



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



European
Commission

IPR Food Science Workshop

FINS, Novi Sad, 11-12th December 2017

Horizon 2020 | European Union funding for Research & Innovation
Grant Agreement number: 692276 — FOODstars | H2020-TWINN-2015

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**

MARKET LEADERS



MARKET LEADERS







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

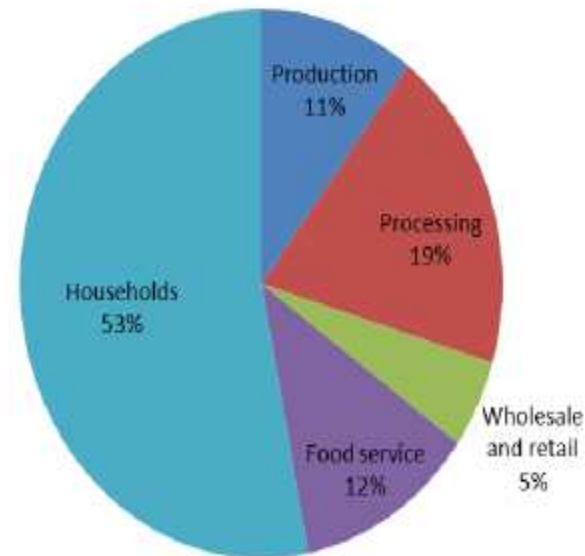


For more information on data and quantification, access the March 2016 FUSIONS reports: "Estimates of European Food Waste" & "Food Waste Quantification Manual to monitor Food Waste Amounts and Progression"



173 kg pro-capita
food waste

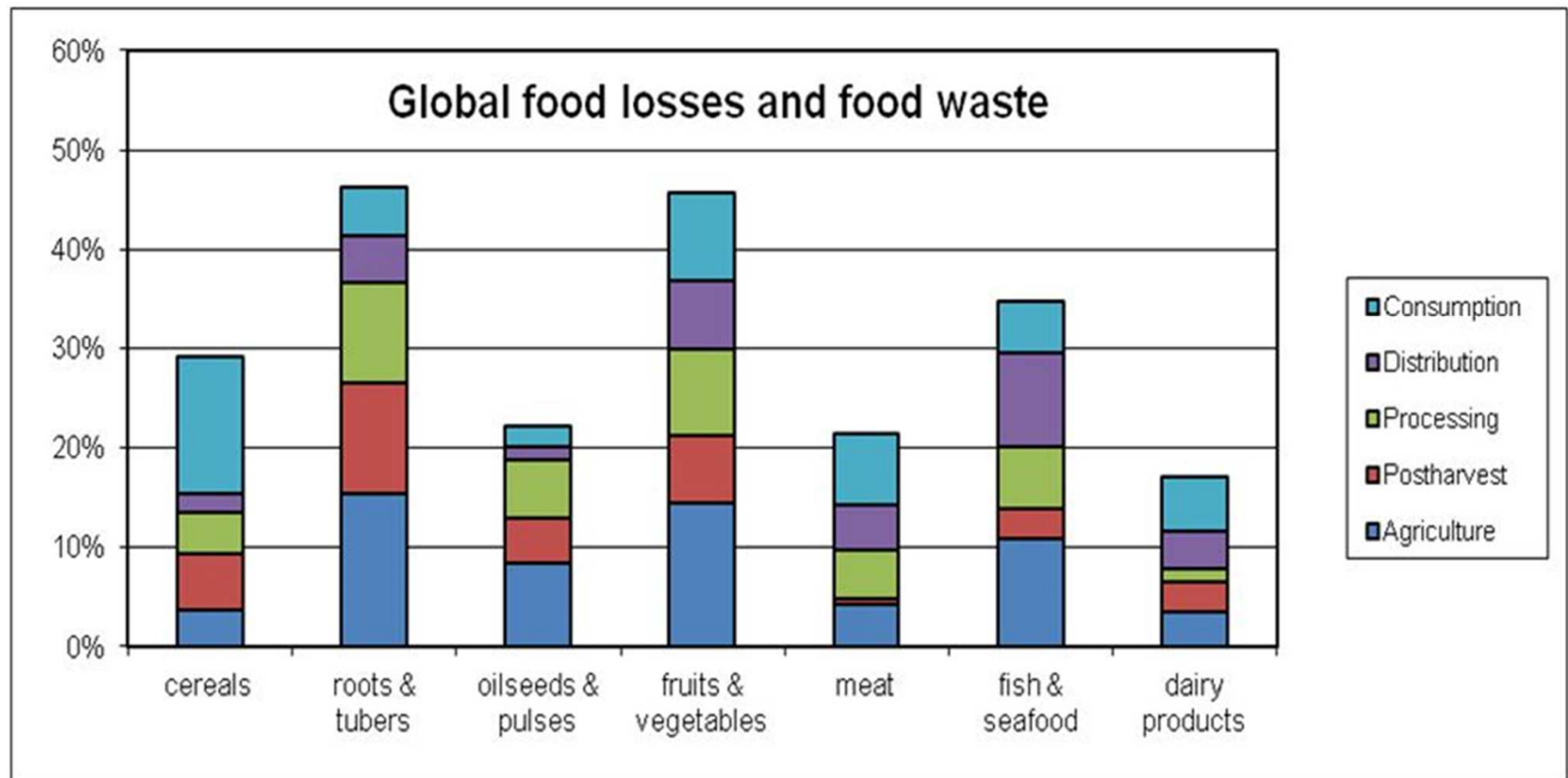
- Equivalent of 20% of all produced food in EU
- 143 billion euros
- ~ 304 Mt CO2 eq (6% of total emissions of GHG in EU28%)



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.

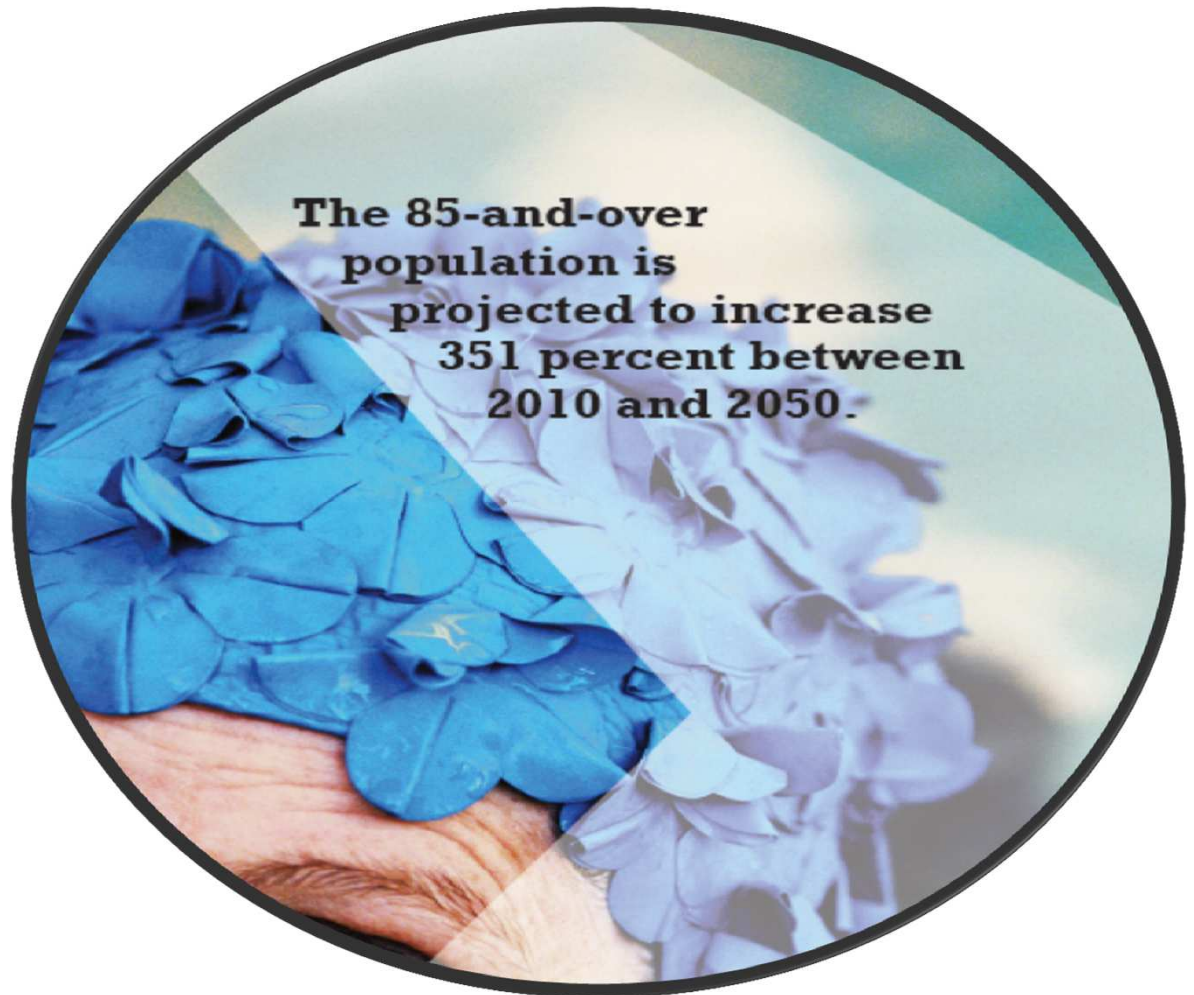


By mid-century, two-thirds of the world's population will live in cities, compared with just over half today

