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 Entrepreneur Assistance Program.

Now known as ei4f – Entrepreneur Initiative for Food, the program’s scope has broadened and been organized into four categories of assistance: Education, Service, Business, and Partnerships. The mission of the program is to help food business owners and prospective entrepreneurs make informed decisions leading to economic development and job creation. Approximately 75% of the businesses served by ei4f are based in North Carolina, indicating that the majority of the economic impact of the program directly benefits the state.

For example, in 2010, the ei4f Program:

- Analyzed 523 food products for shelf life, water activity, and pH to determine safety and quality
- Generated 377 nutritional labels and allergen statements for food products
- Provided technical assistance and consultation to 384 companies
- Trained over 225 individuals in 15 workshops on food processing and food safety

Program Development Opportunities

Providing students with education and research experience is an investment in the future by helping to train the next generation of food scientists and educators. Some of these opportunities available through the ei4f Program include:

- Summer Internship Program
- One-year Internship Program
- Industry Partnership Program

For further information about these and other development opportunities, contact the ei4f Program at 919-515-2956 or contact CALS Advancement at 919-515-2000.
## EDUCATION

### Short Courses & Training Workshops

- **Acid, Acidified, Low-Acid Food Products**
  - Acidified Foods Better Process Control School
  - Good Manufacturing Practices for Pickle Manufacturers
- **Aquatic Food Products**
  - Basic Seafood HACCP Alliance Workshop
  - HACCP Train-the-Trainers Short Course
  - Sanitation Control Procedures Workshop
- **Dairy Products**
  - Farmstead Cheese Manufacturing Short Course
  - HTST Equipment, Tests & Controls Workshop
- **Fruit and Vegetable Products**
  - Good Agricultural Practices Workshop
  - Juice & Wine Analysis Short Course
  - Juice HACCP Workshop
  - Wine Microbiology & Winery Sanitation Short Course
- **Meat and Poultry Products**
  - International Alliance Introductory & Advanced HACCP Workshops
  - Smithfield Pork University
  - Southeast Processed Meat Workshops
  - Spanish GMPs for Meat & Poultry Industry

### Food Analysis & Technical Services

- **Facility and Process Assessment**
  - Equipment & Process Validations
  - Facility Design
  - Process Authority Letters
- **Food Safety and Defense**
  - Allergens • Biosecurity • Environmental Sampling
  - GMPs • HACCP • SOPs • SSOPs
- **Product Labeling**
  - Allergen Statement
  - Ingredient List
  - Nutritional Panel
- **Product Quality and Shelf Life**
  - Acidity • Sodium Content • Water Activity
  - Brix Value • Reducing Sugar Content
  - Sulfites • Histamine
  - Microbial Challenge Studies
  - Microbiological Count • Shelf Life Studies
- **Quality Control and Assurance**
  - Product Sampling
  - Record-Keeping • Traceability
  - Recall & Recovery Plans

### Sensory Evaluation

- **Consumer Testing**
- **Sensory Assessment Panels**

## SERVICE

### Food Analysis & Product Innovations

- **Acid, Acidified, Low-Acid Food Products**
  - Miss Jenny’s Pickles, Kernersville
  - Ton Ton Sauce, Charlotte
  - Outta The Park Eats, Inc., Cary
  - T. W. Garner Food Co., Winston Salem
  - My Three Sons Gourmet, Greensboro
  - Señora Dixie Salsa, Wake Forest
- **Aquatic Food Products**
  - Fresher Than Fresh, Inc., Gastonia
  - Carolina Classics Catfish Co. Inc., Ayden
  - Sunburst Trout Farm, Inc., Canton
- **Dairy Products**
  - Black River Farmstead, Ivanhoe
  - Round Mountain Creamery, Black Mountain
- **Fruit and Vegetable Products**
  - Carolina Mist Winery, Lenoir
  - Yamco, Snow Hill
  - Dublin Winery, Rose Hill
- **Meat and Poultry Products**
  - Smithfield Foods, Inc., Tarheel
  - Neese’s Country Sausage, Inc., Greensboro
  - RDI Foods, LLC, Raleigh

## BUSINESS

### Food Entrepreneurs & Economic Development

- **Acid, Acidified, Low-Acid Food Products**
- **Aquatic Food Products**
- **Dairy Products**
- **Fruit and Vegetable Products**
- **Meat and Poultry Products**

## PARTNERSHIPS

### Regulatory Affairs & Economic Development

- **County Partners**
  - Health Departments
  - Public Schools
  - Shared-Use Food Processing Facilities
- **State Partners**
  - NC Department of Agriculture & Consumer Services
  - Food and Drug Protection
  - Meat and Poultry Inspection • Marketing
  - NC Department of Commerce
  - Small Business Technology Development Center
  - NC Department of Environment & Natural Resources
  - Environmental Health • Shellfish Sanitation
- **Federal Partners**
  - US Food and Drug Administration
  - Center for Food Safety & Applied Nutrition
  - Division of Federal-State Relations
  - Division of Human Resource Development
  - US Department of Commerce
  - NOAA Seafood Inspection Program
  - US Department of Agriculture
  - Agricultural Research
  - Food Safety & Inspection Service
  - Agricultural Marketing