



*Innovative Food Product  
Development Cycle:  
Frame for Stepping Up  
Research Excellence of FINS*



European  
Commission

# *IPR Food Science Workshop*

FINS, Novi Sad, 11-12<sup>th</sup> December 2017

Horizon 2020 | European Union funding for Research & Innovation  
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# Need for technology transfer for a resilient food industry

Declan J. Troy, Assistant Director of Research, Teagasc, Ireland.

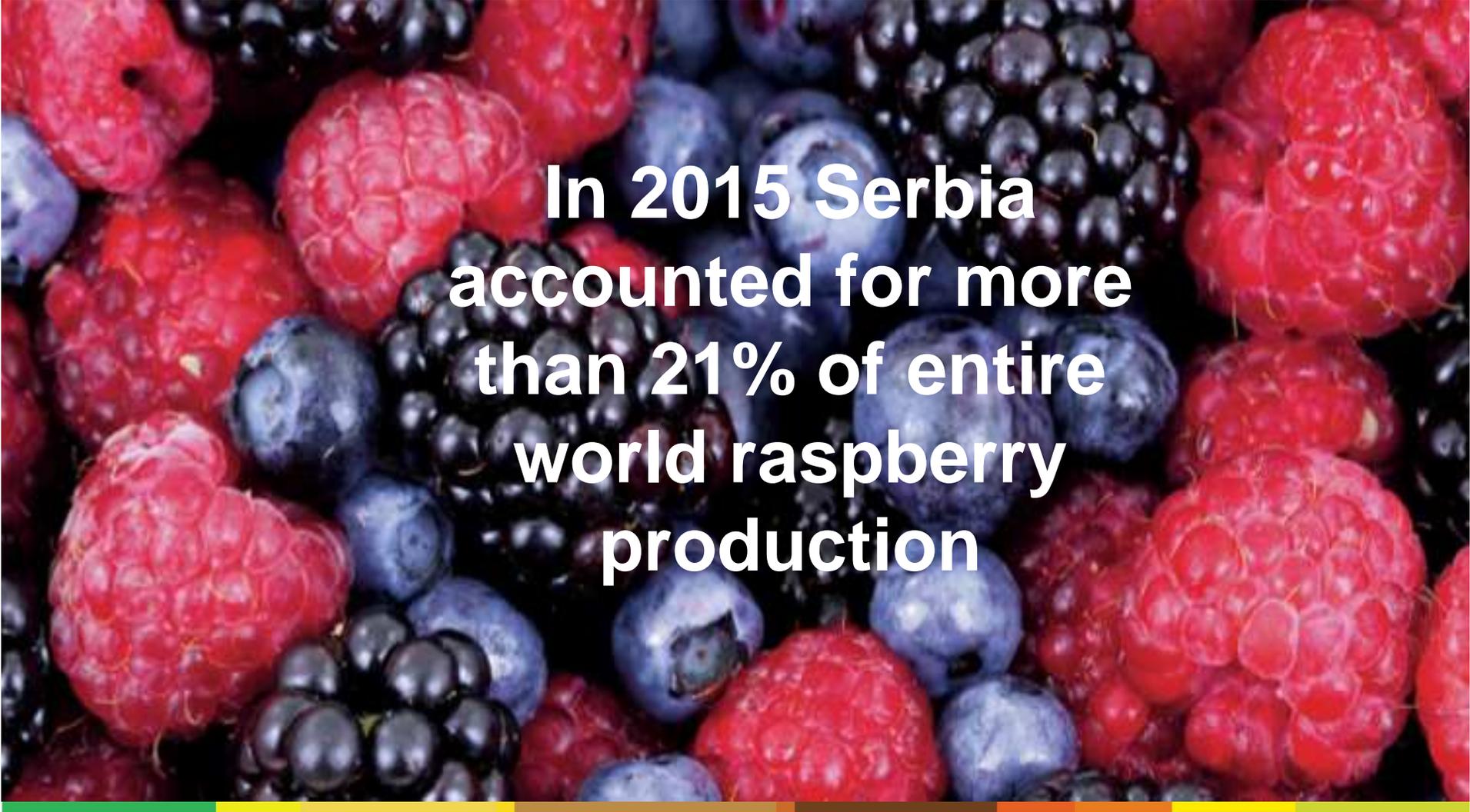


*Innovative Food Product Development Cycle: Frame for Stepping Up Research Excellence of FINS*

A top-down view of a white ceramic bowl filled with several bright red raspberries. The raspberries are fresh and have a textured, bumpy surface. The bowl is set against a plain white background.

# SERBIA FOOD INDUSTRY

# EXPORTS



**In 2015 Serbia  
accounted for more  
than 21% of entire  
world raspberry  
production**

# WAKE UP EASYS



2018/2019





**Greater than 10 fold in value**



**Greater than 25 fold in value**

The Irish Agriculture and Food Development Authority



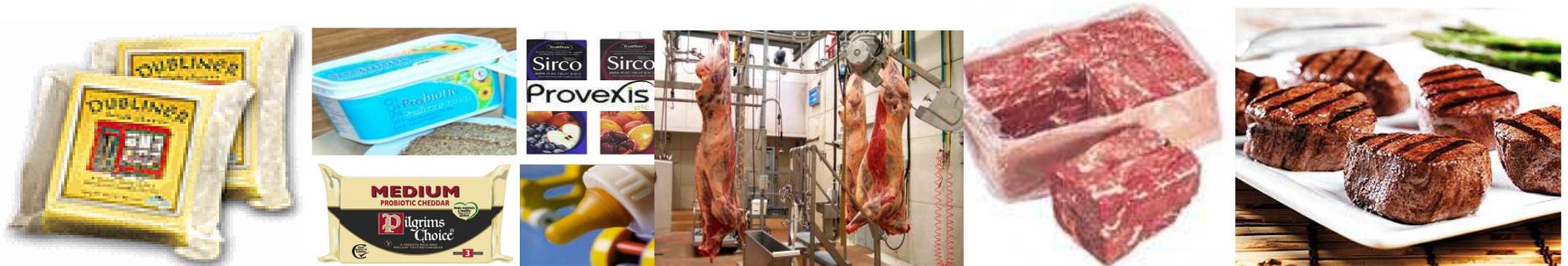
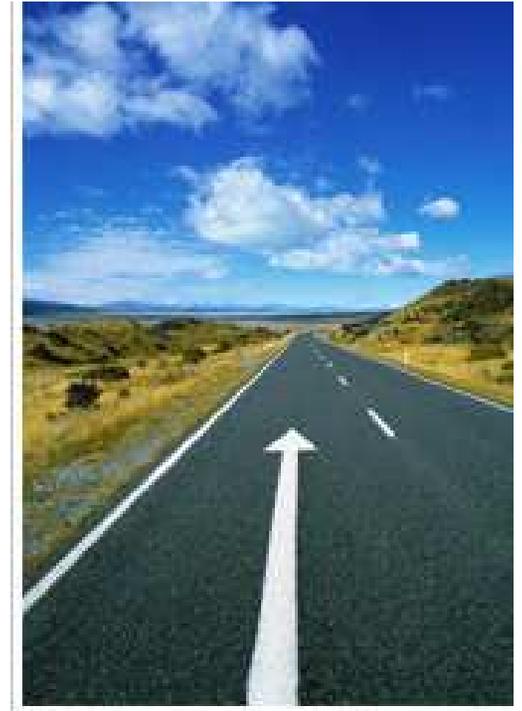
**Greater than 100 fold in value** The Irish Agriculture and Food Development Authority

# Outline

- Introduction
- Global Dynamics
- Consumer Trends
- Technological Opportunities
- Challenges to Effective TT in Food
- Actions and Responses
- Conclusions



**“To support science-based innovation in the Irish food sector that will underpin profitability, competitiveness and sustainability”**



# Nutrition & Food Systems face "perfect storm" (Bell, 2016)



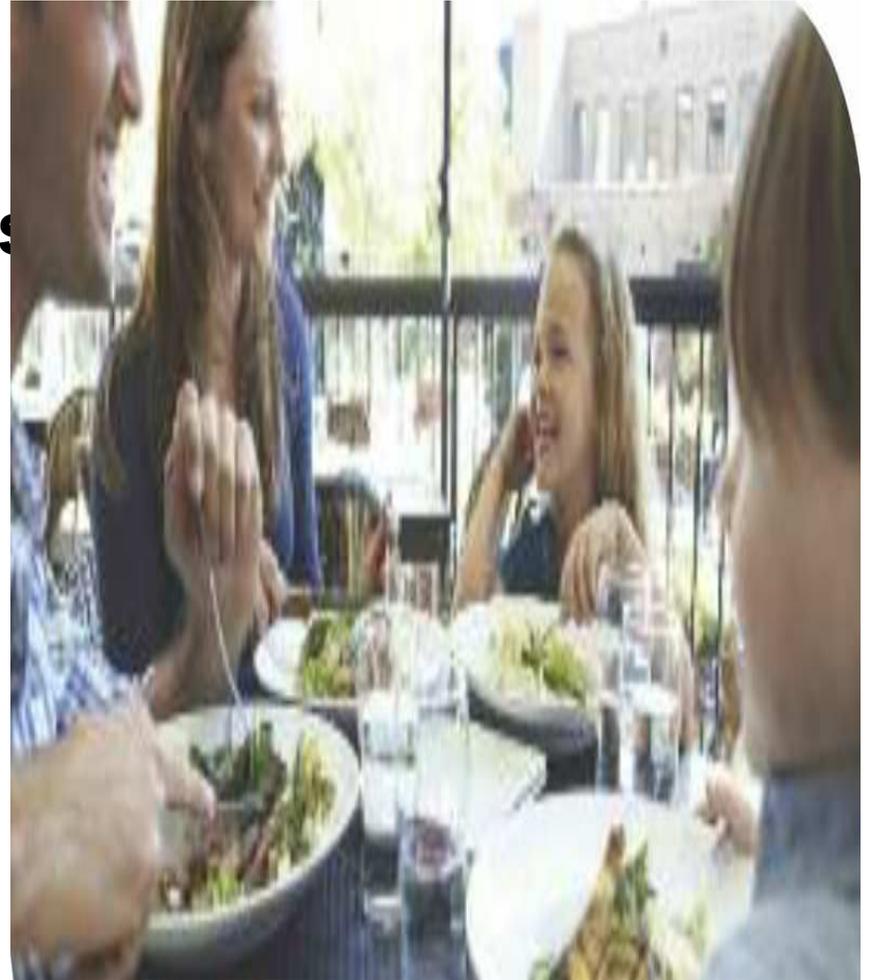
# Some Current Challenges

- **50% increase demand by 2030, 100% by 2050**
- **805 million still hungry (781m in developing countries)**
- **Vast majority live in rural areas with low income, poor infrastructure, excessive food waste, poor sanitation**
- **Land and water use limited**
- **Climate change affects these areas**
- **Animal based foods questioned**



but....

“there are also growing **incomes**, and an increasing sophistication of consumers with specific demands for food to deliver **lifestyle benefits** and innovative solutions for **different life-stages**”.



