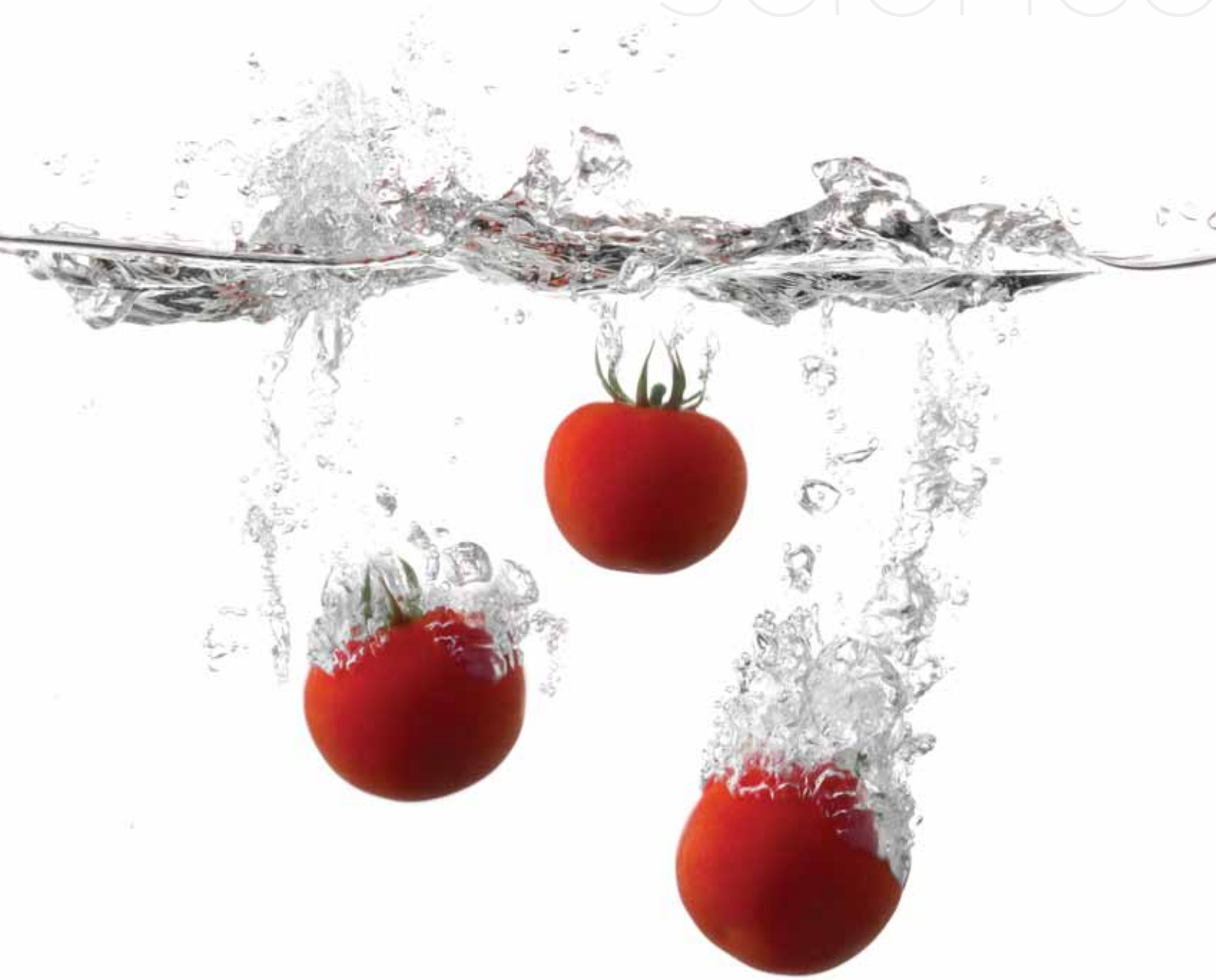


commonsense  
science

**Commonsense Science.**

*Uncommonly Practiced.*



in  
collaborat



## Innovation Through Collaboration

Established in 2011, the Institute for Food Safety and Health (IFSH) at Illinois Institute of Technology (IIT) is a world-class food science research institute that produces knowledge-based outcomes in the areas of food safety, food defense, and nutrition for stakeholders in government, industry, and academia. IFSH's collaborative research model facilitates innovation in the food industry through the assessment and validation of new and novel food safety and preservation technologies, processing and packaging systems, microbiological and chemical methods, health promoting food components, and risk management strategies.

