FPDL Capabilities and Recent Success Stories

NYS Licensed and Inspected Dairy Plant

- Capabilities include:
  - HTST with standard or extended hold
  - Vat pasteurization: 50 gallon or 100 gallon
  - Microthermics UHT pasteurization unit (indirect steam only)
  - Small batch ice cream freezers (6 qt or 5 gallon)
  - Fermentation capability from 25 – 500 gallons
  - Spray drying
  - Freeze drying
  - Evaporation
  - Coolers/Freezers/Blast Freezer (34°F/-20°F/-40°F)
  - Environmental Rooms (32°F - 110°F)

- Caveat: Because we sign Confidentiality Agreements with our clients, we are limited at what we can publicize/divulge.

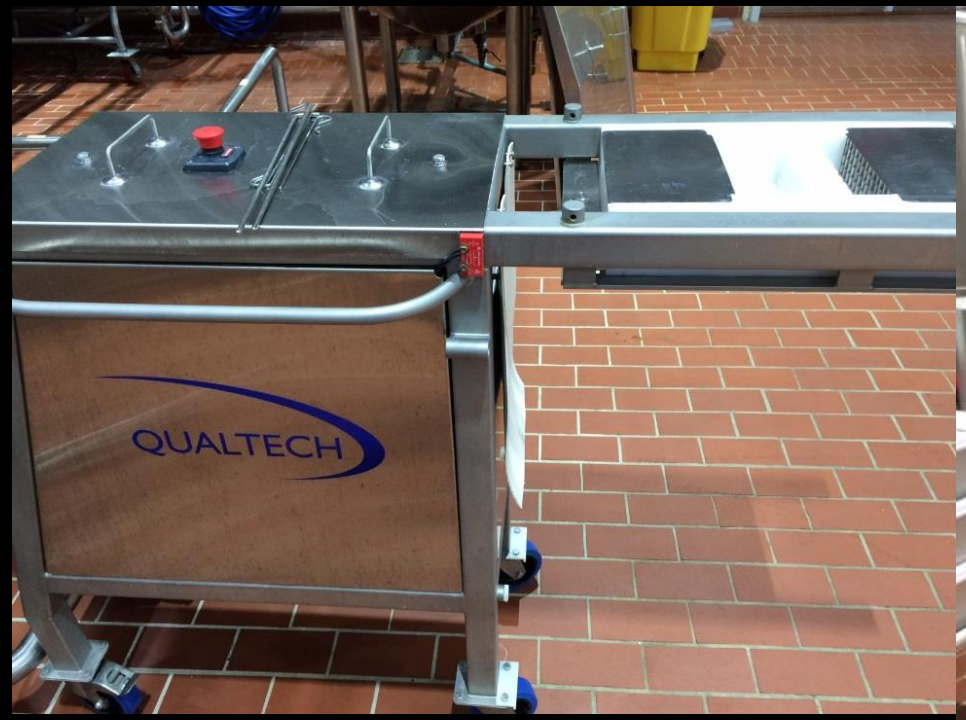
Product Development for Cheese

What we can do……

- Recipe development working with culture houses
- Experience with many different varieties
- Everything is plug and play, so in all scenarios we can modify make procedures
- Previous work: Cheddar, low salt Cheddar, Swiss, Havarti, Gouda, Muenster, Camembert, Brie and Cottage

Assorted Cheese Vats (50 – 500 gallon)

Assorted Cheese Equipment



Hard Style Cheeses

Soft Style Cheeses

moky Spicy
Cured
RICH
SALUMI
Murray's
CHEESE
Ripe
SOFT
SAVORY
CAVE AGED
Bold
DECADENT
Ezra HAS ARRIVED!
Get to know the newest member of our cheesy family, Ezra, the first ever Murray's-made clothbound cheddar.
Murray's
FIRST!!
MILK

Stockinghall Clothbound Aged Cheddar

- Winner of the **best in show at the 36th American Cheese Society competition**, this cloth-bound slice of Murray's Stockinghall cheese is a bright, lemony cheddar named for Cornell’s Stocking Hall.

Incubator/Accelerator Program

- Bought plant and equipment
- Moved processing to new plant in December 2022
- Built inventory/customer base over the past year and a half

Product Development for Fermented Dairy Products

What we can do……

Recipe development working with culture houses

Experience with different solids contents

The first University (since 2014) of two in the country with an active Greek Yogurt Separator

4 and 6 oz plastic cup filler (FOB-foil lid)

Glass jar filler (FOB-foil lid)

Previous work: Savory yogurts, drinkable yogurts, quark, lowfat greek and greek savory yogurts, cup set yogurts

Made With Love by Chef Ipshita
RASPBERRY
CINNAMON
LASSI
THAT INDIAN DRINK
Made With Love by Chef Ipshita
MANGO
ROSEWATER
LASSI
THAT INDIAN DRINK