# Food waste – latest estimate EU-28

EU-28  
PRODUCES



88 MILLION  
TONNES  
of food waste per year

amounting to an estimated

143 BILLION  
EUROS

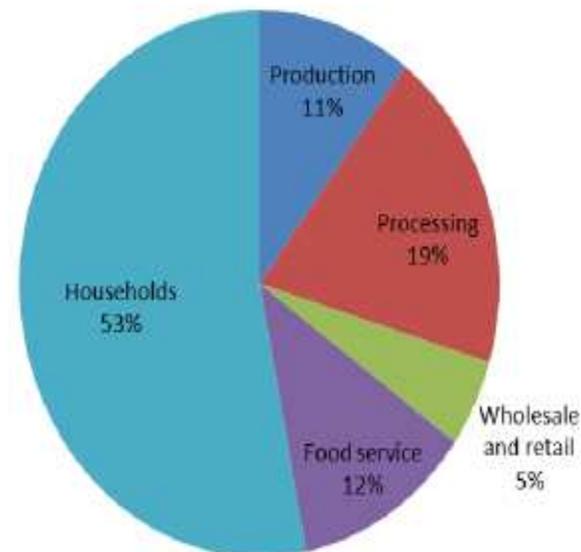


For more information on data and quantification, access the March 2016 FUSIONS reports: "Estimates of European Food Waste" & "Food Waste Quantification Manual to monitor Food Waste Amounts and Progression"



173 kg pro-capita  
food waste

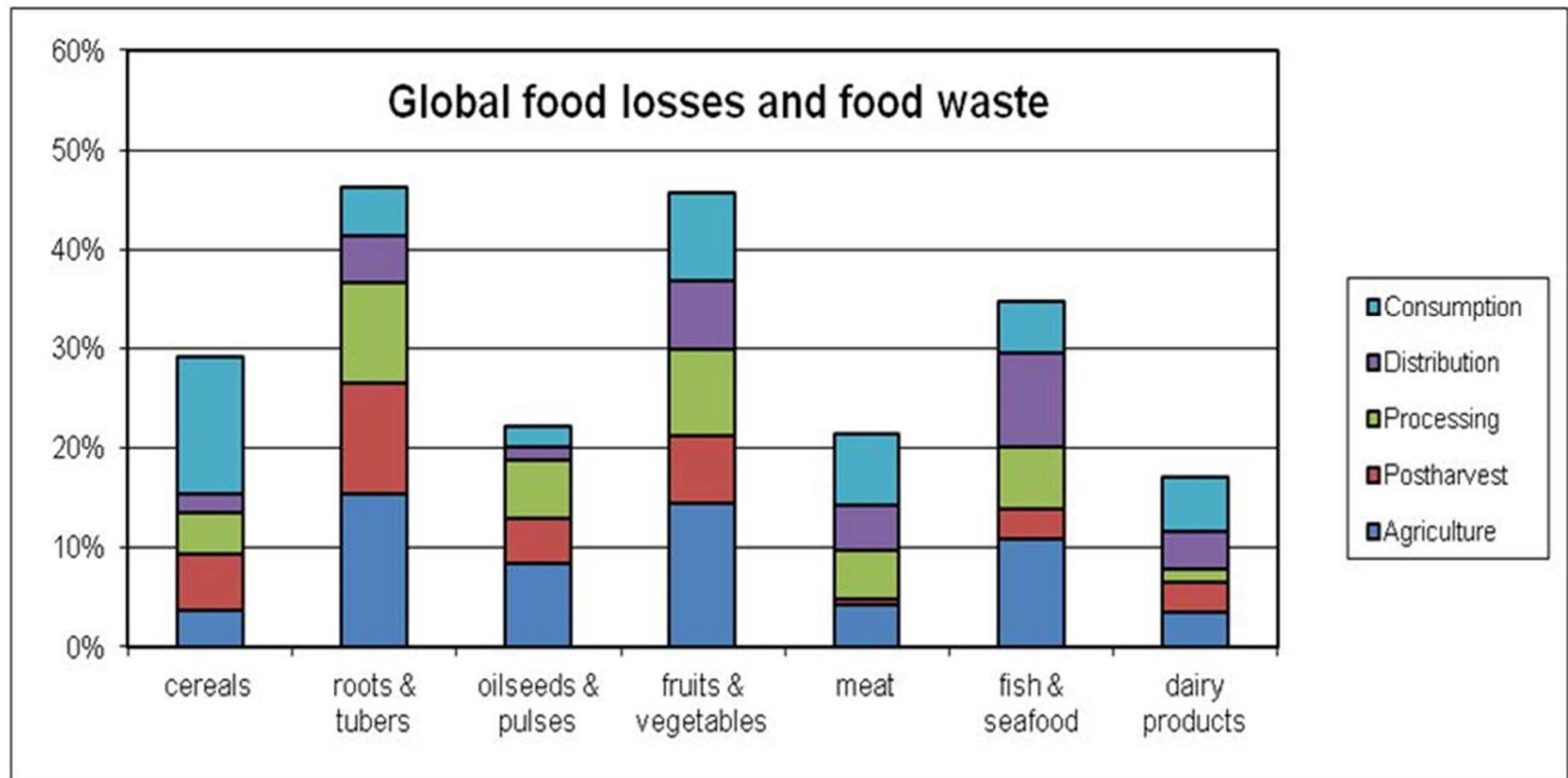
- Equivalent of 20% of all produced food in EU
- 143 billion euros
- ~ 304 Mt CO<sub>2</sub> eq (6% of total emissions of GHG in EU28%)



Wageningen  
Food & Biobased  
Research



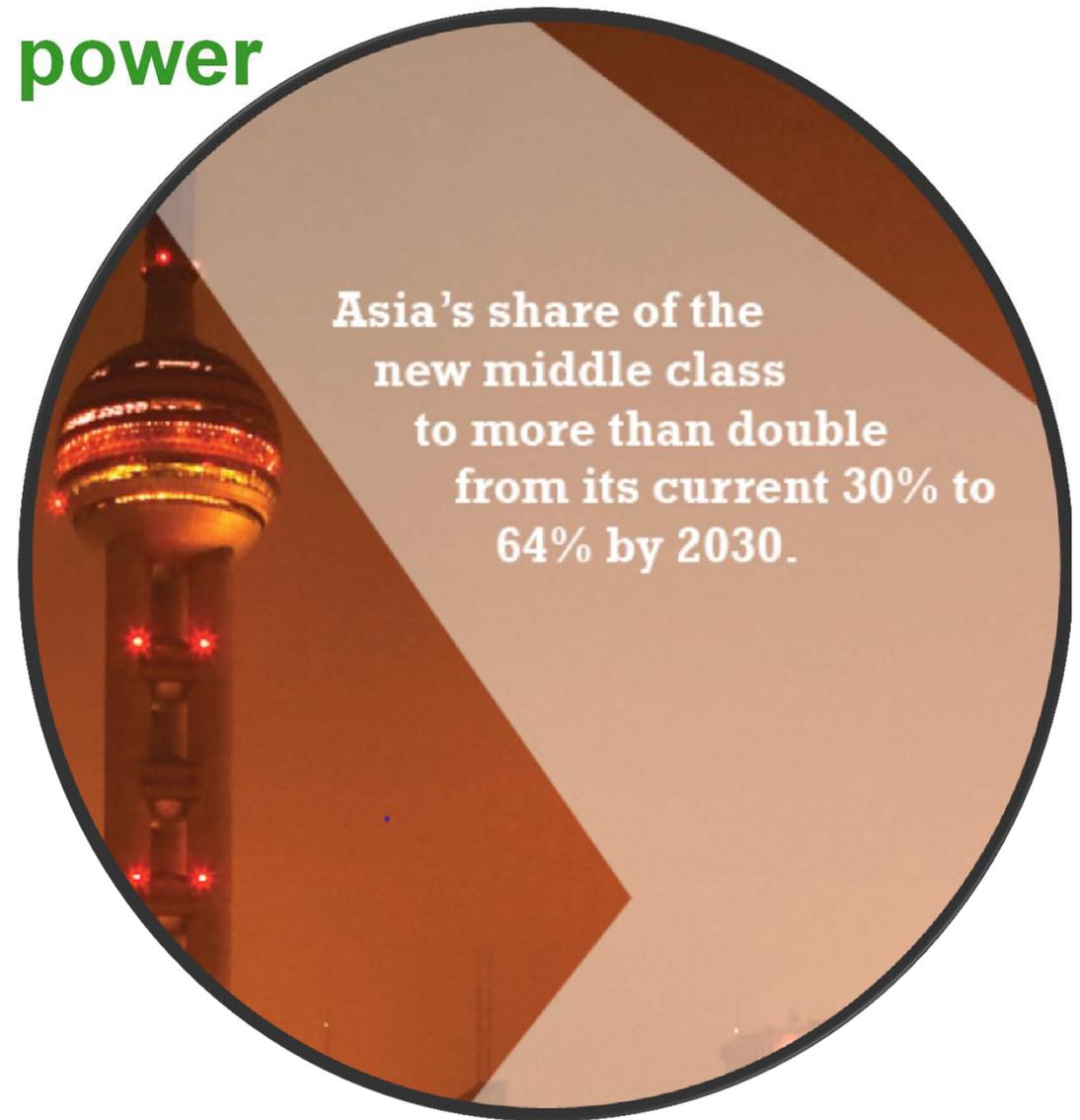
# Global food losses and waste: estimated at 1.3 billion tonnes / year



Source: FAO. 2011. Global food losses and food waste

# 1. Shifts in the balance of world economic power

***The world economic order has changed. Economies in the South and East are now leaders in terms of GDP. China is ranked number 2 in the world, Brazil number 7 and Russia and India 9th and 10th***



## 2. Increasing empowerment of women

***Though inequalities remain, women are making huge strides in education, employment and commerce.***



# 3. Global urbanisation

***Urban living will increasingly be the norm across the world, raising issues about quality of life and community dynamics.***



**By mid-century, two-thirds of the world's population will live in cities, compared with just over half today**

***Rapid urbanization is accelerating the dietary transition***

## 4. Changing attitudes to ageing

***Old age will be reinvented. Longer life expectancy will radically alter societal perceptions and priorities related to work, leisure and health.***



## 5. Changing household structures and family roles

***The concept of the 'household' will be more diverse and unconventional, and this will also be reflected in more fluid family roles and responsibilities.***



# 6. Increasing economic inequality

**The disparity between rich and poor — both within and across regions — is growing.**



# 7. Global rise in lifestyle diseases

***Across the world, rising prosperity and modern conveniences are leading to a higher incidence of life-threatening health conditions such as obesity, diabetes and heart disease.***



## 8. Rise in the use of mobile technology

***Mobile technologies are rapidly becoming the preferred means of Internet access, especially for leapfrogging emerging***



# Science and technology critical

## Key transformative technologies

1. Plant and animal genomics and related technologies
2. Human, animal and soil microbiota
3. Digital technologies
4. New technologies for food processing
5. Transformation in the food value chain system

