



# Co-products workshop

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**John Matthews**

**Wednesday 15<sup>th</sup> February 2017**

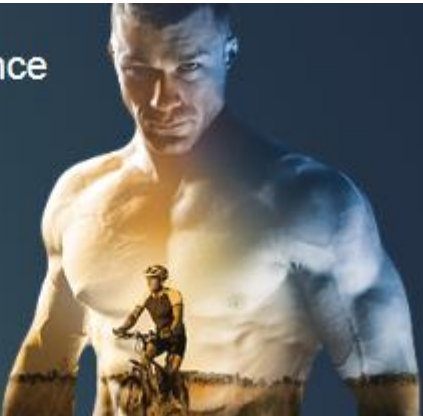




**Glanbia Performance Nutrition**

The global leader in sports nutrition

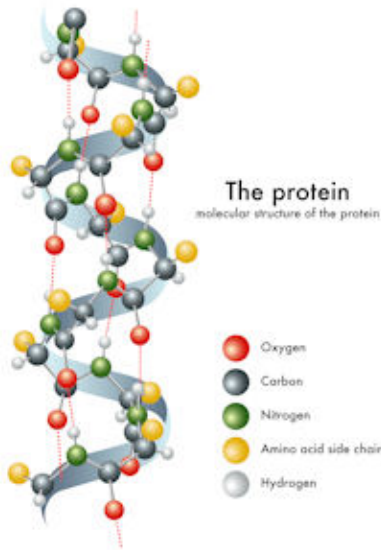
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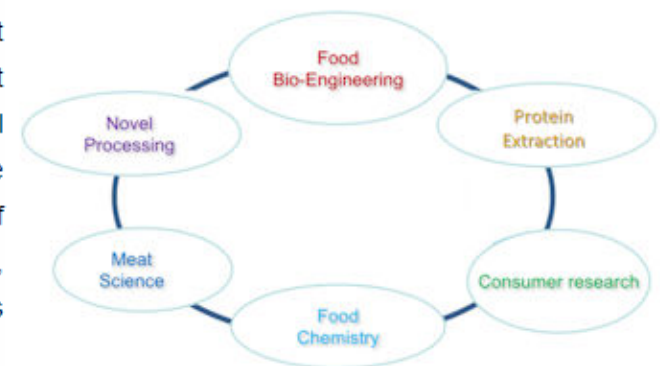
# GOLD RUSH

## About project



**ReValueProtein** will explore **opportunities** to obtain **additional value** from low, neutral or negative value **meat processing** streams. Protein **recovery** can **enhance** the economic performance and **improve** the environmental impact of the meat industry through the generation of **high value** protein-rich functional co-products.

**ReValueProtein** is a nationally funded research project bringing together a multidisciplinary team to support innovation in the Irish meat industry. The project will generate technical know-how to develop and optimize processing conditions for protein extraction from the beef and pork fifth quarters, followed by isolation, characterisation and investigation of various applications in food, beverage, health and biomedical engineering.



**ReValueProtein** aims to reduce waste generation and prioritise low input/low energy approaches for protein recovery. Analysis of consumer attitudes and risk communication will provide a solid basis for developing commercialisation strategies.

The project's primary focus is on beef and pork, however research outputs are expected to be of great value to other muscle-food processing industries.



Last reviewed: 4/7/2016





## Vision

Safe and trustworthy food for everyone



## Mission

We protect consumers by leading a collaborative food safety community to continuously raise food standards and create a culture of excellence



