



---

UCC

Coláiste na hOllscoile Corcaigh, Éire  
University College Cork, Ireland

# School of Food & Nutritional Sciences



Food Processing &  
Research Facilities

# Overview of Facilities

---

The following photographic collection provides a visual overview of the facilities, equipment and standard of teaching laboratories within the School of Food & Nutritional Sciences.

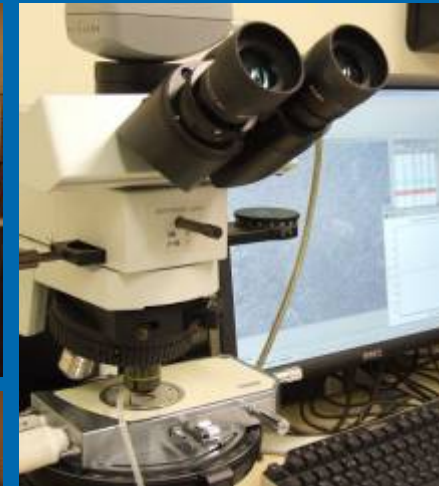
These complement *Section V - Description of Facilities* of the IFT approval application.

It includes some of the specialized units within the School as well as some of the associated equipment available for teaching undergraduate programmes.



# Cereals – Convenience Foods

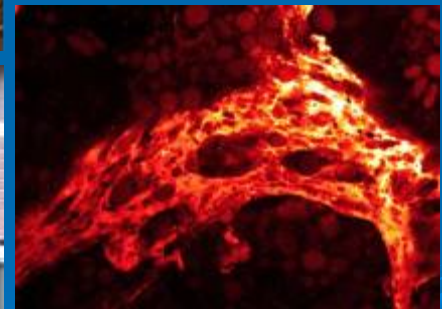
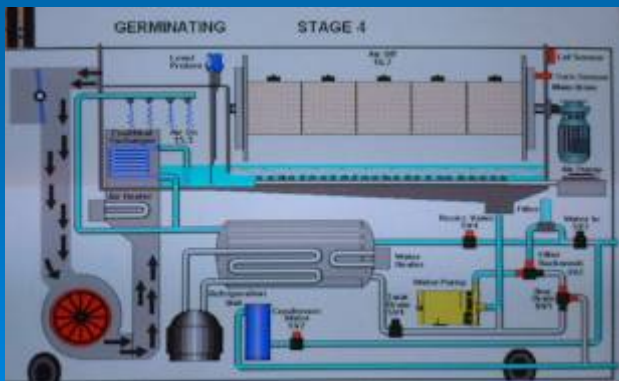
[www.cerealsciencecork.com](http://www.cerealsciencecork.com)



texture analysis – multi-function bakery – micro-imaging systems – gluten free research - proteomics

# Cereals – Brewing & Beverages

[www.cerealsciencecork.com](http://www.cerealsciencecork.com)



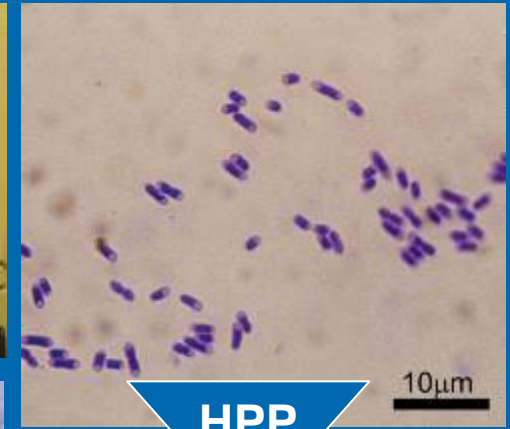
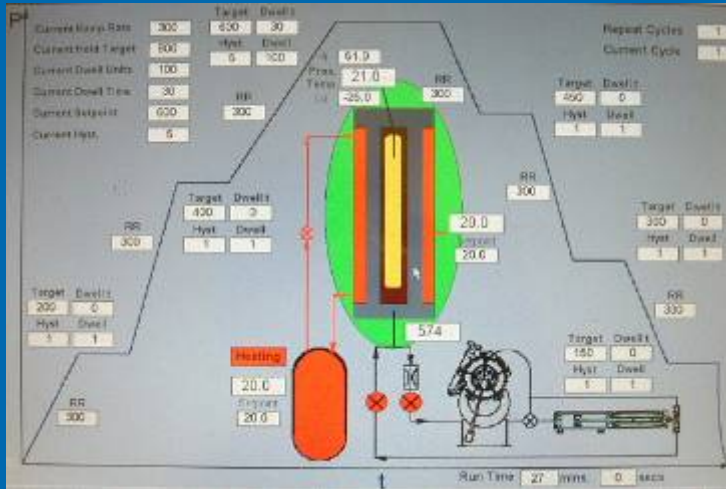
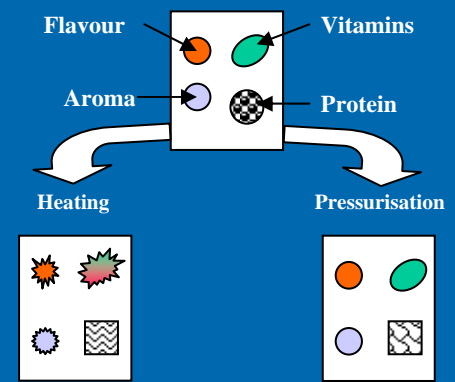
10 hL & 50L brewing systems – fermentation vessels – plc control – mash vessel & lauter tun - buckwheat

