Research for the Growing World

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 Sharper, 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

Current Research Units

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

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

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

Products derived from soybean research at NCAUR.

Examining extruded electroactive bioplastic film.

Monitoring and assessing ethanol content of fermenting wheat straw.

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