Located in Bedford Park, Ill., IFSH builds on and expands the vital work of the National Center for Food Safety and Technology (NCFST), a unique research consortium of IIT, the United States Food and Drug Administration (FDA), and the food industry. For more than 20 years, the center has provided a collaborative environment where scientists from industry, academia, and government pool their scientific expertise and institutional perspectives to ensure the production of safe, wholesome foods.

With its elevation to institute status at IIT, the Institute for Food Safety and Health is strongly positioned to continue this legacy, assisting the nation's food companies and regulators with practical, authoritative information that supports science-based decision making, especially in light of new requirements of the Food Safety Modernization Act.



commons

# novation ion

## Commonsense Science

IFSH is a one-of-a-kind applied food research institute that provides stakeholders the opportunity to develop and exchange knowledge, experience, and expertise to address key issues in food safety, food defense, and nutrition. Powered by a singular combination of in-depth expertise and research capabilities, IFSH's collaborative research model helps stakeholders define and design practical approaches to solving real-world challenges in food industry operations.

## Uncommonly Practiced

At IFSH, stakeholders tap into a unique research synergy that spurs innovation and empowers industry and regulatory agencies to achieve food protection and healthy food goals. As the nation's only food science institute where scientists from an FDA Division are co-located onsite, and where members have access to advanced capabilities, such as the new Biosafety Level 3 (BSL-3) biocontainment space—the only working facility of its kind in the U.S. where researchers can study the behavior of pathogens in real-world food processing conditions—IFSH offers an uncommon research environment that produces solutions based on commonsense science.

## OUTSTANDING MEMBER BENEFITS

- Opportunity for partnership and interaction with FDA and IFSH scientists
- Collaboration and input on emerging food safety and nutrition issues
- Participation in real-world applied research projects that deliver science-based solutions
- Leveraged knowledge to facilitate product path-to-market strategies
- Access to leading food safety, food defense, and nutrition scientists and experts
- Entrée to state-of-the-art research facilities, pilot plants, and laboratories

**IFSH's research staff of more than 70 microbiologists, chemists, biochemists, processing and packaging engineers, virologists, and nutrition scientists assist regulatory and industry stakeholders with a broad spectrum of science-based solutions in a variety of state-of-the-art facilities:**

- BSL-2 Food Processing Innovation Laboratory
- BSL-3 Laboratory and Biocontainment Pilot Plant
- Good Manufacturing Practices (GMP) Pilot Plant
- GMP Processing and Kitchen Area
- Fresh Produce Processing Line
- Molecular Microbiology Laboratories
- Applied and Analytical Chemistry Laboratories
- Clinical Nutrition Research Center
- Nutrition and Biochemistry Laboratories
- Proficiency Testing Laboratories

# se cience

## Targeted Impact

IFSH delivers practical scientific knowledge to food companies, government, researchers, and technology developers, offering a variety of benefits, including:



## For Food Companies

- Access to the high level of innovative and authoritative food safety and nutrition research that companies need to stay competitive in a challenging market
- Early insight into emerging food safety, food defense, and nutrition trends from the FDA CFSAN perspective
- Proactive facilitation of product path-to-market requiring regulatory approvals
- Opportunity to reduce business costs and risks associated with operating highly specialized research facilities and laboratories