Linkages between these technologies obvious



The Irish Agriculture and Food Development Authority

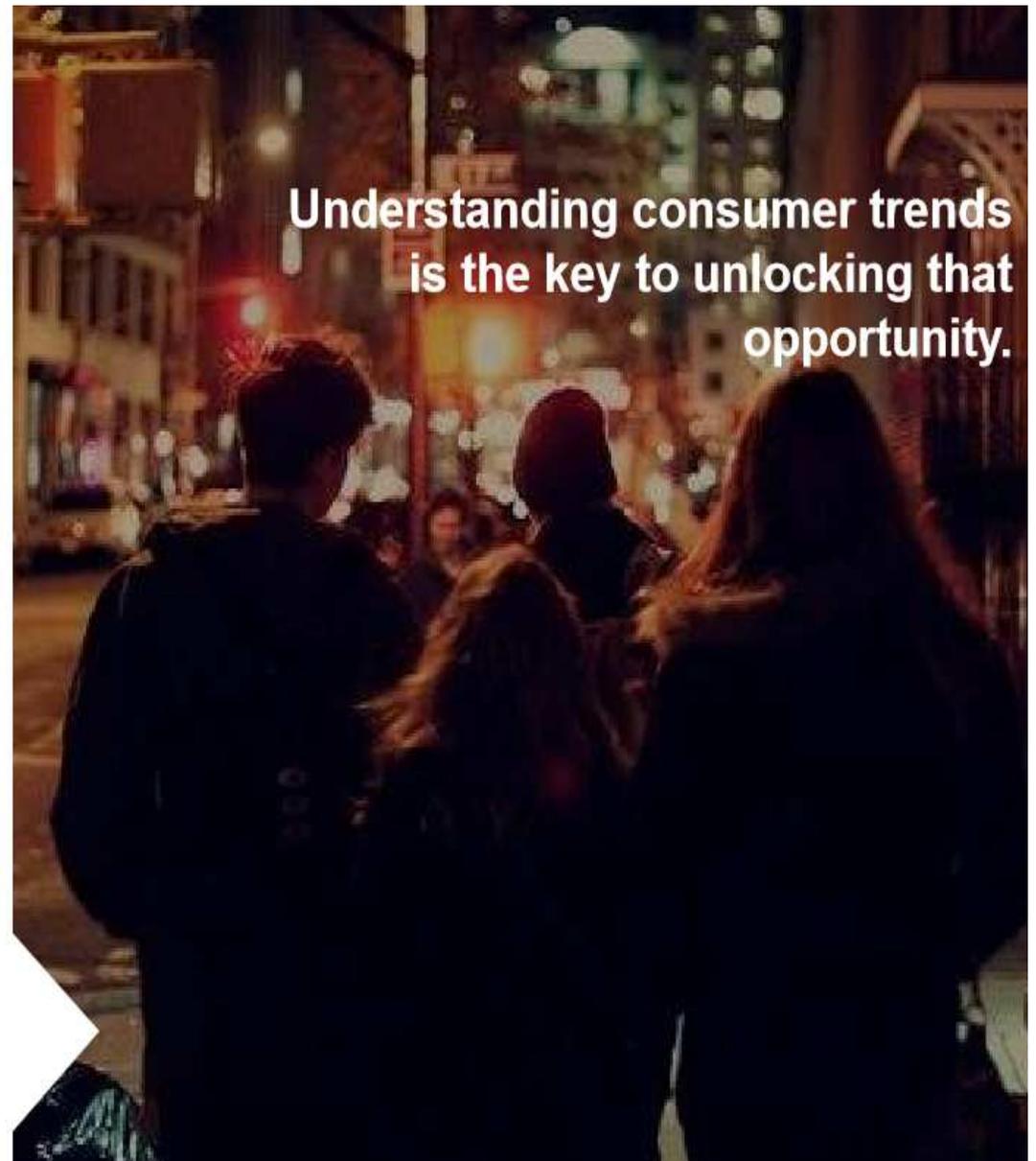


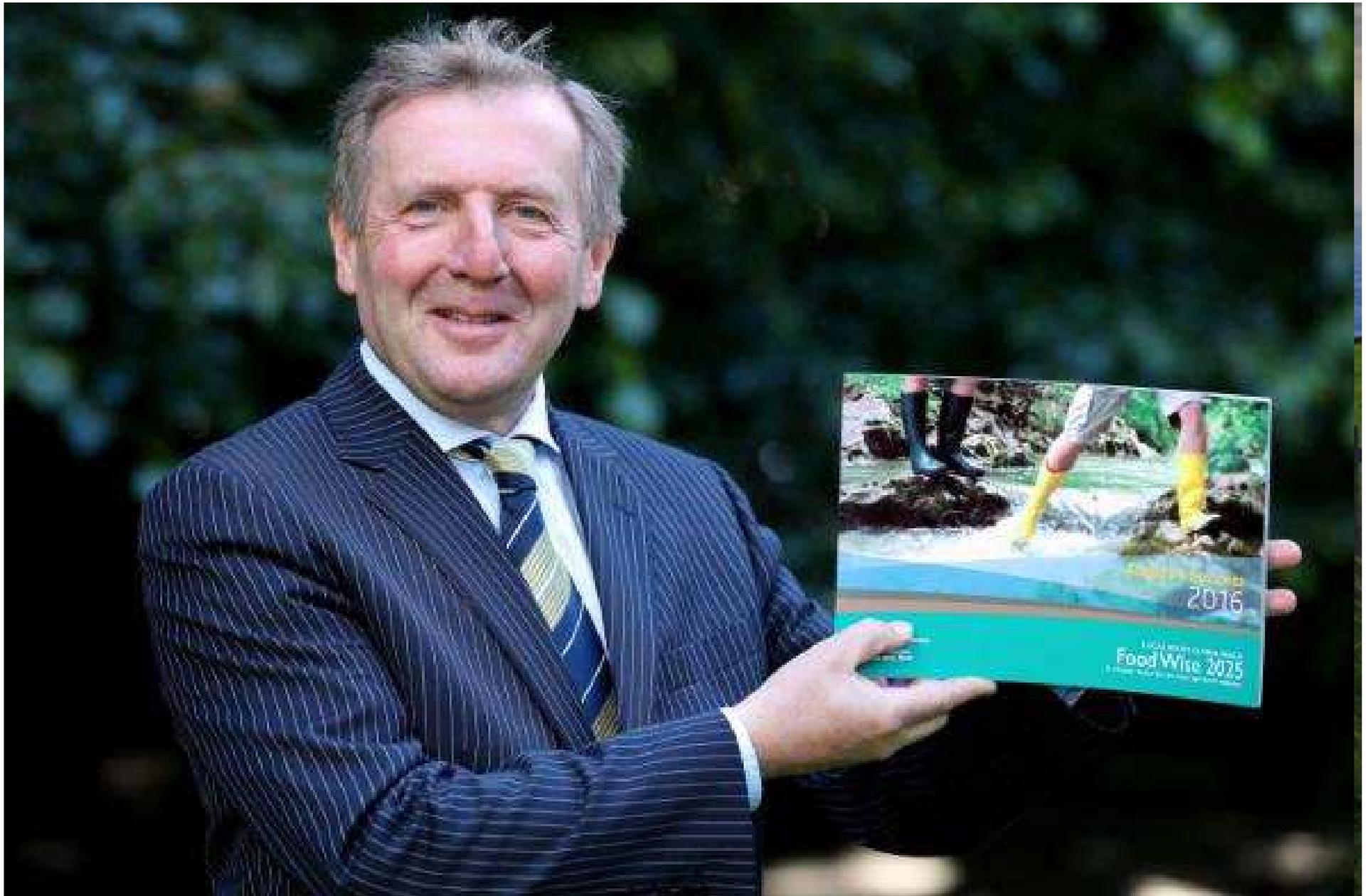
# Global Opportunities (examples)

- Gut Microbiome
- Develop healthy food products for different life stages
- New automation and IT-tools in food handling
- Improve food product shelf life
- Novel ingredients
- Sell sustainability
- Smart ingredients

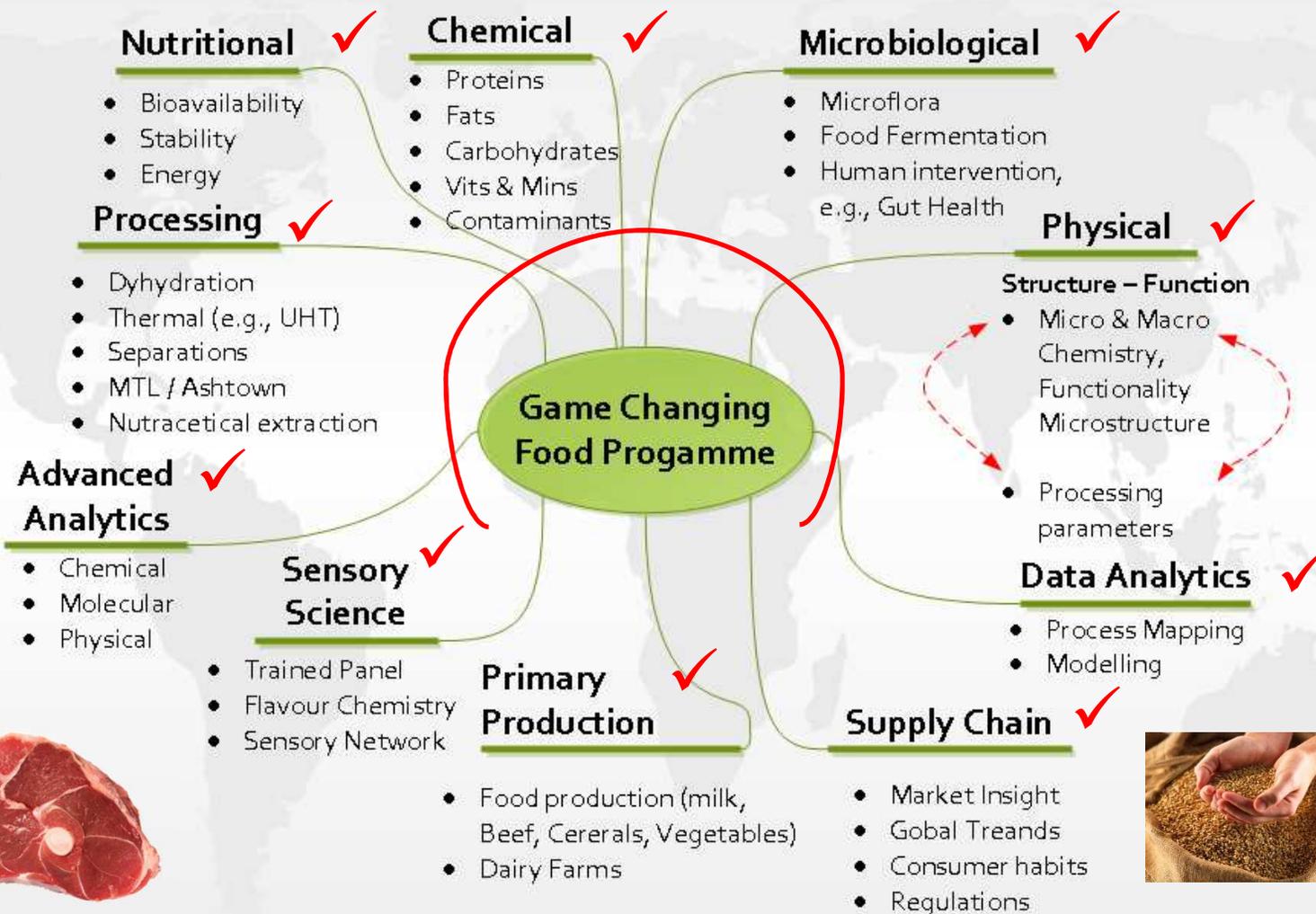
***Increasing need for technological solutions by industry and policy makers***

