INDUSTRY COLLABORATION CASE STUDIES

Our Science, Your Food
Portfolio of Collaboration Studies from Across Teagasc
Foreword

I am pleased to deliver Teagasc’s new Portfolio of Industry-Teagasc Collaborations, entitled ‘Industry Collaboration Case Studies: Our Science, Your Food’. This Portfolio provides just a flavour of the many Teagasc – Industry Collaborations that have successfully delivered impact to companies and society in recent years. A wide variety of collaborations in terms of scale, duration and funding mix is on show in this brochure. However, the one constant is the added value to the collaborating company in terms of improvement to existing products and services or entirely new products and services for Irish and international markets.

Food Wise 2025 sets out a long-term plan for the agri-food industry, highlighting its significant contribution to the Irish economy and continued potential for growth. The value of Irish agri-food and drink exports reached a record high of €12.6 billion in 2017, recording the eighth consecutive year of growth. The Teagasc Technology Foresight 2035 strategy will be crucial in guiding the development of relevant RD&I technologies and services for industry, to meet and exceed the targets outlined in Food Wise 2025. Teagasc RD&I will help to better address the grand challenges and opportunities associated with sustainable food production for local, national and global markets. Key opportunities exist for the Irish AgriFood and AgTech industries in demonstrating comparative advantages, in terms of sustainable food production that is underpinned by sound science.

The mission statement of Teagasc is to support science-based innovation in the AgriFood and AgriTech sectors and wider bioeconomy, to underpin profitability, competitiveness and sustainability. Our vision is that Teagasc will be nationally and internationally recognised as the knowledge provider and collaborator of choice for Ireland’s agriculture and food industry. Our RD&I is mission oriented and is supported by a structured programme of innovation management and technology transfer within Teagasc that offers individual and corporate support for clients via dedicated Customer Relationship Managers and the Teagasc Technology Transfer Office.

If your company has an innovation challenge in the AgriFood or AgTech space, then maybe we can help. Please contact the Teagasc Technology Transfer Office, Tel: 01 8059500 Email: techtransfer@teagasc.ie.

Professor Gerry Boyle
Director
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Teagasc Research, Development & Innovation

Research, Development and Innovation (RD&I) are at the core of our work in Teagasc. We offer state-of-the-art scientific expertise and research services for industry, using world-class facilities and equipment. Teagasc Customer Relationship Managers support our customers, from initial discussions on services of interest, right through to the delivery of services. The team in the Teagasc Technology Transfer Office offer dedicated support to nurture and build on our engagement with industry and other partners.
Benefits of Teagasc Research, Development and Innovation to Industry

Growing investment in Research, Development and Innovation (RD&I) by industry

Research is recognised as the path to innovation and commercialisation and RD&I proactive companies have been shown to generate higher exports and sales. There is a growing requirement to build on new markets outside of Europe and a growing interest from consumers to understand more about their food. Innovation, to deliver sustainably produced food, that is nutrient-rich and with functional properties, into extended markets, will require a continued collaboration between Teagasc and industry, and a growing investment in RD&I. By collaborating with industry partners, our Scientists deliver world-class RD&I for Your Food. Teagasc RD&I delivers sustainable and strategic growth for our customers and our customers’ customers.
Our Scientific Expertise
Teagasc provides specialist expertise, facilities and services in the scientific analyses of food and ingredients. Teagasc Scientists are world-leading experts in their respective field, with much research published in peer-reviewed high impact factor scientific journals.

Teagasc scientists are available to deliver contract or collaborative research with industry partners, with a view to exploiting novel technologies for food and food ingredients.

Our World-Class Facilities and Equipment
Teagasc has invested in modern RD&I facilities and services, to further support and strengthen Ireland’s growing agri-food industry. With world-class laboratories at Ashtown, Co. Dublin and Moorepark, Co. Cork, our Technical Services Laboratory provides testing services to industry clients. Teagasc Ashtown offers a category 3 food safety facility, a pilot-scale abattoir, meat processing plant, product development plant, a sensory analysis suite and a neutraceutical facility to clients. Horticulture research is also undertaken at this location. Teagasc Moorepark and Moorepark Technology Limited offer pilot plant facilities, from laboratory to semi-commercial scale, allowing research to be performed from raw milk intake, right through to the development of high-protein liquid streams, using membrane filtration and subsequent powder production, for example. If you want to know more about our equipment contact either ciara.macdonagh@teagasc.ie or tara.heffernan@teagasc.ie

Our Partners
We partner with industry from many different sectors, including meat, dairy and prepared consumer foods, in supporting and underpinning food innovation at national and international level, delivering world-class scientific services and technology for industry.

