

FOOD SAFETY FIRM FUNDED PROJECTS PRE 2010

PROJECT TITLE	COLLABORATING INSTITUTIONS	PROJECT CO-ORDINATOR	CALL YEAR	PROJECT STATUS
A risk assessment on verocytotoxigenic E coli (including E coli 0157:H7) in processed beef products.	Teagasc AFRC , UCD	Dr.G.Duffy,Teagasc,The National Food Centre,Dunsinea,Castleknock,Dublin 15.	2000	Complete
Analysis of the Irish Universities Nutrition Alliance food consumption database for issues relating to food safety and nutrition.	TCD, UCC	Professor M.J.Gibney,Unit of Nutrition and Dietetics,Department of Clinical Medicine,Trinity College Medical School, St.James Hospital, Dublin 8.	2000	Complete
Automated diagnostic tests for foodborne pathogens.	AFRC,NUIG	Dr.G.Duffy,Teagasc,The National Food Centre,Dunsinea,Castleknock,Dublin 15.	2000	Complete
BACSAFE: elimination of foodborne pathogens using bacteriocins.	Teagasc MFRC, UCC	Dr.Colin Hill,Department of Microbiology,University College Cork,Cork.	2000	Complete
BACTOOL: Bacteriocins as biological tools for food improvement	Teagasc MFRC, UCC	Dr.Paul Ross,Teagasc,Dairy Products Research Centre,Moorepark,Fermoy,Co.Cork.	2000	Complete
Contribution of stress responses to the virulence potential of listeria monocytogenes in Irish foods.	UCC, UL	Dr.Colin Hill,Microbiology Department,University College Cork,Cork.	2000	Complete
Defining the critical limits for the use of chilling as a critical control point in a beef HACCP plan.	Teagasc AFRC, UCD	Dr.James Sheridan,Teagasc,The National FoodCentre,Dunsinea,Castleknock,Dublin 15.	2000	Complete
Detection and survival of Mycobacterium avium subsp Paratuberculosis. (M. ptb).	CVRL, NUIG, TMFRC, UCC	Ms Majella Maher,The National Diagnostics Centre,National University of Ireland,Galway.	2000	Complete
Efficient cooling of ready meals and ready meal components to improve safety quality and competitiveness.	Teagasc AFRC , UCD	Dr.Da-Wen Sun,Department of Agriculture and Food Engineering,UCD,Earlsfort Terrace, Dublin 2.	2000	Complete
Evaluating the potential of Ohmic and radio frequency heating technologies for the production of high quality meat based consumer foods.	Teagasc AFRC, UCD	Dr.James Lyng, Department of Food Science, UCD, Belfield, Dublin 4	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

HACCP implementation in Irish beef abattoirs	TAFRC, FSAI	Dr.Declan J.Bolton,Food Safety Department,The National Food Centre,Dunsinea,Castleknock, Dublin 15.	2000	Complete
Investigation of factors affecting salmonella control programmes in pork.	NUIG, UCD, CVRL	Nola Leonard,Department of Veterinary Microbiology and Parasitology, Faculty of Veterinary Medicine, UCD,Belfield, Dublin 4.	2000	Complete
Investigation of the modes of transmission of thermophilic campylobacter in commercially produced broiler flocks and strategies for their prevention and control.	UCD, NUIG	Dr.Cyril Carroll,Department of Microbiology,National University of Ireland,Galway.	2000	Complete
Novel nutritional approaches to salmonella reduction in pigs.	Teagasc MFRC, UCC, UCD	Dr.Paul Ross,Teagasc,Dairy Products Research Center,Moorepark,Fermoy,Co.Cork.	2000	Complete
Surveillance and epidemiology of antibiotic resistance in campylobacter, salmonella and E coli O157:H7.	CIT, NUIG, TAFRC	Ms Majella Maher, The National Diagnostics Centre,BioResearch Ireland,National University of Ireland,Galway.	2000	Complete
A rapid robust DNA assay for detecting prohibited animal materials in feedstuffs.	TCD	Mr.Dan Bradley, Dept of Genetics, Smurfit Institute, Trinity College Dublin 2	2001	Complete
Development and evaluation of sensitive methods for the detection of human food borne viruses (NLV's and Astrovirus) in human and farm animal foods and faeces.	UCC, UCD	Dr.John Morgan,Department of Microbiology, University College Cork, Cork.	2001	Complete
Mycotoxigenic fungi and mycotoxins in food.	Teagasc AFRC, UCC	Dr.Michael O'Keefe, Teagasc, The National Food Centre, Dunsinea, Castleknock, Dublin 15.	2001	Complete
National Food Residue Database	Teagasc AFRC, UCD	Dr. Michael O Keefe,Ashtown Food Research Centre,Teagasc,Dunsinea, Ashtown , Dublin 15	2001	Complete
National food residue database.	Teagasc AFRC	Dr.M.O'Keefe,Teagasc, The National Food Centre, Dunsinea, Castleknock, Dublin 15.	2001	Complete
Novel physical chemical methodologies for the detection of transmissible spongiform encephalopathies.	UCD	Dr.Torres Sweeney, Faculty of Veterinary Medicine and the Conway Institute of Biomolecular and Biomedical Research, UCD, Ballsbridge, Dublin 4.	2001	Complete

