



Agricultural Research Service

National Center for Agricultural Utilization Research (NCAUR)

Historical Achievements

- National Historic Chemical Landmark Award & International Historic Chemical Landmark Award for developing a method to mass produce penicillin
- Developed xanthan gum as a food thickening agent
- Developed Super Slurper, a highly absorbent technology found in many products
- Developed soybean oil for use in foods and industrial products
- Developed dextran as a blood volume extender used in IV solutions



Andrew Moyer examining different strains of Penicillin for commercial mass production.



Products derived from soybean research at NCAUR.

Current Research Units

- Bacterial Foodborne Pathogens
- Bioenergy
- Bio-Oils
- Crop Bioprotection
- Functional Foods
- Plant Polymers
- Renewable Products Technologies



Examining extruded electroactive bioplastic film.



Monitoring and assessing ethanol content of fermenting wheat straw.

Pilot Plant Facilities and Equipment

- 65,000 sq. ft. pilot plant
- Nuclear Magnetic Resonance (NMR) facility for solids and liquids
- Genome sequencing and computational biology labs/facilities
- Extrusion and injection molding lab
- Materials testing lab
- Scanning electron microscope
- Gas chromatograph and liquid chromatograph mass spectrometer facility
- High pressure, supercritical fluid lab
- Fermenters
- Reactors
- Food technology and sensory labs