# Meat Processing

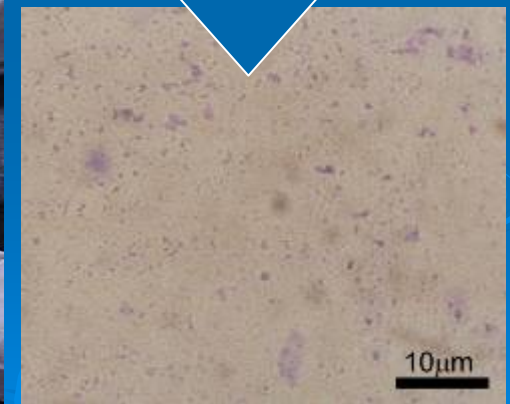
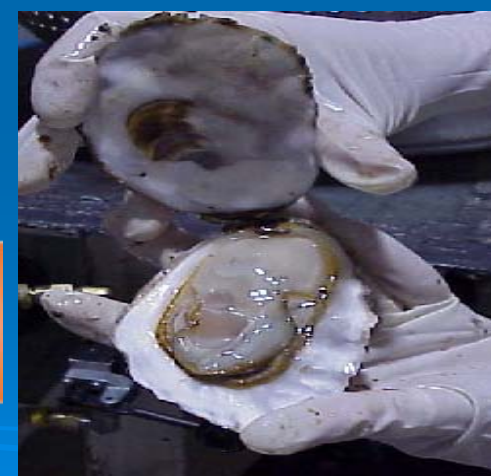


multi-function facility – needle injection – product development – extrusion – smoking ovens – texture analysis

# High Pressure Processing

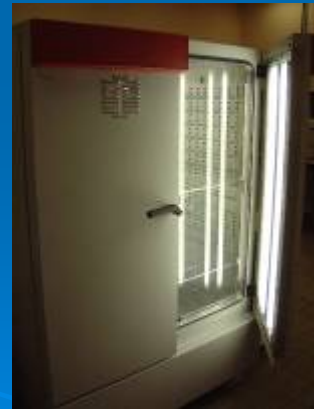
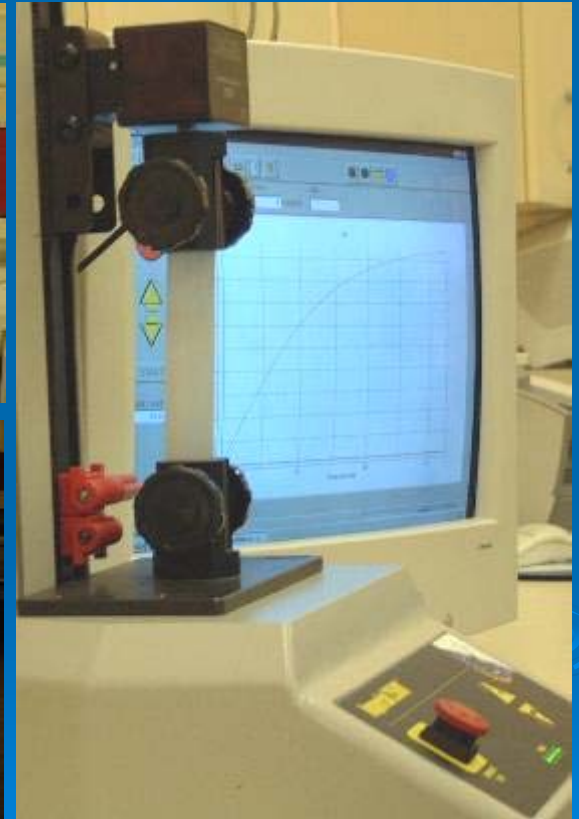


**HPP**



high pressure processing – plc control – sterilising effect – high value products – bacteria pre/post hpp

# Packaging Analysis



gas permeability – gas chromatography – texture analysis – biodegradable films – shelf-life analysis

