

FOOD at UCC



UCC

Coláiste na hOllscoile Corcaigh, Éire
University College Cork, Ireland

School of Food & Nutritional Sciences

1

Autumn 2011

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Healthy Seafood Product Wins Food Innovation Prize

The Food Dragons' Den was the culmination of projects in which students from the BSc Food Science and BSc Food Business degree programmes at UCC developed new food products as part of their final-year research projects.

Students from these programmes have, for over ten years, undertaken team NPD projects in their final year, and the new format event builds on the success for many years of the Food Product Development Showcase.

This year, each student group had to present their product and 'sell' it to a panel of five Dragons: Mr Ronan O'Farrell, Food Industry Consultant; Deirdre Collins, Dees' Wholefoods; Colum O'Sullivan, Cully and Sully; Audrey Houlihan, AIB; and Dr Mark Fenelon, Teagasc. The Dragons all have huge experience of the food industry, and entrepreneurship in particular, and the trophy was awarded to the team who the Dragons believed had developed both the best product and business plan to make it a success.

The winning product 'Seafood Spoonfuls' was made with simple, wholesome, organic and natural ingredients, and packed in a convenient pouch for parents with hectic lifestyles. This convenient product was less processed than competitor products and introduced toddlers at an early age to seafood. Students Claire Masterson, Sinead Whelton, Roisín Slattery, Claire Halpin, Suzanne McCarthy and Minghan Liu had been working on this project for the past 6 months.



Claire Masterson and Suzanne McCarthy of 'Seafood Spoonfuls'; a sample of the child-focussed packaging; Emma Shanahan and Oliver Cronin of 'Absolutely Fabulous'.



Front page:

The Seafood Spoonful team: Roisín Slattery, Claire Halpin, Claire Masterson, Suzanne McCarthy, Minghan Liu & Sinead Whelton.



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Members of the New Food Product Development teams (from left to right): Souper Grass, B-Activ and The Right Whey.



The trophy was presented by Colum O'Sullivan of Cully and Sully, who praised the winners for their originality and product design, and emphasised that such innovation and creativity are cornerstones of the future development of the food industry; he added that all products on display exhibited great potential.

Second prize went to the product 'The Right Whey', a new and healthy ready-made pancake that was low in fat and contained oats. This team consisted of Stephen Archer, Richard O'Callaghan, John O'Donoghue, Alan Collins, Colette Dunne and Bing Yu. Other products developed this year included a gluten-free pasta-based convenience meal, a vitamin-enriched fruit drink aimed at the elderly, and a range of soups containing wheatgrass.

The event was sponsored by the Limerick County Enterprise Board and organised by Professors Alan Kelly and Yrjo Roos, School of Food and Nutritional Sciences and Dr Joe Bogue, Department of Food Business and Development.



The Food Dragons: Dr Mark Fenelon, Teagasc; Ronan O'Farrell, Food Industry Consultant; Audrey Houlihan, Allied Irish Banks; Deirdre Collins, Dees' Wholefoods; and Colum O'Sullivan, Cully & Sully.



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UCC Students Win National Food Innovation Award

UCC students have won the inaugural National Third Level Student Food Innovation Awards 2011.

The Innovation Awards, sponsored by Enterprise Ireland and Pallas Foods, were held in the Galway Mayo Institute of Technology in June.

The Innovation Award and Overall Award went to 'Seafood Spoonfuls', an all organic, ready to eat meal for kids aged from 10 months onwards, produced by Róisín Slattery, Suzanne McCarthy and Claire Halpin of University College Cork. As part of their prize, the winning teams will be brought on a study trip to the Anuga Food Fair in Cologne in October, and in addition will visit a food science park in the Netherlands.

The Entrepreneurial Award went to the 'Just Dippers' product that was developed by Rachel Lynch and Lisa Ryan of GMIT, while the Best Commercial Award was won by 'Easy Peasy Pastry' developed by Maureen O'Regan of Cork Institute of Technology

'The development of new food products is seen as a necessity to satisfy a demanding and sophisticated consumer market. Ireland already has a reputation for premium safe food, and this can be built on by the introduction of new food products', said Regis Martin of Pallas Foods.



"Seafood Spoonfuls" - Enterprise Ireland Award Winners: Sinead Whelton, Suzanne McCarthy, Prof Kevin Cashman, Dr Joe Bogue, Dr Micheal Murphy (President of UCC), Róisín Slattery, Claire Masterson and Claire Halpin.



