

Generation and Characterisation of Bioactive Compounds

The Functional Foods Facility at Teagasc provides specialist know-how and services in the field of bioactive compound generation, isolation and chemical and biological characterisation with a view to exploitation of novel products/processes in the development of functional food and beverages. Expertise available include the generation of bioactive compounds from a myriad of raw material sources, including meat and fish by-products, cereal, plant and milk processing waste streams.

Background

The Food for Health research programme is central to Teagasc's role in the development of the knowledge based bio-economy, since it aims to assist Irish food companies to set more ambitious targets for innovation and technology development. Teagasc has significant expertise and infrastructure in the area of bioactive component isolation and characterisation. Numerous collaborations with third level institutions and companies have led to many successful research outputs, and we encourage such links and work with companies to assist in product innovation, new product development and service provision.

Benefits to Industry

Functional food research is particularly important at the present time due to the European Food Safety Authority regulations with regards to functional food health and novel food claims, both of which are of interest to food and beverage manufacturers alike. Teagasc Food Research Centre, Ashtown incorporating the new nutraceutical research facility allows food companies access to state-of-the-art facilities and equipment as well as specialist knowledge through a variety of means.

Areas of Expertise

- Marine carbohydrates, proteins, peptides, lipids.
- Flavour ingredients from terrestrial and marine sources.
- Meat and marine bioactive peptides.
- Beta-glucan ingredients.
- Heart health, antimicrobial and anti-diabetic functional ingredients.
- Low salt ingredients.
- Alternative natural flavour ingredients and preservatives.

Facilities/Equipment

- HPLC, NMR, MS facilities and expertise.
- Sensory testing facility.
- Product development plant/incubation units.



Range of Solutions

Depending on the nature of work requested, service provision or contract/collaborative research can be considered. This ranges from new product development, to pilot scale trials, ingredient sourcing, consumer research and testing (shelf-life, microbial, quality, residue etc.).

Of interest to:

- Food, beverage and snack companies.
- Niche manufacturers and entrepreneurs.

How to Proceed:

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