**But from change and challenge comes opportunity.**



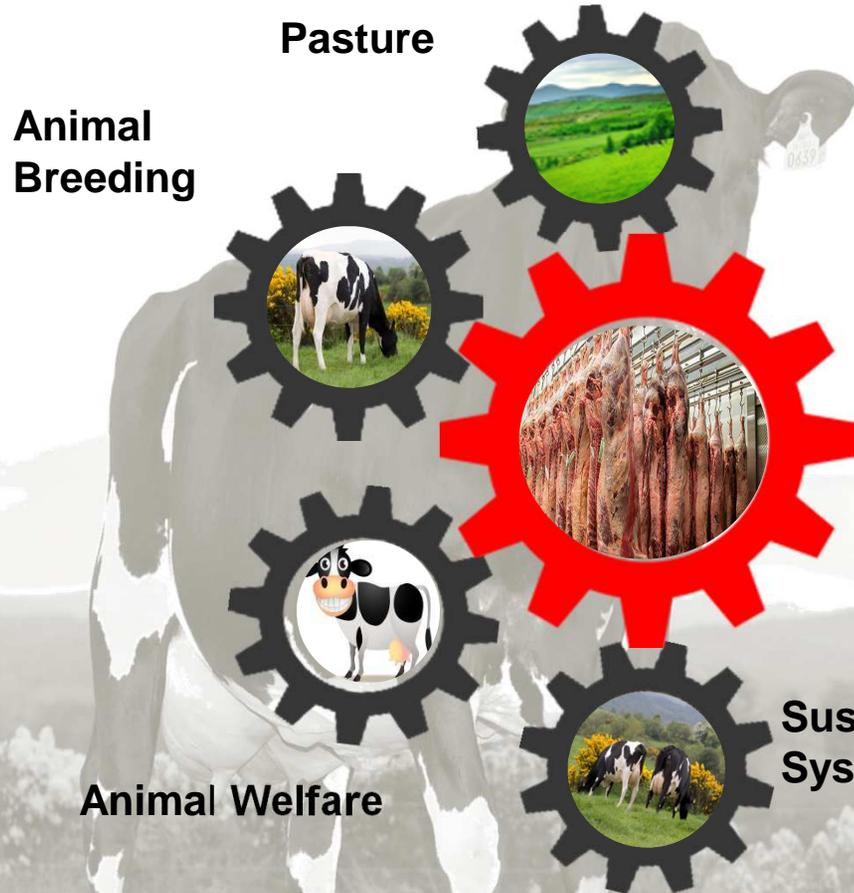


# Teagasc Food Research and Innovation Programme

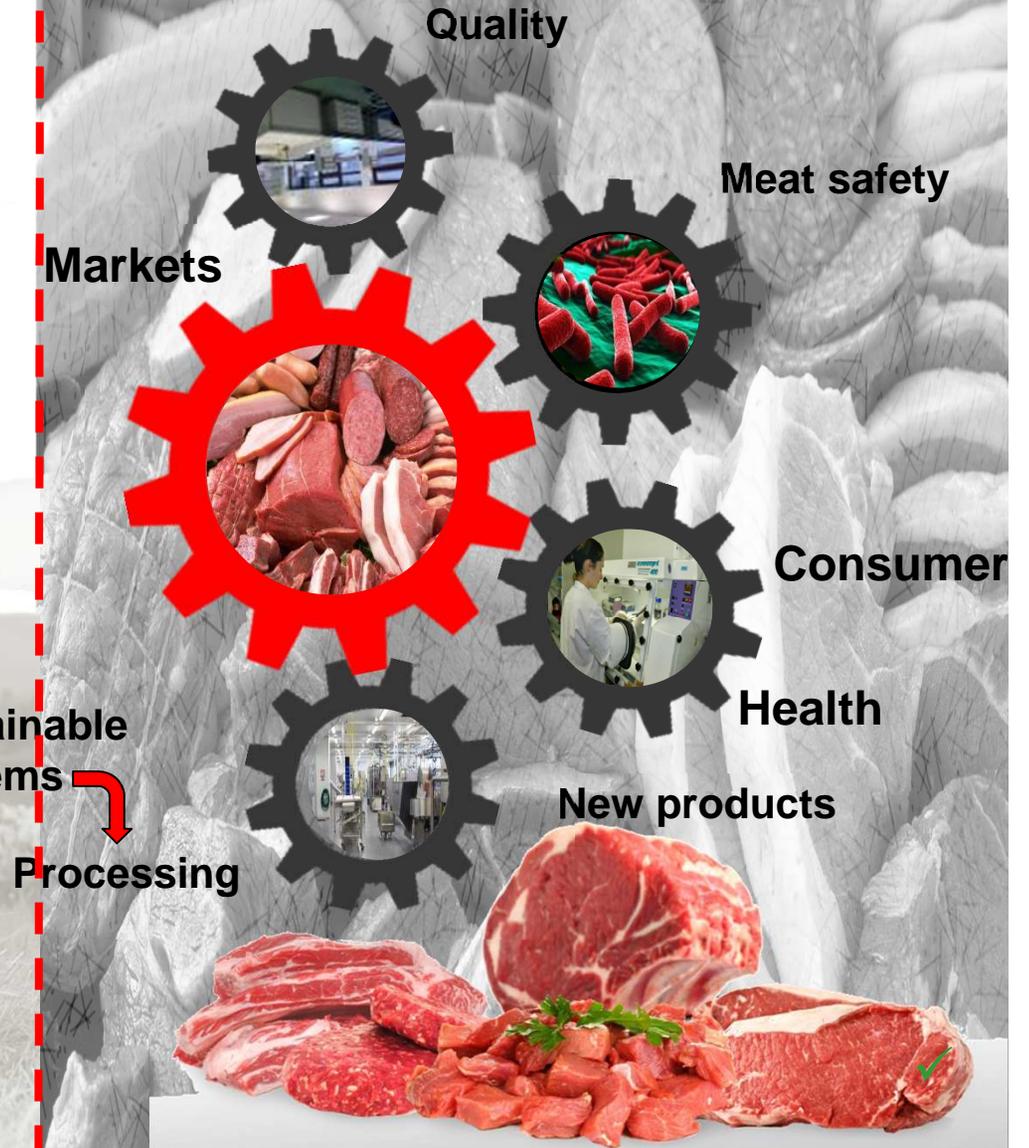


# Integrated Approach

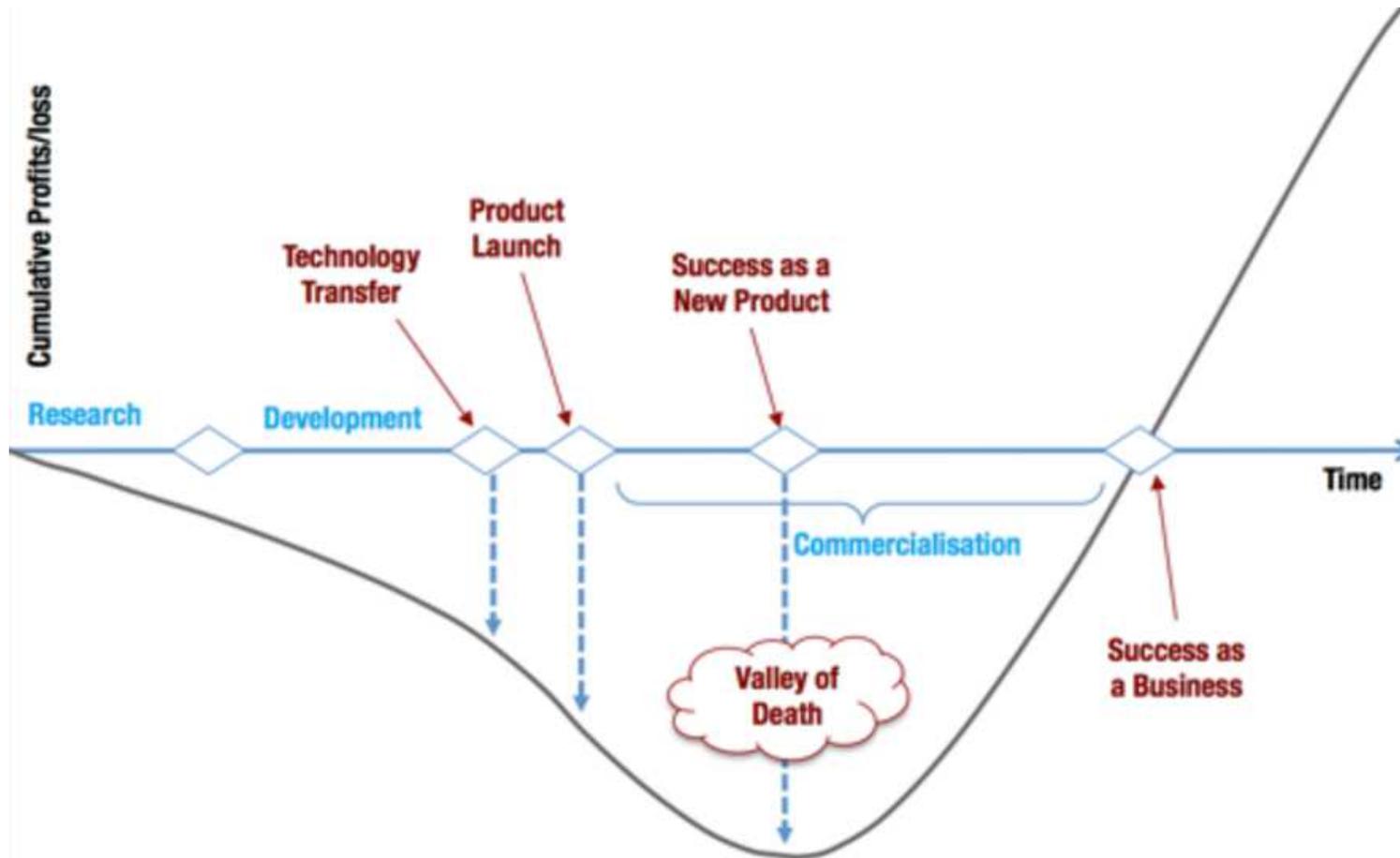
On Farm



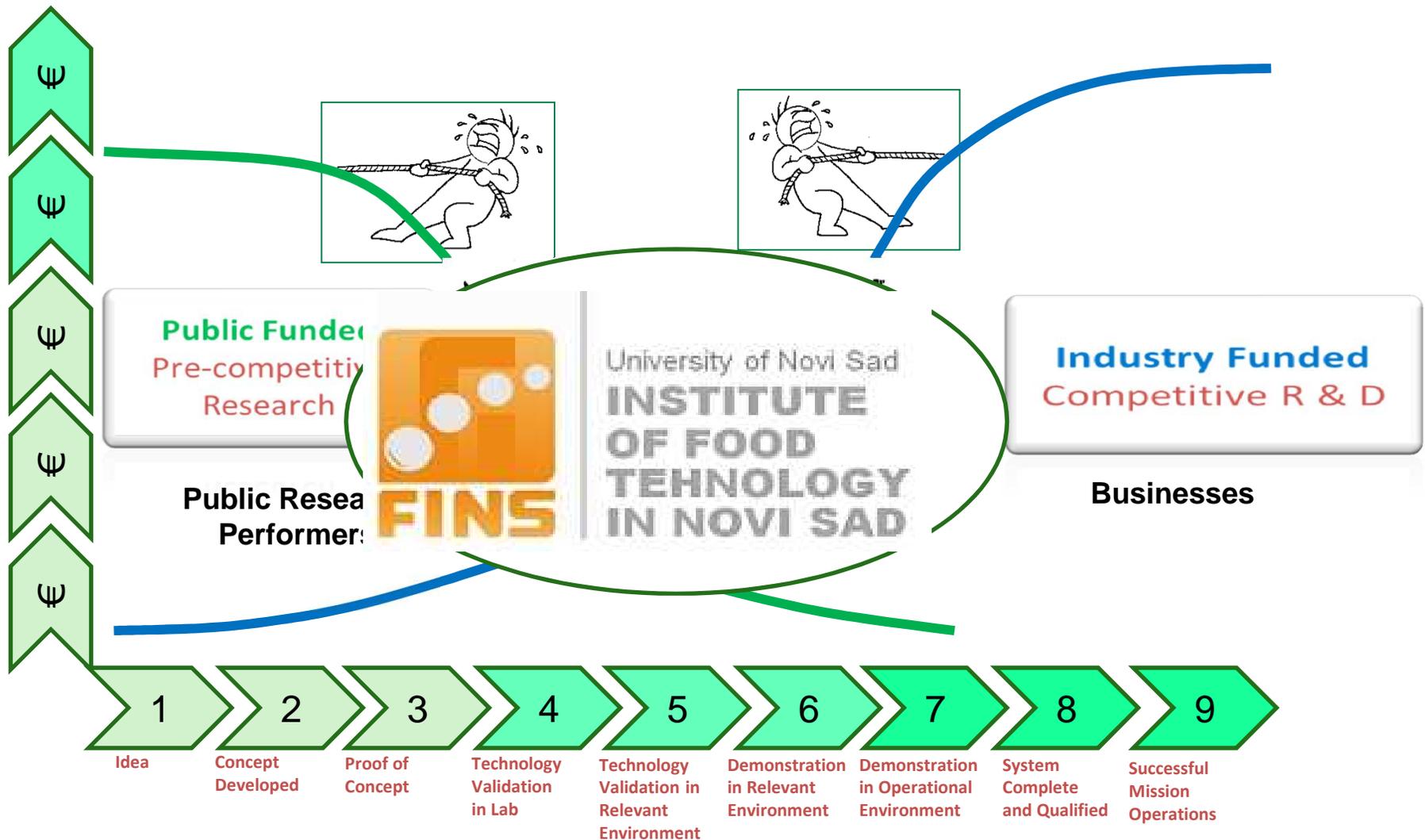
Off Farm



# Points of Focus



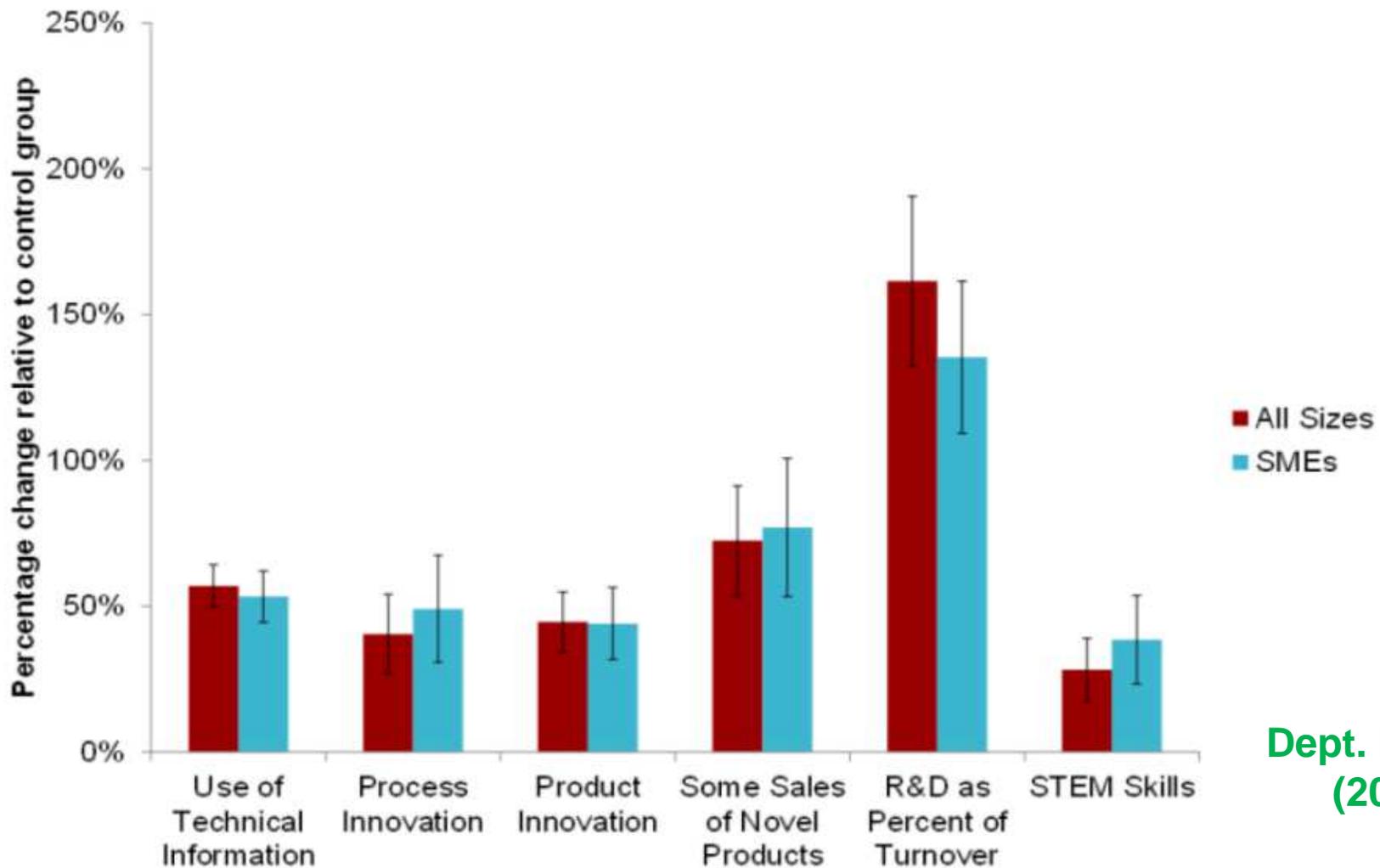
# Innovation Eco-system



# Teagasc-industry engagement model

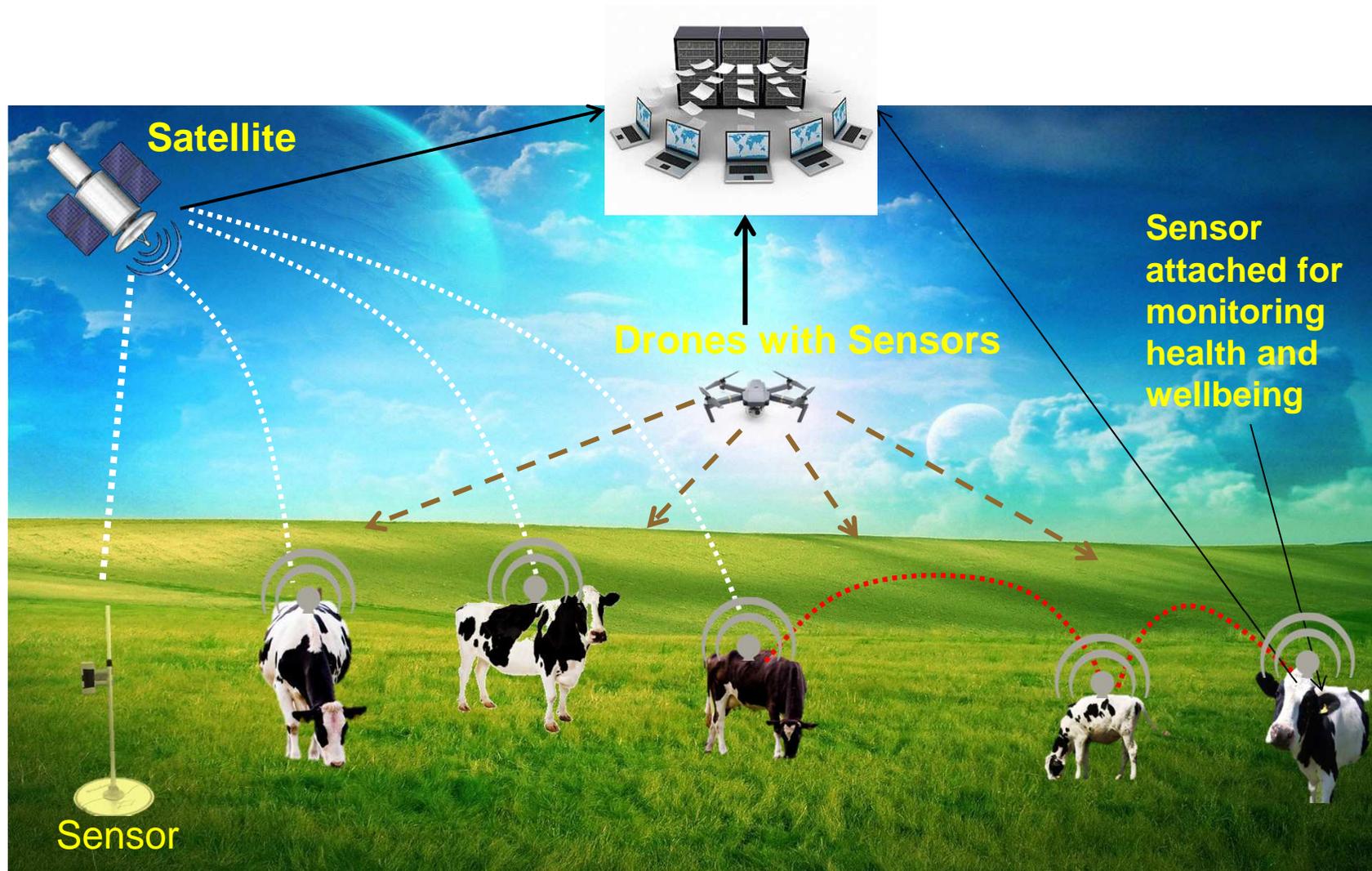


# Impact of collaborative research between industry and PRO.

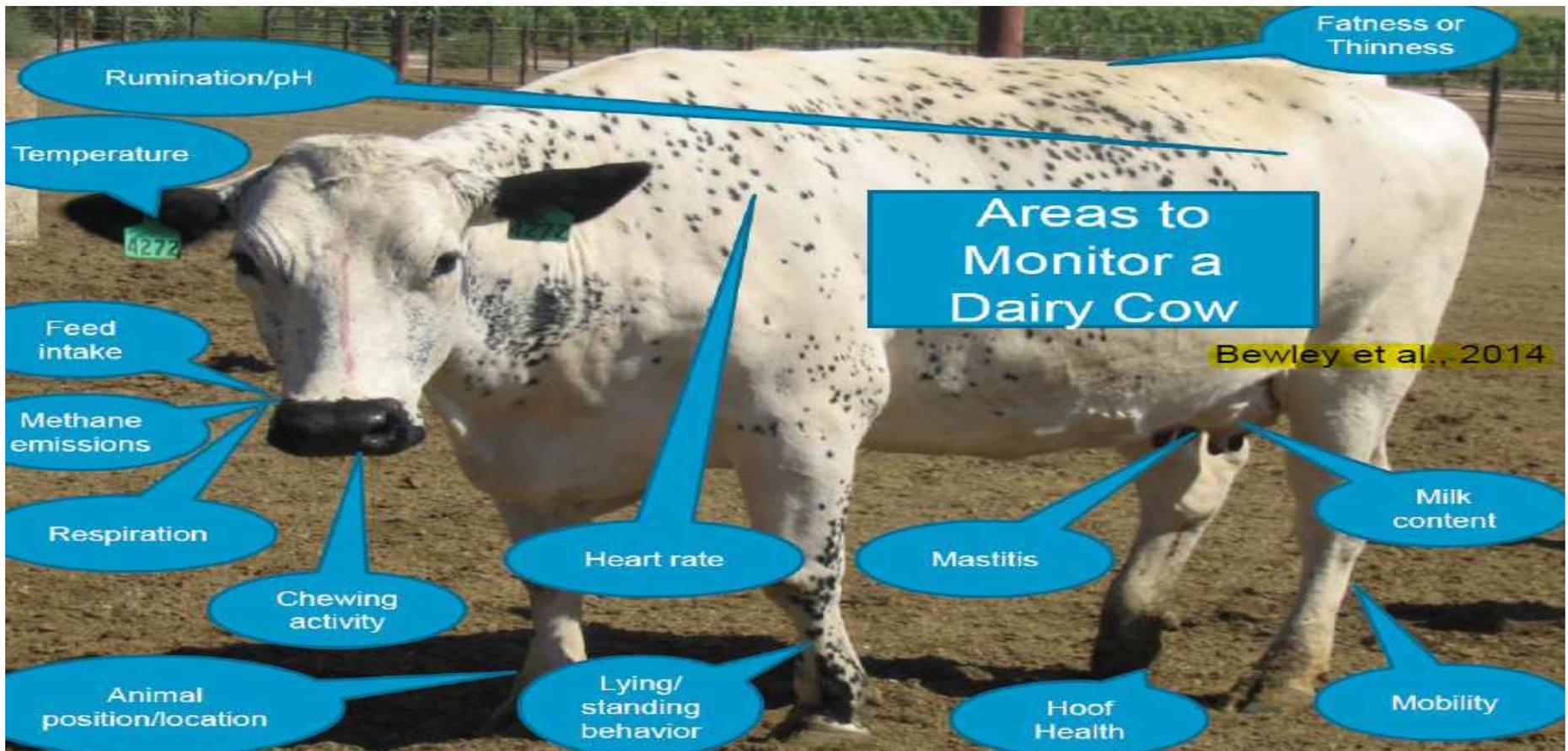


Dept. BIS UK  
(2014)

# Innovative Technologies at Farm Level



# Precision Livestock Farming



# Example in meat

- Animal Cleanliness
- Hide/Fleece removal
- Evisceration