Our Services
Teagasc offers a commercial service for the Dairy, Beef, Pig, Poultry, Tillage, Infant Milk Formula, Feed, Fruit and Vegetable and Artisan industries. Some services are relevant to Government Policymakers, Regulatory bodies, Exporting bodies, Retailers, the Pharmaceutical industry and Research organisations.

Further Details
For further details on how to collaborate with Teagasc and available collaboration supports, please email us at techtransfer@teagasc.ie
The mission of the Teagasc Technology Transfer Office (TTO) is to support collaboration and enhance the transfer and commercialisation of research outputs, including intellectual property, capabilities and related information between Teagasc and the business community and other key stakeholders. This promotes the exploitation of our RD&I, delivering significant social and economic benefits. There are many ways in which the TTO facilitates engagement with industry, including negotiation of agreements for services and contract research, to collaborations and commercialisation of intellectual property. Specific skills, capabilities, know-how and specialised infrastructure are critical in professional and quality engagement with industry and other partners. The TTO facilitates collaborations across a broad range of industry sectors, to facilitate the commercialisation of key technologies developed by Teagasc and partners.

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CASE STUDIES
Dairy Concepts IRL

Company Background
Dairy Concepts IRL (DCI) is a consumer-led and technology driven food R&D company established in 2012, which develops and sells functional dairy snacks with global potential. Using an innovative platform technology developed at Teagasc, DCI has developed a ‘world-first’ range of high protein, hand-held dairy snacks. Products for supply to the European market are being manufactured in Ireland, while a franchise manufacturing and distribution model is to be employed for other international markets.

Industry Challenge
This relationship originated in 2012 during the Foodworks programme, a joint initiative between Enterprise Ireland, Bord Bia and Teagasc established to find and foster food entrepreneurs. Dairy Concepts were exploring opportunities to develop novel products to expand their portfolio.
Teagasc Solution

Following Teagasc marketing of its novel platform wheyless dairy technology, DCI CEO Tom Brennan, who identified a gap in the dairy market, realised the potential of adapting this technology to develop a range of novel functional natural dairy snacks, and engaged with Teagasc to undertake a feasibility study. With a patent filed, and significant expertise developed by Teagasc researchers, led by Prof Tim Guinee of Teagasc food research centre Moorepark, as well as access to specialised infrastructure including pilot plant facilities at Moorepark Technology Limited, the feasibility study was a success and led to the company licensing the Teagasc patented technology, to manufacture and commercialise novel innovative functional dairy snacks.

Impact on the Company

Their business plan involved firstly developing a worlds’ first sweet high protein hand held dairy snacks product for adults and children (Fruchee®), with a focus on Irish and UK markets to start, which could then be adapted easily to local tastes and nutritional requirements. According to David Potts, ex-Sales Director of Muller Uk, “Fruchee® is the most disruptive innovation in consumer dairy products in decades”. With a product development function and European manufacturing base at Teagasc Moorepark facilities in Fermoy Cork, DCI plans to internationalise its turnkey solution (ingredients, process solution, brand and marketing platform) via a distributor model in Europe and a franchising model in the rest of the world, including North America, China and the Middle East. Such products will then be manufactured “in market” without the need for a fresh source of milk, using novel dairy ingredient powders exported from Ireland.

“\nThe collaboration with Teagasc has been fundamental to the success of Dairy Concepts IRL – and without the background technology, the products we envisaged would not have been possible. In addition, the on-going support and advice, from research staff and the TTO, has been extremely useful during the refinement stages and will be increasingly important as we develop the pipeline of products that we envisage.”

Paul Simpson, Dairy Concepts IRL Sales & Marketing Director
Company Background

Emissions of GHG from agriculture account for a large share of Ireland’s total greenhouse gas emissions and a larger share of emissions from the so-called non-emissions traded sector (non-ETS). On behalf of the Irish State, the Environmental Protection Agency (EPA) is required to provide the European Commission with projections of GHG emissions inventories to a medium term horizon. These emissions inventories must contain detailed information on the source and nature of future GHG inventories, including emissions from agriculture.
**Sectoral Challenge**

The challenge was to source accurate and reliable data, that could provide medium term projections of Irish agricultural activity and the associated GHG emission inventories to the European Commission as required under the EU effort sharing agreement.

