

# Ground Breaking For New Food Science Lab At Cornell

ITHACA, NY — Construction of a modern food science laboratory to provide vital technical services and research and development support for New York State's \$22 billion food industry is under way at Cornell University. A ground breaking ceremony marking the construction start was held at 3 p.m. Wednesday, July 9, behind Stocking Hall on campus.

The \$6 million Food Processing and Development Laboratory is being financed through the State University Construction Fund as a result of an appropriation by the New York Legislature. The laboratory is scheduled for completion in September 1987.

Researchers using the new laboratory will provide technical aid to the state's dairy and food

industries, and carry out research and development leading to new, improved foods from agricultural products produced in the state.

"The new facility will expand technical training of plant personnel in small food companies throughout New York State," according to Richard A. Ledford, professor and chairman of Cornell's food science department.

Emphasis will be on new processes, quality control, product development, packaging materials, microbiological control, safety, and consumer evaluations, among others.

In addition, it will provide hands-on training in high technology to an expanding number of students and technical services personnel in the state's food companies.

The two-story laboratory is an addition to the current facility in Stocking Hall, which houses the Department of Food Science in the New York State College of Agriculture and Life Sciences at Cornell.

Designed before 1920 and constructed in 1923, the current facilities are "not sufficient in space, utilities, equipment, and flexibility to meet present and future needs of our food science program," says Ledford. "The existing laboratory and facilities are totally inadequate in providing technical services needed by about 3,000 dairy and food processing plants in New York State."

"The laboratory will contribute significantly to the education and training of the technical people that are urgently needed by the industry throughout the state," Ledford emphasizes.

Pointing out the importance of the state's diversified agriculture and food industry to the economy of New York, Ledford says that the value of agricultural commodities produced in the state approaches \$3 billion annually. When processed by the food manufacturing industry, these commodities have a retail value of about \$7 billion.

"The value added by processing and packaging for retail sales represents a major technological

activity in the state," he points out. "Overall, the retail value of food handled in New York is about \$22 billion annually, making food manufacturing and ancillary industries major contributors to the economic well-being of the state."

The new laboratory, which will provide 30,000 square feet of floor space, represents the first major expansion in more than 60 years. Designed to meet the highest standards of sanitation and the state-of-the-art manufacturing practices necessary for the state's dairy and food industries, the laboratory will be used for teaching, research and development, and Cooperative Extension activities, Ledford says.

The laboratory will have modern equipment and machinery for heating, freezing, chilling, canning, dehydration, extrusion, homogenization, separation, blending, fermentation, concentration, distillation, and packaging as done in the industry.

The main food processing laboratory will have 12,000 square feet of floor space to house new equipment and provide work space. In addition, the facility will have specialized supporting facilities, such as climatic-controlled, walk-in research and storage rooms equipped with refrigerated sections, freezers, and temperature, gas, and humidity control rooms. Other facilities will include a wet laboratory room, a refrigerated storage and work room, a freezer storage room, a dry storage room, and a machine shop.

"Our new laboratory will play a major role in developing the high technology and basic information required by our food industry," Ledford states.

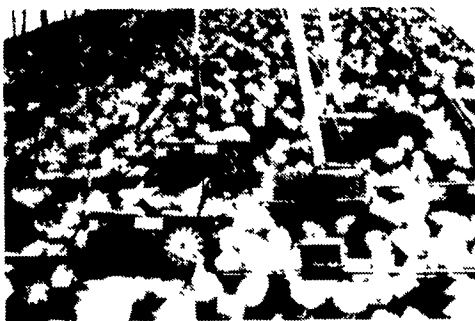
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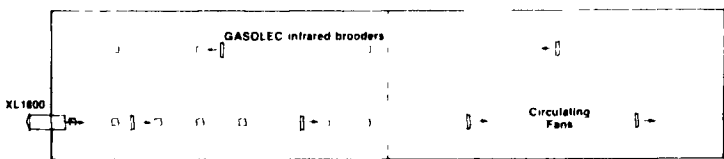
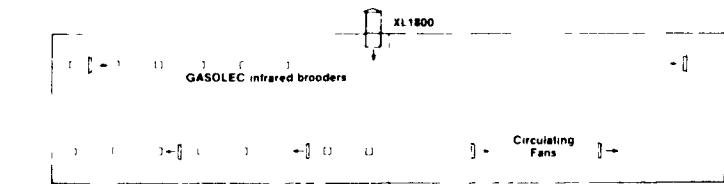


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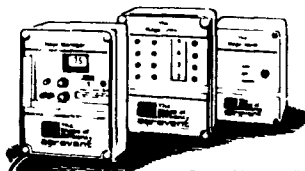
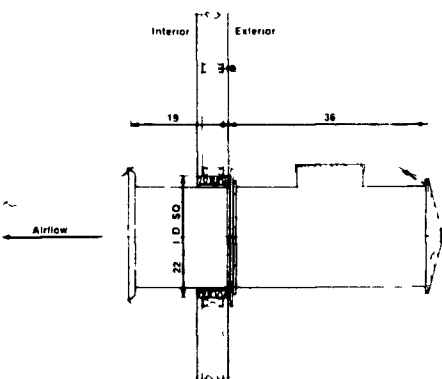
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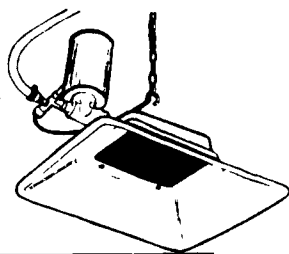


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## Ag Trade Agreement

WASHINGTON — The agreement announced Wednesday for further negotiations in the U.S.-European Common Market dispute over agricultural trade is good news, Chairman Kika de la Garza, D-Tex., of the House Agriculture Committee said.

"Negotiating to see if we can get a fair solution (to a threatened loss of American agricultural markets in Spain and Portugal) is better than a trade war. As long as our farmers find their traditional markets remaining open, the decision to continue talking is a good one," de la Garza said.

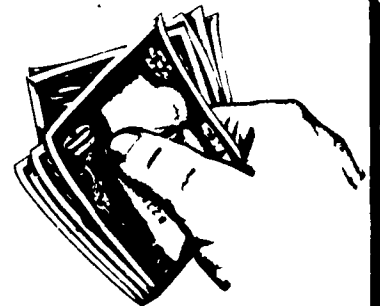
"But in view of our current problems with agricultural exports and farm income, it will be extremely important for Ambassador Clayton Yeutter (the U.S. Special Trade Representative) to use these new talks to get a deal

that protects our basic national interests," de la Garza added.

The dispute arose when the EC announced steps, growing out of the entry of Spain and Portugal into the Common Market, that could have restricted American sales of corn and sorghum to Spain this year and could have damaged U.S. exports to Portugal next year. In response, the U.S. had announced plans for retaliatory action against European farm products and the EC had indicated an intention to take counter-retaliatory steps.

The actions, which were due to begin going into effect July 1, were temporarily set aside while American and EC negotiators make new efforts to reach a satisfactory settlement by Dec. 31, 1986.

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