

# Resources for Small Businesses

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# Food Safety Extension Team

- Consumers
- Direct to consumers
  - Retail stores
  - Farmer's markets
  - U-picks
  - Restaurants
  - Very small growers
  - Cottage foods
- County extension support for consumer and direct to consumer programming
- General microbiology support

## Consumer Food Safety

**Dr. Stephanie Smith**

Assistant Professor & Consumer  
Food Safety Specialist  
School of Food Science

- All sized food processors
- Product evaluations
- Processing and scale-up support
- Value-addition
- Extrusion processing
- Process solutions for food safety
- Food processing associations

## Produce Safety

**Open Position**

Associate Professor & Produce  
Safety Extension Specialist  
School of Food Science  
Prosser

## Processing & Food Safety

**Dr. Girish Ganjyal**

Associate Professor & Extension  
Food Processing Specialist  
School of Food Science  
Pullman

- Large to small growers
- Produce processors
- Produce associations
- General microbiology support

## **Consumer Food Safety Program**

<https://extension.wsu.edu/foodsafety/>

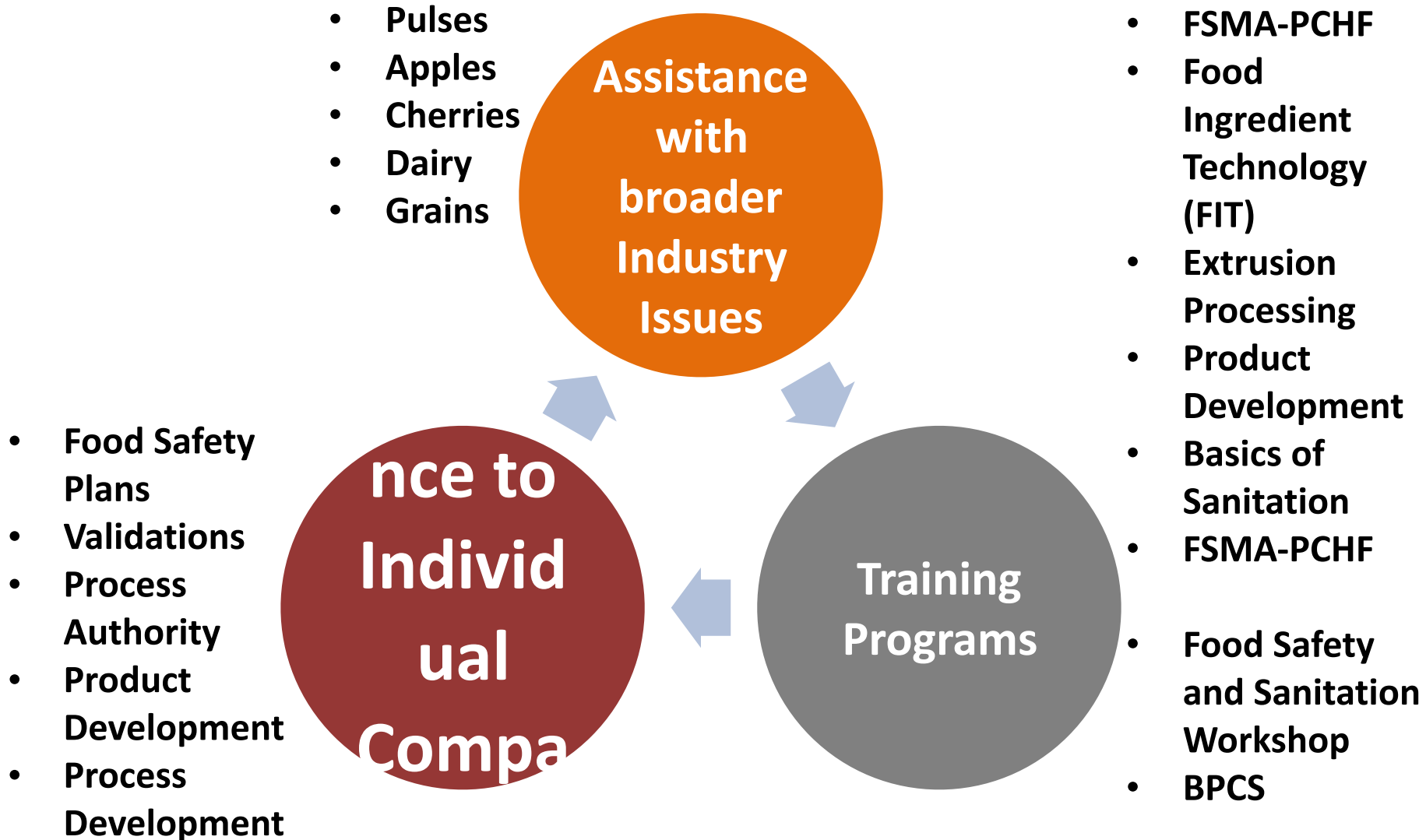
## **Produce Safety Program**

<http://foodsafety.wsu.edu/>

## **Food Processing and Safety Program**

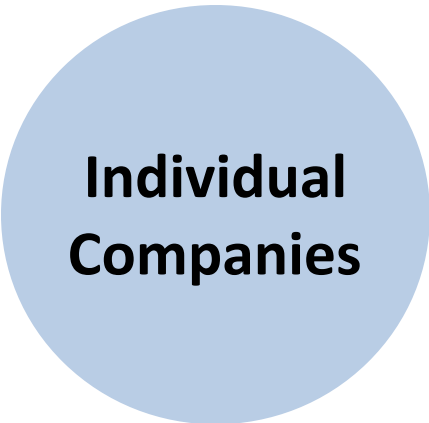
<http://foodprocessing.wsu.edu/>

# Extension Program



# **Assistance to Individual Companies**

# Assistance to Individual Companies



## Individual Companies

### Process Support

- Development of new processes
- Improving existing processes
