



Teagasc Research and Development Capability in Dairy

Prof Paul Ross

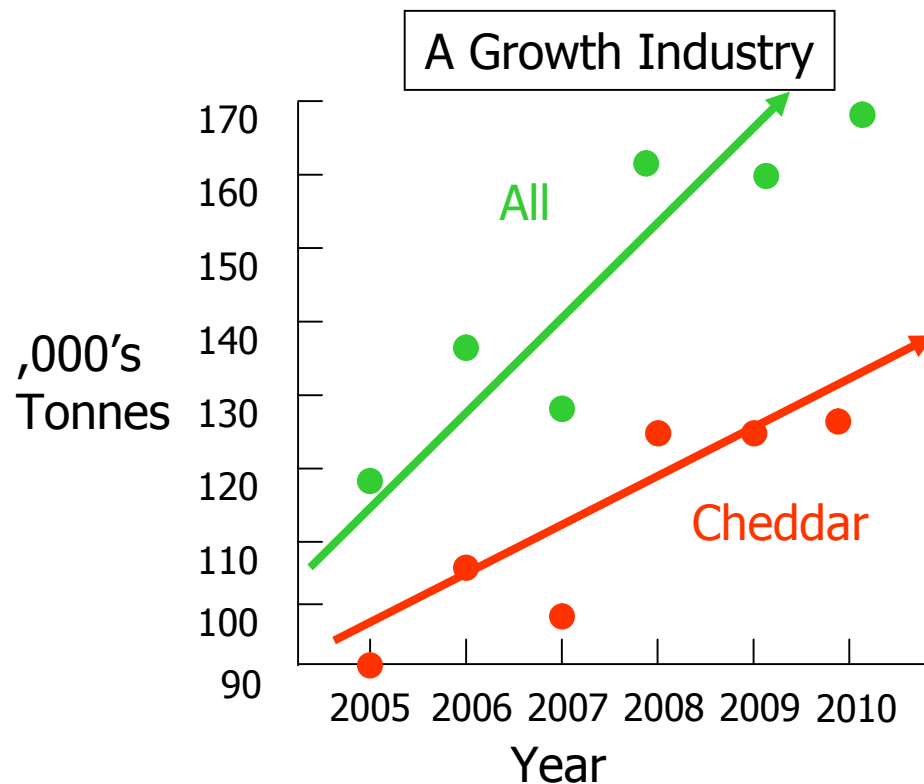
Head of Food Programme, Teagasc

Moorepark

8th July 2011

The importance of Cheese to Ireland

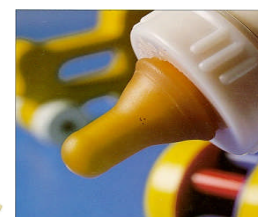
- Total cheese production is worth more than €500m in 2010
- Cheese accounted for 30% of whole milk utilisation in 2010



