

### FOOD TECHNOLOGY FIRM FUNDED PROJECTS PRE 2010

PROJECT TITLE	COLLABORATING	PROJECT CO-ORDINATOR	CALL YEAR	PROJECT
Analysis of the Irish Universities Nutrition Alliance food consumption database for issues relating to food safety and nutrition.	TCD, UCC	Professor M.J.Gibney,Unit of Nutrition and Dietetics,Department of Clinical Medicine,Trinity College Medical School, St.James Hospital, Dublin 8.	2000	Complete
CLA in dairy functional foods.	DCU, TMFRC	Dr.Catherine Stanton,Teagasc,Dairy Products Research Centre,Moorepark,Fermoy,Co.Cork.	2000	Complete
Conjugated linoleic acid: evaluation of health benefits in humans.	TCD, UCC	Professor Kevin Cashman,Nutritional Sciences,Department of Food Science and Technology,University College Cork,Cork.	2000	Complete
Fractionation of whey proteins using novel membrane filtration processes and characterisation of their functionality in model and food systems.	Teagasc AFRC, TMFRC, UCC	Dr.R.Mehra,Teagasc,Dairy Products Research Centre,Moorepark,Fermoy,Co.Cork.	2000	Complete
Phytosterols and Oxyphytosterols in foods.	UCC	Dr.N.M.O'Brien,Department of Food Science and Technology,University College Cork,Cork.	2000	Complete
Probiotic functional foods.	Teagasc MFRC, UCC	Professor Gerald Fitzgerald,Microbiology Department,University College Cork, Co.Cork.	2000	Complete
Reduced fat cheese for pizza.	Teagasc MFRC	Dr.T.Guinee,Teagasc,Dairy Products Research Centre,Moorepark,Fermoy,Co.Cork.	2000	Complete
Consumer orientated development of new functional drinks:meal replacements and supplements.	UCC, UCD	Dr.James Lyng, Department of Food Science, UCD, Belfield, Dublin 4	2001	Complete
The development of a National Food Consumption database for children for risk assessment of food-borne chemicals.	UCD TCD	Professor Michael J.Gibney,Unit of Nutrition and Dietetics, Department of Clinical Medicine, Trinity Health Science Centre, St.James Hospital, Dublin 8.	2001	Complete
Bioavailability of health promoting ingredients from functional meat products : cost effective in vitro assessment.	UCC	Dr.Nora M.O'Brien, Dept of Food and Nutritional Sciences, University College Cork, Cork.	2004	Complete
Development of gluten free cereal based convenience foods.	Teagasc AFRC , UCC	Dr.Elke Arendt,Department of Food Science and Food Technology and Nutrition,UCC,Cork.	2004	Complete
Development of novel beverages as pharmacological delivery systems for over-the-counter medicines.	UCC, UCD	Dr.Jean-Christophe Jacquier, Department of Food Science,University College Dublin,Belfield,Dublin 4.	2004	Complete
Healthy fatty acid-enriched fresh beef: implications for shelf-life, flavour and the health of the consumer.	TCD, TAFRC, UCD	A.P. Moloney, Teagasc, The National Food Centre, Ashtown, Dublin 15	2004	Complete

Novel snack foods containing functional fibre.	UCD	Dolores O'Riordan, Dept of Food Science, University College Dublin, Belfield, Dublin 4	2004	Complete
Nutritional and metabolic effects of phytosterols: functional benefits of plant sterols and stanols as ingredients in functional foods.	UCC	Dr.Nora M.O'Brien, Dept of Food and Nutritional Sciences, University College Cork, Cork.	2004	Complete
Studies on the microbiology and sensory properties of novel low sodium ethnic ready meals.	Teagasc AFRC, MFRC, UL	Dr. Martin Wilkinson, Dept of Life Sciences, University of Limerick, Limerick.	2004	Complete
Beverages to promote optimum skeletal joint function.	UCD	Dr.Dolores O'Riordan,Department of Food Science,University College Dublin,Belfield,Dublin 4.	2005	Complete
Development of a new generation of fermented (non alcoholic) functional cereal beverages produced with a flexible industrial fermentation system.	UCC	Dr.Jorge Oliveria, Dept of process and chemical engineering, University College Cork, Cork.	2005	Complete
Antimicrobial peptide preventing beer spoilage with nutraceutic potential	TCD, UCC	Dr. Ursula Bond,Moyne Institute of Preventative Medicine, Dept. of Microbiology,Trinity College,Dublin 2	2006	Complete
Development of food ingredients for modulation of glycaemia	Teagasc MFRC	Dr. Mark Fenelon,Teagasc, Moorepark Fermoy Co. Cork	2006	Complete
Development of healthy spreads enriched with beneficial omega-3 fatty acids and low in trans fatty acids	UL, Teagasc MFRC	Dr. Deirdre Ni Eadhin,Food Science Research Centre, Department of Life Sciences University of Limerick Limerick	2006	Ongoing
Development of low sodium solutions for the snack food sector	UCD	Dr. Elaine Duggan,School ofAgriculture, Food Science and Veterinary Medicine, Agriculture and Food Science Centre, U.C.D., Belfield, Dublin 4	2006	Complete
Diet the large bowel microflora and metabolomic profiling of healthy human subjects	UCC,UCD	Professor M.J.Gibney, Room 302A, UCD School of Agriculture and Food Science Centre, School of Agriculture, Food Science and Veterinary Medicine, College of Life Sciences, UCD, Belfield, Dublin 4.	2006	Complete
Efficacy of vitamin D as a functional food ingredient for disease prevention during the life cycle	UCC	Dr. Mairead Kiely,Department of Food and Nutritional Sciences University College Cork	2006	Complete
Functional properties of beta glucan from oats, barley and seaweed	UCC, AFRC, CIT, UCD	Dr. Elke Arendt,Dept. of Food and Nutritional Sciences, University College Cork	2006	Complete
Generation and characterisation of novel functional and bioactive casein hydrolysates	UL, UCC Galway-Mayo IT	Professor Richard Fitzgerald,Life Sciences Department University of Limerick Limerick	2006	Complete
Genetics of healthy eating - fruit and vegetable intake in children	UCD	Dr. Eileen Gibney,School ofAgriculture, Food Science and Veterinary Medicine, Agriculture and Food Science Centre, U.C.D., Belfield, Dublin 4	2006	Complete