- Scale up of processes

### Product Support

- Development of quality parameters
- New product development solutions

### Food Safety

- Food safety training and plan development
- Ingredient and process modifications

# Training Programs

# Extension Trainings

## All Food Processing and Food Safety Trainings Listed:

- Better Process Control School – BPCS
- Basics of Sanitation Short Course
- CAHNRS M.S. in Agriculture Online Food Science & Management
- Current Good Manufacturing Practices (CGMPs) Training
- Environmental Monitoring Programs Workshop
- Extrusion Processing
- Food Ingredient Technology – FIT
- Food Microbiology
- Food Safety and Sanitation Workshop
- FSMA for Mixed Facilities – Farms and Processing
- FSPCA FSMA Preventive Controls for Human Foods
- FSPCA FSMA Foreign Supplier Verification Programs
- Hazard Analysis Critical Control Point – HACCP
- Produce Safety Alliance Grower Training or Train the Trainer Course
- Product Development for Value-Added Foods
- ServSafe



# FIT 2017 – Panel Discussion



# FSPC – PCHF – Feb 2017



# **Assistance to Broader Industry Issues**

# Project Examples

- Apple Industry – Fresh Fruit Food Safety
- Cherry Industry – Reduce post harvest fruit splitting and stem browning
- Pulses – Address issues in the development of value-added foods

# **Process Authority Services**



# Process Authority Work



# Process Authority

1. Providing the 3<sup>rd</sup> party verification of the safety of the shelf stable acid/acidified food products.
2. Over 500 products per year
3. Individual assistance beyond the process schedule determination

