rising concern with staffing in the fall. What labor will be available?