Cloud 9

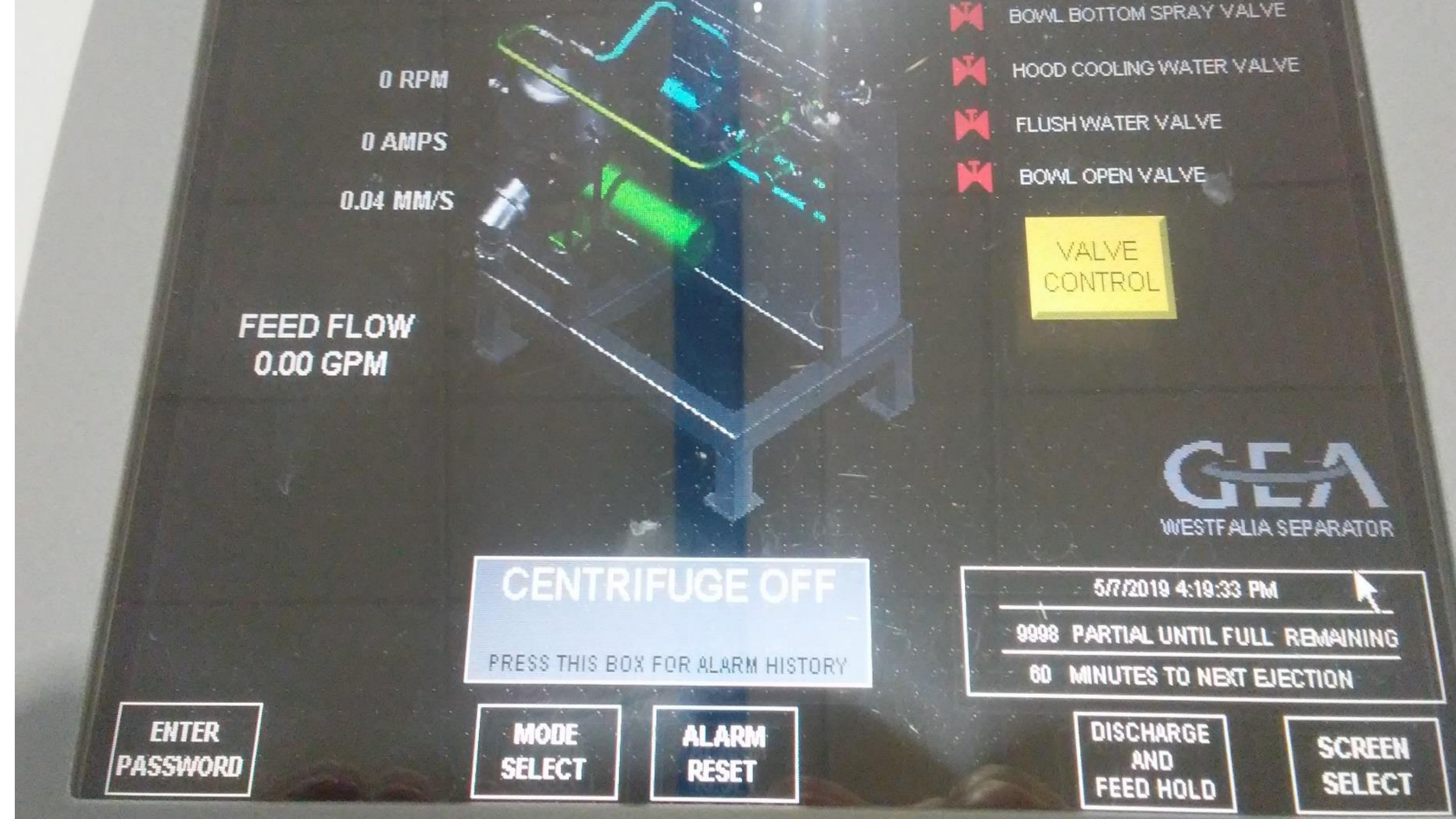
Savory yogurt company based in NYC

Developing a high end Greek style yogurt

Fermentation Tanks:

50 gallon
100 gallon
500 gallon

MODERN
PACKAGING, INC.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ALARM RESET
DISCHARGE AND FEED HOLD
SCREEN SELECT

Product Development for Ice Cream

Ice Cream Batch Freezers

FS 1101 Annual Course

Topics Campus & Community All Stories In the News Report Quotes Rare Magazine

Cosmos, Party Animal ice creams warm wise taste buds

By Blaine Friedlander | December 7, 2017

Astronomy meets gastronomy in an annual ritual for the Food Science 1101 introductory course, where eight student teams created and scooped ice cream Nov. 30 for a melt-in-your-mouth final project. Judges scrutinized and savored the flavors to pick the winner: Cosmos, a sweet purple nod to late Cornell astronomer Carl Sagan.

