

NEBRASKA FOOD SCIENCE AND TECHNOLOGY

Program Summary 2022 - 2023

Tenure-Track, Research, and Practice Faculty: 36

Undergraduate Enrollment: 68

Undergraduate Tuition / Semester * (in state; out of state):

\$8,659/\$19,057

Graduate Enrollment (M.S./Ph.D.): 51/33

Graduate Student Stipends (12 month, M.S./Ph.D.): \$23,284/\$24,712 + tuition remission

> Grant Dollars Awarded: \$2.7 Million (FY 22)

Research Expenditures: \$7.3 Million (FY 22)



ACADEMIC PROGRAMS

- · Food Science and Technology BS, MS, and PhD
- Distance Programs Food Safety and Defense Graduate Certificate
- 3+1 Program of Study with Northwest Agriculture and Forestry University, Yangling, China

PROGRAM STRENGTHS

- World-class expertise in signature areas:
 Dietary Bioactive Agents & Functional Foods, Food Allergens, Food Preservation
 & Transformation, Food Safety, Biocomputing & Data Science, Diet, Microbiome,
 and Host Interactions in Human Health
- The Food Processing Center
- Food Allergy Resource and Research Program
- Nebraska Food for Health Center
- Nebraska Gnotobiotic Mouse Program
- Emphasis on practical experience attained in the industry and/or The Food Processing Center and research labs
- Over \$57,000 in scholarships available for undergraduates

FOOD INNOVATION CENTER FACILITIES

- Located in the new Nebraska Innovation Campus
- State-of-the-art classrooms, teaching labs and auditorium
- Specialized product development modules, sensory lab and clinical facilities
- 7 Pilot plants with state-of-the-art unit operations on over 18,000 sq ft of space.
 Extrusion, Milling, High Pressure Processing Units (3), Dairy Plant, Brewhouse,
 Food Safety, and FPC Innovation facilities



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FOOD SCIENCE AND TECHNOLOGY

Institute of Agriculture and Natural Resources

AREAS OF RESEARCH AND OUTREACH

The FPC is a major food processing and applied research hub that integrates applied research with state-of-the-art pilots plants, laboratory services, and a team of product developers that support food entrepreneurship and create value-added in Nebraska.

The multidisciplinary Nebraska Food for Health Center helps develop hybrid crops and foods to improve the quality of life of those affected by a variety critical diseases and disorders.

The Food Safety Team employs state-of-the-art methods to detect and mitigate the risks of contaminants in food. Food Processing and Transformation research includes toxin removal, preservation, easing marketing and distribution tasks, and increasing food consistency.

THE FOOD PROCESSING CENTER

Diet, Microbiome, and Host Interactions in Human Health

> Food Preservation & Transformation

Food Safety

DEPARTMENT OF FOOD SCIENCE AND TECHNOLOGY

FARRP

Dietary Bioactive Agents & Functional Foods

Faculty in this emphasis area work toward reducing the prevalence of preventable, diet-related disease through the development of "healthy foods", with an emphasis on Nebraska commodities. Food Allergens

Food allergy researchers are developing risk assessment models and detection methods to assess the allergenicity of ingredients in foods.

The Food Allergy
Research and Resource
Program (FARRP) takes a
comprehensive approach
to working with research
institutions, governmental
authorities, consumer
groups, industry, and
scientific societies to improve
the safety of food products.