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

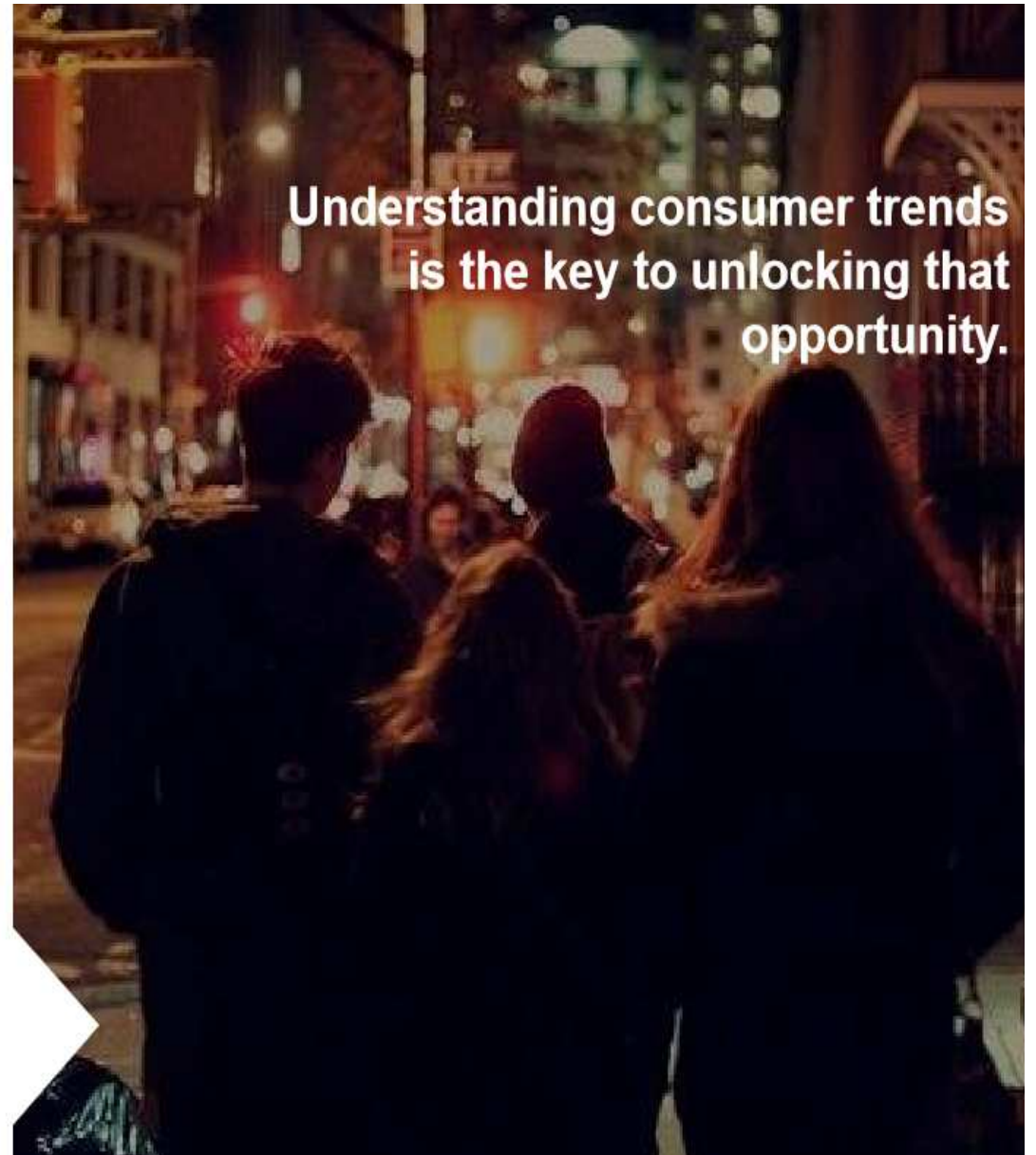


Global Opportunities (examples)

- 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

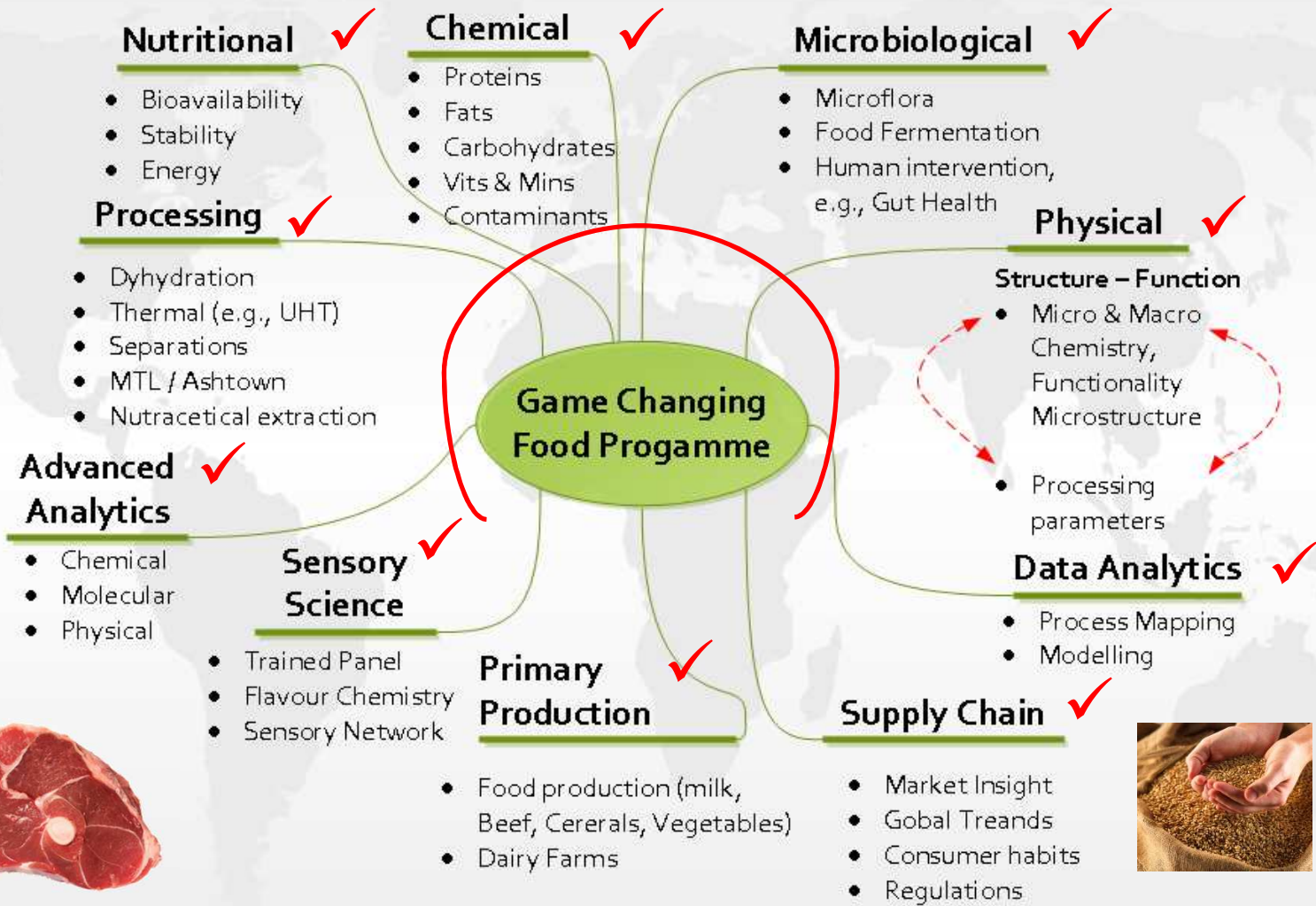
Increasing need for technological solutions by industry and policy makers

But from change and challenge comes opportunity.



