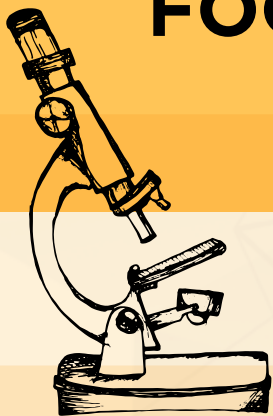


FOOD INNOVATION ACCELERATOR

at K-State Olathe



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 contract and 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

Connect:

olathe.k-state.edu/foodprograms

