

## Facilities and Selected Equipment



### Food Safety and Processing Center

A State-of-the-art Center capable of processing food products with teaching and research units are available. See details

### Food Sensory Evaluation Lab



Sample Preparation Area – Rear side of Booths



Consumer Testing Booths (8)



Analyst Control Switches  
for each Booth



Participant Control  
Light/Switch



White and Red lights in Booths

## General (Research/Teaching) Lab



*Inside the Food General Lab*



*Instron Machine*



*MINOLTA Chroma Meter CR 310*



*AQUA Lab Water Activity*



*Centrifuge – Temperature Controlled*



*Microplate Reader – Multi-Mode*

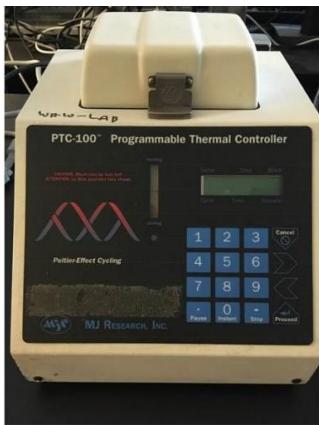


*UV-Spectrophotometer*

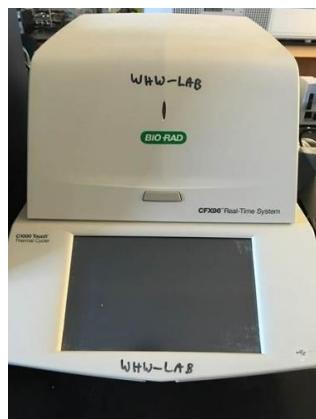
## Food Microbiology/Safety Lab



Food Microbiology/Safety Teaching Lab



Thermal Controller



Thermal Cycle



Safety Cabinet



Biofuge 22R Centrifuge



Gel Doc Imager Meter



400 Circulator Stomacher

## Food Analysis/Chemistry Lab



*Inside Food Analysis/Chemistry Lab*



*Smart CEM Rapid  
Fat/Moisture Analyzer*



*Gas Chromatography-Mass  
Spectrometer (GC-MS)*



*Rotatory Evaporator*



*Texture Analyzer*



*Turbo N 4040 Nitrogen Protein Analyzer*



*Murfle Furnace*

## Food Processing and Product Development Lab



*Inside the Food Processing and Product Development Lab*



*Extruder – Single Screw*



*Freeze Dryer*



*Quadrumat Junior Mill*

## Food Processing/Engineering



*Piston Filler Machine*



*Commercial Range*



*Mixer*

## Multi Media Lab



*Multi Media Lab*