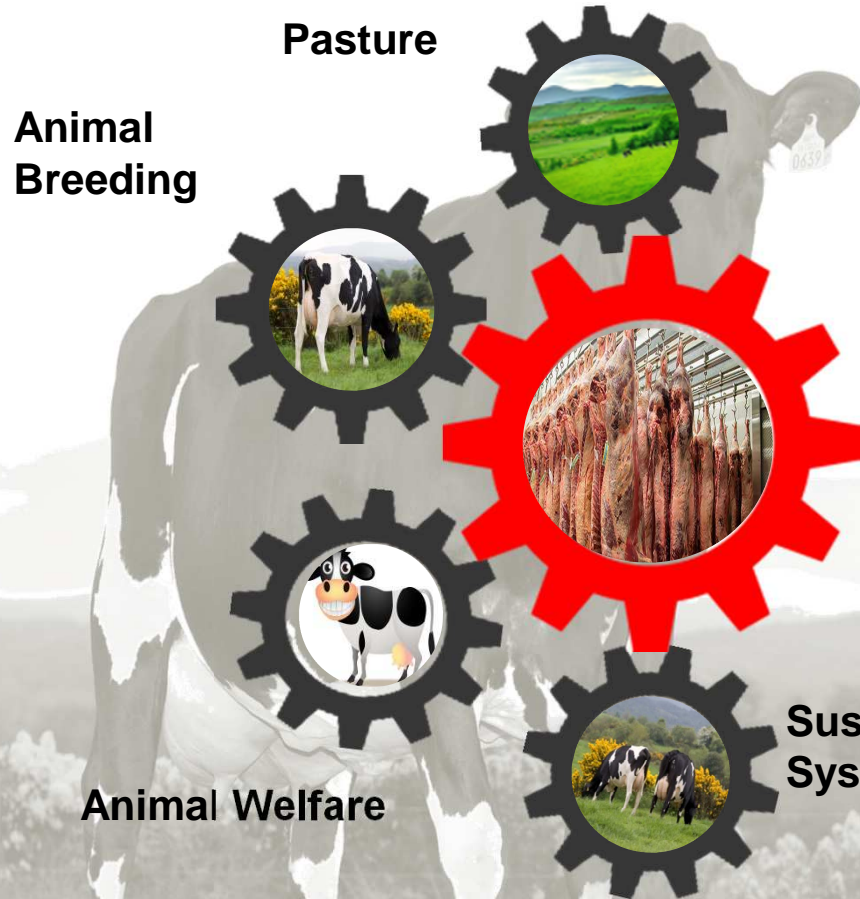


Teagasc Food Research and Innovation Programme

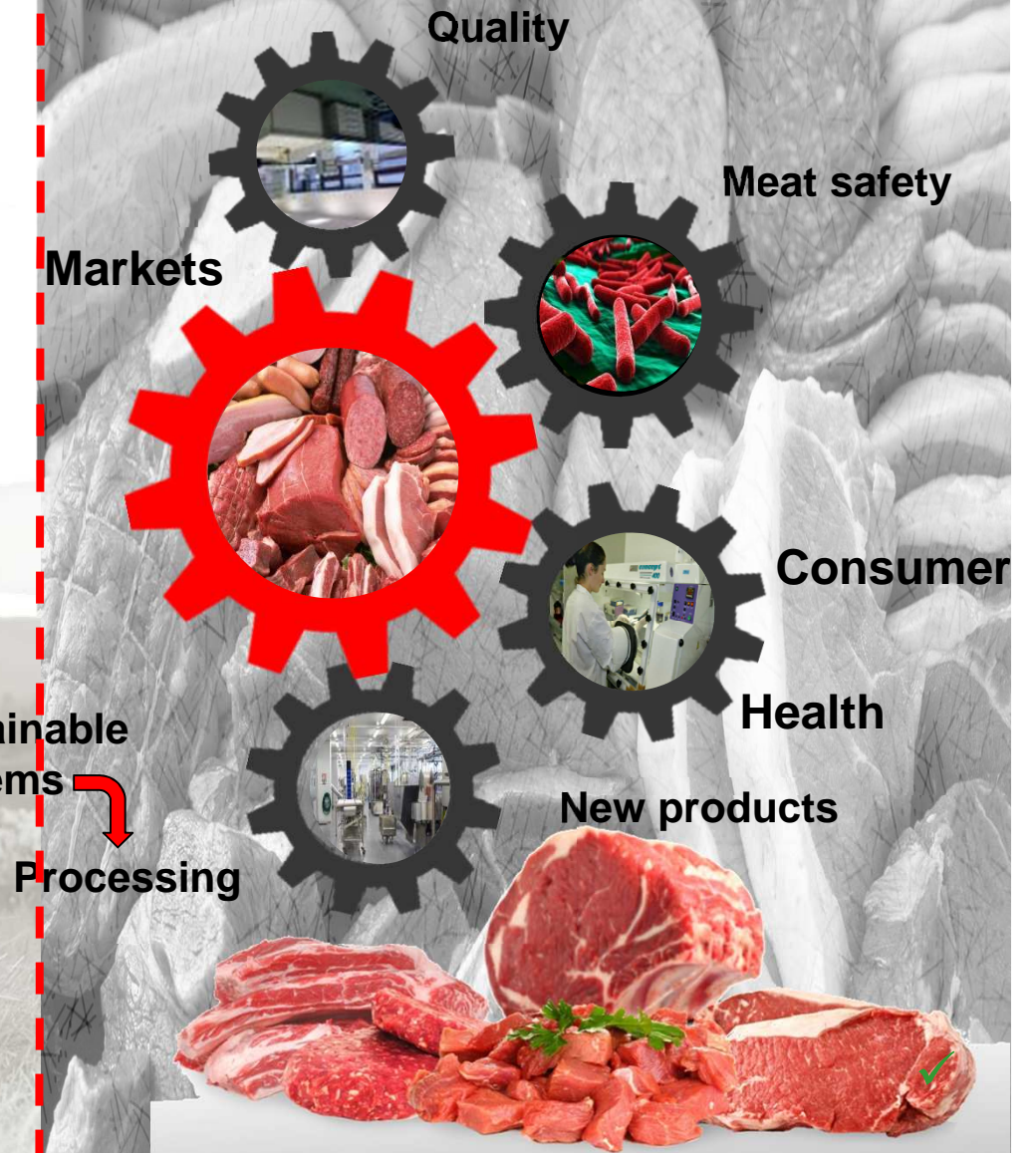


Integrated Approach

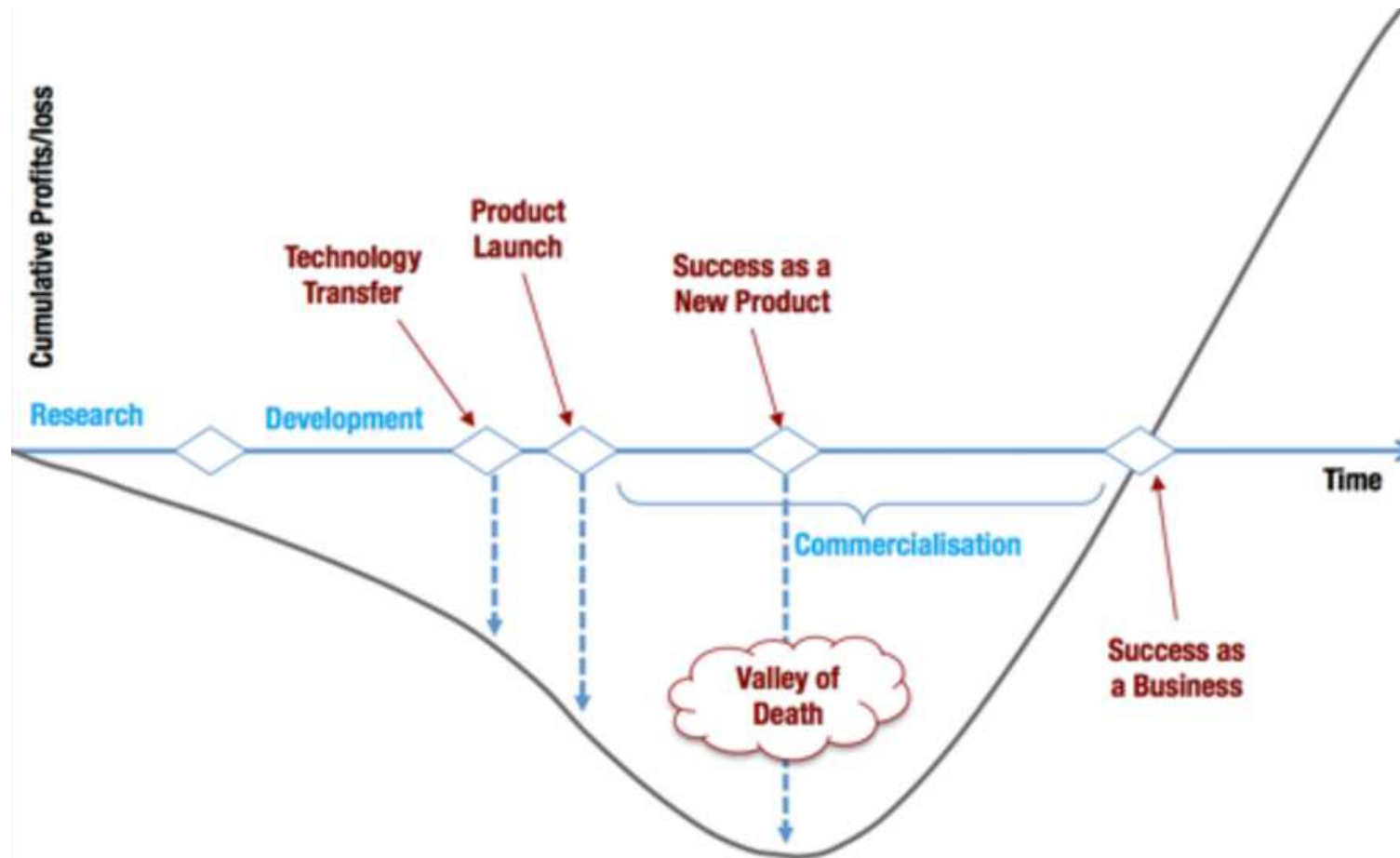