- Carcass interventions
- Carcass chilling
- Aerial decontamination
- Boning out
- Meat packaging and distribution
- Meat: In pack interventions
- Spoilage bacteria impacting on shelf-life
- Quality factors impacting on shelf-life
- Shelf life prediction models

# Drivers of emerging and sustainable technologies in the meat industry

- Regulation
- Surface cleaning and disinfection
- Food safety and shelf life extension
- Nutrient and sensory aspects
- Consumer and processor acceptability
- Technology advances
- Cost and profitability
- Environmental impact

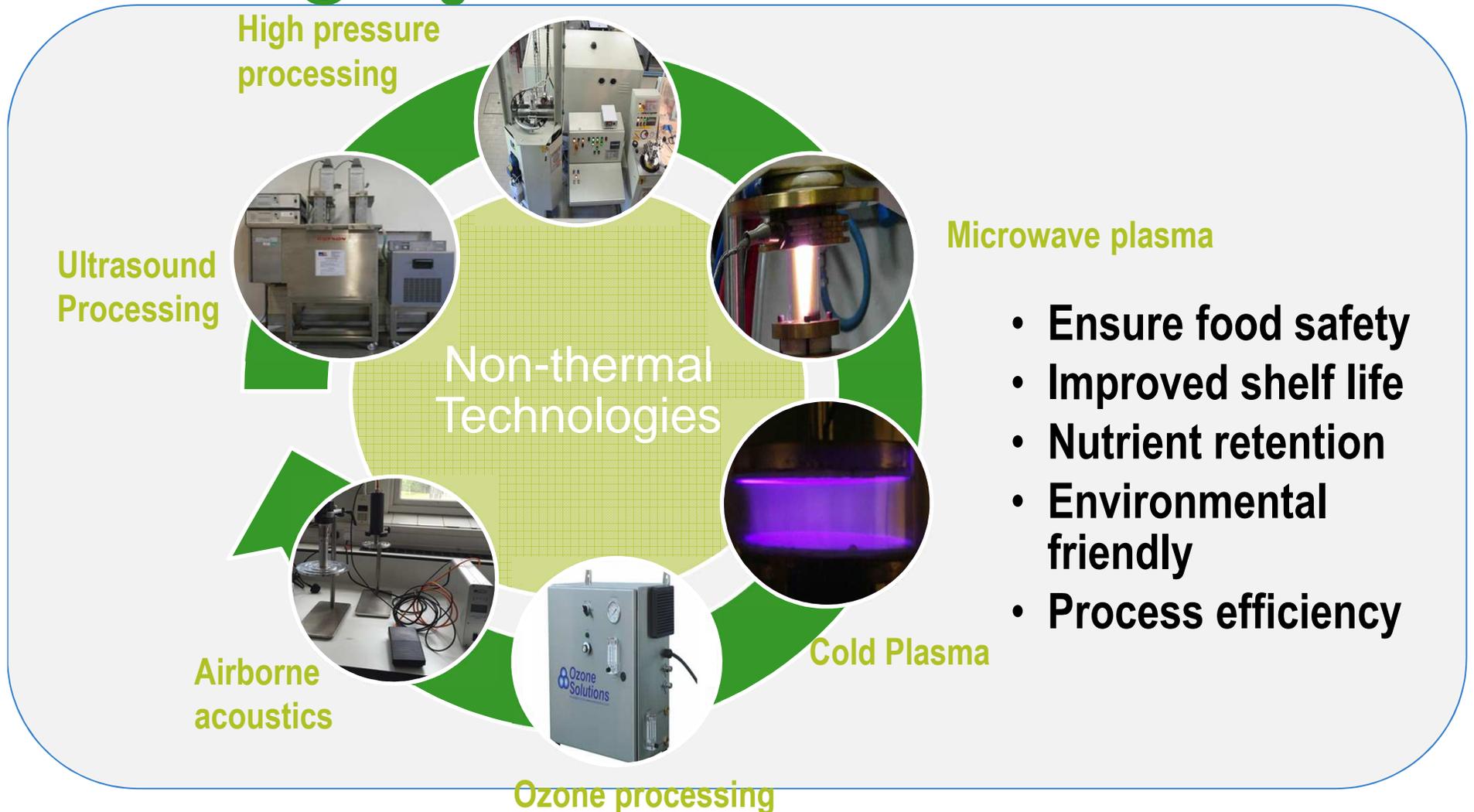


# Processing technology



Chemical  
additives  
Chilling  
Freezing  
Pickling/Curing  
Dehydration  
Smoking  
Irradiation  
Aseptic  
Processing

