The Food Innovation Accelerator is part of K-State Olathe’s research capable kitchens. It’s a blend of facilities and expertise designed to provide support for the food product and ingredient industry, especially companies starting new product lines or scaling up existing processes.

**Services**

- Product development consulting
- Scale-up assistance
- Facility rentals
- Food safety and food handler training
- HACCP consulting
- Nutritional labeling
- Product analysis testing
  - pH and water activity

- Product testing through the Kansas Value Added Food Lab:
  - Color, brix, shelf life
  - Fat/protein
  - Microbial testing
    - Total plate count
    - Aerobic plate count
    - Yeast and mold
    - Pathogens
FEED YOUR entrepreneurial spirit

Facilities

The Food Innovation Accelerator includes standard institutional food-processing equipment, direct access to the loading dock and Wi-Fi. We configure kitchen spaces to meet your needs. From fryers, slicers and assorted ovens to K-State expertise, we provide a solid foundation for success.

Five Kitchen Spaces

• Presentation kitchen
• Restaurant hot prep line
• Five-station teaching kitchen
• R&D lab kitchen
• Outdoor cooking lab

*Facilities are available by contract only.

Connect:
olathe.k-state.edu/foodprograms