On Farm



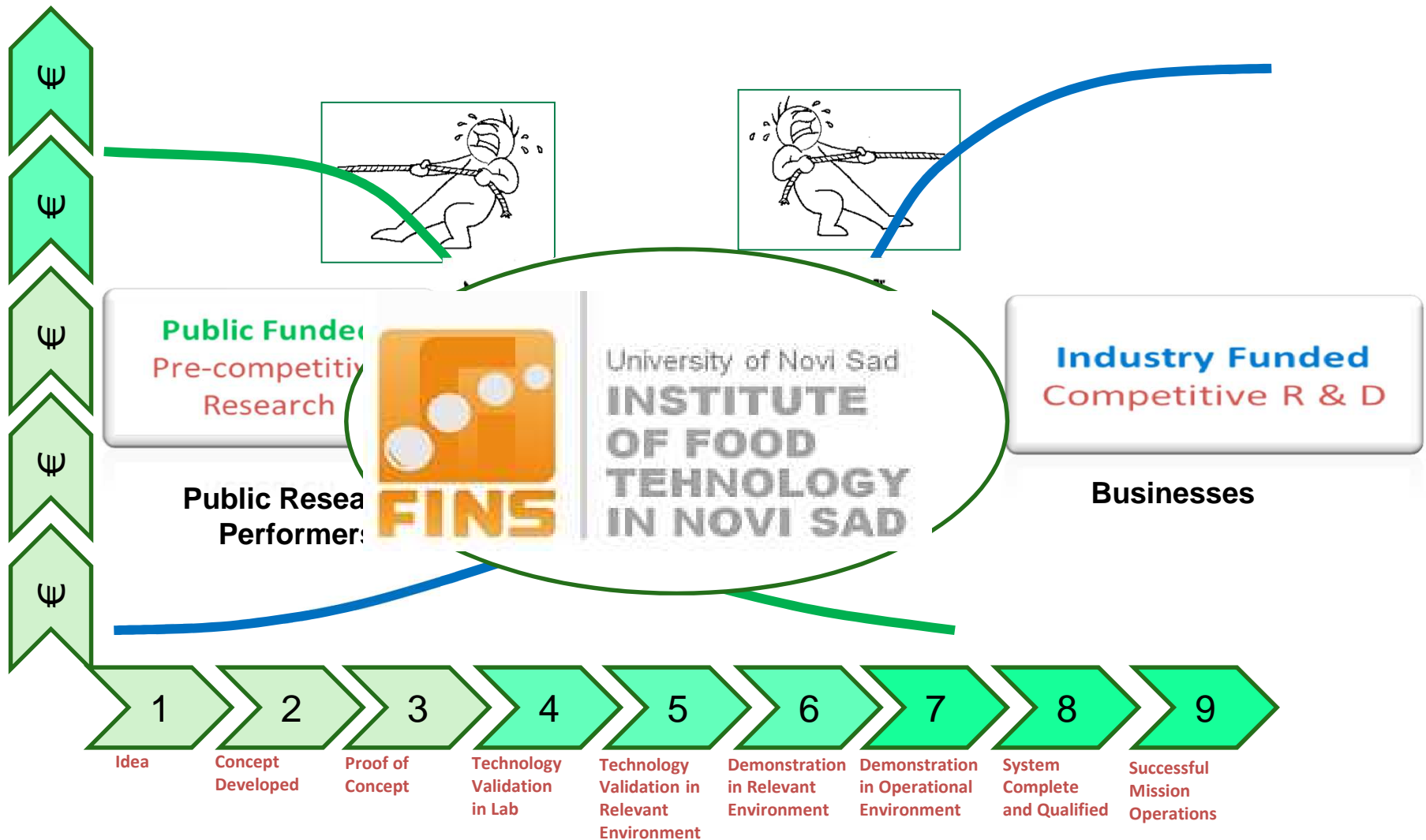
Off Farm



Points of Focus



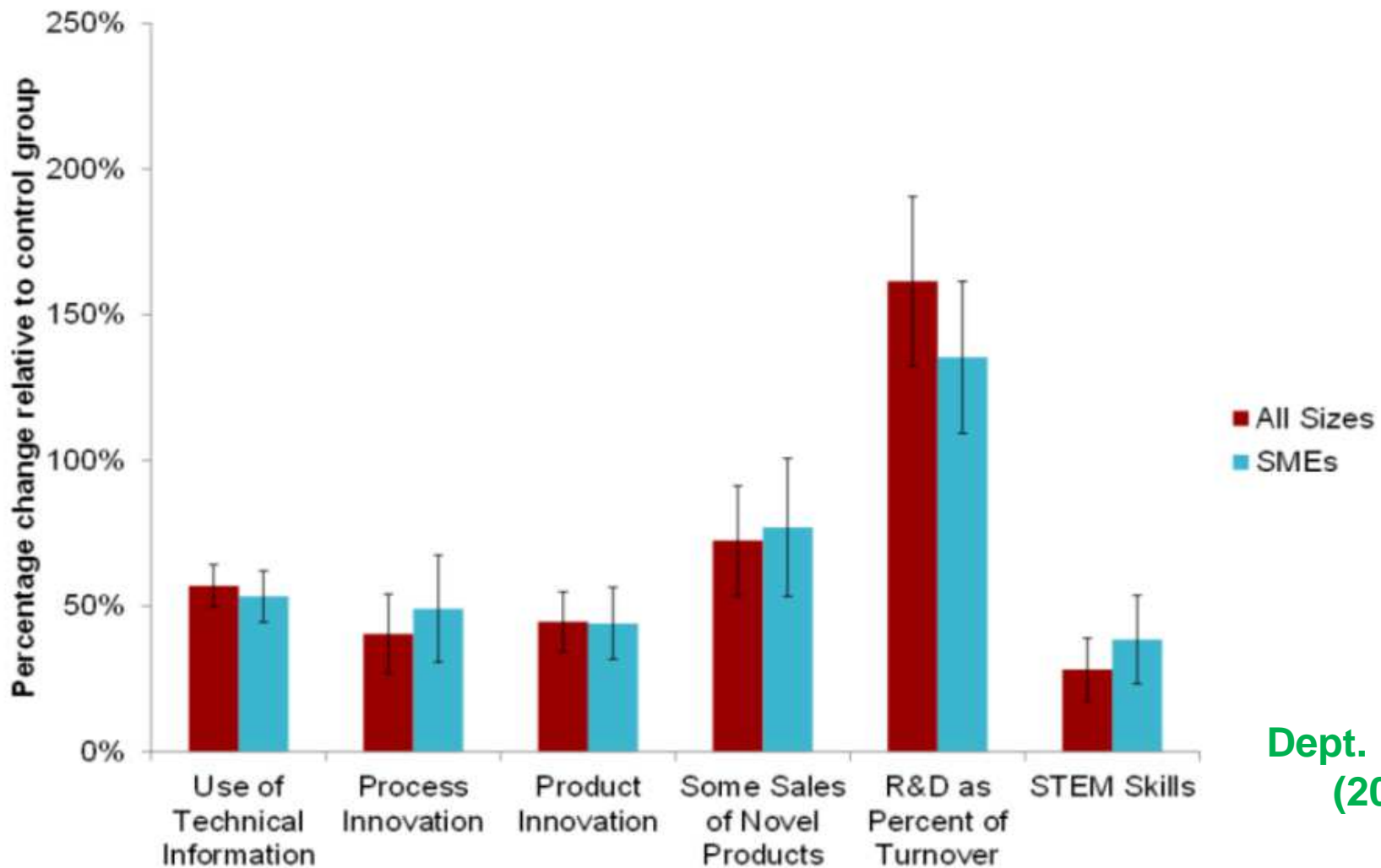
Innovation Eco-system



Teagasc-industry engagement model