# Novel food processing technologies @Teagasc Food Research Centres



# High Pressure Processing

Pressures of up to 1000 MPa (typical pressure range: 300 to 700 Mpa) is



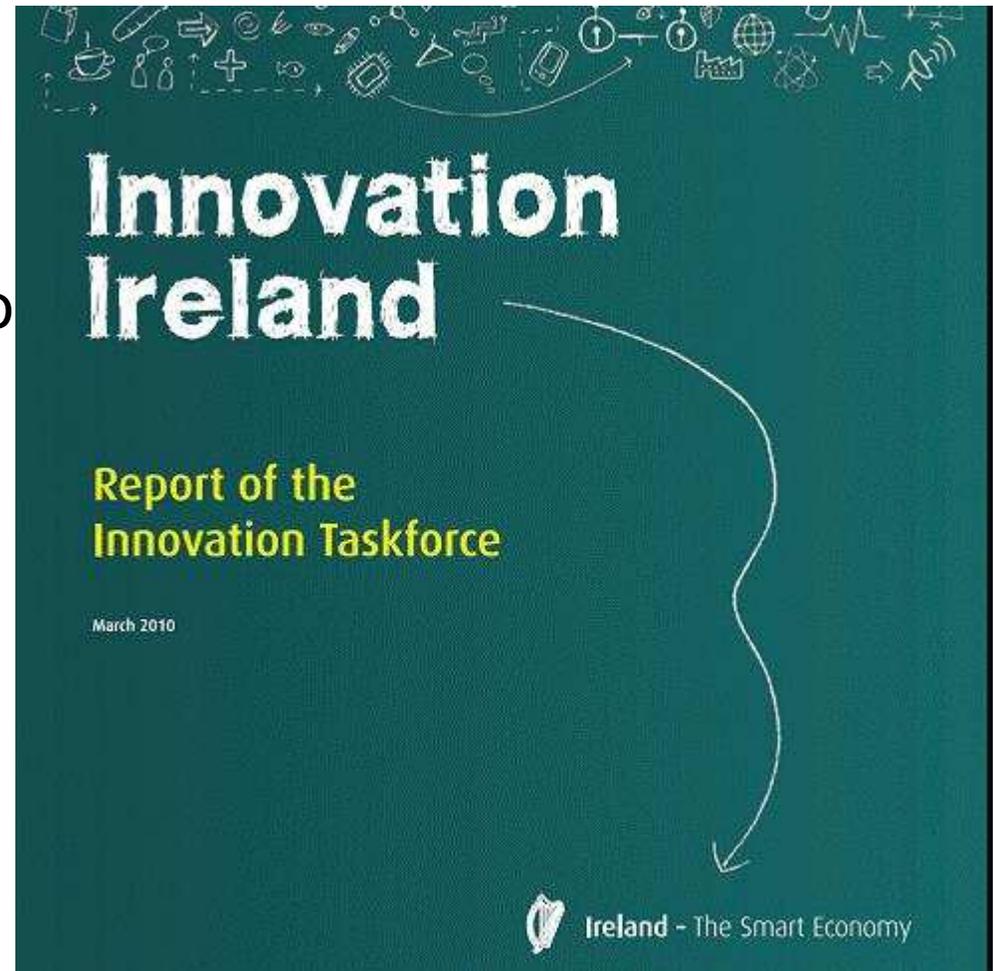
# Innovation is a key driver of growth

- **Innovation** – the introduction of a new or significantly improved product (good or service), process, or method
- **Entails investment** aimed at producing new knowledge and using it in various applications

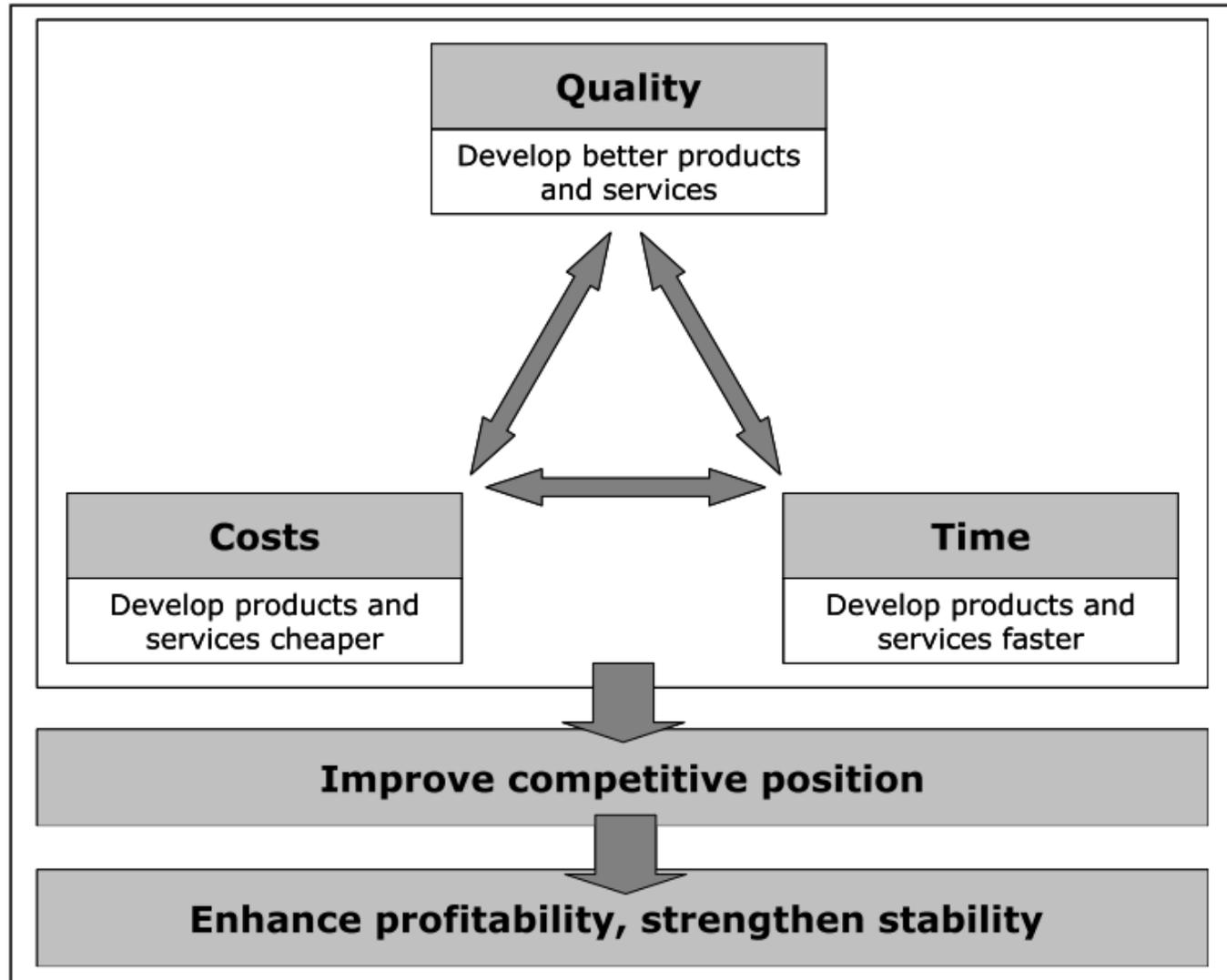


# Economic Imperative

- Innovation will be one of the keys to accelerating recovery and putting countries back on a path to sustainable – and smarter – growth.
- Yet the crisis itself poses a number of serious risks and challenges to the innovation ecosystem.



# Why innovate??



# Requirements for Innovation

- Strong infra structures that support innovation including **human capital** and **physical resources**
- **Public and private investment**
- Linking mechanisms that help match supply and demand
- **Scientific and technological platforms**
- Well educated personnel



# Innovation Ecosystem

## The Innovation Ecosystem



The innovation ecosystem is a connection between the generation of knowledge and the application of that knowledge on a commercial basis.

# Specific Issues in Food Innovation

- **Food is perishable**
- **Part of a complex chain**
- **Seasonable**
- **Consumer awareness**
- **Fragmented industry**
- **Retailer dominance**
- **Don't touch my food (highly regulated)**
- **Conservative industry**
- **Low absorption capacity and low research and development spend of food sector**
- **Food innovation is highly contextual**
- **Must meet a consumer demand**
- **Consumer and industry conservatism**



# Issues that Need to be Addressed

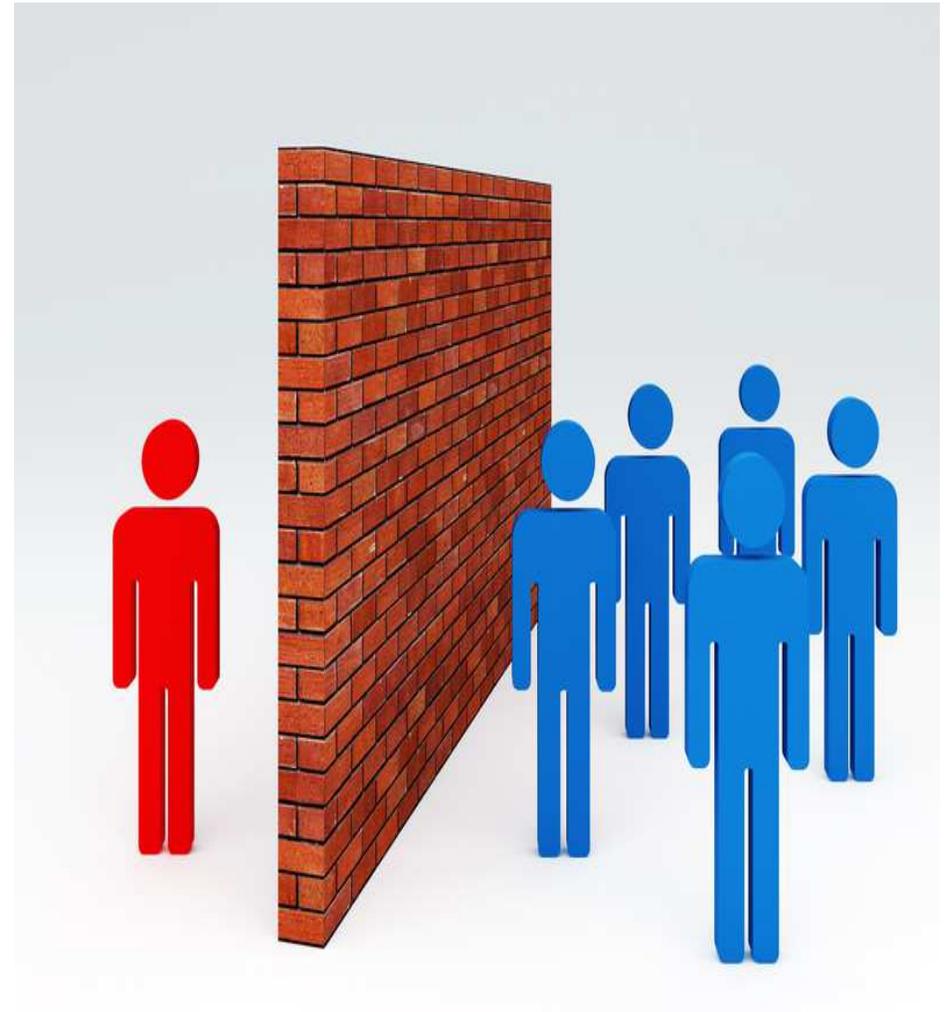
- **Greater understanding of knowledge transfer** is required between researchers and industry in order to commercialise research outcomes
- **Potential opportunities are not always recognised** by either party.
- **Researchers and industry have different agendas** where research is concerned.
- For researchers, success is often regarded as producing publications and winning new grants, this does not necessarily incentivise them to **focus on translating their research into business opportunities.**
- Both are approaching research with two very different mandates requiring **expectations to be managed**
- Extent of **direct personal involvement** (relational intensity)
- The relative importance of transfer channels varies



**“Capture latent value in stranded projects, and accelerate the path to market for innovation.”**

# Barriers to effective TT

- Lack of spend by companies
- Talent investment
- **Absorption capacity**
- **Assimilate and understand new information**
- Cost and risk of getting involved
- Lack of time
- Innovation before its time.
- Fragmented industry and research community
- **Lack of effectiveness of interactions with scientists**
- **Lack of market knowledge**
- Lack of senior management commitment



# Key People and Supports Needed

- **Researcher – fully committed, aware of technological opportunity and our strategy, customer friendly and focused, entrepreneurial skills**
- **Industry- fully committed, solution focused, appropriate absorption capacity**
- **TTO- fully supportive, coordinated, empathic, time conscious, IP identification and management, a conduit to bring funded projects to commercialization stage, clear process, use of ICT**



# MARKET LEADERS



MARKETS

# Teagasc Technology Transfer Channels

- IP Exploitation (patents, licenses, spin outs)
- Collaborative Research Agreements
- Contract Research
- Strategic Partnerships
- Training
- Services
- Pilot Plant Leasing
- Partnerships
- Workshops
- Demonstrations
- Placements (in-company or in Teagasc)
- **New!! Food Innovation Hub**



# Food Technology & Knowledge Transfer Strategy



# Overall objective

“To implement a systematic, effective and flexible technology transfer process which supports commercial exploitation of our research outputs and scientific capability through various channels”

**Central proposition : every researchers' responsibility**





FOOD  
INNOVATION  
**GATEWAYS**

# Development of a Technology Marketing Portfolio



- The Portfolio is updated on a six monthly basis and is re-issued before a Food Innovation Gateways event.
- The feedback in relation to our Portfolio from companies is very positive.
- Web based, hard copy, USB, DVD forms available.
- The potential to develop an app and also to engage in more social media are being explored.