**Teagasc Solution**

Using a Teagasc developed FAPRI-Ireland model research economists in the Teagasc’s Agricultural Economics and Farm Survey’s Department Research Economists were able to provide medium term projections of agricultural activity levels to the EPA. These projections enabled the EPA to generate projections of agricultural and other GHG emissions inventories for the period to 2030.

**Engagement Type**

This was a collaboration research project jointly funded by EPA and Teagasc.

**Impact for the company**

The findings of the study have enabled the EPA and the Irish State to fulfil their reporting requirements under this EU effort sharing agreement.

“Working with the Environmental Protection Agency, Teagasc has helped to inform policy makers of the extent of the future challenges Ireland faces in achieving GHG emissions reductions.”

Trevor Donnellan, Teagasc
Company Background

Gallagher Bros. is a family-owned business founded in 1919, currently employing 200 people. Based in Killybegs, the company has three processing plants in Co. Donegal and also owns Ocean Farm Ltd., a Salmon farming company located in Donegal Bay. Ocean Farm Ltd. operates two sea sites in the clear, unpolluted waters of Donegal Bay and has been awarded the ‘Irish Quality Salmon Scheme’ under IFQC approved scheme Mark 001 and 002.

Industry Challenge

To maximize profitability and fish value fish processors have had to develop alternative markets for fish by-products and reduce disposal costs. A large component of fish processing wastes are utilised in the production of fish meals and oils for aquaculture and animal feeds. It is possible to collect individual waste stream components (heads, frames, viscera, and
skins) and devise methods for using them as higher quality feed ingredients or other products.

The challenge for here was to determine the composition of and evaluate the technofunctional attributes of salmon viscera produced from commercial fish processing operations for Atlantic salmon at Ocean Farm Ltd, thereby identifying opportunities to utilise salmon viscera in feed products that could provide potential health benefits.

Teagasc Solution

Following an initial extensive review detailing existing uses of salmon viscera and its processing, process development using de-oiled salmon viscera supplied by Ocean Farm/Gallagher Bros. Ltd. by Teagasc researchers commenced. The viscera underwent enzymatic treatment other complementary processing using methods developed at Teagasc-Ashtown by Dr Maria Hayes. From this work a protein and oil product were developed with nutritional and health attributes.

Engagement Type

This was a collaborative project part funded by BIM under their Innovation Scheme and by Ocean Farm Ltd.

Impact for the company

Salmon viscera were shown in this study to be a promising, high-added value product due to their identified nutritional content, and the bioactive and functional properties that may be applied in the food and feed industries as well as other uses such as in the development of microbial growth media. The fact that the oil derived from these salmon viscera is of high quality and rich in Omega-3’s means that this new product could be used as a functional foods/supplements.

“I refer to the study carried out by you, on behalf of Ocean Farm Ltd., and wish to comment that this is a most impressive study in its detail and comprehensive findings. This gives the company the confidence and direction to calculate entry into the value added possibilities of further processing Salmon viscera.”

Patrick Gallagher of Ocean Farm/Gallagher Bros Ltd
Hidden Heroes

Company Background
Aileen Cox-Blundell, a popular blogger and author on baby-led feeding, has developed a range of chilled vegetable bites for children in order to make healthy eating convenient and accessible for all. Her company Hidden Heroes participated in Food Works, Ireland’s leading accelerator programme for food and drink start-ups, in 2018.

Industry Challenge
Veggie Heroes, under the FoodWorks Programme, sought technical assistance from Teagasc to develop an innovative frozen food product for the children’s market that provides a healthy, tasty and convenient meal solution to parents.
Teagasc Solution

Teagasc delivered a suite of new product development services to Hidden Heroes to assist in getting the company’s products to market. These included recipe development work, formulation trials pilot scale processing to test feasibility. We also worked with the company to source a contract manufacturer with suitable capability to produce the products on the company’s behalf. The products will be launched with a major Irish retailer in Q2 2019.

Engagement Type

This project was funded under the Enterprise Ireland Innovation Voucher Scheme and by the company.

Impact on the Company

Veggie Heroes have now finalised and produced a new and innovative product with three varieties listed with a retailer and ready to launch in Q2 2019.

“I worked with Tara Heffernan from Teagasc on creating a manufacturing ready recipe for my range of products. I had only made my recipes in my own kitchen and Tara helped me make them completely ready for outsourcing manufacturing. Throughout our week together, Tara completely broke down my recipes then put them back together in a better and much more scalable way. She also went completely out of her way to source manufacturing companies who could help make my product for me and then guided me with small recipe changes to make them.”