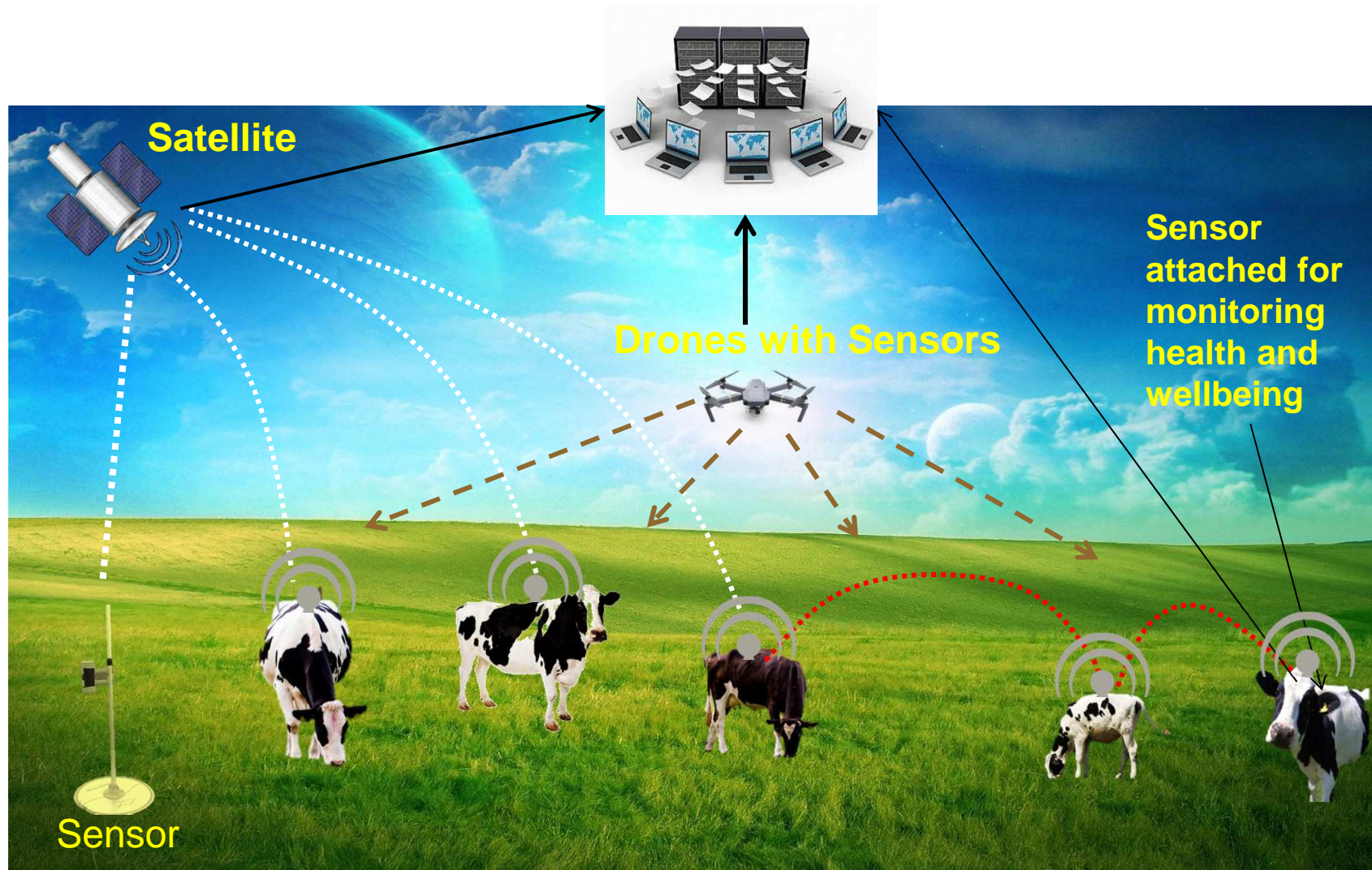


Impact of collaborative research between industry and PRO.

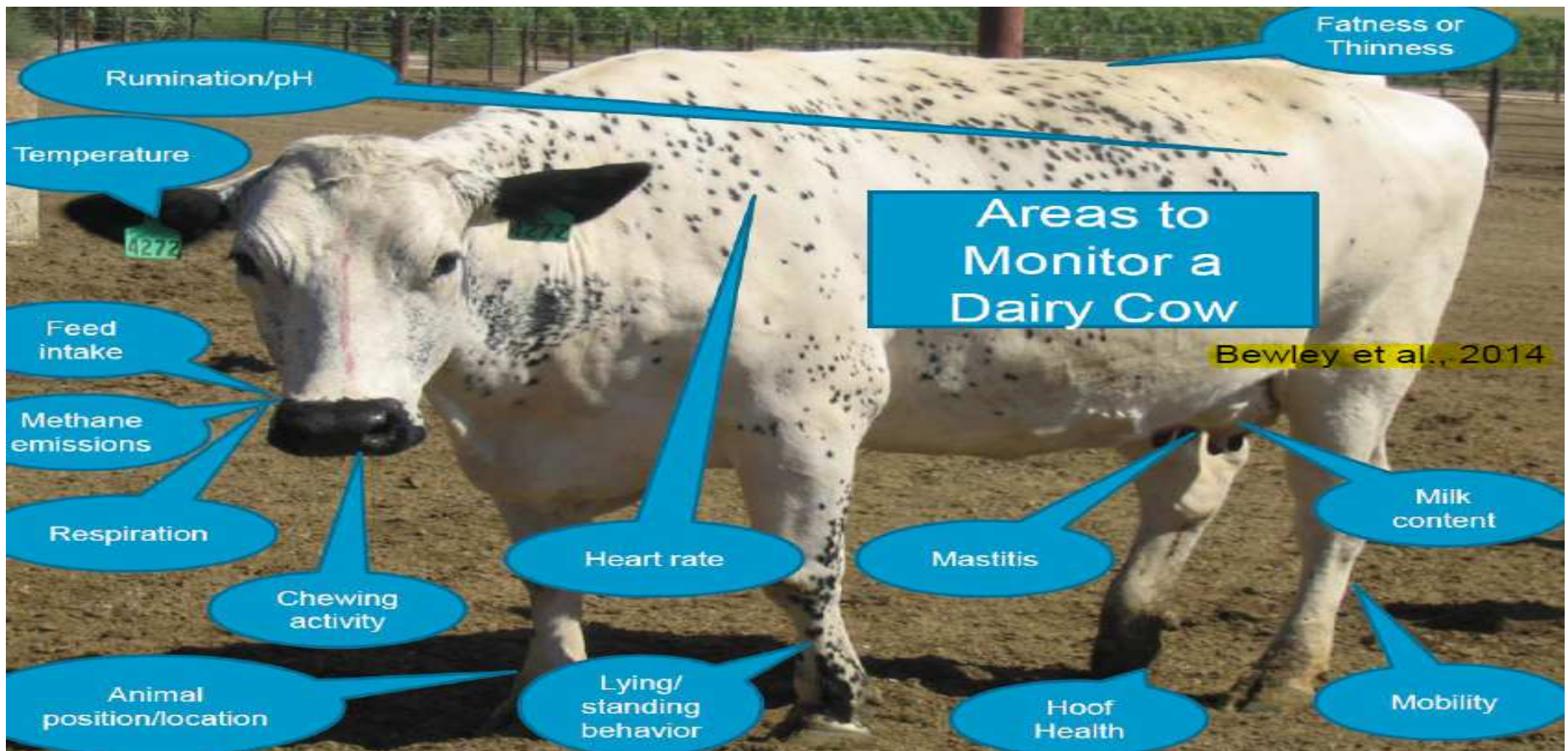


Dept. BIS UK
(2014)

