

**Tuskegee University
College of Agriculture,
Environment & Nutrition Sciences**

**Department of Food & Nutritional Sciences
Food Safety & Processing Center**



A State-of-the-art Food Safety and Processing Center for food products development:
teaching and research units are available.



The Lobby – provides comfortable seating for visitors.



Hallway Seating – where students can relax and read a journal or review lab notes



Graduate Students' Workstations with computer access.



Multi-Purpose Lecture room for on-site demonstration during lectures or training programs.



Microbiology Lab with Bench top Equipment: equipped with autoclave, incubator, stomacher, centrifuge, pH-meter, water bathe, and refrigerator.



Quality Control Lab with Bench top Equipment: viscometer, Soxhlet's apparatus, drying oven, muffle furnace, refractometer, and other general lab equipment.



Food and Nutritional Sciences Faculty, Staff and Students receiving advanced training on the Semi-automatic Piston Filler Machine for the bottling beverages, sauces, etc.



Food Preparation Area for Food Product Development with bench and processing equipment.

In addition to the Food Safety and Processing Center, the Department of Food and Nutritional Sciences (FNS) has a sensory laboratory and laboratories equipped with analytical instruments used for research and teaching in Campbell Hall at Tuskegee University. Our laboratories and processing center are constantly upgraded with the latest equipment through procurement of external grants and contracts.