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'A pleasing feature of the entries to the competition was the predominance of health related products. This is important at a time when consumers are concerned about the impact of food on their health, and when the boundaries between the food and pharmaceutical sectors are being broken by the development of functional or probiotic foods that contain medical as well as nutritional benefits' said Jim Mulcahy, Manager, Prepared Consumer Foods Dept., Enterprise Ireland.

'The purpose of the Food Innovation Awards is to encourage students of food related programmes in the third level sector to apply their creativity and learning to develop new food concepts and products that can give Irish food companies competitive advantage in export markets,' according to Cait Noone, Head of Hotel School, Galway Mayo Institute of Technology, which hosted the 2011 competition.

At the end of the day, the agri food and drinks sector is Ireland's most important industry sector employing some 80,000 people in the processing of food, rising to 250,000 when agriculture is included.

"The development of new food products is seen as a necessity to satisfy a demanding and sophisticated consumer market"

Jim Mulcahy, Enterprise Ireland

National Third Level Student Food Innovation Awards 2011

Sponsored by Enterprise Ireland & Pallas Foods

Overall Winners:

*'Seafood Spoonfuls' - Róisín Slattery, Suzanne McCarthy and Claire Halpin
(University College Cork)*

Innovation Award:

*'Seafood Spoonfuls' - Róisín Slattery, Suzanne McCarthy and Claire Halpin
(University College Cork)*

Best Commercial Award:

*'Easy Peasy Pastry' - Maureen O'Regan
(Cork Institute of Technology)*

Entrepreneurial Award:

*'Just Dippers' - Rachel Lynch and Lisa Ryan
(Galway Mayo institute of Technology)*



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Graduates of 2011

Members of the academic teaching staff with the Graduates of BSc Nutritional Sciences, BSc Food Science, BSc Food Marketing & Entrepreneurship and BSc International Development & Food Policy



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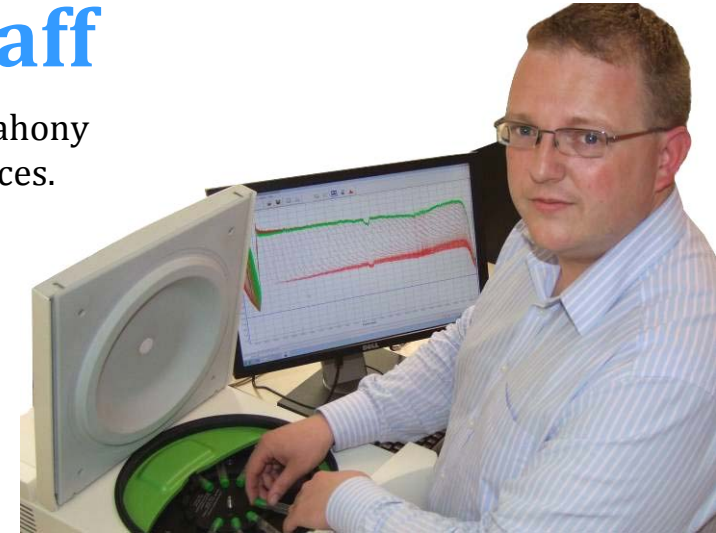
Welcoming New Staff

We are delighted to welcome Dr. Seamus O'Mahony back to the School of Food & Nutritional Sciences.

Seamus graduated from UCC with a BSc in Food Science and a PhD in Food Science & Technology in 2001 and 2005, respectively. In 2002, he was awarded the National University of Ireland travel bursary, which facilitated conducting part of his PhD research on (1) identifying mechanisms responsible for changes in cheese texture and (2) development of new dairy protein ingredients using novel membrane separation processes at the University of Wisconsin-Madison under the supervision of Prof. John Lucey.

On completion of his PhD studies in 2005, Seamus was awarded an Embark Postdoctoral Fellowship by the Irish Research Council for Science, Engineering & Technology to progress his research into ingredient and cheese functionality at Teagasc Food Research Centre Moorepark with Dr. Tim Guinee.

In 2006, Seamus took up an industrial research and development position with a multinational pharmaceutical/food company specialising in the development of infant nutritional products. Over a 4 year period, he held a number of Technologist and Management roles, working at the interface between Research & Development, Product Development and Operations on multi-disciplinary global ingredient, formula and process development projects.



