

Cereal and Bakery Technologies

Teagasc researchers can provide specialist know-how, facilities and services in cereal science and bakery technology. This includes, but is not limited to, product formulation, innovation and sample testing. Researchers at Teagasc are available to provide consultancy or carry out contract/collaborative research for companies in the aforementioned areas with a view to exploitation of novel products/processes in bread and baked goods markets. A range of testing services is also offered from shelf life to microbial to residue analysis.

Background

Through internally and externally funded research Teagasc researchers have developed significant expertise in the area of baked goods and cereals technology. Numerous collaborations with third level institutions and companies have produced many successful research outputs, and we continue to encourage such links and to work with companies to assist in product innovation, new product development and service provision.

Benefits to Industry

The expertise and facilities, primarily at Teagasc Food Research Centre in Ashtown allows millers, bakers and food companies access to state-of-the-art facilities and specialist knowledge, as well as offering a range of specialist and routine services.

Areas of Expertise

- Wheat flour chemistry and rheology.
- Gluten-free formulations.
- Low glycaemic breads.
- Beta-glucan enriched breads.
- Health/functional snacks.

Facilities/Equipment

- Mill Room.
- Test bakery.
- Dough rheology laboratory.
- Access to National Imaging Centre.
- Sensory testing facility.
- Product development plant/incubation units.



Range of Solutions

Depending on the nature of work requested and the inputs from each party, contract research or collaborations can be considered. This could range from new product development, to pilot scale trials. Ingredient sourcing, consumer research and testing services (shelflife, microbial, quality testing, residue analysis etc.) are other options available.

Offer may interest

- Millers, bakers and those in the snack food industry who incorporate cereal and flours into their products.
- Niche baked goods manufacturers.
- Health food specialists in breads/confectionary/baked goods market.

How to Proceed:

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