Aileen Cox-Blundell
Company Background
IPM Potato Group (IPM), is a major player in the development of new and improved potato varieties and in the production, marketing and distribution of seed potatoes globally. IPM Markets Seed Potatoes of Irish, Scottish, Dutch and French origin in over forty countries, with Ireland, the UK, Egypt, Canary Islands, Morocco & Cyprus among the most important markets.

IPM was founded in 1950, with a function of exporting seed potatoes, and the Teagasc Potato Breeding Programme began in 1962 to breed new potato varieties for the Irish market. With the introduction of plant breeder’s rights in the 1960’s, the protection of intellectual property of new varieties enabled the collection of royalties to support research and breeding efforts, and both parties identified opportunities in the future and the need for collaboration.

Industry Challenge
IPM & Teagasc recognised that, as Potato Breeding has a long lead time (it takes twelve years to produce a new potato variety, requiring rigorous testing for consumer quality, market suitability, disease resistance and adaptation to different agro-ecologies) a close, structured, long-term partnership was required.
In the early 1970’s, a partnership was formed between Teagasc and IPM to breed new varieties for a diverse range of global markets. This formal partnership is now in place for almost 50 years.

As part of this collaboration, thousands of seedlings are tested initially in Ireland and thereafter selected lines are evaluated under different growing conditions in a wide range of geographic locations, to ensure they are suited to different environments. Usually one or two varieties are released each year for different market segments such as fresh consumption, processing and export.

This long term strategy enabled goals to be set and resources to be put in place. Goals such as a high dry matter, versatile variety with good disease resistance for the Irish market, and a variety with nematode resistance for the UK market were among the targets set. Rooster and Cara respectively ticked these boxes with great success.

This is an on-going collaborative research project with IPM. Teagasc’s Technology Transfer Office provided support in concluding the most recent collaboration agreement.

The collaboration with IPM, which continues to this day, has expanded the scope of the breeding programme to breed for global markets. Forty five varieties have been released in the intervening period with over 29 of these still being marketed commercially or under early development. Rooster is by far the best known of these varieties in Ireland and now accounts for over 60% of the total Irish potato area. Cara was the first successful variety released and is still popular in the UK, Canary Islands and Egypt.

Varieties such as Banba, Burren, Nectar and Electra are currently the most widely marketed varieties and seed produced in North Western Europe is exported to over 40 countries mainly in southern Europe, North Africa and the Middle East. Teagasc/IPM varieties are being grown as far afield as Australia, Kenya and Brazil under local seed production agreements.
Meat Technology Ireland: Primary Meat Processing

Industry Sectoral Challenge

Irish beef exports are valued at almost €2.8bn, yet we know there is ~20% variability in meat quality. Consumer studies have highlighted taste as the primary reason for selecting beef meat over other types of meat. Furthermore, a bad eating experience is known to turn consumers off beef for up to 3 months. With pork and chicken being the major competitor to beef meat consumption, and given the cost of production, it is paramount that beef is consistently of the highest quality.
Teagasc Solution
In Ireland 9% to 16% of the variation in tenderness, flavour and juiciness of meat is due to genetics. Large variability in genetic merit exists among sires for tenderness meaning that the progeny of some sires will, on average, have more tender meat than progeny from other sires. Following a blind consumer test at BEEF2016, consumers preferred the meat from a higher genetic merit animal compared with lower genetic merit animal 75% of the time. Teagasc, with ICBF have developed the world’s largest genetics database and are world leading in breeding for genetic improvement. This allows the industry to breed towards the highest quality meat product, without jeopardising other important traits e.g. feed-conversion.

Engagement Type
MTI is an Enterprise Ireland/IDA funded Technology Centre hosted by Teagasc.

Impact on/for the companies
ICBF aims to develop a national breeding index for eating quality, supported by its work undertaken within MTI. Companies will be able to identify and incentivise the production of animals with higher eating quality attributes by virtue of their genetics.

“The output of Meat Technology Ireland will be an important enabler for developing and growing Irish beef and sheepmeat exports, meeting marketplace requirements and building value. The commitment of eight major beef and sheepmeat processing companies in this industry-led collaboration shows the Industry’s commitment to delivering on the growth potential of our sector and its strategic role in regional economic development.”