Rapid detection of antibiotic residues in milk using disposable bio-chip sensors.	DCU, UCC	Professor R.O'Kennedy, National Centre for Sensor Research and School of Biotechnology, DCU, Dublin 9.	2001	Complete
Verocytotoxigenic E coli 0157:H7V isolates from food animals and humans : DNA profiling and screening of the gene products in human intestinal tissue for assessment of the invasive and toxigenic potential of isolates of different origin.	Teagasc AFRC, UCD	Dr.Torres Sweeney, Faculty of Veterinary Medicine and the Conway Institute of Biomolecular and Biomedical Research, UCD, Ballsbridge, Dublin 4.	2001	Complete
BIOCONTROL: bioactive ingredients for the control of undesirable bacteria in ready-to-eat foods.	Teagasc MFRC, UCC	Professor Colin Hill, Microbiology Dept, University College Cork, Cork.	2004	Complete
Control of blown pack spoilage in vacuum packaged beef.	Teagasc AFRC	Dr.Declan Bolton, Teagasc, The National Food Centre, Ashtown, Dublin 15	2004	Complete
Developing a stakeholders guide on the vulnerability of food and feed chains to dangerous agents and substances.	UCD	Professor Shane Ward, Biosystems Engineering, University College Dublin, Earlsfort Terrace, Dublin 2	2004	Complete
Development of a protocol for biometric based animal tracking and tracing (Bio Track).	UCD	Professor Shane Ward, Biosystems Engineering, University College Dublin, Earlsfort Terrace, Dublin 2	2004	Complete
Development of a technique to determine the influence of aerial contamination on beef, pork and lamb carcasses during slaughter.	Teagasc AFRC	Dr.Declan Bolton, Teagasc, The National Food Centre, Ashtown, Dublin 15	2004	Complete
Development of rapid nucleic acid based methods and demonstration of equivalence with cultural techniques for assessing compliance with forthcoming EU microbiological criteria for fresh meat carcasses.	NUIG, TAFRC, UCC, UCD	Dr. Geraldine Duffy, The National Food Centre, Teagasc, Ashtown, Dublin 15, Ireland	2004	Complete
Electroheat applications for meat processing: ohmic pasteurisation and radio frequency defrosting of meat and meat products.	UCD	Dr. James Lyng, Dept of Food Science, University College Dublin, Belfield, Dublin 4	2004	Complete
Functional immunogenomics in the chicken: relevance to campylobacter jenuni infection.	TCD, UCD	Professor Cliona O'Farrelly, Professor of Immunology, School of Biochemistry and Biology, Trinity College Dublin, Dublin 2.	2004	Complete
MILKOBAR: applications of high pressure for enhanced processing, safety and functionality of dairy products.	Teagasc MFRC, UCC	Dr. Alan Kelly, Dept of Food and Nutritional Sciences, University College Cork, Cork.	2004	Complete

