Navigating NC Food Regulations for Value-Added Foods

A 1-day food safety education and networking event

This hands-on workshop will equip you with practical skills, regulatory insights, and essential tools to confidently assist value-added food producers in your community.
Participate in four expert-led sessions from NC State Extension food safety specialists and lunchtime discussions featuring the NC Department of Agriculture.

May 21, 2025

Greensboro, NC
NC A&T Farm Pavillion

9am - 3:30pm

XLMS Registration

Eventbrite Registration

Hosted in partnership with:

NC COOPERATIVE EXTENSION

N.C. A&T STATE UNIVERSITY

NC STATE UNIVERSITY

Entrepreneur Initiative for Food
A program of NC State University Extension

Keynote Speakers

NC State's EI4F Program

We welcome the Entrepreneur Initiative for Food Program as they share information about Process Authority letters and other resources their program provides to help ensure our North Carolinian food manufacturers are making safe products.

NC A&T's Urban and Community Food Complex

NC A&T's Dr. Hao Feng joins us to share exciting updates on the Urban and Community Food Complex. This new resource for NC will consist of a sensory lab for conducting consumer research, commercial kitchen, food processing lab, creamery operation and a BSL2 laboratory.

Hear from Your Local Regulator 'What to Expect When Inspected'

North Carolina Department of Agriculture & Consumer Services

What are Good Manufacturing Practices (GMPs) and why is accurate implementation of their principles important for a successful inspection?

Jerretta McCloud, Food Regulatory Specialist II and Kristina Mabe, Food Regulatory Specialist I from the Food Program at the NC Department of Agriculture will present inspection insights and host a Q&A session.

Food Safety Sessions

Learn more about practical food safety for value-added food manufacturers during our interactive learning sessions.

- Assess high-risk vs. low-risk foods and examine what can be made from a home kitchen
- Investigate pH testing for items like home-canned pickles and water activity testing for dehydrated foods
- Fine tune a food label
- Prepare for a recall event

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USDA National Institute of Food and Agriculture
U.S. DEPARTMENT OF AGRICULTURE