

# FOOD SCIENCES

Easily increase your production

# CENTRE OF

Produce your product in a certified facility

# SPECIALIZATION

Access to experts and resources



## YOUR CREATIONS, OUR FACILITY

Our facility is open to the public and provides the opportunity for you to transform your culinary ideas into a marketable product. From processing to packaging, we've got the resources to help you increase your productivity. Schedule a custom tour to see what we have to offer.

Four speciality labs available:

### BAKERY LAB

Single rotary rack oven, donut fryer, bread slicer, bun rounder, 60 qt. upright mixer, sheeter molder and reversible sheeter.

### KETTLE LINE LAB

40 gallon steam kettle, 48" gas ranges, 24" griddle and convection oven, vegetable washer, vegetable peeler and commercial juicer.

### MEAT PROCESSING LAB

Band saw, grinder, meat slicer, vacuum tumbler, poultry saws, meat chopper, flash freezer and a 300 lb capacity smoker.

### PACKAGING LAB

Twin head vacuum sealer and dry auger filler.

Need office space to grow your business? Rentals available for \$135/month!