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

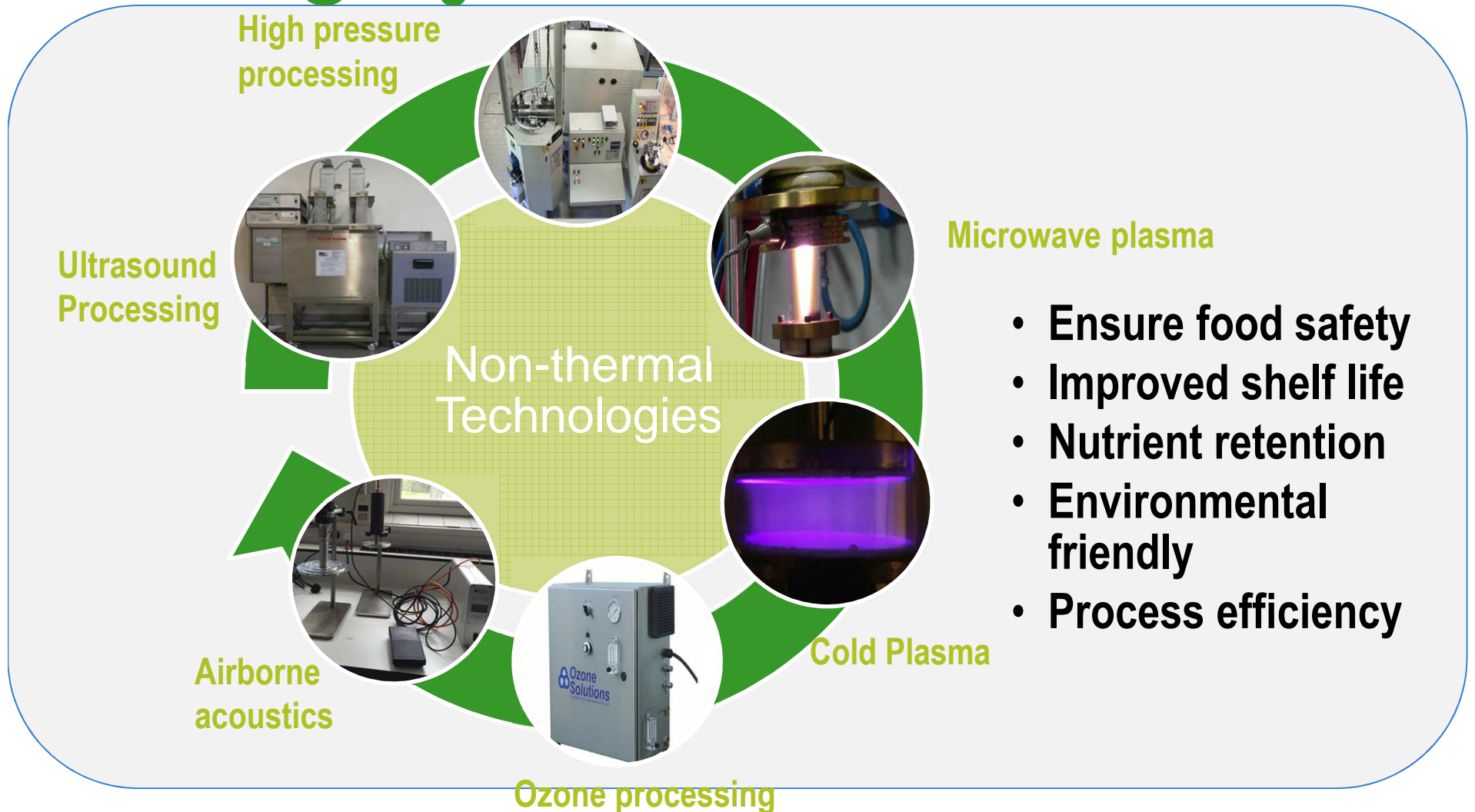


Processing technology



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



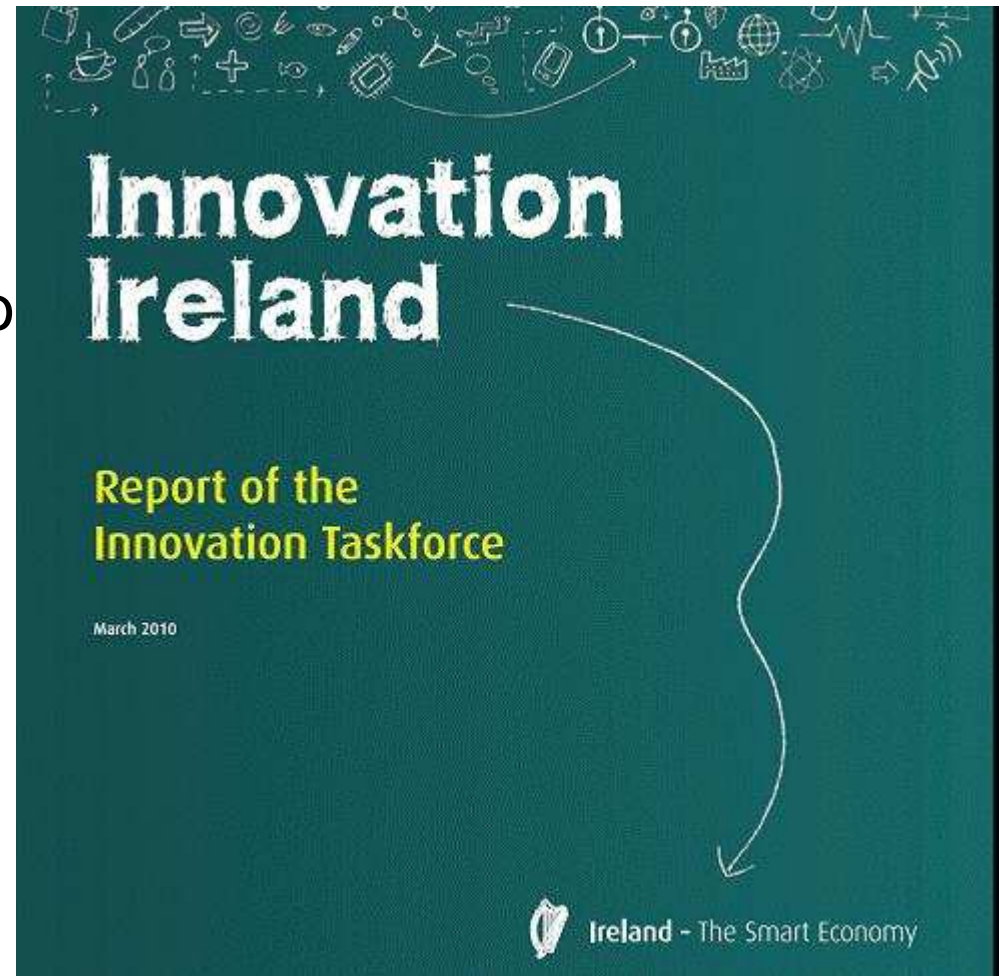
Innovation is a key driver of growth

- **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

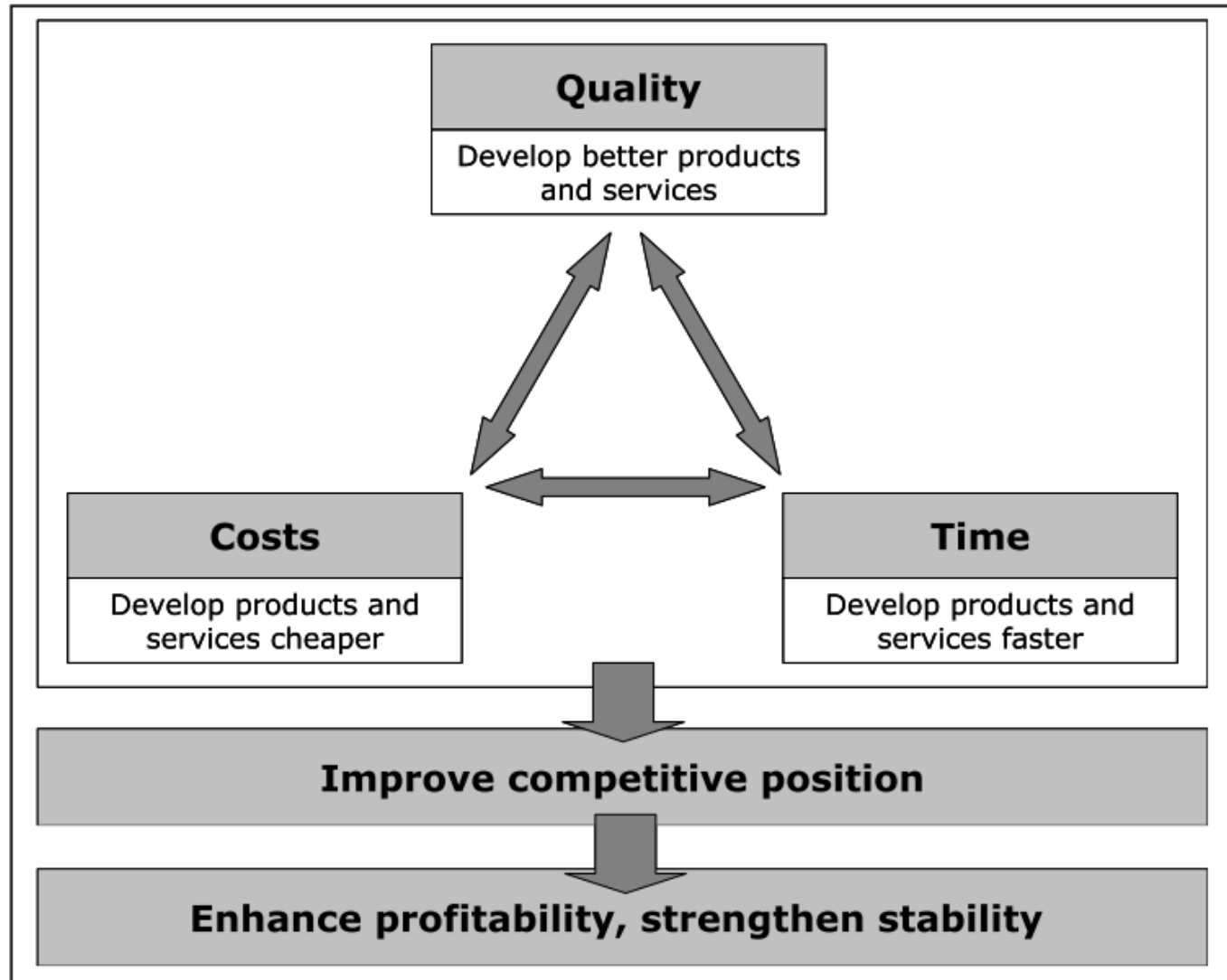


Economic Imperative

- 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

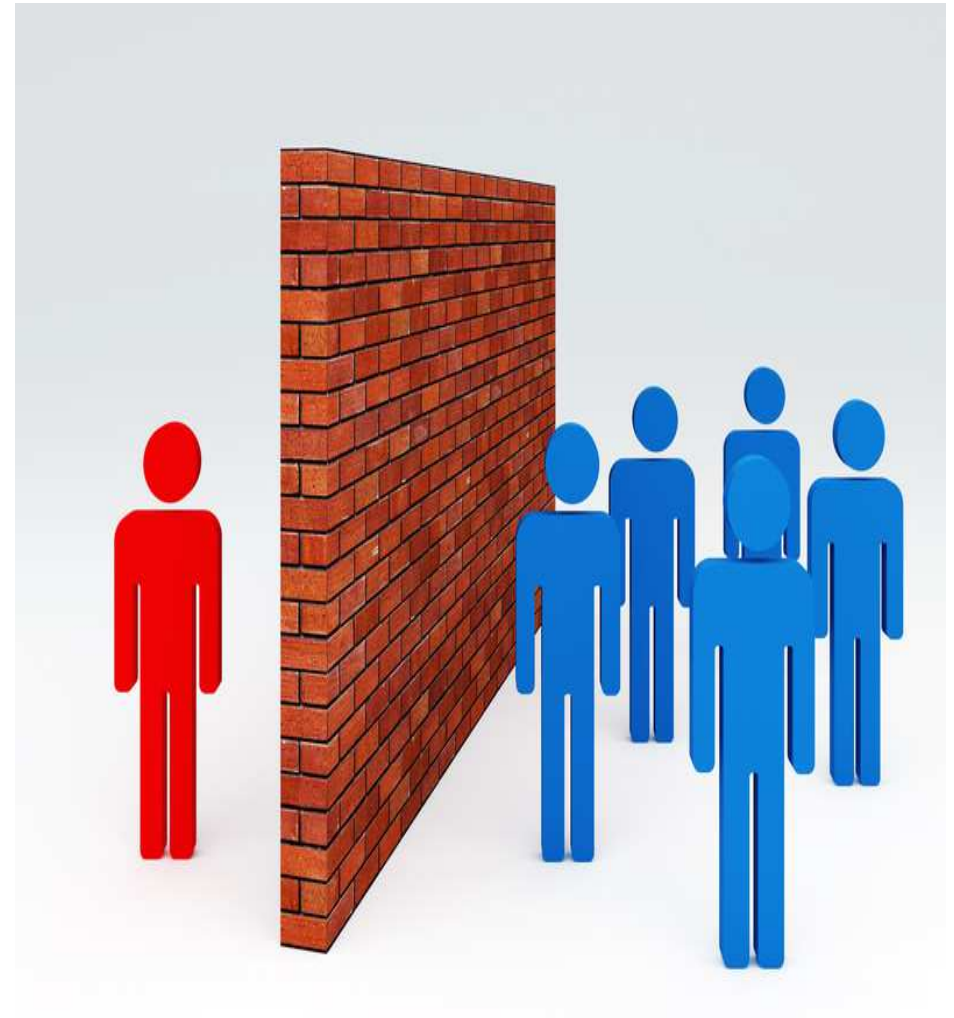
- **Greater understanding of knowledge transfer** is required between researchers and industry in order to commercialise research outcomes
- **Potential opportunities are not always recognised** by either party.
- **Researchers and industry have different agendas** where research is concerned.
- For 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 Teletec app



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 safe for use in humans.

Key Experts
Dairy, beef processor

Background
Teagasc unique Teagasc offer

Why
Teagasc Why v Is cons charac and its

Practical
Excellent of screen immunol storag great! medic probio produ encaps

Problem
Health must t achiev suppo menta upper reduct techn: get m

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

Solution
The u matic stabili so as! gamin stabili through intes! proble encaps

Opportunit
Teagasc can producers re through our t

Blow
Teagasc unique Teagasc offer



UPDATE



EXPERTISE

TECHNOLOGY

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Background
Blown pack meat and pack sweets sale resultin develop 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 centrifugal should allo nutritional scientific!

