UHMC Food Innovation Center

Overview

August 2012
Presentation Overview

1. Food Innovation Center - Facilities
2. Food Innovation Center – Programs and Services

Piʻilina Building
UHMC Food Innovation Center

Goals (a work in progress)

To create greater prosperity, food safety and food security for the local community by providing facilities and services that support food and agricultural producers with resources for product research, business development, and small-scale production.
Conceptual Design
3,600 sq. ft. facility
Facility Capabilities - Wet

Pasteurization

Cooking
Facility Capabilities - Dry

Baking

Dehydrating
Facility Capabilities – Chilled Processing

Marinated Meats

Fruits and Vegetables
Facility Capabilities – Packaging
Services Provided

1. New Business Development
2. New Product Development
3. Technology Commercialization
4. Quality Assurance and Food Safety (testing)
5. Product Manufacturing, under USDA and FDA Inspection
6. Workforce Development and Training
7. Ongoing Business Mentoring
Business Development

- Business Planning
- Marketing
- Financial Planning
- Grant assistance
- Seed Funding/Cost Sharing
- Navigation through Government Agencies
- Export support
- Licensing and Corporate Governance
- Workforce Development and Training
Product Development

- Recipe and Product Design (with Maui Culinary Chefs and UH Food Scientists)
- Packaging Design
- Nutritional Analysis
- Shelf-stability Testing
- Microbiology Testing
- Consumer Testing
- Ingredient Resourcing
- Regulations and Compliance Support
- Small-scale Manufacturing
Food Industry Cluster Formation

**FIC is the aggregator**

- University of Hawaii – Programs at UHMC and all campuses
- Federal, State and Community Agencies
- Food Industry Trade Associations
- Venture Capital and Investor Group, and Econ Dev. Partners
- Food Industry Suppliers and Service Providers
- Business Mentor and Consultant Network
- Entrepreneurs Food Startups
- Established Food Processors
- Retail & Foodservice Markets
- Farmers & Agribusiness
FIC Timeline

Initial Clients Identified
February 2012

Gov releases $1.225 M
December 2011

Facilities Assessed
February 2012

Construction Design begins
August 2012

Feasibility Planning
August 2012

Construction begins (funds available)
May 2013 – January 2014

Client Projects Begin
October 2012

Construction docs completed
January 2013

Facilities opens
January 2014

Legisl approves $1.225 M
August 2011

Budget Estimated
May 2012

Production begins
February 2014

2013

FIC Facilities Timeline
Next Steps...

• Consultant conducts feasibility planning
  • Identifies initial clients
  • Determines key needs
  • Identifies initial equipment needed for FIC
  • Creates business plan

• Architects begin construction document design

• UHMC and Hawaii Agriculture Foundation raise additional funding