About EI4F

Since 1992, the Department of Food, Bioprocessing and Nutrition Sciences’ Food Entrepreneur Assistance Program and its partners have helped small business owners and prospective entrepreneurs make better decisions concerning the safe manufacture and processing of quality food products. In that time thousands of individuals and companies have utilized the services, knowledge and expertise available through the program.

Now called the Entrepreneur Initiative for Food (EI4F), this program ensures individuals and firms transform agriculture commodities into safe, nutritious and value-added food and beverage products. The mission of EI4F is to help small food business owners and prospective entrepreneurs make informed decisions leading to greater economic development and job creation.

For example, in 2016, the EI4F program:

- Analyzed 877 food products to provide processing recommendations (based on pH and water activity)
- Generated 539 nutritional labels and ingredient statements for food products
- Trained over 77 individuals in the Acidified Foods Manufacturing School

Education & Training

The EI4F program offers the Acidified Foods Manufacturing School. This school is intended particularly for operators or operating supervisors involved in production of thermally-processed acidified foods and will qualify commercial operators of plants producing acidified foods to meet the requirements of the specific GMP for acidified foods (21 CFR Part 114).

Visit foodsafety.ncsu.edu/acidified-foods-manufacturing-school/ for more information.
Technical Services

To meet market expectations, the EI4F program offers:

- food product classification
- food product testing
- nutritional labeling

To help entrepreneurs meet local, state, and federal regulations, the EI4F program also offers:

- product and process evaluations
- process authority letters

The following flow charts outline the process involved when an entrepreneur desires help with nutritional labeling and product testing.

### NUTRITIONAL INFORMATION

**SUBMIT ONLINE REGISTRATION FORM**
www.foodprocessing.ncsu.edu

Receive response with pertinent information*

Product formulation entered into database

Nutritional information output

Receive nutritional information**
(For example: Nutrition Facts Panel and Statement of Ingredients)

### PROCESSING RECOMMENDATIONS

**SUBMIT ONLINE REQUEST FORM**
www.foodprocessing.ncsu.edu

Receive response with pertinent information*

Send product sample

Sample analyzed
(pH, water activity, brix, particle size)

Process Authority reviews product information and sample analysis

Receive processing recommendations**
(For example: Process Authority Letter)

* Money Orders and Checks are submitted after receiving response with pertinent information
** Credit Card Payments are submitted prior to receiving product results

Our People

Contact us at foodbusiness@ncsu.edu.

- **Nick Fragedakis**, Acidified Foods Process Authority
- **Allison Sain**, Entrepreneurial Program Assistant
- **Ann Zielinski**, Entrepreneurial Program Assistant