The Virginia Tech Department of Food Science and Technology and DuPont Teijin Films™ have teamed up to help companies test the best way to package and prepare food using the university’s vast network of experts and DTF’s innovative new packaging materials.

The new collaboration would allow a company to contract with the Department of Food Science and Technology and use the new Human and Agricultural Biosciences Building 1 pilot plant to test the optimal methods to package its products. The company could also enlist the help of the food sensory lab and the many other available food science facilities as part of the agreement.

“Customers do not have to cut into their production line time and, with dedicated equipment and resources, we can ensure a high likelihood of success — significantly enhancing speed to market,” said Stephen Franzyshen, market development manager for DTF.
Virginia Tech Pilot Plant

- 7,100-square-foot food processing pilot plant designed for scale-up testing on an industrial level.
- A vast network of food researchers in fields ranging from microbiology and food chemistry to sensory experts and protein science.
- State-of-the-art ovens: Rational Commercial Oven, Merry Chef commercial microwave, home kitchen equipment, sous vide, vacuum tumblers, injectors, and Multivac R-120 thermoforming packaging equipment.

Joe Marcy, head of the Department of Food Science and Technology

"Virginia Tech and DTF are leaders in their fields, and this collaboration allows us to work together to help companies better package their foods while saving money and providing an excellent product for their customers."

For more information

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DuPont Teijin Films™

- Mylar® COOK is a patented, ovenable pouch providing a convenient, “no touch” cooking solution that addresses safety concerns for handling raw meats. Proteins can be safely cooked inside the package itself, eliminating cleanup.
- Mylar® BAKE is designed to deliver ideal browning to bakery products every time, while vacuum packaging eliminates freezer burn and rancidity. The ability to bake in the package provides isolation for gluten-free offerings.
- Mylar® Harvest Fresh Lidding allows producers to package their fruits and vegetables in environmentally friendly recycled packaging that will enhance shelf life. The package provides superior antifog properties for shelf appeal, as well as easy peel, tamper-evident features demanded by consumers.

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Joe Marcy, head of the Department of Food Science and Technology