HEART FRIENDLY FOODS: Identification and exploitation of food components linked to heart health	Teagasc MFRC, UCC	Dr. Catherine Staunton, Teagasc, Moorepark Fermoy Co. Cork	2006	Complete
Nutraceutical and Functional Food Bioactive Peptides in Beef, Bovine Offals and Fermented Meat Products	Teagasc AFRC, MFRC, UCC	Dr. Declan Bolton, Ashtown Food Research Centre, Ashtown, Dublin 15	2006	Complete
Nutrigenomic Technologies & Functional Food Development: High - CLA Beef as a model functional food	TCD, TAFRC	Dr. Helen Roche, Nutrigenomics Research Group, Institute of Molecular Medicine, Trinity College School of Medicine, St. James Hospital, Dublin 8	2006	Complete
Product reformulation and in vitro testing of low glycaemic breads	Teagasc AFRC, UCC	Dr. Eimear Gallagher, Ashtown Food Research Centre, Teagasc, Ashtown, Dublin 15	2006	Complete
Reduced salt-breads for enhanced health: safety, consumer acceptance and health outcome efficacy	UCC	Prof Kevin Cashman, Dept. of Food and Nutritional Sciences University College Cork Cork	2006	Complete
Reformulation of reduced sodium chilled ready meals with improved nutritional, safety and sensory properties through inclusion of health enhancing ingredients	UL, Teagasc AFRC	Dr. Martin Wilkinson, Life Sciences Department, University of Limerick Limerick	2006	Complete
Releasing the potential of Bovine Lactoferrin	Teagasc MFRC, UCD	Dr. Linda Giblin, Teagasc, Moorepark, Fermoy, Co Cork	2006	Complete
Technology and process optimization to minimize losses of polyacetylenes in carrots	NUIG, TAFRC	Dr. Nigel Brunton, Ashtown Food Research Centre, Teagasc, Ashtown, Dublin 15	2006	Complete
The effects of folate on gene expression and DNA methylation	DCU	Anne Parle McDermott, School of Biotechnology Dublin City University Dublin 9	2006	Complete
Eldermet: Gut Microbiota as an indicator and agent of nutritional health in elderly Irish subjects	UCC, MFRC	Dr Paul O Toole, Dept. Microbiology & Alimentary Pharmabiotic Centre Rm 447 Food Science Bldg. University College Cork	2007	Complete
Marine Functional Food Research Initiative	TAFRC, UCC, UL, NUIG, UCD, MFRC, UUJ	Declan Troy, Ashtown Food Research Centre, Ashtown, Dublin 15	2007	Ongoing
Safe and healthy foods	AFRC, AFBI, CIT, QUB, UCD, MFRC, UUJ, UCC	Dr Martin Danaher, Food Safety Department, The National Food Centre, Ashtown Dublin 15	2007	Complete
Exploring the potential of potato peel waste as a source of phytopharmaceuticals, bio-active peptides and as a control measure for potato nematodes	TAFRC, UCC	Dr. Nigel Brunton, Ashtown Food Research Centre, Teagasc, Ashtown, Dublin 15	2008	Complete
Healthy cereal-based snacks for the elderly	TAFRC, UCC	Dr. Eimear Gallagher, Ashtown Food Research Centre, Teagasc, Ashtown, Dublin 15	2008	Ongoing
Healthy cereal-based snacks from byproducts of the milling, malting, brewing and cider industries	TAFRC, UCC, UCD, DIT	Dr. Eimear Gallagher, Ashtown Food Research Centre, Teagasc, Ashtown, Dublin 15	2008	Complete

Meat & related products as novel sources of 25-hydroxyvitamin D - a novel food-based bioactive with multiple health benefits	UCC	Prof. Kevin Cashman	2008	Complete
Water activity control and texture stabilisation of high protein snack bars	TMFRC, UCC	Dr. P.M. Kelly, Teagasc, Dairy Products Research Centre, Moorepark, Fermoy, Co. Cork.	2008	Complete