Food programme



OFFER

**N F** Teletap



UPDATE



Advanced Anti-P



EXPERTISE

**Summary**  
A new probiotic has been validated and is being used in a range of products. It is highly effective against a range of pathogens and is being used in a range of products.

**Key Experts**  
Dairy, beef processor

**Background**  
Teagasc unique Teagasc offer

**Why**  
Teagasc Why v Is cons charac and its

**Practical**  
Excellent of screen immunol storing great medic probiotic product encaps

**Problem**  
Health must achieve support mental upper reduce techn get m

**Main Res**  
These we develop residues A novel in detecting residues The new meet EC These re screenin chemical laborator

**Opportunit**  
Teagasc can producers re through our t



SERVICE

**Blow**  
Teagasc unique Teagasc offer

**Background**  
Blown pack meat and pack sweets sale resultin developed t of experie reduce the- third Clostr and has suc detect all th

**Benefits**  
Teagasc ca end-users formulated a beverage a developme transfer of centrifuga should allo nutritional scientificall

**Areas of**  
Separate plot sci Optimis separa Analytic electro analysis

**Competi**  
T-Blot general service It is unique Clostrid Test res

**Education**  
Ph.D. in Analytical Chemistry, University College Cork, 2003 B.Sc. Industrial Chemistry, University of Limerick, 1997



**Dr. Martin Danaher**  
E-mail: martin.danaher@teagasc.ie  
Phone: +353 (0)1 8059552



PROFILE

**Selected Publications**  
1. O'Mahony, J., Moloney, M., McConnell, R.L., Benchikh, E.O., Lowry, P., Furey, A., and Danaher, M. (2011). Simultaneous detection of four microbial metabolites in honey using a multiplexing biobio screening assay. *Biosensors and Bioelectronics* 26 (10), pp. 4076-4081.  
2. Vinogradova, T., Danaher, M., Baxter, A., Moloney, M., Victory, D. and Haughey, S.A. (2011). Rapid surface plasmon resonance immunobiosensor assay for microcystin toxins in blue-green algae food supplements. *Talanta*, 84 (3), pp. 638-643.  
3. Whelan, M., Kinsella, B., Furey, A., Moloney, M., Cartmill, H., Lennox, S.J. and Danaher, M. (2010). Determination of antimicrobial drug residues in milk using ultra high performance liquid chromatography-tandem mass spectrometry with rapid polarity switching. *Journal of Chromatography A*, 1217 (27),

**Education**  
Ph.D. in Analytical Chemistry, University College Cork, 2003 B.Sc. Industrial Chemistry, University of Limerick, 1997

**Career**  
2002-Present: Teagasc Food Researcher 1997-1998: R&D Chemist, Genrad Laboratories 1998-2002: PhD student - "Teagasc Walsh Fellow"

**Expertise**  
Analytical chemistry; Chromatographic separations, sample purification, mass spectrometry, biosensors and immunosays.  
Residue analysis: Agrochemical, environmental, natural toxins and medicinal adulterants.

**Publications**  
O'Mahony, J., Moloney, M., McConnell, R.L., Benchikh, E.O., Lowry, P., Furey, A., and Danaher, M. (2011). Simultaneous detection of four microbial metabolites in honey using a multiplexing biobio screening assay. *Biosensors and Bioelectronics* 26 (10), pp. 4076-4081.

# Teagasc Gateways Events

- Four themed events (2 per year)



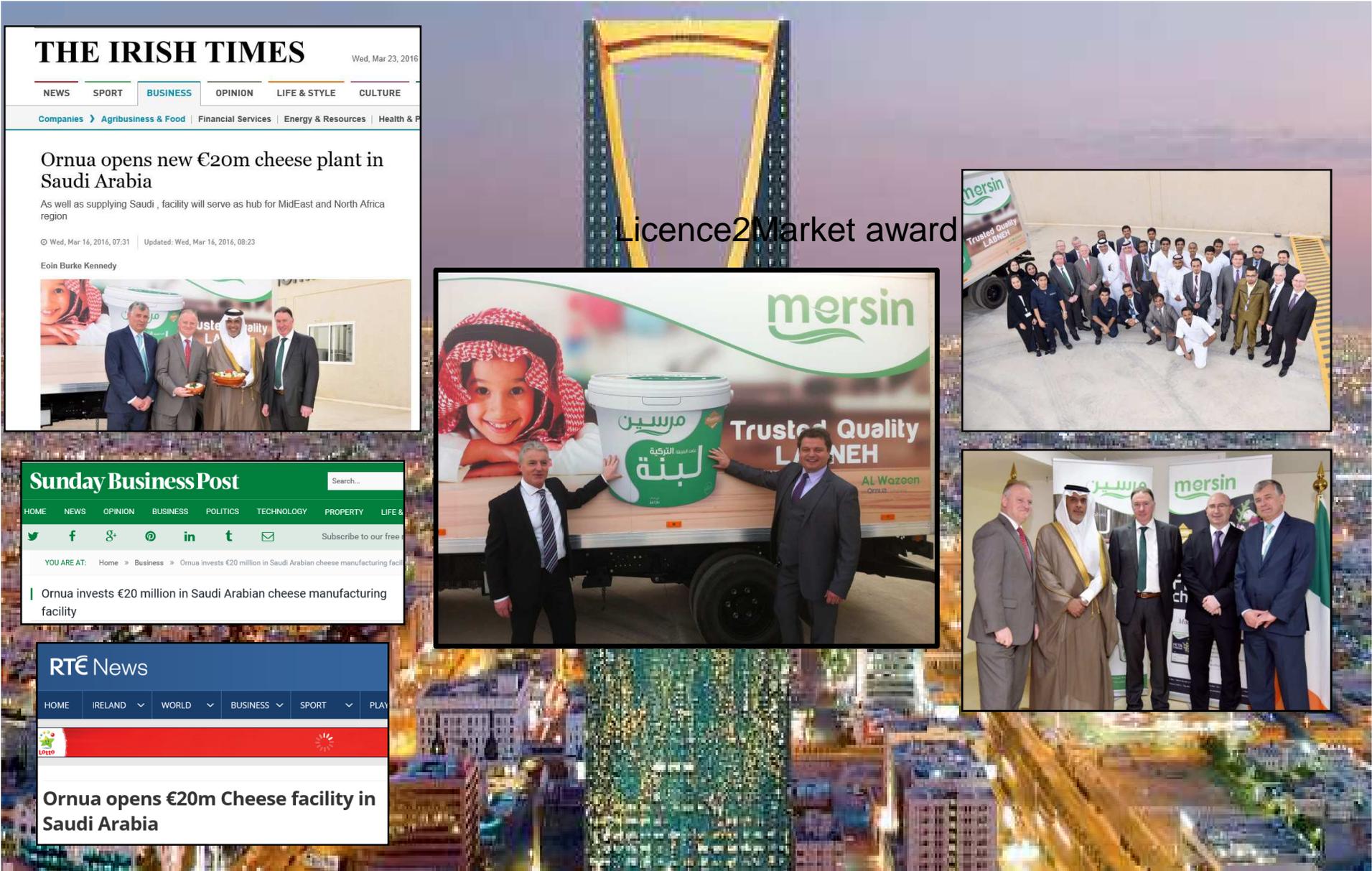
## Brexit Challenge



# Brexit Technological Response

- Shelf life
- Add value
- Waste streams
- Implement new technologies
- Clean labels
- Lean
- Reformulation
- Diversification
- Food for life stages
- New product development





**THE IRISH TIMES** Wed, Mar 23, 2016

NEWS SPORT **BUSINESS** OPINION LIFE & STYLE CULTURE

Companies > Agribusiness & Food | Financial Services | Energy & Resources | Health & P

### Ornuu opens new €20m cheese plant in Saudi Arabia

As well as supplying Saudi, facility will serve as hub for MidEast and North Africa region

© Wed, Mar 16, 2016, 07:31 | Updated: Wed, Mar 16, 2016, 08:23

Eoin Burke Kennedy

Licence2Market award



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Ornuu invests €20 million in Saudi Arabian cheese manufacturing facility



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**Ornuu opens €20m Cheese facility in Saudi Arabia**

# Teagasc Collaborating Universities in China

International Journal of Biological Macromolecules 74 (2015) 232–242



Contents lists available at ScienceDirect  
International Journal of Biological Macromolecules

journal homepage

Extraction of polysaccharides from *Fortunella margarita*

Hongliang Zeng<sup>a</sup>,

<sup>a</sup> College of Food Science, Fujian Agriculture and Forestry University, Fuzhou, Fujian 350002, PR China

<sup>b</sup> Teagasc Food Research Centre, Moorepark, Fermoy, Co. Cork, Ireland



Ultrasonic–microwave synergistic extraction (UMSE) and molecular weight distribution of polysaccharides from *Fortunella margarita* (Lour.) Swingle

Hongliang Zeng<sup>a</sup>, Yi Zhang<sup>a</sup>, Shan Lin<sup>a</sup>, Yeye Jian<sup>a</sup>, Song Miao<sup>b</sup>, Baodong Zheng<sup>a,\*</sup>

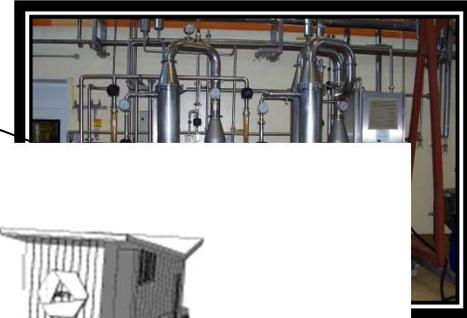
<sup>a</sup> College of Food Science, Fujian Agriculture and Forestry University, Fuzhou, Fujian 350002, PR China

<sup>b</sup> Teagasc Food Research Centre, Moorepark, Fermoy, Co. Cork, Ireland

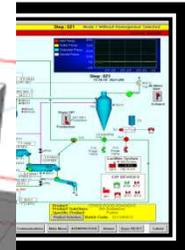
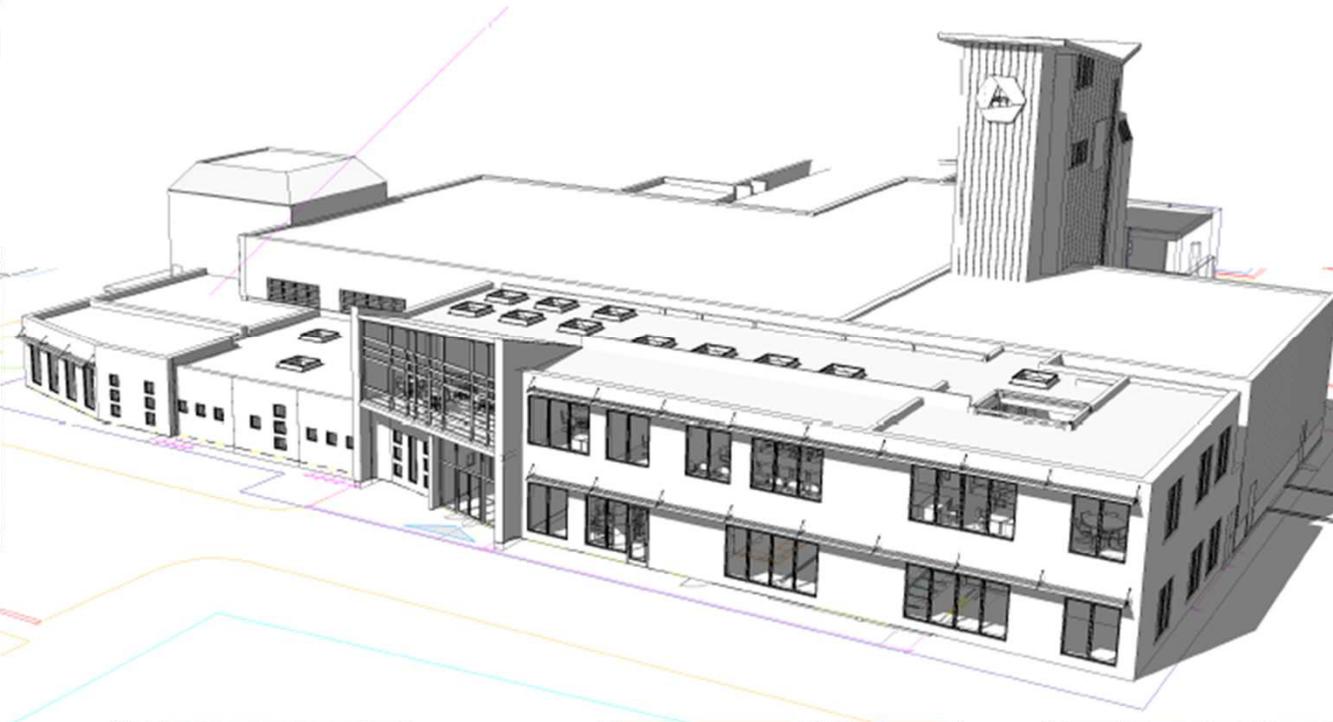