Occurrence of salmonella on pork on the island of Ireland and an assessment of the risk factors contributing to its transmission.	Teagasc AFRC	Dr. Geraldine Duffy, The National Food Centre, Teagasc, Ashtown, Dublin 15, Ireland	2004	Complete
The impact on product quality of using high voltage pulsed electric fields in hurdle strategies for the preservation of minimally processed non-alcoholic beverages.	UCD	Dr. James Lyng, Dept of Food Science, University College Dublin, Belfield, Dublin 4	2004	Complete
Advanced systems for the rapid detection of anti-parasitic drugs in food.	DCU, TAFRC	Dr Martin Danaher, Food Safety Department, The National Food Centre, Ashtown Dublin 15	2005	Complete
Detection and surveillance of Enterobacter sakazakii along the infant formula food chain.	Teagasc AFRC, MFRC, UCD	Professor Seamus Fanning, Center for Food Safety, University College Dublin, Belfield, Dublin 4.	2005	Complete
Development of PCR assays to detect and characterise salmonella isolates from milk, cheese and meat products by utilizing and integrated genomics approach	CIT, UCC	Dr.F.Jerry Reen, Department of Microbiology, UCC, Cork.	2005	Complete
Expression of interest from UCD seeking support for the preparation of a strep under FP6. Impact of animal feed on human health.	UCD	Professor Shane Ward, Biosystems Engineering, UCD, Earlsfort Terrace, Dublin 2.	2005	Complete
Expression of interest from UCD seeking support for the preparation of a strep under FP6. White clover rhizobium, low n-fertiliser inputs.	UCD	Dr.Michael Ryan, Dept of Zoology, UCD, Belfield, Dublin 4.	2005	Complete
Funding towards the co-ordination of an integrated project in theme area 5 - Food quality and safety of FP6 - Milk bioactives	UCD	Dr. R. Paul Ross, Teagasc, Dairy Products Research Centre, Moorepark, Fermoy, Co Cork	2005	Complete
Improvement in safety and shelf life of minimally processed foods by plant essential oils and anti-microbial peptides	DIT, LIT, UL	Dr. Paula Bourke, School of Food Science and Environmental Health, Faculty of Tourism and Food, DIT, Cathal Brugha Street, Dublin 1.	2005	Complete
Improving the safety of beef and beef products for the consumer in production and processing.	Teagasc AFRC	D Troy, The National Food Centre, Ashtown Dublin 15	2005	Complete
Investigations to establish the emergence of a new cytotoxic pathogen associated with cattle in Ireland	Teagasc AFRC, UCD	Dr.Declan Bolton, Food Safety Department, Ashtown Food Research Center, Ashtown, Dublin 15	2005	Complete
Prevalence and characterisation of listeria spp. isolated primarily from foods of animal origin in Ireland	UCD, WIT	Dr. Margery Godinho, Waterford Institute of Technology, Cork Road, Waterford.	2005	Complete

Prevalence and epidemiology of emergent strains of verocytotoxigenic escherichia coli (O157, O26 and O111) in Irish food animals at the preharvest and harvest levels of the food chain	Cork County Council, TAFRC, TMFRC, UCD	Dr. Paul Whyte, Faculty of Veterinary Medicine, University College Dublin, Belfield, Dublin 4.	2005	Complete
Public health significance of emergent campylobacter and acrobacter spp in the Irish Food Chain	TAFRC. Public Health South West Area	Dr. Geraldine Duffy, The National Food Centre, Teagasc, Ashtown, Dublin 15, Ireland	2005	Complete
Safety and nutritional quality of the diets of Irish children and adolescents.	UCD, TCD, UCC	Professor Michael J. Gibney, Professor of Food and Health, School of Agriculture, Food and Veterinary Medicine, UCD, Belfield, Dublin 4.	2005	Complete
Zoonotic potential of Rotaviruses; characterisation of rotavirus implicated in human and animal disease and detection in food stuffs	CIT, UCC, UCD	Dr. Helen O'Shea, Department of Biological Services, Cork Institute of Technology, Rossa Avenue, Bishopstown, Co. Cork.	2005	Complete
Anti-microbial agents (bacteriophage and bacteriocins) for control of verocytotoxigenic E. coli at key stages in the beef chain	Teagasc AFRC, MFRC	Dr. Geraldine Duffy, The National Food Centre, Teagasc, Ashtown, Dublin 15, Ireland	2006	Complete
Assessment of a novel real-time PCR test for the detection of Listeria monocytogenes in foods	NUIG	Dr. Majella Maher, The National Diagnostics Centre National University of Galway Galway	2006	Complete
BIA-SLAN: Bioactive Ingredients from Algal Sources - novel antimicrobial tools to limit Campylobacter infection of poultry	NUIG, Athlone IT	Dr. Cyril Carroll, NUI Galway, University Road, Galway	2006	Complete
Development and optimisation of a high-intensity pulsed electric field system for the treatment of heat-sensitive drinks and liquid feeds destined for high-risk patients in the healthcare environment	Athlone IT	Dr. Paul Tomkins, Athlone Institute of Technology, Dublin Road, Athlone, Co. Westmeath	2006	Complete
Development of food consumption databases for risk assessment of food borne chemicals, packaging materials and food fortification in Irish children and adolescents.	TCD, UCC	Professor Albert Flynn, Dept of Food and Nutritional Sciences, University College Cork, Cork.	2006	Complete
Efficacy of ozone and ultrasound for retention of quality and microbial reduction in fruit juice	DIT, UCD	Dr. P J Cullen, School of Food Science And Environmental Health, DIT, Marlborough St. Dublin 1	2006	Complete

