



NEBRASKA INNOVATION CAMPUS - FOOD INNOVATION CENTER

In 2010, the University of Nebraska-Lincoln purchased the former Nebraska State Fairgrounds site to develop Nebraska Innovation Campus (NIC), a premier private/public research and technology development center. The Clark Enersen Partners assisted in the infrastructure master planning, and also provided architecture, laboratory planning, site planning/landscape architecture, interior design, and electrical, mechanical and structural engineering for the laboratory-related projects on campus.

The first phase was recently completed and includes two facilities: A new four-story, 92,000-square-foot Food Innovation Center, and the renovation of the two-story, 88,000-square-foot Industrial Arts Building. The two buildings are directly connected with the ground and second floors aligned to allow seamless flow between the structures. As part of this phase of work, The Clark Enersen Partners identified space needs and developed floor plans to meet the needs of UNL's Food Science Technology Department and ConAgra, one of North America's largest food companies.

Food Innovation Center

The Food Innovation Center has leasable space on four floors, with a one-story penthouse for mechanical system equipment.

Spaces for UNL's Food Science Program include analytical and microbiology laboratories, food science teaching laboratories, graduate office spaces, food chemistry laboratories, food allergy research laboratories, product development laboratory to prepare new foods, a clinical laboratory, and a sensory kitchen with sensory testing facilities. The building contains glassware washing and sterilization rooms and walk-in cold and freezer rooms on each of the

LOCATION: Lincoln, Nebraska

PROJECT TYPE:

Academic
Public-Private Partnership

SERVICES:

Architecture
Engineering
Interior Design
Construction Administration
Laboratory Planning + Design

three research floors.

Industrial Arts Building Renovation

The first floor of the IAB includes a pilot plant and food innovation facilities spaces for UNL's Food Science Program consisting of food grade processing, non-food grade processing, extrusion, milling and testing laboratories. The second floor of the IAB includes the Food Allergy Research and Resource Program Laboratories, UNL Faculty offices, two Large Classrooms, a Distance Learning Lecture Hall, and Student Interactive space. This building also contains a loading dock and large walk-in cold and freezer rooms for processed storage.

2017 Association of University Research Parks (AURP)

Awards of Excellence: Emerging Research Park Award

Additional Photography