Philip Carroll, Meat Industry Ireland Chairman
Company Background:
Ornua Cooperative Ltd, formerly known as the Irish Dairy Board, is an agri-food commercial co-operative which markets and sells dairy products on behalf of its members, Ireland’s dairy processors and Irish dairy farmers, in the global marketplace. Ornua is Ireland’s largest exporter of Irish dairy products, exporting to c.110 countries worldwide, with annual sales of over €2 billion.

Industry Challenge
Following a Teagasc funded project, and a subsequent 2007 Enterprise Ireland commercialisation fund, Teagasc developed a platform technology for a wheyless cheese manufacture process. Deemed a new innovative approach to cheese making, it involves customising the functionality of a milk protein ingredient, and its subsequent transformation into final cheese, and one unique selling points included the ability to make high quality cheeses without a fresh milk source. Ornua realised the opportunity to develop this technology further, in collaboration with Teagasc, to produce high quality cheeses in countries with little fresh milk source, using Irish dairy ingredients and identified Saudi Arabia and neighbouring MENA (Middle East & North Africa) countries as key growth areas to target.
With a patent filed, and significant expertise developed by Teagasc researchers, led by Prof Tim Guinee of Teagasc food research centre Moorepark, as well as access to specialised infrastructure, including pilot plant facilities at Moorepark Technology Limited, Teagasc and Ornua entered into a 3 year collaboration, to optimise and validate the technology and develop specific white cheeses, where they worked closely with the inventors of the technology at Teagasc Moorepark.

### Engagement Type
This was a collaborative research project funded by Ornua.

### Impact for the Company
The resulting products from the collaboration include Labneh/cream and feta cheeses for retail, bakery and other applications, to serve the Middle Eastern market. The subsequent €20 million investment into a manufacturing plant acquisition in Saudi Arabia has enabled Ornua to enter a new and very significant market to provide high quality customised cheeses based on quality Irish dairy based ingredients and to service the high growth dairy market of Saudi Arabia and growing MENA customer base. Production in this plant started in 2016. The plant has continued to build its revenue, customer base, capability & reputation locally with positive year on year volume & revenue growth and further growth expected in 2019.

“Ornua’s partnership with Teagasc is a great example of how the development of innovative dairy technologies creates new ways of producing dairy products for the global market. This ability to innovate and adapt to market needs is key in developing new opportunities for Irish dairy.”

John Jordan, CEO of Ornua
The Society of Chartered Surveyors Ireland

Company Background
The Society of Chartered Surveyors Ireland (SCSI) is the leading professional body for construction, land and property professionals in Ireland.

Industry Challenge
The markets for sale and rental of agricultural land allow for the reallocation of agricultural land and as such are important indicators of the farm productivity and ultimately, the income performance of the farming sector. SCSI & Teagasc identified an information gap, whereby the provision of annual data on agricultural land markets (prices and volumes transacted) and associated information on the drivers of agricultural land markets activity could provide significant insights on Irish agriculture.
Solution
A collaboration was established to bring together the resources and capabilities of both Teagasc economists and SCSI professional staff to design and analyse an annual survey of SCSI members concerning the economic state of the Irish agricultural land. The now annual SCSI/Teagasc Agricultural Land Market review provides information on the intensity of agricultural land market activity (sales and rental) and market prices for agricultural land in Ireland. Teagasc economists also provided economic analysis on the state of the Irish agricultural economy which, together with wider macroeconomic developments, remains the key drivers of activity on Irish agriculture land markers. This information provides real estate professionals, policy makers and agricultural industry stakeholders with information on the functioning of Irish agricultural land markets.

Engagement Type
This research was part funded by the State via the DAFM Stimulus funded Project Agricultural Land Markets.

Impact to Company
This engagement has enabled the production of this now annual survey and improved the information provided to SCSI clients.

“The Society of Chartered Surveyors Ireland values the opportunity to work with Teagasc to inform its client base about developments in the Irish Land Market and factors that will influence the land market in the coming years.”

Edward McAuley, SCSI

“Through its network of members, the Society of Chartered Surveyors Ireland, is capable of providing Teagasc with information on land market developments from those engaged in the land market on a daily basis.”

Jason Loughrey, Teagasc
VistaMilk SFI Centre

Sector Background

The Agri-Food and drink sectors account for 7.6% of Ireland’s economy-wide gross-value output, 12.3% of Ireland’s exports, and 8.6% of total employment. It boasts a gross annual output close to €26 billion and exports to >170 countries. At present, multinational food companies (many of whom are partners in VistaMilk) use Irish milk to supply 11% of the global infant milk formula market.

