



Topical Research Meeting on Physics in Food Manufacturing

Session: Facilities

The National Centre of Excellence for Food Engineering: food engineering facilities for scientists and engineers

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The provision of state of the art equipment, space and environment is critical to the success of education, research and innovation. The National Centre of Excellence for Food Engineering (NCFE) has engaged with the food and drink sector, collaborating with leading organisations to design and develop facilities to support collaborative research and development and the education of future food engineers and engineering leaders. The Food and Drink Federation and National Skills Academy for Food and Drink have worked with Sheffield Hallam University to coordinate industries involvement in the delivery of facilities, academic programmes and the research agenda for the centre. A large number of companies including Nestle, Premier Foods, Mondelez, PepsiCo, Warburtons, ABF, Greencore, ARLA, Marlow Foods, Fosters Bakery, Siemens, Festo and William Jackson Food Group have helped NCFE to attract funding from EPSRC, HEFCE, Innovate UK and Royal Academy of Engineering to develop the facility and deliver the educational and research programmes. The design of the facility includes features to reproduce a range of processing capability and environments to test, evaluate and research new techniques for the sector. The space will also enable the development and testing of processes and equipment for and on behalf of manufacturers to finalise the manufacturing performance prior to implementation at the manufacturing site.