Enhanced traceability of the poultry meat chain using biometrics and e-tracking technology (Avian Bio Track)	UCD	Professor Shane Ward, Biosystems Engineering, UCD, Earlsfort Tce, Dublin 2	2006	Complete
Identification of genes responsible for natural host resistance to Campylobacter colonisation - tools to identify and breed genetically resistant chickens	TCD, UCD	Dr. Kieran Meade, 2nd Floor, Education and Research St. Vincent's University Hospital, Elm Park, Dublin 4	2006	Complete
Investigating the molecular basis of cross-protection from stresses in food of spoilage and pathogenic microbes	NUIG, UCC	Dr. John Morrissey, Department of Microbiology, University College Cork Cork	2006	Complete
Molecular approaches to protect Irish consumers from exposure to Mycotoxins from foods and animal feed sources	UCC, UCD	Dr. Alan Dobson, Microbiology Dept. and Environmental Research Institute, University College Cork, Lee Road, Cork	2006	Complete
Phytosterol oxides: a complete individual toxicological profile	UCC	Dr. Florence McCarthy, Dept. of Chemistry and Analytical and Biological Chemistry Research Facility (ABCRF), University College Cork, Western Road, Cork	2006	Complete
Prevalence and characterisation of Yersinia enterocolitica in animal populations in Ireland	CCC, UCC, UCD	Professor Seamus Fanning, Center for Food Safety, Veterinary Sciences Centre, University College Dublin, Belfield, Dublin 4.	2006	Complete
Rapid methods for detection of anti-protozoan drugs	DCU, TAFRC	Professor Richard O Kennedy, School of Biotechnology, Dublin City University, Glasnevin, Dublin 9	2006	Complete
Regulation of the acid tolerance response in Salmonella species and its effect on dietary control measures in cattle and pigs	Teagasc AFRC, UCD	Dr. Declan Bolton, Ashtown Food Research Centre, Ashtown, Dublin 15	2006	Complete
The development of a longitudinal monitor of perceived risks from food in the Republic of Ireland	UCD	Professor Patrick Wall, UCD School of Public Health and Population Science, UCD, Belfield, Dublin 4	2006	Ongoing
Toxoplasma gondii in meat and meat products: detection & risk assessment	UCD	Dr. Theo de Waal, School of Agriculture, Food Science and Veterinary Medicine, Veterinary Science Centre, Belfield, Dublin 4	2006	Complete
National Food Consumption databases for food safety and nutrition	UCC, UCD, TAFRC, UU	Prof Albert Flynn, Dept of Food and Nutritional Sciences, University College Cork, Cork.	2007	Complete

Safe and healthy foods	AFRC, AFBI, CIT, QUB,UCD,MFRC, UJJ, UCC	Dr Martin Danaher, Food Safety Department, The National Food Centre, Ashtown Dublin 15	2007	Complete
MAPSAFE:Bioprotectants to control the emerging foodborne pathogen Mycobacterium avium paratuberculosis (MAP)	UCC	Dr. Paul Cotter, Microbiology Dept., University College Cork	2008	Complete
Meticillin-resistant Staphylococcus aureus in pigs: investigation of an emerging pathogen of public health significance	UCD	Dr. Nola Leonard, Department of Veterinary Microbiology and Parasitology, Faculty of Veterinary Medicine, UCD, Belfield, Dublin 4.	2008	Complete
Shining light on food microbiology	UCC	Prof. Colin Hill, Department of Microbiology, University College Cork, Cork.	2008	Complete
Technologies and Systems to Enhance Poultry Safety and Quality	TAFRC, NUIG, UCD	Dr. Declan Bolton, Ashtown Food Research Centre, Teagasc, Ashtown, Dublin 15	2008	Complete