

FOODii: FOOD INNOVATION INSTITUTE

The LSU AgCenter Food Innovation Institute, FOODii, is a resource center where entrepreneurs can start a food business, process foods, receive technical and marketing assistance, and benefit from expert advice and research on food safety and food sustainability. Louisiana is known for food — growing, catching, cooking, eating and promoting it.

The LSU AgCenter and LSU College of Agriculture are there every step of the way, from improving crop systems and developing emerging food entrepreneurs to teaching people about safe food handling and food security. Through innovation and education, we ensure a sustainable food supply, protect the environment and improve the economic well-being of our world's growing population.

WHAT MAKES US UNIQUE?

- **State-of-the-Art Facilities:** Access to specialized labs, including our Advanced Meat and Seafood Lab and Sensory Services Lab, designed to drive innovation in food product development and testing.
- **Commitment to Louisiana's Culinary Heritage:** We proudly foster a sense of regional pride by promoting Louisiana's culinary traditions, including local ingredients such as cane sugar, rice flour, pecans, strawberries, honey and seafood, through initiatives like Louisiana Farm to Table.
- **Comprehensive Client Support:** We provide a full spectrum of services, such as product development, packaging, marketing, food safety consultations and education, supporting entrepreneurs at every stage of their journey.
- **Diverse Clientele:** We serve a broad range of clients, including 11 women-owned and seven minority-owned businesses, fostering inclusivity and diversity in the food industry.
- **Convenient Location:** Situated on LSU's campus with easy access for transportation, allowing for seamless logistics and efficient pickup and drop-off for larger vehicles.
- **Co-Packing Capabilities:** Our bottling line and co-packing services allow businesses to test new products, produce small batches and refine their products before full-scale launch.
- **Bridging Academia and Industry:** Provide access to cutting-edge research, faculty expertise, extensive training programs and the latest trends in food safety and development.
- **Commitment to Sustainability:** An emphasis on sustainable practices and food safety, aligning with contemporary consumer values and industry standards.

OVERVIEW:



Co-Packing Facility



Sensory Service Lab

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FACILITIES AND RESOURCES

Advanced Meat and Seafood Lab: Essential for developing value-added products for Louisiana's seafood industry. From product refinement to packaging, we support innovation in seafood processing.



Bottling Line and Co-Packing Facility: Ideal for testing new product ideas in small batches. Our bottling line provides co-packing services, helping businesses scale production while minimizing risks. Storage facilities ensure tenants can efficiently manage inventory and product development.

Sensory Services Lab: Offering comprehensive testing and consultation services, including consumer tastings and sensory preference evaluations to refine product offerings.

Office Space for Tenants: Dedicated office spaces available for businesses to facilitate their operations to enhance productivity and foster collaboration among tenants.

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COLLABORATIONS AND PARTNERSHIPS

Promoting Local Products: We promote Louisiana products by partnering with local producers, such as Louisiana Farm to Table. This allows us to showcase ingredients and contribute to the growth of the state's food economy.



Educational Programs: We offer a variety of workshops and training sessions on topics such as product marketing, best business practices and how to successfully start and grow a food business.

Food Safety and Security: Collaborations with the LSU School of Nutrition and Food Sciences to provide training on product safety, extend shelf life and develop packaging solutions to reduce spoilage. FOODii leads proactive education efforts in food safety, ensuring our clients are always ahead of potential risks.

Louisiana Farm to Table box

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RESEARCH AND INNOVATION

FOODii offers businesses and entrepreneurs the unique opportunity to collaborate with leading researchers from the School of Nutrition and Food Sciences, where faculty are engaged in groundbreaking studies on food innovation. Food industries and tenants can tap into cutting-edge research in key areas, advancing both product development and public health.

Plant-Based and Functional Foods: Collaborate on developing bioactive compound-rich, plant-based products, meeting consumer demand for nutritious alternatives to traditional dairy and protein sources. Improving the bioactive composition of plant-based milks, such as hemp, almond and oat, to enhance their health benefits, particularly in preventing chronic diseases like obesity and diabetes.

Food Safety Innovations: Partner in cutting-edge research in microbial food safety and shelf-life extension, using natural antimicrobial compounds, UV-C light and novel nonthermal techniques, ensuring products meet high safety standards without compromising quality.

Sustainability and Upcycled Products: Leverage innovations in creating value-added products from upcycled materials like bioactive compounds from pecan shell, water soluble chitosan, production of bacterial cellulose, catfish byproducts and edible insects, supporting sustainable practices.

Probiotic and Functional Foods: Explore research on improving the efficacy of probiotics in food products, developing targeted functional foods that promote better health and wellness. Developing new ingredients with health beneficial components and less glycemic than regular rice-based products with greater fiber and protein levels.

PHOTOS

Cover: Bottling facility, Photo by Olivia McClure.
Page 2: Label maker, FOODii Sensory Laboratory. Photos by Olivia McClure.
Shrimp: Stock photo.

Page 3: Louisiana products, AgCenter photo.

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www.LSUAgCenter.com/FoodIncubator



Community Coffee has partnered with LSU's AgCenter over the years to refine and perfect our coffee blends. The LSU AgCenter FOODii team conducts top-tier Marketing Research with the highest standards in their Food Lab. Their exceptional professionalism provides Community Coffee with reliable results that have a significant impact in the marketplace.

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