Industry Sectoral Challenge

Globally, agriculture is undergoing seismic disruptions arising from the competing challenges of food security, the environment, and societal demands. The dairy sector is not exempt from this disruption as it faces a confluence of opportunities and challenges: (a) the rapidly increasing global demand for dairy products, (b) the growing concern over the impact of agriculture on climate change and water quality, (c) the recent abolition of quota restrictions on milk production, and (d) the long-term volatility of global dairy markets.
Teagasc Solution

The vision of the VistaMilk Centre is to be a world leader in the Agri-Food technology sector through innovation and enhanced sustainability across the dairy supply chain, positively impacting the environment, animal well-being and the health of consumers. This will be achieved by greatly improving the soil to society supply chain connectivity thereby improving resource efficiency, better meeting consumers’ expectations, and improving profitability and resilience. To achieve the vision for the centre, the resources, capabilities and expertise of the partners will be brought together, to create new innovation opportunities at the interface between Agri-Food and ICT. The opportunities that arise at the interface between Agri-Food and ICT will be the basis for the competitive advantage and international reputation of the centre.

Engagement Type

VistaMilk is an SFI funded Research Centre led by Teagasc.

Impact for the companies

Creating new products, opening new markets, unlocking new customer bases, facilitating new alliances.

“The challenges facing agriculture of; sustainable competitiveness in an increasing volatile international market; the environmental footprint of modern-day ruminant production systems and; the growing issues surrounding anti-microbial resistance, can only be addressed through greater efficiency, precise breeding and effective management. The new reality is that the upstream and downstream implications of any changes in the entire food production change must be fully analysed and quantified. It is to this challenge, that the precision based technologies to be developed in VistaMilk whether hardware or software, are addressed by expert biological reasoning. This will be fundamental to achieving the global goals of food security with positive ramifications on both the environment and rural sustainability”

Gregory Sparks, Chairman of Vistamilk Governance Committee
Company Background

In a world where people want great tasting food as part of a lifestyle that is about living better, BFree exists to inspire and empower living free. BFree gives consumers the freedom to choose from a range of great tasting, free from products made from ingredients that improve their health, energy, happiness and well-being.

The brainchild of Ronan McNamee, original co-founder of Cuisine de France, Ronan set about to develop the best tasting and best performing gluten free bread on the market.

Since establishing the business in 2011, BFree Foods has worked to bring a large variety of gluten-free baked goods to the market to cater for both sufferers and health-conscious consumers. All BFree Foods products are vegan friendly, so they suit dairy & egg free consumers also and have a wide portfolio of award-winning products including loaves, wraps, pittas, baguettes and pizza bases to name a few which are all distributed to several different markets globally including USA, Australia, Scandinavia and Europe.

BFree now employs over 40 people, has a turnover at 30% growth rate and now trades in over 21 countries internationally.
Industry Challenge

BFree came to Teagasc in search of a hub to conduct market research and product formulation testing that would enable them to not only continuously improve their current range but to have a think space to create completely new innovations for its markets. The challenge was to find a partner to work with that would provide them the resources and space to replicate large scale production in a controlled test environment.

The Teagasc Solution

BFree worked in a dedicated incubation space at Teagasc, Ashtown with access to pilot processing and analytical equipment. The company are engaging with our researchers, availing of Teagasc facilities and expertise with a view to exploring collaborative research opportunities to support their continuing innovation, through the Prepared Consumer Food Centre.

Type of engagement

The funding of the project was part funded by Enterprise Ireland and part funded by Bfree Foods. Bfree Foods continue to be Teagasc clients within the Teagasc Prepared Consumer Food Centre, Ashtown.

Impact for the company

Teagasc is actively supporting the R&D needs of a highly innovative global company supplying some of the world’s largest retailers including Tesco, Sainsburys, Kroger, Costco, Walmart. The Teagasc Prepared Consumer Food Centre has added pace and efficiency to the NPD process and some of these customers have listed new products created in Teagasc within the last year.

“Working in our dedicated space has enabled us to not only become creative in our new product development capabilities but has in fact achieved listings in some global markets for us. We are proud to bring our customers to the site and show them the home of research and development. It is a real asset we have and working with the team in Teagasc has been very successful for us.”

Alex Murphy, General Manager at BFree Foods
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