# Dairy Technology

<http://cheese.ucc.ie/>



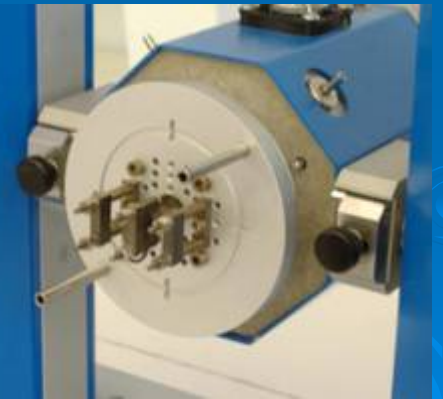
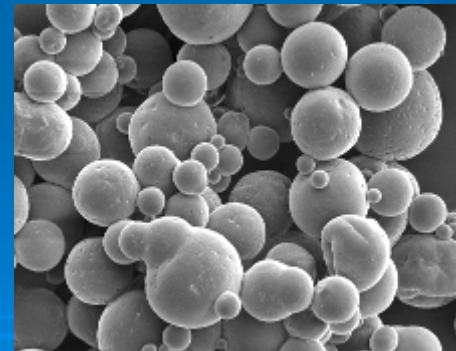
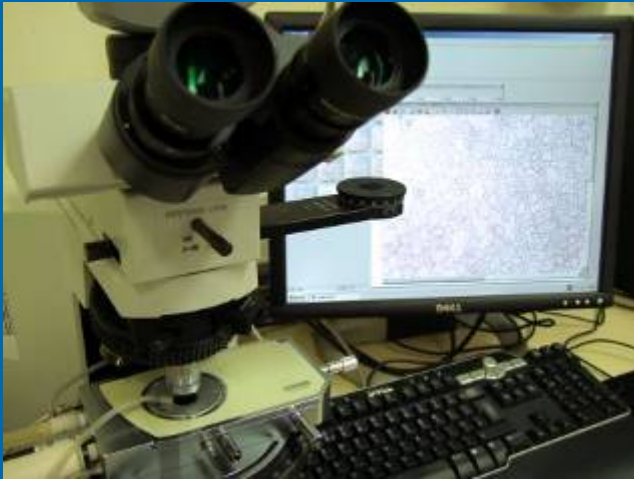
milkoscan – pasteuriser – cheesemaking – cheese system – plc control – fermenter – new product development

# Dairy Technology



clean-fill packaging – protein analysis – ice cream – uht beverages – evaporation – spraydrying

# Food Stability & Delivery Systems



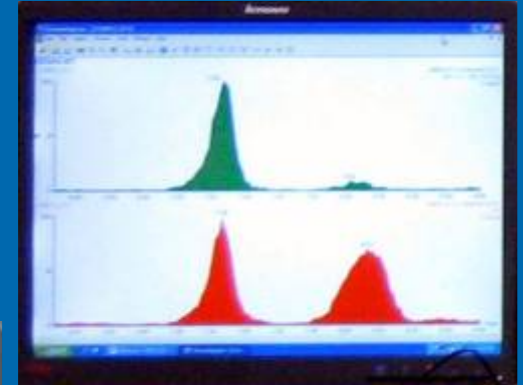
cold/hot-stage microscopy – differential scanning calorimetry – mechanical & thermal analysis – storage stability

# Clinical GMP Production



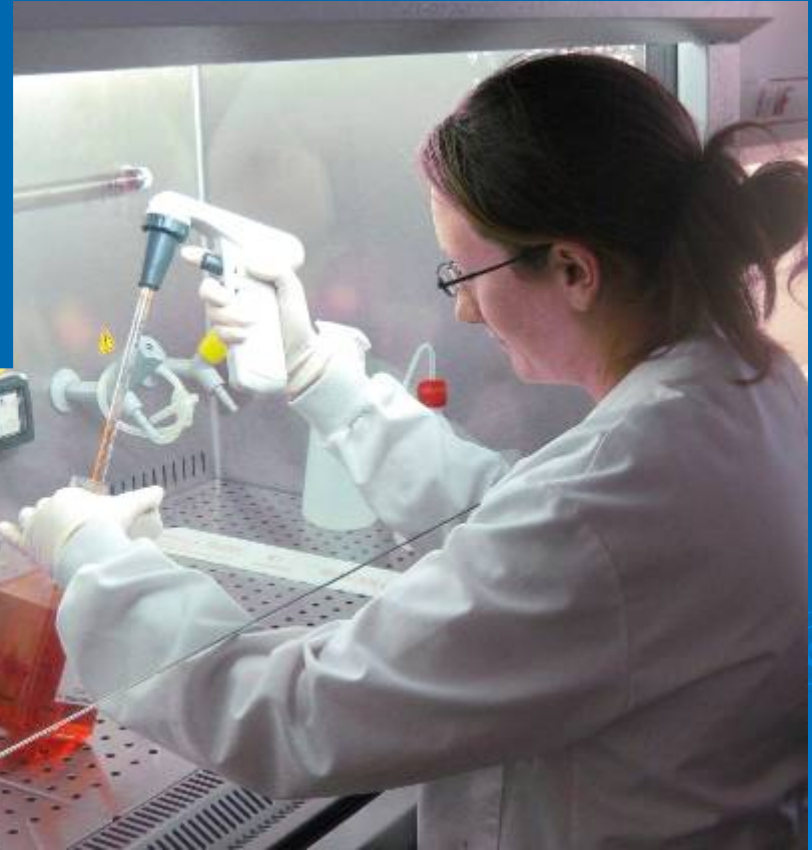
ISO class 5 – controlled Access – transfer hatches – fermentation & purification – testing

# Mass Spec in Nutritional Science



nano and quadrupole time of flight liquid chromatography mass spectrometry analysers

# Tissue Culture Unit



# Human Dietary Studies



# Sensory Science Suite

