What is the CPTIPP

- CPTIPP stands for the California Processing Tomato Industry Pilot Plant. We are a 4,000 square foot CDPH registered facility.
- Three primary functions for the university:
  - We support instruction and host a variety of courses and lab activities for undergraduate students;
  - We support research for faculty, graduate students, and postdocs;
  - We partner with industry for pilot scale research.
- Features ~ 15 pieces of permanently installed equipment able to handle a variety of types of produce as well as processed foods.
- Eight “drops” equipped with compressed air, water, culinary steam, and electricity to allow for “plug and play” equipment use.
- Registered with the state of California as a food manufacturing facility and a licensed cannery.
- Equipped with dry, refrigerated, and frozen storage.

Equipment

- Atlas Pacific Peach Pitter/Aligner
- Dixie Double Seamer
- Hobart Chopper
- Hoyer KF80 Ice Cream Machine
- Breddo Likwifier
- Juice Line
- Lye Line
- Rossi Style Evaporator
- Steam Blancher
- Sorting Line and Flume Washer
- Urschel Dicer
- Virtis Freeze Dryer
- Rotary Steritort
- Inquire for full list of available equipment

Hourly Rates

<table>
<thead>
<tr>
<th>Rate Name</th>
<th>Rate</th>
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<tbody>
<tr>
<td>Facility</td>
<td>$200</td>
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<tr>
<td>Staff support</td>
<td>$150</td>
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<tr>
<td>Student assistance</td>
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Available Analysis

- pH
- Titratable Acidity
- Brix
- Bostwick
- Color
- Water Activity
- Firmness
- Full Can Seam Analysis
- Inquire for full list of available analyses

How to Use the CPTIPP

- We work with a variety of companies large and small to do a variety of projects ranging from sample analysis of produce to scale-up work.
- Since there is no one-size-fits-all scope of work within the pilot plant the best way to understand if we could help with your project is to reach out and ask!
- Work with the plant offers opportunities to engage and work with our expert faculty and staff and talented students.

How to Get In Touch With Us

- Visit our website at [https://foodscience.ucdavis.edu/about/processing-facilities/california-processing-tomato-industry-pilot-plant](https://foodscience.ucdavis.edu/about/processing-facilities/california-processing-tomato-industry-pilot-plant)
- Call Pilot Plant Manager, Amy Fletcher, at (530) 752-7162.