Since joining the academic staff of the School of Food & Nutritional Sciences as a Lecturer in Food Science in September 2010, Seamus has been successful in attracting funding leading to the development and expansion of a research group at UCC focused on food ingredients: development, structure, functionality and formulation.

The specific research interests of this group are:

- Isolation, enrichment and purification of food constituents
- Protein-carbohydrate interactions in food systems
- Food ingredients: structure, stability and functionality
- Nutritional product formulation, processing and quality

Applications are invited for a Walsh Fellowship (PhD) in Food Chemistry & Technology >>



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Welcoming New Staff

Dr. Aoife Ryan returns to Ireland from New York University to join the School of FNS

Aoife Ryan graduated from Trinity College Dublin/Dublin Institute of Technology with a BSc in Human Nutrition and Dietetics in 1999 and was the recipient of a university gold medal. She later went on to complete her PhD in 2007 at the Department of Surgery. She then moved to New York and took up a faculty position as Assistant Professor of Nutrition at New York University until 2010. Aoife is a Registered Dietitian and has 12 years of dietetics experience in both acute care and clinical research in both Ireland and the United States. Her main research interests are in the metabolic consequences of central obesity and how they relate to cancer risk. Aoife is also interested in modulation of the immune system and inflammation by nutritional means.

While working as a PhD student; Aoife was awarded research grants of half a million Euro. The first was a research Fellowship from the Health Research Board for a study she designed to examine the effect of central obesity and metabolic syndrome, on cancer stage and survival in oesophageal, colorectal and breast cancer. The second; an educational grant from Abbott Laboratories to design and conduct a randomized double-blinded clinical trial with a tube feed enriched with Omega-3 fatty acids in the setting of major cancer surgery. She was awarded Research Dietitian of the Year in 2009 by the Irish Nutrition and Dietetic Institute (INDI).



Research Dietitian of the Year 2009

Irish Nutrition and Dietetic Institute (INDI)

In 2011 she was awarded a Health Research Award of €300,000 from the Health Research Board to further examine the role of immunonutrition in major cancer surgery. She has taught Nutrition at Trinity College Dublin and New York University to nursing, medical, public health and dietetic students, and has presented her research at several international scientific meetings

In This Issue:



ANNUAL MEETING + FOOD EXPO*

UCC Food Scientists Shine at IFT '11

The Annual Meeting & Food Expo of the Institute of Food Technologists is the largest annual food science forum and exposition in the world.

Thousands of food scientists, suppliers, marketers from around the world met in New Orleans to learn about the latest innovations in food science and technology and sample the newest products and trends. The Annual IFT meeting and Food Expo is an important date in the calendar of those involved in research and development of new foods. This year's Scientific Program brought together over 340 presenters in more than 100 education sessions and 1,200 poster presentations.

The event was attended by Professor Yrjo Roos and PhD candidates from the Material Science research lab; Leonardo Cornacchia, Nattiga Silalai, Naritchaya Potes and Yankun Zhou.

From the myriad of posters, two of the UCC entrants were selected as finalists; Naritchaya Potes was awarded First Place in the Graduate Student Section of Food Engineering Division; Leonardo Cornacchio achieved Second Place in George Stewart Graduate Paper competition.



Award Winners: Naritchaya Potes, who came 1st in the Food Engineering Poster Session, and Leonardo Cornacchia, who won 2nd prize in the Food Chemistry Poster Session at IFT'11



"Crystallization Kinetics of Lactose in Freeze-Dried Lactose-Maltodextrins Systems" in the Food Engineering Division Poster Session.

Authors: Naritchaya Potes and Yrjo H. Roos.

"State of dispersed lipid carrier and interface composition as determinants of β -carotene stability in emulsions" in the Food Chemistry Division Poster Session Authors: Leonardo Cornacchia and Yrjo Roos.



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Look to the Future with Food at UCC

UCC has national and international reputation for provision of quality education in the Food Area and has state of the art facilities.

Ireland's agri-food industry is a key component our modern economy. It accounts for 8% of GDP, with over 160,000 jobs. It is responsible for a major proportion of exports of Irish-owned enterprises and its products are sold in over 170 markets around the world. Annual food output exceeds €16 billion, and the sector contributes €8 billion in exports.

