

LIST OF FIRM PROJECTS 2010/2011

ProjectRefNo	Email Address	Coordinator Name	Project Title
10RDTMFRC701	mary.rea@teagasc.ie	Dr. Mary Rea	Protection of Bioactive peptides using novel encapsulation technologies
10RDUCC702	sa.omahony@ucc.ie	Dr. Seamus O'Mahony	Development of Novel Whey Ingredients by protein-carbohydrate conjugation
10RDTMFRC703	donal.ocallaghan@teagasc.ie	Dr. Donal O'Callaghan	The use of novel technologies for improving quality and process efficiency in high protein beverage production
10RDTMFRC704	phil.kelly@teagasc.ie	Dr. P.M. Kelly	National Cheese Research Programme 2015
10RDTMFRC705	catherine.stanton@teagasc.ie	Dr. Catherine Stanton	Infant Nutrition for programming the gut microbiota in Neonates
10RDTMFRC706	mark.fenelon@teagasc.ie	Dr. Mark Fenelon	Concept Protein ingredient for next generation infant formulation
10RDNUIG707	lokesh.joshi@nuigalway.ie	Prof. Lokesh Joshi	Novel Strategy for exploitation of milk glycoproteins in infant formula
10RDTMFRC708	rita.hickey@teagasc.ie	Dr. R.Hickey	Targeting the Glycome of the Milk Fat Globule Membrane for anti-infective properties
10RDTMFRC709	phil.kelly@teagasc.ie	Dr. P.M. Kelly	Functional and biomedical application of milk fat globule membrane (mgm) based phospholipid rich fractions
10RDTCD710	ubond@tcd.ie	Dr. Ursula Bond	Preventing Beer Spoilage in Lager Fermentations
10RDUL711	dick.fitzgerald@ul.ie	Prof. R. J. (Dick) Fitzgerald	Low residual antigenicity & reduced bitterness casein hydrolysates
10RDDIT712	pjculen@dit.ie	Dr. P J Cullen	A novel packaging system for food safety and shelf-life extension
10RDTMFRC723	andre.brodkorb@teagasc.ie	Dr. André Brodkorb	Controlling surface-activity of protein aggregates for their incorporation into nutritional formulation for optimised processibility
11F001	yrjo.roos@ucc.ie	Prof. Yrjo Roos	Formulation and Design for Food Structure and Stability
11F008	kieran.jordan@teagasc.ie	Dr. Kieran Jordan	Translating fundamental research on Listeria monocytogenes for the benefit of multi-sectoral ready-to-eat food industry
11F009	a.dobson@ucc.ie	Prof. Alan Dobson	The use of marine derived antibacterial agents to combat the prevalence of salmonella in pork products
11F015	d.papkovsky@ucc.ie	Prof. Dimitri Papkovsky	Smart packaging systems containing novel optochemical O ₂ and CO ₂ sensors for the food industry
11F021	k.cashman@ucc.ie	Prof. Kevin Cashman	Irish meat & eggs: their fundamental role in promoting vitamin D nutrition and contribution to health & wellbeing
11F023	d.vansinderen@ucc.ie	Dr. Douwe Van Sinderen	Novel prebiotics from plant-derived sugars using bifidobacterial enzymes
11F026	maurice.osullivan@ucc.ie	Dr. Maurice O'Sullivan	Development of consumer accepted low salt & low fat irish traditional processed meats
11F031	m.cruz@ucc.ie	Dr. Malco Cruz Romero	High pressure processing to control pathogens in ready to eat traditional cooked meat products with reduced sodium, lower preservatives and no artificial colours or flavours
11F033	declan.bolton@teagasc.ie	Dr. Declan J.Bolton	Packaging and chilling technologies to enhance meat quality and safety
11F035	frank.monahan@ucd.ie	Prof. Frank Monahan	Delivering processed meat products with health benefits
11F037	mark.fenelon@teagasc.ie	Dr. Mark Fenelon	Decoupling pH & Ionic Effect in Protein Super-Concentrates
11F038	m.cruz@ucc.ie	Dr. Malco Cruz	Manufacture, application & assessment of smart packaging concepts consisting of novel nanoparticle technologies (meatal & non-metal based) in conventional food packaging systems