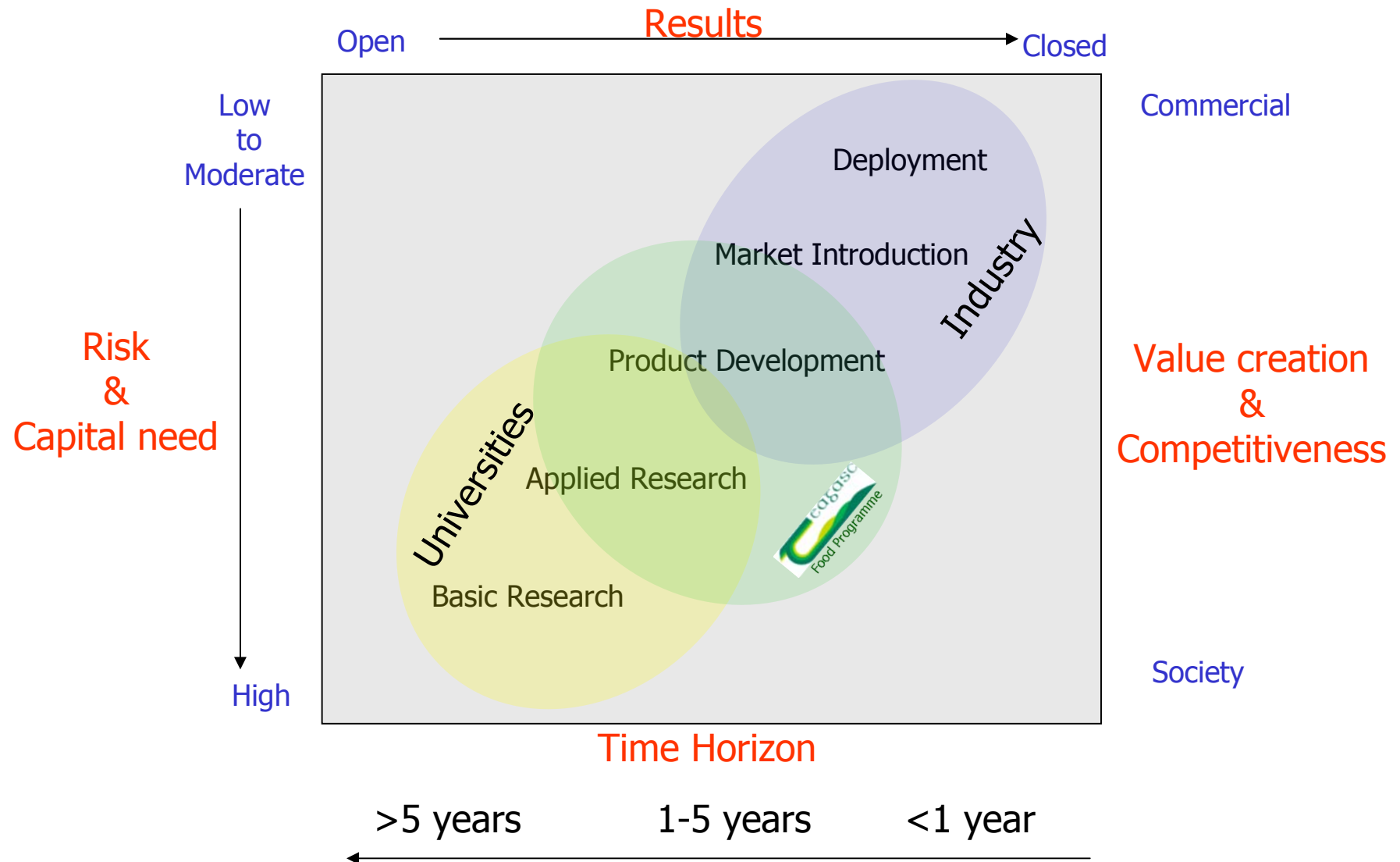


Food Programme Mission

"To support science-based innovation in the Irish food sector so as to underpin profitability, competitiveness and sustainability"