Areas of
Separate plot sci Optimis separa Analyt electro analysis

Competi
T-Blot! general service It is unig Clostrid Test res

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



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TECHNOLOGY

TECHNOLOGY

TECHNOLOGY

TECHNOLOGY

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 nitrofuran 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 antimetabolic drug residues in milk using ultra high performance liquid chromatography-tandem mass spectrometry with rapid polarity switching. *Journal of Chromatography A*, 1217 (27),

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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

Ornua 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



Sunday Business Post

HOME NEWS OPINION BUSINESS POLITICS TECHNOLOGY PROPERTY LIFE & L


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Ornua invests €20 million in Saudi Arabian cheese manufacturing facility



RTÉ News

HOME IRELAND WORLD BUSINESS SPORT PLAY



Ornua 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^a,

^a College of Food Science, Fujian Agriculture and Forestry University, Fuzhou, Fujian 350002, PR China

^b 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^a, Yi Zhang^a, Shan Lin^a, Yeye Jian^a, Song Miao^b, Baodong Zheng^{a,*}

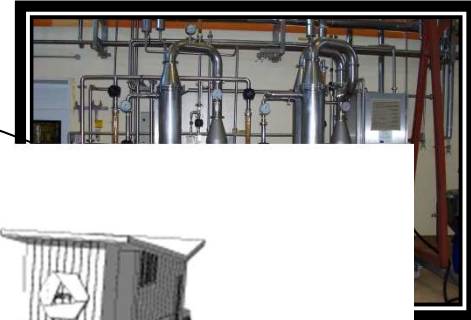
^a College of Food Science, Fujian Agriculture and Forestry University, Fuzhou, Fujian 350002, PR China

^b Teagasc Food Research Centre, Moorepark, Fermoy, Co. Cork, Ireland

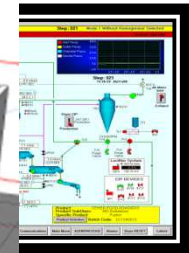
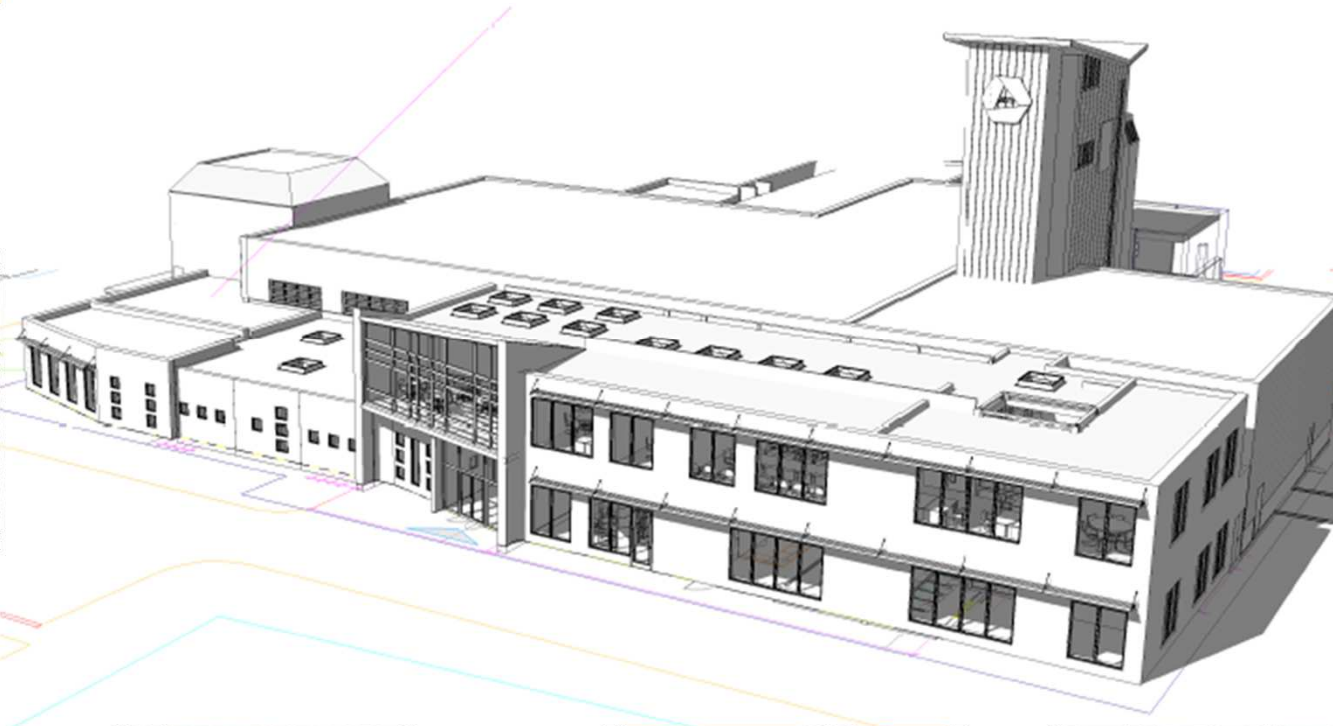