# **Food Process Technologies**



# Extrusion Program

## Research

- Pulses
- Quinoa
- Wheat
- Pomace
- TVP
- Wood fiber
- Others



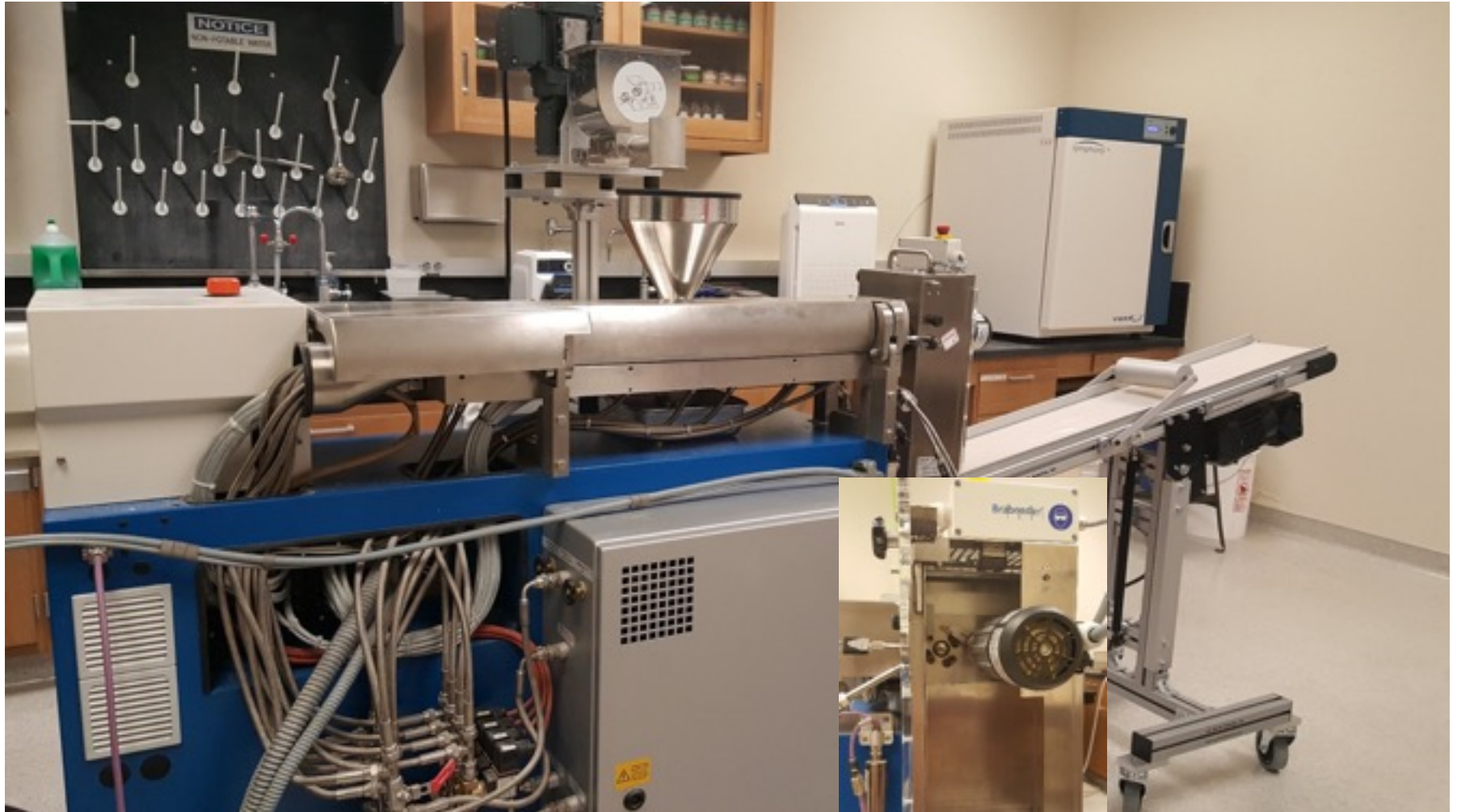
## Teaching

- Hands on Learning
- Industry Exposure
- Guest Lectures
- Live Demo Experiences at the IFT Annual Meeting

## Extension

- Short Course
- Assistance to Industry
- Assistance to Ag Commodity Groups
- National and International

# WSU State-of-Art Extrusion Laboratory





# Thank You

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Go Cougs!