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Waste Reduction and Remediation
CIFT’s staff of engineers specializes in identifying Pollution Prevention (P2) initiatives that have a positive impact on bottom line financials. CIFT helps reduce the adverse impacts of wastewater and manage process wastes and by-products, including reducing the impact of wastewater discharge through innovative treatment and/or reuse of process water. Our expertise includes environmental regulatory compliance that relates to wastewater discharge, air emissions, storm water, pollution prevention plans, and spill prevention control plans.

Our network of technical providers has significant experience in dairies, meat plants, snack food operations, bakeries, canneries, frozen food facilities, and other food processing operations. The team can review operations within a plant and make recommendations to 1) reduce the treatment and disposal of wastewater, 2) reduce energy usage associated with compressed air systems, and 3) generate large savings through water usage audits.

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- Concept development
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These are listed below and described in more detail within this document. The goal is to be responsive to industry needs and enhance Ohio businesses.

### Expanded Services Include:

- **Food Safety and Quality Systems Consulting**
- **Food Technology Consulting**
- **Plant Audits and Assessment**
- **Technical Information**
- **Emerging Technology Consortiums**
- **Market Research**
- **Advanced Technology**
- **Focus Groups**
- **Nutritional Analysis**
- **Sustainability Program**
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Demonstrations are conducted to explore the feasibility of various methods of production for specialty crops. These practices are used to educate and encourage involvement in local food systems while providing opportunity for exploring minimal processing techniques. Hands on production practices, educational programming, and specialized training are valuable components.

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Discover the resources today that will enhance your manufacturing business!
Contact CIFT, Northwest State Community College, or Process State College for more information at 567-225-3306.

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