"In the midst of the deepest recession that any of us can remember, the agri-food sector is actually charging ahead"

Simon Coveney TD, July 2011

What better time to get into Food?



CK504
BSc Nutritional Sciences



CK502
BSc Food Marketing and Entrepreneurship



CK505
BSc Food Science



CK506
BSc International Development and Food Policy



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Learning New Skills for a Changing World

UCC has long recognised the importance of life long learning and the need for continued professional education and training for the workplace.

The Food Industry Training Unit (FITU) in the School of FNS, UCC, has been providing part-time courses for the past 20 years. The objective of FITU is to coordinate policy and activities associated with the research, training, continuing education and professional development needs of those at work in the food industry.

FITU's services include:

- Food Science and Technology Evening Courses
- Management Development Programmes
- Specialised Short Courses / Workshops

The Food Industry Training Unit works in close association with industry, Enterprise Ireland, Bord Iascaigh Mhara, the Food Safety Authority of Ireland, the Food Safety Promotion Board, CAIS, the Local Authority Veterinary Service, Teagasc and the Department of Agriculture, Fisheries & Food.

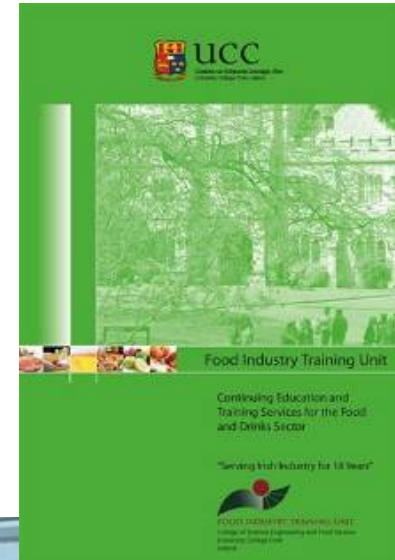
Click [here](#) for the FITU Brochure

Call us to discuss your part-time education requirements with no obligation:

Tel: +353 21 4903363

Email: m.mccarthybuckley@ucc.ie

Click brochure to download >>



The Food Industry Training Unit: Mary McCarthy-Buckley (Training Manager), Dave Twomey, Maura Conway and Angela Sheehan (Programme Managers)





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Diploma Receives Minister's Support

The Diploma in Speciality Food Production, which will be delivered in UCC this Autumn has received bursaries from the Minister for Agriculture, Marine & Food, Simon Coveney TD.

The Diploma in Specialty Food Production is for individuals who are starting or wish to further develop an artisan or specialty food business and also for farmers, small-holders, producers, retailers, chefs, and those in support agencies. The announcement by Simon Coveney TD of bursaries to assist twenty participants to attend the course was widely welcomed.

In the past, people with an interest in e.g. farmhouse cheeses, smoked fish & seafood, fresh and specialist meats, sauces, confectionery, and fresh organic produce have participated in the course. Such diversity together with programme tutors (from food business, food science & rural development), guest speakers and field trips creates an excellent forum for discussion, exchange of experiences and learning.

A large number of Diploma graduates are now successfully running small food enterprises from their home, farm or small production unit or have further developed existing small food businesses. Examples include John Paul Crowe of Crowe's farm Artisan Meats; Caroline Rigney of Curraghchase Pork Products who produces organic pork products and runs a rural tourism enterprise; Ger Burns, of Ardrahan Farm, who produces Lullaby Milk.



Caroline Rigney (Curraghchase Pork Products), Philip O'Connor (Seymour's Biscuits), Simon Coveney TD (Minister for Agriculture, Marine & Food), Dr Colin Sage (Academic Director), Gerard Burns (Ardrahan Lullaby Milk), Angela Sheehan (FITU).

Other success stories include Philip O'Connor, Seymours Fine Foods, Eoin McEntee of West Clare Artisan Food; Jill Fitzgerald of I Do Cakes and Wedding Toppers, and Elizabeth Slattery of The Pink Sugar Cake Company.

The Diploma programme is a mix of lectures, practical's, workshops, assignment and site visits and is run on a part-time basis over one year (typically 2 days per week every 3 weeks). The course, which is co-ordinated by the Food Industry Training Unit will run from October 2011 to May 2012.