4 Dimensions of RDI in the Food Sector



Customer Unit/
Laboratories



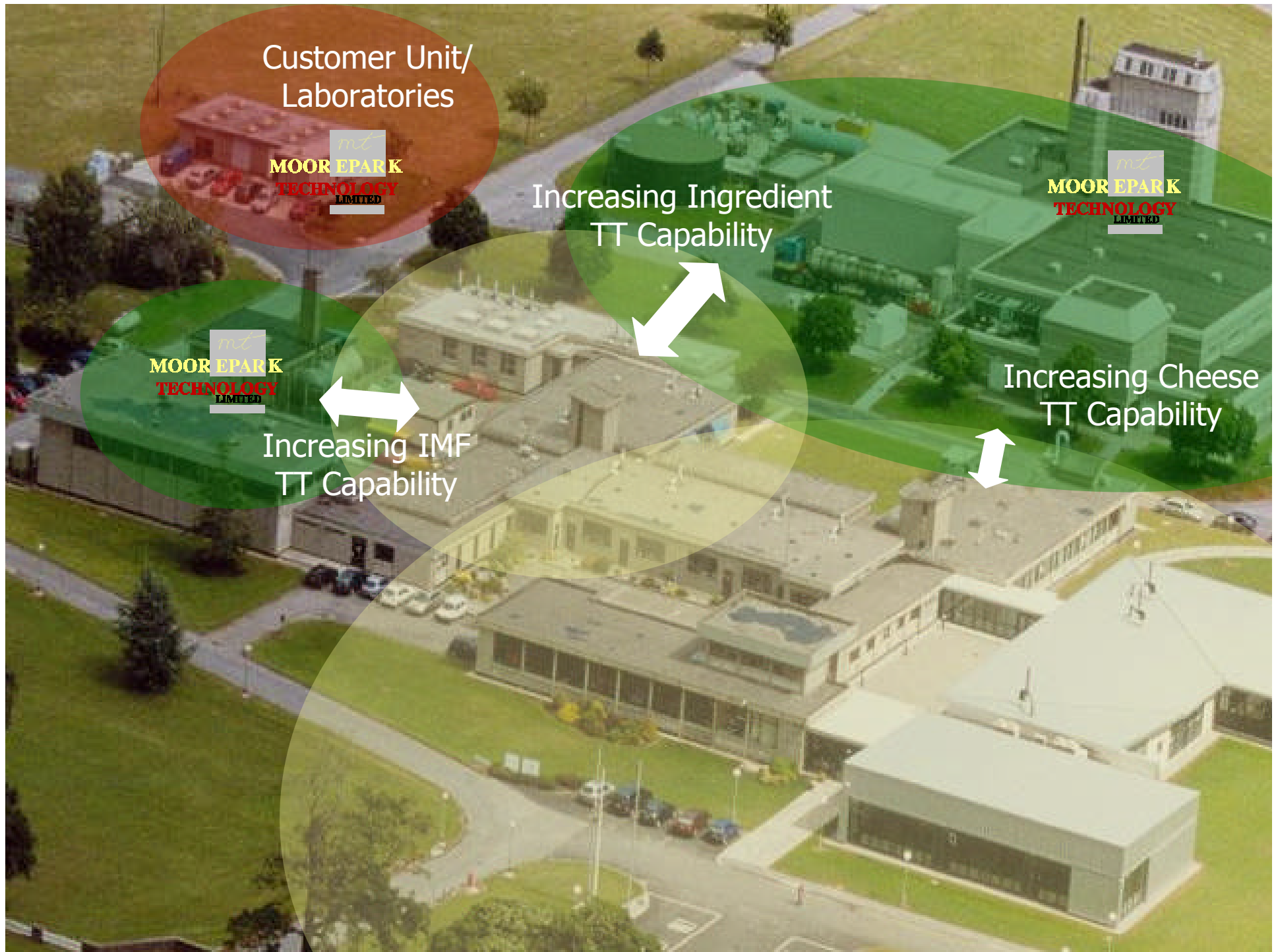
Increasing Ingredient
TT Capability



Increasing Cheese
TT Capability



Increasing IMF
TT Capability



Delivering R & D solutions in Dairy

In Cheese/Fermentation

Develop new products
Develop Dried ingredients
Improve efficiency and quality



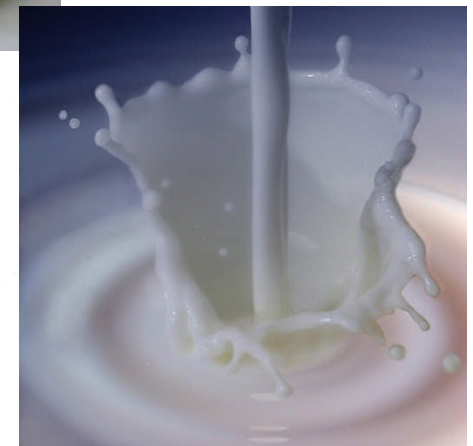
In Infant Formula

Develop new ingredients
Improve safety
Scale-up spray drying technology



In Food and Health

Improve dairy nutrition (salt, fat, protein)
Develop new Functional Foods (probiotics, prebiotics, weight reduction)
Innovate in NPD



Cheese Research

- Since 2,000 over 30 projects
- € 6 Million Investment by FIRM
- Provides an essential research pipeline to feed the Development Programme



Cheese Programme

Cheese Diversification

e.g. Swiss-type, Mediterranean-type, Hybrid cheeses

Cheese Functionality

Technology Factors

Physico-chemical Leavers

Ingredient Cheeses

Cheese Flavour

Mapping and biochemistry

Sensory

Cheese Microbiology

6,850 cultures

Commercial Production Partner for supply

Healthy Cheese

Reduced Fat/ Salt

Healthy additions – probiotics prebiotics etc.