11F042	jesus.frias@dit.ie	Dr. Jesus Frias Celayeta	Translation of pharmaceutical drug delivery to nutraceutical delivery using invitro & in vivo techniques
11F043	anne.mullen@teagasc.ie	Dr. Anne Maria Mullen	Exploration of Irish meat processing streams for recovery of high value protein based ingredients for food & non food uses
11F045	ruth.hamill@teagasc.ie	Dr. Ruth Hamill	Enhancement of texture, flavour & nutritional value of meat products for older people
11F050	dilip.rai@teagasc.ie	Dr. Dilip Rai	Technologies for the enrichment & recovery of novel bioactive ingredients from plant food processing wastes
11F051	geraldine.duffy@teagasc.ie	Dr. Geraldine Duffy	An investigation of Verocytotoxigenic E. Coli super-shedding in beef & dairy cattle & the factors underpinning human virulence potential & strain emergence as a result of vt phage transduction
11F052	donal.ocallaghan@teagasc.ie	Dr. Donal O'Callaghan	Innovative solutions for quality & safety improvement in dairy ingredient manufacture for infant formula
11F053	pwotoole@ucc.ie	Dr. Paul O'Toole	Novel Food Ingredients for the elderly
11F057	paul.allen@teagasc.ie	Dr. Paul Allen	Improving the eating quality of Irish Pork
11F059	paul.allen@teagasc.ie	Dr. Paul Allen	Accurate prediction of saleable yield
11F060	paul.allen@teagasc.ie	Dr. Paul Allen	Novel Pre-treatment regime to enhance the value and quality of vacuum packed retail cuts of beef
11F061	mark.fenelon@teagasc.ie	Dr. Mark Fenelon	Dehydration/Rehydration dynamics for development of 'SMART' dairy ingredients
11F063	dick.fitzgerald@ul.ie	Prof. R.J. Fitzgerald	Antioxidant and anti-inflammatory ingredients for health enhancement in the older population
11F064	dick.fitzgerald@ul.ie	Prof. R. J. (Dick) Fitzgerald	Extraction and validation of antioxidant and anti-inflammatory ingredients from Brewers Spent grain
11FP401	martin.wilkinson@ul.ie	Dr. Martin Wilkinson	Enhancing consumer safety by development of a rapid flow cystometric assay for early detection of coagulase positive Staphylococcus aureus in chilled ready meals.
11FP403	john.vodoherty@ucd.ie	Prof. John O'Doherty	Marine Compounds to enhance Productivity & health in pigs
11FP404	andre.brodkorb@teagasc.ie	Dr. André Brodkorb	Expanding the potential for whey protein based encapsulation
11FP405	shane.ward@ucd.ie	Prof. Shane Ward	Smartphone delivered anti-tamper food traceability system based on direct food Data Matrix (DM) printing and change integrity sensors
11FP406	torres.sweeney@ucd.ie	Prof. Torres Sweeney	Seaweed extracts to reduce Campylobacter in chickens
11SF308	denis.griffin@teagasc.ie	Dr. Dennis Griffen	Strategies for controlling cadmium contamination in Irish Food Production
11SF310	frank.monahan@ucd.ie	Prof. Frank Monahan	Gender, Age and diet Effects on Lamb meat flavour and sensory quality
11SF311	donagh.berry@teagasc.ie	Dr. Donagh Berry	Genetic selection for improved milk and meat product quality in dairy beef and sheep
11SF317	eimear.gallagher@teagasc.ie	Dr. Eimear Gallagher	Exploitation of the nutritive properties of safe Irish grown milled oats and barley varieties as functional ingredients in new healthy food formulations
11SF322	aidan.moloney@teagasc.ie	Dr. Aidan Moloney	Profitable production of bull beef to market specification while ensuring optimum quality for the consumer
11SF327	denis.griffin@teagasc.ie	Dr. Helen O'Shea	Mining & modelling: Animal Rotavirus Epidemiology
11SF328	paul.whyte@ucd.ie	Dr. Paul Whyte	Campylobacter Control on Irish Broiler farms
11SF329	geraldine.duffy@teagasc.ie	Dr. Geraldine Duffy	Targeted low cost solutions for control of salmonella in pig production