## For Regulatory Agencies

- Authoritative data that helps inform science-based policymaking and guideline development to advance public health objectives
- Provides a communications route to industry to enhance alignment of research priorities that address key regulatory issues in food safety and nutrition

## For Allied Organizations

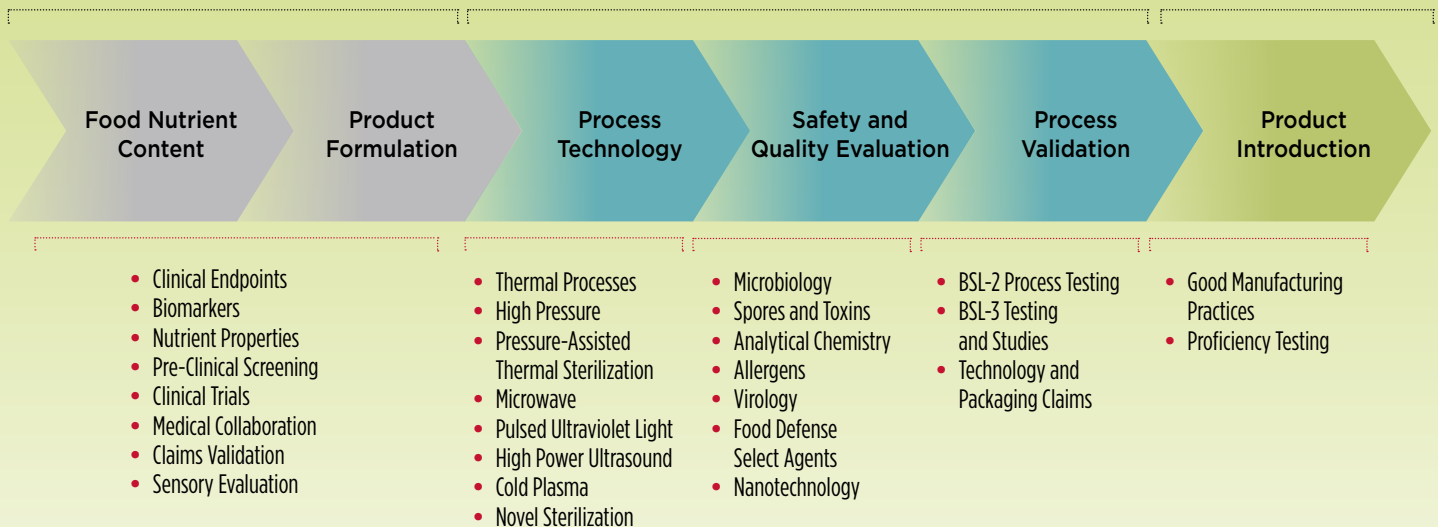
- Cooperative research project support to foster science-based solutions across food sectors
- Knowledge sharing to define and address industry challenges in a collaborative environment

## For Technology Developers

- Research that helps ensure new technologies meet regulatory acceptance criteria for health and safety claims
- Access to a broad network of member companies to identify industry needs
- Opportunity to cost-effectively assess the safety and application of food safety and nutrition technologies in modern, well-equipped pilot plants and laboratories

