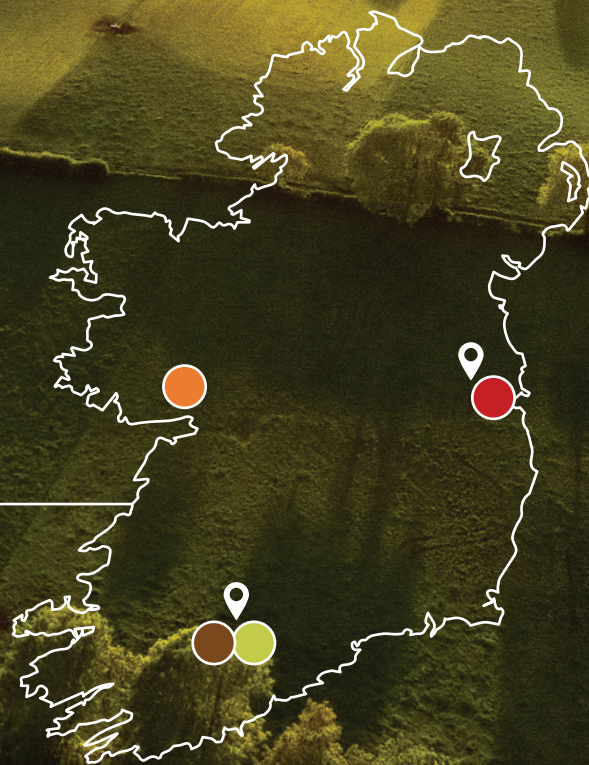


TEAGASC'S NEW FOOD INFRASTRUCTURE LANDSCAPE

SUPPORTING RESEARCH
AND INNOVATION IN THE
FOOD INDUSTRY



The Teagasc Food Research Programme is based at research centres in Moorepark, Fermoy and Ashtown, Dublin, where it performs research and training across the Irish food landscape. Teagasc has recently invested in four food innovation and product development platforms across Ireland. These world-class facilities provide food companies (of all sizes) the infrastructure and expertise required to develop and grow their businesses.

1

Sectors

Teagasc R&D infrastructure supports the research and development ambitions of food providers across cereal, dairy, meat, seafood and prepared consumer food sectors. New state-of-the-art facilities have been established at Teagasc, which include investment in innovative food technologies applicable to all food and beverage types. Of particular interest are novel processing technologies (formulation, heating and drying) to support development of products for export to far away markets.

2

Services

Recipe development can be undertaken in co-working kitchens with our food technology specialists. We ensure compliant packaging and microbiological standards and assist with product range expansion. Pilot plant facilities support both artisan and commercial-scale processing. The industry has direct access to a range of specialised facilities and services within the Teagasc Food Research Programme. Examples include the DNA Sequencing Centre, the National Food Imaging Centre, the Sensory Science Suite and the Food Biotest Facility.

3

Stakeholders

Teagasc infrastructure and expertise support the product development process for food businesses of all sizes and stages of growth, from the farmers market to commercial scale-up. The Food Research Programme provides consultancy, training and technical services to food entrepreneurs and SMEs. It collaborates in research and training with national and international food companies, in addition to participating in collaborative industry-focused research centres such as Food for Health Ireland (fhi.ie), Meat Technology Ireland (mti.ie), the Dairy Processing Technology Centre (dptc.ie) and the SFI Research Centres, VistaMilk (vistamilk.ie) and APC Microbiome Ireland (apc.ucc.ie).

the **3S_s**

The National Food Innovation Hub

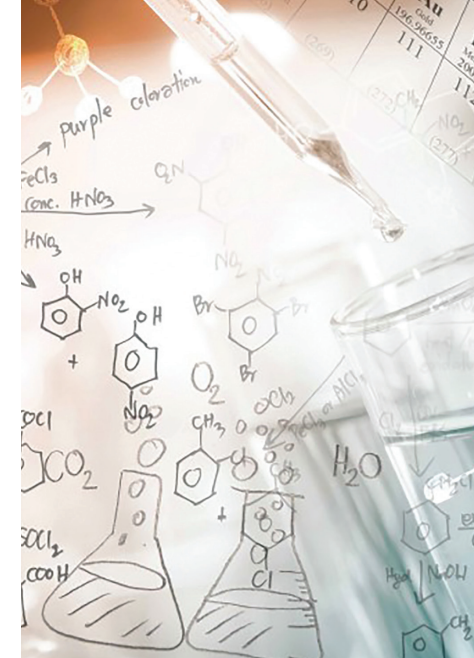
The National Food Innovation Hub provides a unique environment for food companies to enhance their research and development capacity. It contains world-class laboratory facilities that are available for lease, and provides the opportunity to connect with researchers within the Teagasc Food Research Programme and Moorepark Technology Ltd.

Contact details:

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Head of Food Research Programme, Teagasc

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The BIA Innovator Campus

The BIA Innovator Campus supports food entrepreneurs and small enterprises seeking incubation, scaling and innovation infrastructure at one location. The campus consists of co-working kitchens with both starter and growth units, providing the capacity needed for food business at all stages of product development. Co-located on the Teagasc campus at Athenry, Teagasc and BIA Innovator food specialists are on hand for training and consultancy services.

Contact Details:

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General Manager, BIA Innovator Campus

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The National Prepared Consumer Food Centre

The National Prepared Consumer Food (PCF) Centre at Teagasc Ashtown provides state-of-the-art pilot scale processing equipment and collaborative expertise to accelerate the development of new products and processes within the PCF sector. Clients can also avail of the onsite analytical and sensory laboratories for product analysis.

Contact details:

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Moorepark Technology Ltd. (MTL)

MTL's core business is the rental of pilot plant facilities to food companies and public research institutions for product and process development, training and small scale start-up manufacture. Its modular structure of self-contained processing areas guarantees single client access and confidentiality. Access is available to the scientific and technical expertise available at the adjacent Teagasc Food Research Centre.

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