

FOOD CHAT NOTES | JUNE 26, 2020

VALUE ADDED SERIES: FOOD SAFETY

PRESENTER



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NEBRASKA FOOD COUNCIL

Fostering new connections and encouraging action.

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?