



BRIEF

SOCIAL LABORATORY OF FOOD TECHNOLOGIES IBERO LEÓN

The core mission of a university lies in the education and professional development of its students and academic community, within a model centered on those who seek its services. For the past eight years, Universidad Iberoamericana León has pushed this boundary by contributing to the development of agricultural producers in the region through the support and guidance of productive projects. These projects, particularly in high-poverty rural areas and urban poverty zones in Guanajuato, help sustain families and offer development and employment opportunities within their communities.

This support has been provided by faculty members and students, who bring their knowledge and professional skills to the service of these producers.

The Bajío region has significant rural and agricultural areas where crops such as sorghum, wheat, corn, barley, beans, avocados, chilies, tomatoes, bananas, and coffee are produced. In terms of livestock, the region produces beef, goat, poultry, cow's milk, and eggs. These products are often sold directly from the fields, without processing, to intermediaries.

This commercialization model is not entirely fair to families, as unprocessed products go through intermediaries who increase prices without sharing profits equitably. The initial producers receive the least. This situation has led to migration from rural areas to cities, as people seek better living conditions, making the Bajío region one of the main sources of migrants to the United States.





This migration leaves rural areas neglected, making them attractive to multinational agricultural companies that settle and perpetuate the unfair conditions for the workers who remain in the area.

The social laboratory for food technologies aims to expand the lines of education and research, developing students and faculty with cutting-edge skills and capacities. These new skills will be offered to regional producers, contributing to the transformation of their products and enabling access to various fair trade markets. This will create favorable conditions for people to stay and thrive in their communities.

The laboratory's technical capabilities will emphasize the formulation, design, and prototyping of food products, as well as ensuring the safety of production processes and packaging to comply with national and international standards.

Specialized areas will include baking, confectionery, preserves, jams, sauces, beekeeping, fermentation, dairy, and meat technologies, addressing 90% of the products needed in the region. Additionally, the laboratory will promote academic research and study areas for university students and provide training spaces for the public on good manufacturing practices, food safety, regulations, and standards, among other topics.

Given the services offered to producers, the project largely consists of specialized equipment, which can be donated for this purpose.

Once the project is completed, it will serve 2,000 people annually, including students, faculty, and agricultural producers.