For this year's assignment, the theme was "Your Inner Child," with the ice creams geared toward kids. In addition to the grown-up judges, Gavin Sacks, the professor of food science who teaches the class, brought in authentic kids to serve on the panel.

And the children, ages 5 to 9, didn't hold back. When served with the first team's ice cream – Cosmos, the eventual winner – Iona Fellman, 9, remarked, "It's edible, I hope." It was edible. Cosmos featured agal flavoring, red and

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December 2, 2016

Winning ice cream in FDSC 1101!

NEWS.CORNELL.EDU
Cornell Food Science declares 'Freedom of Peach' delicious | Cornell Chronicle

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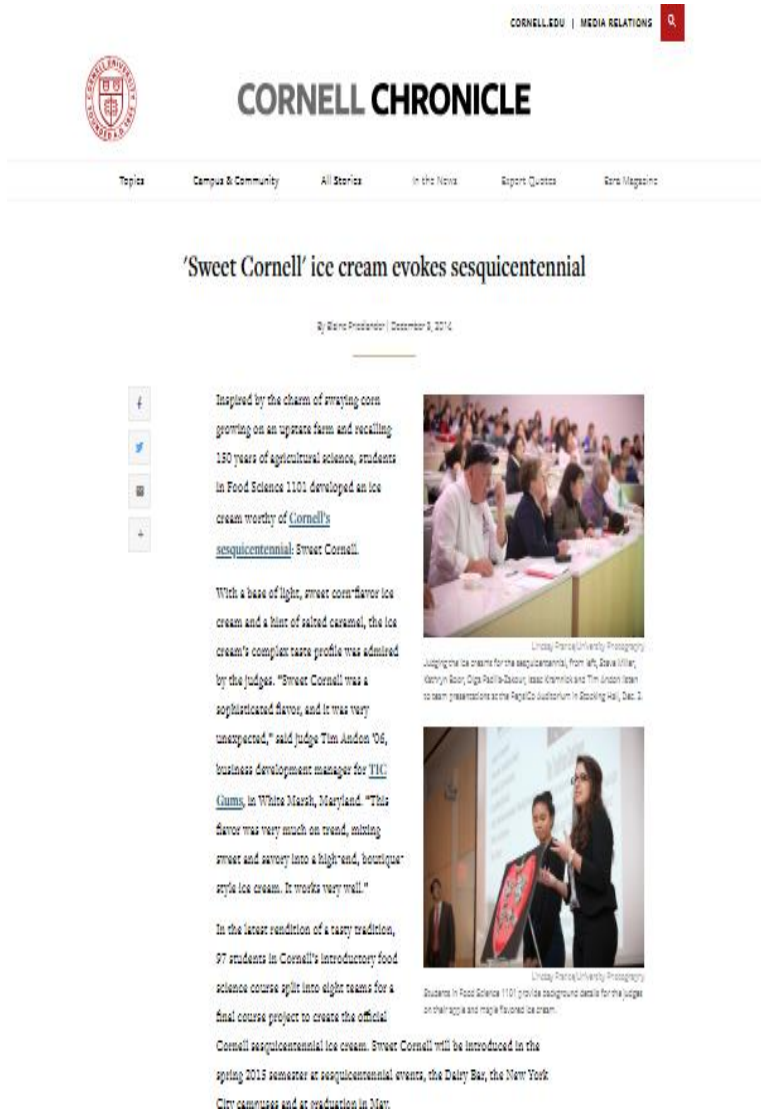

CORNELL.EDU | MEDIA RELATIONS

CORNELL CHRONICLE

Topics Campus & Community All Stories In the News Report Quotes Rare Magazine

'Sweet Cornell' ice cream evokes sesquicentennial

By Blaine Friedlander | December 9, 2014

Inspired by the charm of swaying corn growing on an upstate farm and recalling 150 years of agricultural science, students in Food Science 1101 developed an ice cream worthy of Cornell's sesquicentennial: Sweet Cornell.

With a base of light, sweet corn-flavor ice cream and a hint of salted caramel, the ice cream's complex taste profile was admired by the judges. "Sweet Cornell was a sophisticated flavor, and it was very unexpected," said judge Tim Andon '06, business development manager for TIC Gums, in White Marsh, Maryland. "This flavor was very much on trend, mixing sweet and savory into a high-end, boutique-style ice cream. It works very well."

In the latest rendition of a zany tradition, 97 students in Cornell's introductory food science course split into eight teams for a final course project to create the official Cornell sesquicentennial ice cream. Sweet Cornell will be introduced in the spring 2015 semester at sesquicentennial events, the Dairy Bar, the New York City campuses and at graduation in May.

And in our spare time…..

QUESTIONS?