For further information :

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FITU - Courses for 2011-12

Ice Cream Science & Technology

21-23 FEBRUARY 2012

Prof Doug Goff (University of Guelph, Canada)



This intensive three-day course will provide participants with knowledge of the production, science, technology, and quality features of frozen desserts, ice cream and related products.

The Course will examine the technical aspects of ice cream and frozen dessert manufacturing with an emphasis on the quality of the finished product. It spans the range from introductory to advanced topics. Lectures will be complemented with demonstrations and there will be ample opportunity for personal contact with the Trainer and industry colleagues.

This Course, similar to that delivered at the University of Guelph, Canada, is very popular with participants from around the world and it is expected to fill very quickly.

Who Should Attend?

Ice cream and related frozen dessert processors:

- Quality assurance personnel
- Research and development personnel
- Food retailers
- Suppliers to the ice cream and frozen dessert industry
- Entrepreneurs

Click for more information >>



Attendees of the Cheese Science and Technology Training Course delivered by FITU in 2010

Cheese: Factors that affect the Quality, Consistency & Efficiency of Manufacture

19-20 OCTOBER 2011

Dr Tim Guinea (Teagasc) & Prof Paul McSweeney (UCC)



This in-depth two-day course will provide participants with a deeper knowledge of the science of cheese manufacture and ripening with emphasis on cheese-making efficiency, quality, consistency and prominent quality defects.

Who Should Attend?

Those involved in cheese manufacture, technical support, quality and research & development. *Click for more information >>*



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Walsh Fellowship (PhD) in Food Chemistry & Technology

Applications are invited for postgraduate study on this theme at PhD level. The project will investigate high temperature processing of protein-enriched beverages, with particular regard to novel thermal technologies, such as supersonic steam injection heating, and methods for assessing protein aggregation and stability.

The successful candidate will be responsible for development and application of novel steam injection technology to reduce fouling and improve quality in the manufacture of protein-enriched beverages. A range of protein-enriched beverages will be formulated and processed using a treatment rig and pilot scale facilities at Moorepark. Existing protein chemistry and food rheology facilities will be used to determine the impact of such new processing technologies on physical and quality characteristics of the resultant beverages. An economic evaluation of applying steam injection heating in beverage manufacture will also be undertaken. The knowledge generated in this project will be applied to process optimisation and product development in the nutritional beverage sector.

The scholarship has a value of €21,000 per annum, out of which fees must be paid. The stipend is subject to satisfactory output of scientific results and publications. The position is based at Teagasc Food Research Centre, Fermoy, Co. Cork, Ireland.

Academic Supervisor: Dr. Seamus O'Mahony, School of Food and Nutritional Sciences, University College Cork.



Send applications (CV with cover letter, by email, referring to "Novel Technologies"), to:

Dr. Donal O'Callaghan,
Teagasc Food Research Centre,
Moorepark, Fermoy, Co. Cork.

E-mail:
donal.ocallaghan@teagasc.ie

Closing date for applications:
30 November 2011



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MSc/PhD in the area of nutrition & upper gastrointestinal cancer

Applications are invited for postgraduate study in the area of nutrition and upper gastrointestinal cancer. The principle area of research will be the conduct of a clinical trial funded by the Health Research Board entitled "A randomised controlled trial to investigate the long term effects of an enteral nutritional supplement enriched with Eicosapentaenoic acid on body composition, physical activity, immune function and quality of life in patients undergoing treatment of localised oesophageal and gastric cancer".

The successful candidate will be based in the School of Food and Nutritional Sciences at University College Cork and the Mercy University Hospital in Cork. Duties and responsibilities of the post are outlined in the document below.

The candidate will be expected to initiate the research in December 2011 / January 2012. The position will be funded for 3 years on a full time basis.

The scholarship has a value of €16,000 per annum. Post graduate fees of €5,600 euro will be paid. There will also be funds available for training, travel and conferences. A minimum of 2.1 honours degree in Human Nutrition & Dietetics is required. Clinical experience is desirable.

Academic Supervisor: Dr. Aoife Ryan, School of Food and Nutritional Sciences, University College Cork.



Mercy
UNIVERSITY HOSPITAL

Send applications (CV with cover letter) and informal queries should be sent by email to:

Dr. Aoife Ryan,
School of Food & Nutritional Sciences,
University College Cork.

E-mail: a.ryan@ucc.ie

Closing date for applications:
30 October 2011

