

Industry partnerships create strong bonds

- In 1995, Willamette Valley Vineyards donated \$500,000, matched by the state legislature, to establish the fermentation sciences program and an endowed professorship to expand innovation in brewing sciences.
- In 1999, the dairy industry endowed the ODI-Bodyfelt Professorship to support dairy science research at OSU.
- In 2008, the Oregon wine industry provided \$2M to launch the Oregon Wine Research Institute.
- In 2010, the Arbuthnot family donated \$860,000 to expand the dairy science program and establish an endowed professorship in specialty dairy products.
- In 2015, Carlos Alvarez, Chairman/CEO of the Gambrinus Company, donated \$1M for a state-of-the-art research brewery for the brewing science program.
- From 2012 to 2015, Oregon legislature allocated over \$2.5M in recurring funds to OSU fermentation sciences.
- In 2017, Tillamook County Creamery Association pledged \$1.5M to support construction of a new cheese and dairy-products facility.
- In 2017, the Oregon legislature invested \$9M match to help build OSU's new \$18M food & beverage facility, with pilot plants for beer, wine, and dairy products.

A few benefits to Northwest food and beverage industries:

- ☑ **Product and processing innovation** – The pilot plants will be a place of industry collaboration with world-class researchers focused on the development of innovative products and cutting-edge manufacturing processes.
- ☑ **Developing industry leaders** – The program will educate future industry leaders by offering opportunities to work in real-world settings with industry professionals and researchers in state-of-the-art facilities.
- ☑ **Collaboration and troubleshooting** – Collaborations with OSU experts in business and engineering will expand new knowledge in an environment where industry challenges can be solved collectively.
- ☑ **Catalyzing growth for economic vitality** – The program will bring together all aspects of food production—producers, processors, regulators, markets, and resources—for continued growth and economic vitality.



Invest in the nation's preeminent fermentation sciences program

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Oregon Quality Food and Beverage Products Initiative

Today's breweries, wineries, and dairy processors are becoming ever more technologically sophisticated. The Oregon Quality Food and Beverage Products Initiative will ensure that OSU keeps pace with these rapidly growing industries by expanding OSU's nationally prominent programs with a new precision pilot-scale brewery, winery, and dairy-processing facility.

The Fermentation Sciences Program at Oregon State has grown in parallel with Oregon's quality food and beverage industries. It supports sustainable, innovative approaches to the production of wine, beer, cheese, and a variety of other fermented foods. Superior research, teaching, and outreach has characterized OSU's food science and technology program since the department was established in 1918, the second oldest such program in the nation. *Oregon State is the first university in the nation with a working research winery, brewery, distillery, and creamery.*

The Oregon Quality Food and Beverage Products Initiative builds upon OSU's excellence in every facet of food production, from soil to shelf. OSU's strengths in enology, brewing, distillation, and dairy processing are coupled with outstanding programs in viticulture, horticulture, agronomy, microbiology, engineering, business, and breeding and plant genetics. *Nowhere else in the world are all these strengths represented in a single institution.*

The Oregon legislature has committed \$9M toward building a new \$18M state-of-the-art facility at OSU for pilot-scale research and teaching. Please join us in raising the matching funds and help ensure Oregon's role as the global leader in food and beverage innovation.