Thermal dehydra prototyp



Food Applicati



and Drying



Fermentation



Ingredient development



Cheese-making

# Issues that Need to be Addressed

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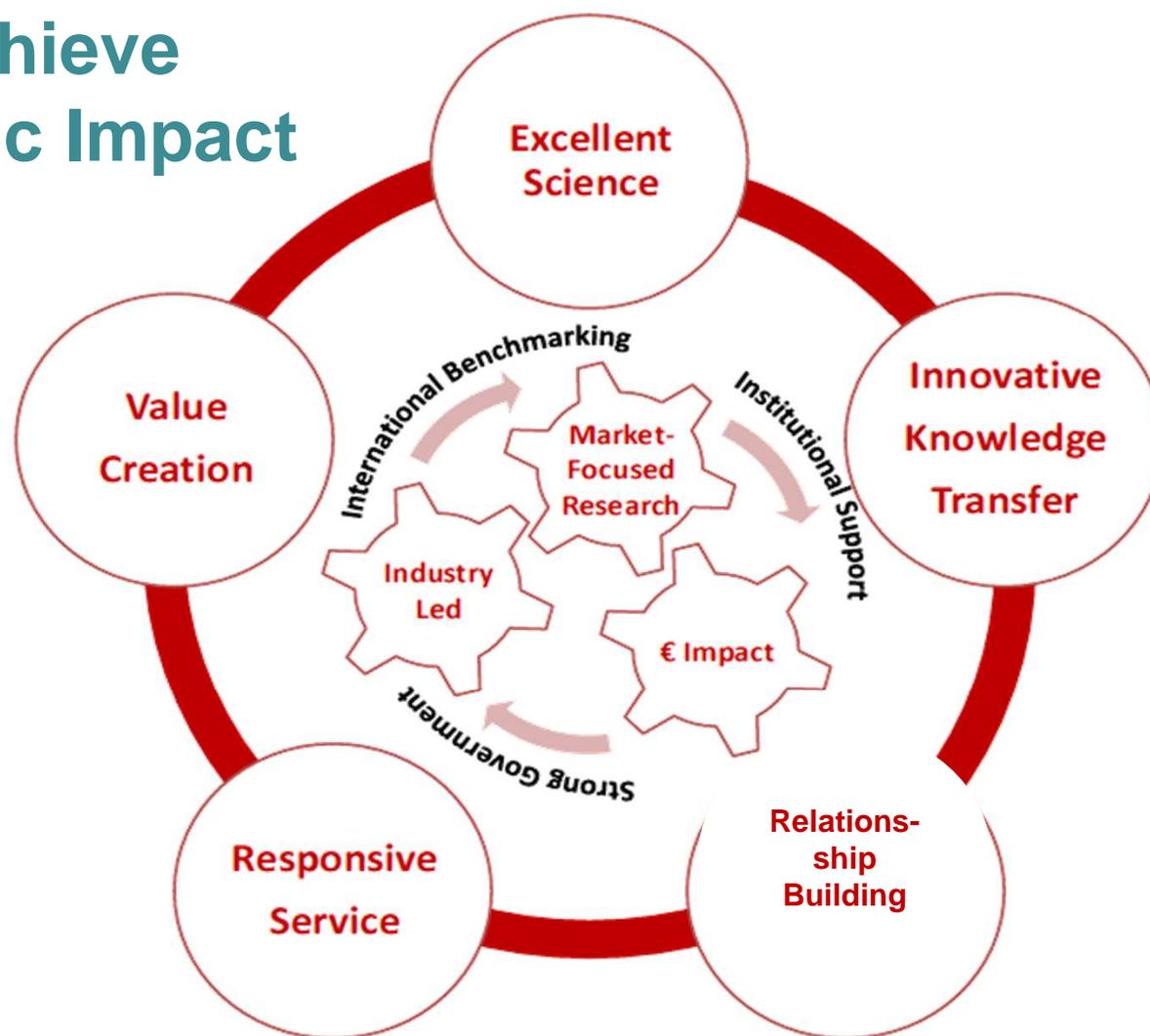


# Modern Technology Transfer Offices

**Too much bureaucracy kills innovation**



# Pushing Research to Achieve Economic Impact



# Conclusions

- Complexity in system – Gateways Portfolio, CRM
- People focused- trustworthy, measures and incentivises, leadership development
- Dialogue initiated- Gateway events, accessibility of resources, promote awareness and successes, shared vision, increase mobility including students
- The “Valley of death” – collaborate with industry
- TTO bureaucracy – need to deliver impact, pro-active, easier to do business with, translational metrics
- National innovation landscape- collaborate with other agencies
- Senior management support and buy -in

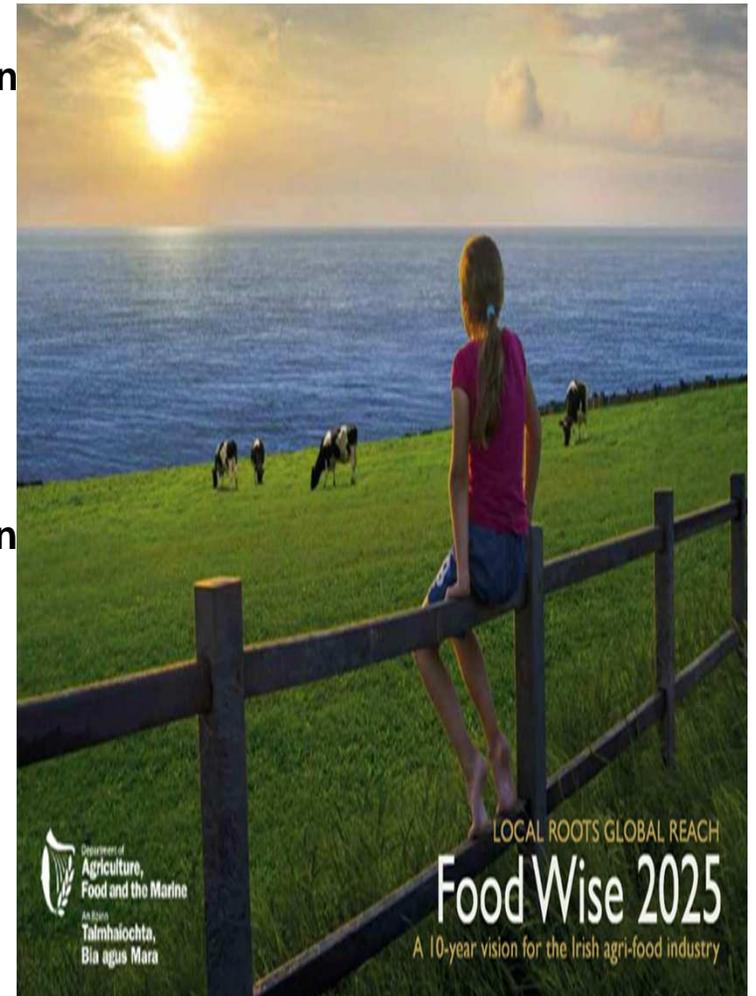


AGRICULTURE AND FOOD DEVELOPMENT AUTHORITY



# Teagasc Innovation Actions

- **Develop an industry-based Walsh Fellowship Postgraduate scheme to enhance the scientific absorption capacity of the food SME sector.**
- **Teagasc to develop proposals for a Food Innovation Hub at its Moorepark campus to deliver a step change in innovation activity in the food industry.**
- **Teagasc will lead research in collaboration with other research institutions and industry to derive applications from the significant state investment in foods for health.**
- **Teagasc and the dairy industry to complete the €10 million upgrade of Moorepark Technology Limited pilot plant.**
- **Exploit potential of genomics to add value at farm level**
- **Establishment of the Meat Technology Centre**
- **Create a virtual multi- campus centre of excellence for seafood development in Ireland,**





# INNOVATION

## Executive Summary

### Vision

We have built a strong research and innovation base in Ireland

We will become a Global Innovation Leader

We will increase public and private investment in research and development

We will enhance the impact of research and innovation for enterprise

We will ensure that education drives innovation

We will focus research and innovation activity on social and economic development

We will support Innovation through the protection and transfer of knowledge

We will engage with the rest of the world in becoming a Global Innovation Leader

We will effectively implement this strategy to become a Global Innovation Leader

**EXCELLENCE TALENT IMPACT**

Ireland's strategy for research and development, science and technology



THIS PROJECT IS FUNDED  
BY THE EUROPEAN UNION



Ministry of Education, Science  
and Technological Development



INNOVATION  
FUND



WORLD BANK GROUP

# Innovation Serbia Project

€8.4 million, financed by the EU through Instrument for Pre-Accession Assistance (IPA) funds and administered by the WB

- **C1: Capacity building of the Innovation Fund**
- **C2: Piloting financial programs supporting enterprise innovation**
- **C3: Provision of technical assistance to selected Research and Development Institutions (RDI)**

# Conclusions

Business needs to proactively engage with knowledge providers with capability

Knowledge providers need to make it easy / easier to do so.

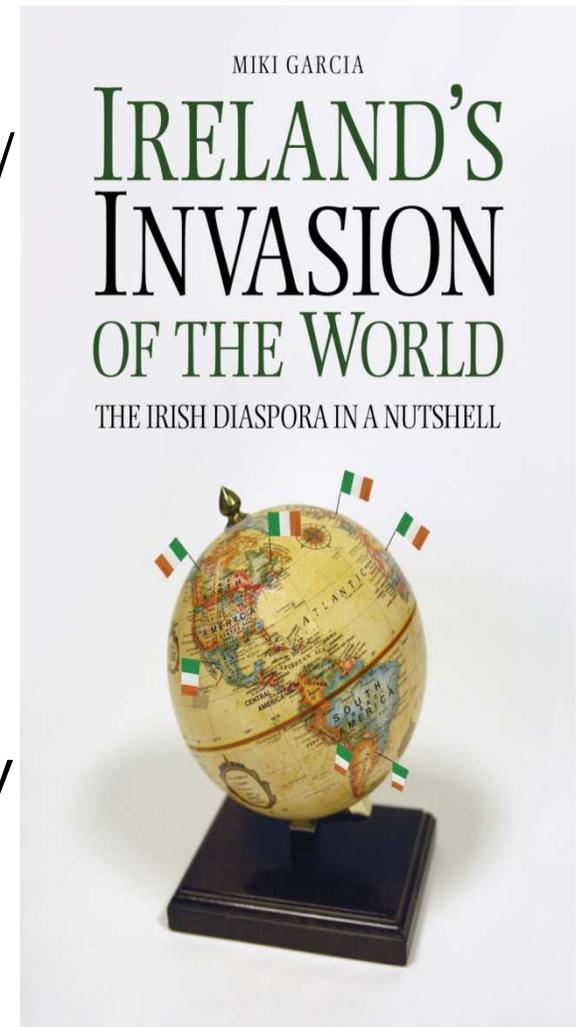
Big drivers and trends make this more urgent

Research and development landscape can be exploited

Identification of business opportunities is critical

Increased technological absorption capacity by companies is essential

Sectoral opportunities needs to be articulated especially in the PCF sector, joint agency / industry effort needed



# Need for technology transfer for a resilient food industry

Declan J. Troy, Assistant Director of Research, Teagasc, Ireland.