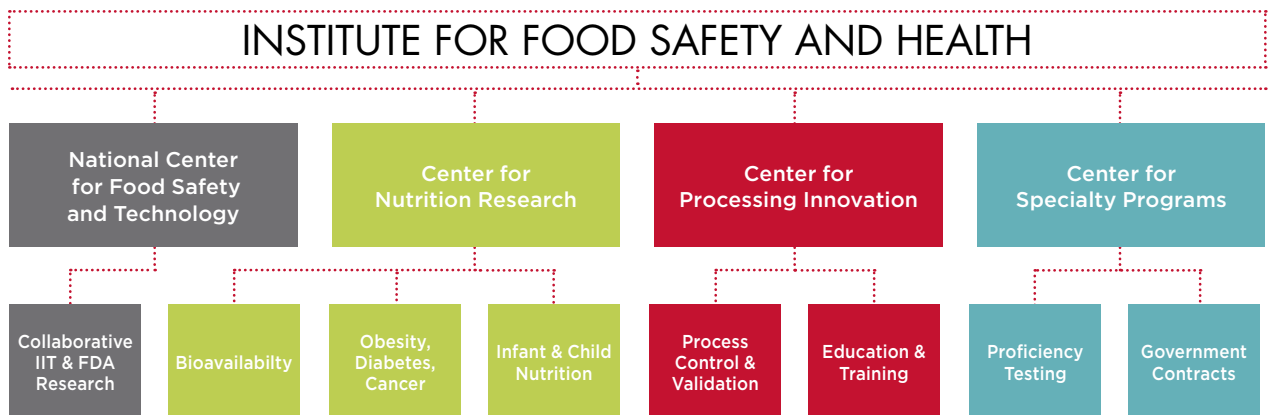
## IFSH PARTICIPATION IN FOOD PRODUCT PATH-TO-MARKET

### CORE CAPABILITIES



## A Strategic Framework for Success

Four strategically aligned operating centers support IFSH's overall mission and objectives—and members' needs for a streamlined approach to achieve their goals:



The **National Center for Food Safety and Technology** continues to operate under its long-time cooperative agreement between IIT and the FDA, focusing on the design and performance of a variety of collaborative and cooperative research projects across several focus areas, including microbiology, chemical constituents, allergens, food processing, packaging, methods validation, and nutrition.

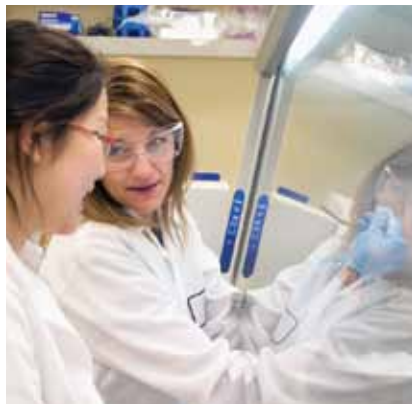
The **Center for Nutrition Research** supports the work of the Clinical Nutrition Research Center, which conducts human nutrition and clinical research to determine the health benefits of foods and food components in a variety of study areas, including nutrient properties and bioavailability, obesity and satiety, diabetes and cancer risk reduction, and infant and child nutrition. The unit also manages projects related to IFSH's Health Promoting Foods research arm.

The **Center for Processing Innovation** provides expanded process control and process validation capabilities for applied research through IFSH's GMP processing area, kitchen and pilot plant, BSL-2 processing innovation laboratory, fresh produce processing line, and the newly commissioned and certified BSL-3 laboratory and biocontainment pilot plant. The unit also administers education and training services, and other targeted commercial projects.

The **Center for Specialty Programs** administers key specialized programs, including customized laboratory proficiency testing for stakeholders. This center manages development and oversight of government project contracts with the FDA, USDA, Department of Homeland Security, and other regulatory agencies associated with food protection and nutrition.

strategic  
framework

# innovative education



## Innovation Through Education

Educating next-generation food scientists and providing working professionals with advanced technical training is a cornerstone of the IFSH mission. IFSH offers graduate degrees and professional certificate programs in cooperation with IIT's Chemical and Biological Engineering, and Biological, Chemical, and Physical Sciences departments.



Graduate students enrolled in the institute's Master of Science in Food Safety and Technology and Food Process Engineering degree programs (thesis and non-thesis) receive front-line opportunities to work with IFSH and FDA scientists on research projects related to food safety and process engineering disciplines. Scientists and engineers employed in the food industry also have the opportunity to advance their technical know-how by participating in IFSH's non-degree courses and professional certificate programs, such as the food industry-oriented Food Processing Specialist Certificate.

## Find Out More

Please visit us online at [www.iit.edu/ifsh](http://www.iit.edu/ifsh) for more information about how IFSH can help deliver practical science-based solutions for your organization.



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