

### CEREAL FIRM FUNDED PROJECTS PRE 2010

PROJECT TITLE	COLLABORATING	PROJECT CO-ORDINATOR	CALL YEAR	PROJECT
Development of organic breads and confectionery.	TAFRC, UCD, DIT	Ms Eimear Gallagher, Teagasc, The National Food Centre, Dunsinea, Castleknock, Dublin 15.	2000	Complete
Evaluation and application of lactic acid bacteria to improve the quality and safety of the malting and brewing process.	UCC	Dr. Elke Arendt, Department of Food Science and Food Technology and Nutrition, UCC, Cork.	2000	Complete
Hemicellulase treatment of flour: a route to innovative bakery products.	NUIG, TAFRC	Dr. Gerard Downey, Teagasc, The National Food Centre, Dunsinea, Castleknock, Dublin 15.	2001	Complete
Development of biodegradable chewing gum based on cereal proteins	UCC	Dr. Elke Arendt, Dept. of Food and Nutritional Sciences, University College Cork	2004	Complete
Development of gluten free cereal based convenience foods.	Teagasc AFRC, UCC	Dr. Elke Arendt, Department of Food Science and Food Technology and Nutrition, UCC, Cork.	2004	Complete
New and rapid methods for evaluating the baking characteristics of Irish grown wheat varieties.	Teagasc AFRC, UCD	Ms Eimear Gallagher, Teagasc, The National Food Centre, Ashtown, Dublin 15	2004	Complete
Development of a new generation of fermented (non alcoholic) functional cereal beverages produced with a flexible industrial fermentation system.	UCC	Dr. Jorge Oliveria, Dept of process and chemical engineering, University College Cork, Cork.	2005	Complete
Functional properties of beta glucan from oats, barley and seaweed	UCC, AFRC, CIT, UCD	Dr. Elke Arendt, Dept. of Food and Nutritional Sciences, University College Cork	2006	Complete
Innovative processes in malting and brewing	UCC	Dr. John Morrissey, Department of Microbiology, University College Cork Cork	2006	Complete
Isolation and characterisation of network forming enzymes and their application to improve the nutritional value and overall quality of cereal products	NUIG, UCC	Dr. Elke Arendt, Dept. of Food and Nutritional Sciences, University College Cork	2006	Complete
Product reformulation and in vitro testing of low glycaemic breads	Teagasc AFRC, UCC	Dr. Eimear Gallagher, Ashtown Food Research Centre, Teagasc, Ashtown, Dublin 15	2006	Complete
Reduced salt-breads for enhanced health: safety, consumer acceptance and health outcome efficacy	UCC	Prof Kevin Cashman, Dept. of Food and Nutritional Sciences University College Cork Cork	2006	Complete
Replacement of gluten with a functional casein-bases ingredient in bread	Teagasc AFRC, MFRC	Dr. Brendan O'Kennedy, Teagasc, Moorepark, Fermoy, Co Cork	2006	Complete
Generation and characterisation of novel health enhancing ingredients from brewers' spent grain.	UL, UCC	Prof R. J. (Dick) Fitzgerald, Life Sciences Department University of Limerick Limerick	2008	Complete
Healthy cereal-based snacks for the elderly	TAFRC, UCC	Dr. Eimear Gallagher, Ashtown Food Research Centre, Teagasc, Ashtown, Dublin 15	2008	Ongoing

Healthy cereal-based snacks from byproducts of the milling, malting, brewing and cider industries	TAFRC, UCC, UCD, DIT	Dr. Eimear Gallagher, Ashtown Food Research Centre, Teagasc, Ashtown, Dublin 15	2008	Complete
Meat & related products as novel sources of 25-hydroxyvitamin D - a novel food-based bioactive with multiple health benefits	UCC	Prof. Kevin Cashman	2008	Complete