Thermal dehydra prototyp



Food Applicati



and Drying



Fermentation



Ingredient development



Cheese-making

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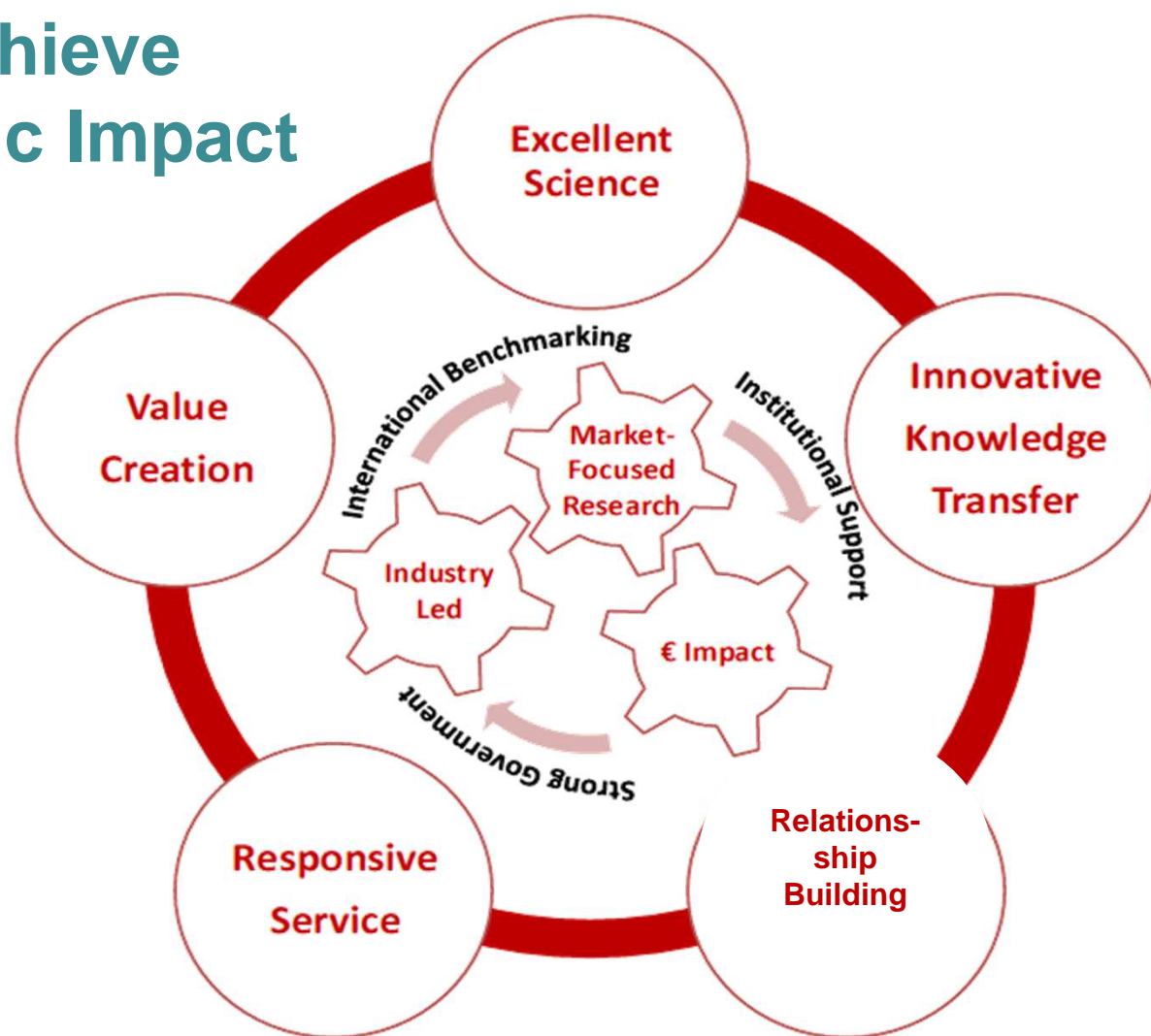


Modern Technology Transfer Offices

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

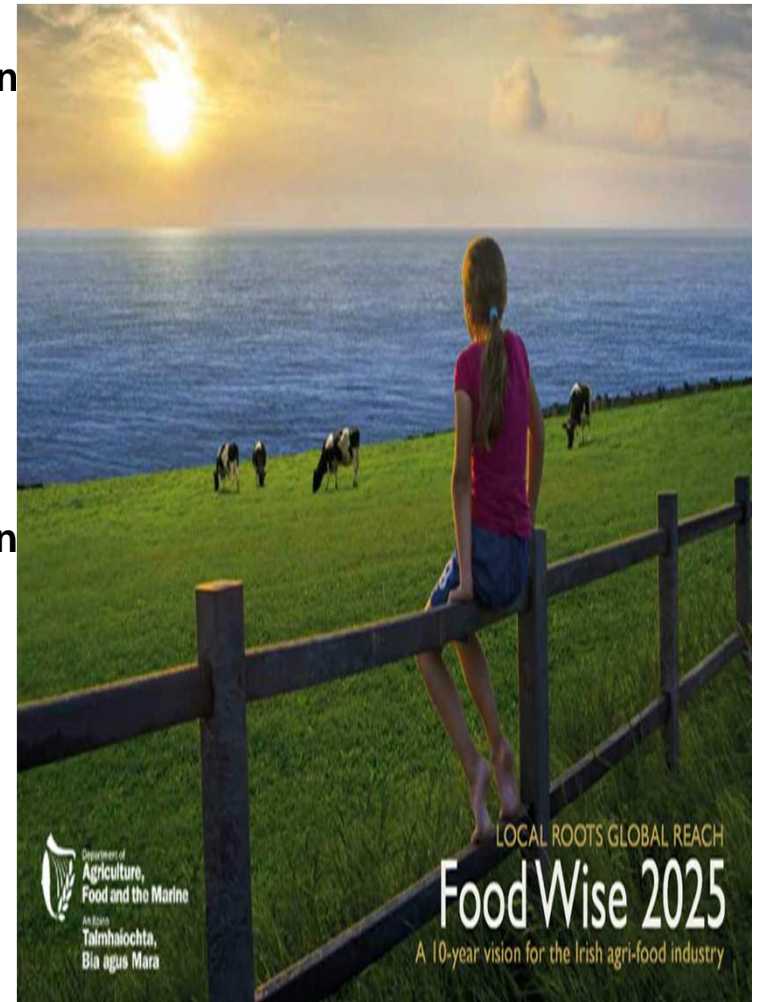


AGRICULTURE AND FOOD DEVELOPMENT AUTHORITY



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.

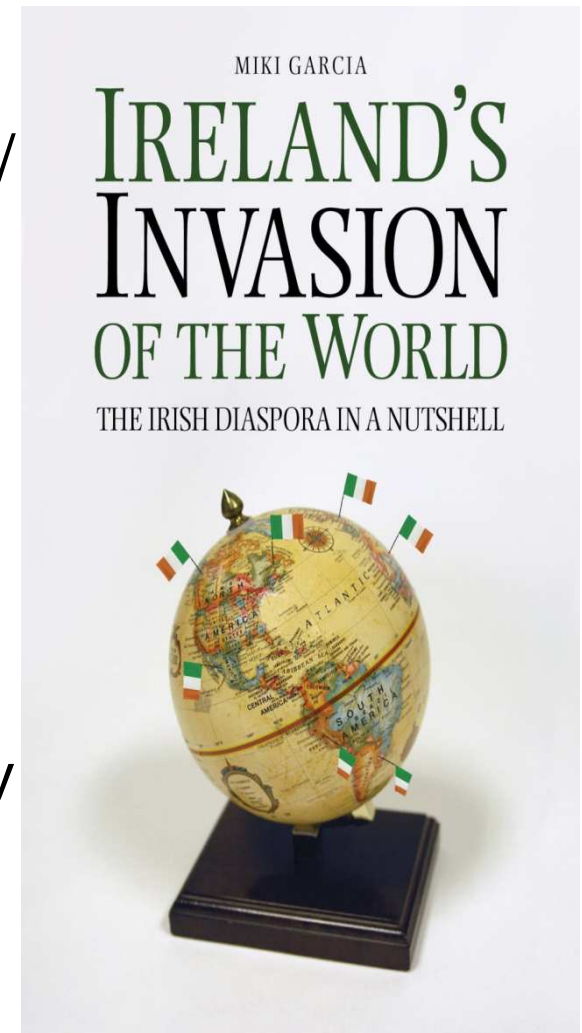
Big drivers and trends make this more urgent

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.