## Values

### TEAMWORK

We develop and inspire our people to build a better organisation

### INTEGRITY

We are honest, open and independent in all we do

### PASSION

We are passionate about protecting consumers

### RESPECT

We act with respect and personal responsibility

### INNOVATION

We change to do things better in pursuit of excellence

### COLLABORATION

We recognise and value our partners



## Enablers

OUR PEOPLE

LEADERSHIP AND GOVERNANCE

COMMUNICATION AND ENGAGEMENT

PARTNERSHIPS

TECHNOLOGY AND DATA SHARING

POLITICAL SUPPORT

RESOURCES

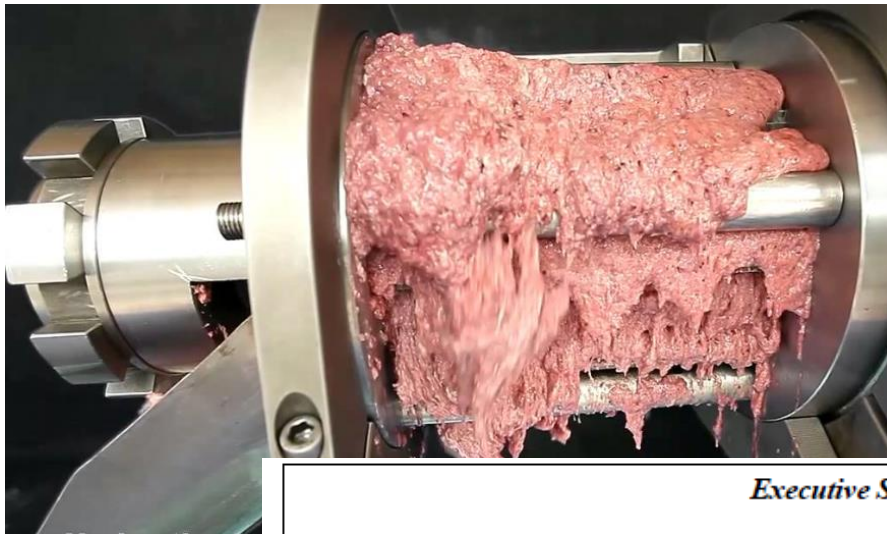




Opportunities  
straight ahead







## *Executive Summary*

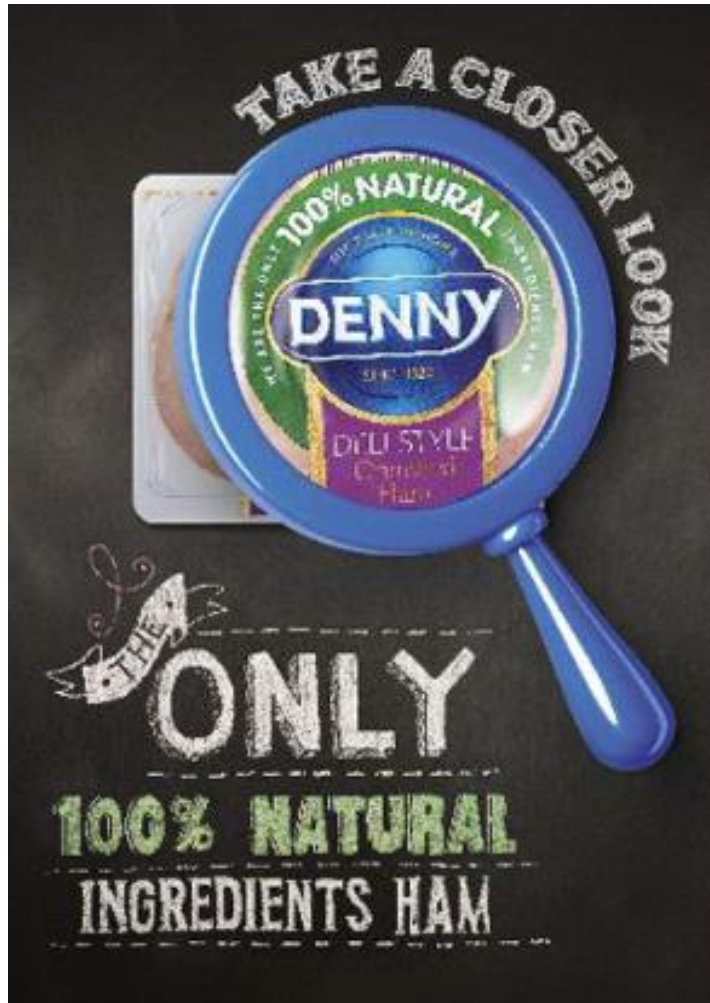
*This report describes the outcome of a Food and Veterinary Office audit in the United Kingdom, which took place from 6 to 14 March 2012, in order to evaluate the official food safety control system in place governing the production and placing on the market of mechanically separated meat.*

*The report concludes that the official controls implemented by the United Kingdom Competent Authorities do not guarantee that the EU requirements applicable to the production of mechanically separated meat are respected.*

*The creation of a product category, non-existent in current EU legislation, called "desinewed meat", with the backing of the United Kingdom Competent Authorities has led to major non-conformities such as the use of ruminants' bones for the production of mechanically separated meat, the production of mechanically separated meat without respecting all EU requirements and the placing on the market of products incorporating mechanically separated meat without identifying it on the label.*

*The report includes a number of recommendations addressed to the United Kingdom Competent Authorities, aimed at rectifying the identified shortcomings and deficiencies identified and enhancing the implementation of the official control system in place.*

# Vegetable Extracts



# Legislation

**Meat Origin**

Fit for Human Consumption?

**Novel Foods?**

Isolation, manipulation?

**Residues?**

Extraction, Concentration.

**Nutrition & Health Claims?**

Nutritional Claims.

**FIC / Labelling?**

Misleading Consumer Declared Meat Content.





# Food Safety

AUTHORITY OF IRELAND

