

INNOVATION VOUCHERS INITIATIVE

Teagasc
Ashtown Food Research Centre

DIRECTORY OF SKILLS AND EXPERTISE



College Contact Point for Innovation Voucher Enquires:

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Department/Unit	Specific services offered	Contact Name	Address	Telephone	E-Mail address
Innovation Unit	<p>Technical advice for food companies, SMEs and entrepreneurs covers:</p> <ul style="list-style-type: none"> • Setting up a business • Packaging & Labelling • Product Development • Technical Troubleshooting • Technical Services for Start-ups including Shelf Life Testing, Sensory Analysis, Product Testing and Nutritional Analysis <p>Our facilities include</p> <ul style="list-style-type: none"> • Meat processing plant • Cooked meats facility • Bakery • A general purpose food processing plant • Two incubation units available for sole use by entrepreneurs. • A test kitchen for preparation and presentation of products to potential buyers. • Training and meeting room facilities 	Dr. John Rae	Teagasc-AFRC, Ashtown Dublin 15	(01) 8059546	john.rae@teagasc.ie
		Dr. Áine Sommerfield	Teagasc-AFRC, Ashtown Dublin 15	(01) 8059536	aine.sommerfield@teagasc.ie

<p>Food Training & Technical Services Department</p>	<p>The training and consultancy programme is focused on the areas of food safety, quality, legislation, manufacturing, and new product development. Particular emphasis is given to food sector support programmes and regional food development programmes for small to medium sized enterprises (SME) and artisan food businesses. Specialist advice is available on all aspects of national, international and retailer food assurance standards</p> <ul style="list-style-type: none"> • Training courses are accredited through the National Qualifications Authority of Ireland • Training and consultancy service is accredited to ISO 9000. • Approved training programmes and trainers have been placed on the FAS/EI National Register of Trainers 	<p>Mr. Pat Daly</p>	<p>Teagasc Ashtown Food Research Centre Ashtown Dublin 15</p>	<p>(01) 8059500</p>	<p>pat.daly@teagasc.ie</p>
<p>Food Safety Department</p>	<p>The Food Safety Department conducts research that will provide the scientific basis for food safety assurance by the Irish Food Industry. The focus of the programme is on microbial and chemical contaminants in the food supply. The research programme addresses contaminants along the total “farm to fork” chain. Current research expertise covers:</p> <ul style="list-style-type: none"> • Bacterial pathogens and spoilage organisms • Bacterial genomics • Quantitative microbial risk assessment • Antimicrobials • Emerging bacterial pathogens • Chemical residues 	<p>Dr Geraldine Duffy</p>	<p>Teagasc Ashtown Food Research Centre Ashtown Dublin 15</p>	<p>(01) 8059500</p>	<p>geraldine.duffy@teagasc.ie</p>
<p>Meat Technology Department</p>	<p>The role of the department is to support competitiveness and innovation in the meat industry through a high quality scientifically sound research programme. Current research focus is on:</p> <ul style="list-style-type: none"> • Meat Quality Molecular Biology • Improvement of the fatty acid composition of grass-fed beef • Foods for Health 	<p>Dr Anne Maria Mullen</p>	<p>Teagasc Ashtown Food Research Centre Ashtown Dublin 15</p>	<p>(01) 8059500</p>	<p>anne.mullen@teagasc.ie</p>

	<ul style="list-style-type: none"> • Functional beef and beef-products, • Innovations in value added and novel meat products 				
Prepared Foods Department	The Department is involved in the areas of product/process/package technology, cereals & bakery products, bioactive compounds in fruit & vegetables, functional foods, seafoods, biospectroscopy & food quality. There is major focus on gluten-free and low glycaemic index bakery products; added value seafood products; and applications of biospectroscopy to food quality measurement.	Dr Gerard Downey	Teagasc Ashtown Food Research Centre Ashtown Dublin 15	(01)8059500	gerard.downey@teagasc. ie
Food Marketing Research Unit	The FMRU conducts targeted studies of markets and consumer-led developments in Ireland, Europe and internationally. The programme has two broad research themes, one dealing with <i>consumer research</i> - to better understand and predict consumer behaviour - and one dealing with <i>supply chain research</i> - to analyse the behaviour of supply chain actors and chain structures.	Dr Maeve Henchion	Teagasc Ashtown Food Research Centre Ashtown Dublin 15	(01) 8059500	maeve.henchion@teagas c.ie