

# Value-Added Processing & Culinology Laboratory

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Established in 2008, the Value-Added Processing and Culinology Laboratory, operated by Department of Food Science, serves as a multi-disciplinary food science research center. Our laboratory has the ability to help you develop any type of product, from beverages to baked goods to prepared sauces and meals. With an emphasis on value-added processing and nutritional product development, let LSU Food Science serve as your product development consultants.

Our purpose is to provide a research infrastructure through LSU Food Science, to provide students with the ability to work and conduct research with commercial ingredients, and to provide support for the Louisiana food processing industry and the region.

The laboratory links the different capabilities of the many food science disciplines with an interdisciplinary research plan to provide unique capabilities to food manufacturing. Additionally, our pilot plant can assist in the area of secondary processing, food packaging, cryogenics and analytical applications.

An expansive group of research scientists within the LSU AgCenter are available to offer their expertise, experience and skill in the areas of culinary arts, processing (meat, poultry, seafood, and vegetables), nutritional analyses, sensory analyses, microbiology and process engineering to collaborate directly with the food processing industry.



*By combining food science with culinary arts, we are able to train the best students and offer the best research to the food industry.*

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**For more information on our facilities, services, or to become a sponsor please contact us at:**

Culinology Laboratory  
111 Food Science Building  
Louisiana State University  
Baton Rouge, LA 70803  
Phone: 225-578-5207  
Fax: 225-578-5300

**Thank you to our current sponsors:**

