



Professor Gerry Boyle, Director Teagasc, Ireland

Success in Food TT – 3 lessons from Ireland

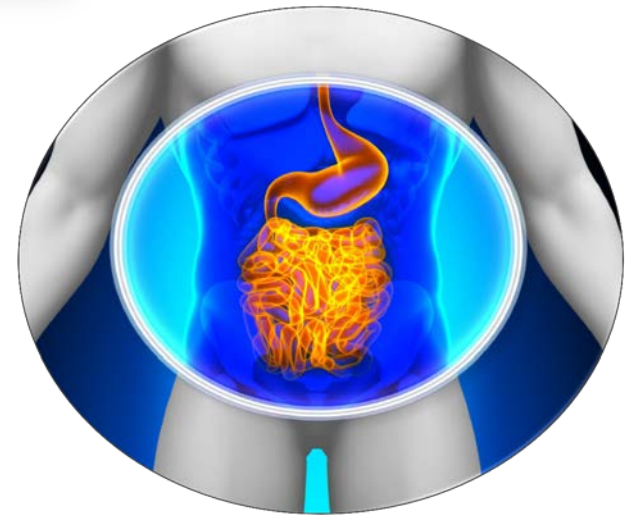
12th Plenary Meeting of the European TTO Circle

Teagasc, Ashtown, Dublin 4-5 July 2019

Teagasc in brief

- Teagasc – pronounced “Chawg-ask” means “instruction”
- Teagasc – The Irish Agriculture and Food Development Authority – research, advisory and education
- Annual expenditure €195 m. and 1260 total staff – 70% State grant
- 248 researchers + 253 Ph.D. students; 76 subject-matter specialists; 66 teachers; 300 farm advisors; 7 research centres; 51 advisory offices and 7 colleges

Teagasc research: from farm to gut



Successful TT in Food – 3 lessons

- Inverting the traditional innovation paradigm
- R&C – Research and Connect
- PPPs essential

Inverting the traditional innovation paradigm



R&C – Research and Connect Innovation in marketing technology



FOOD
INNOVATION
GATEWAYS

Technology Portfolio



- Web based, hard copy, USB, DVD forms available.
- Updated on a six monthly basis and re-issued before a Food Innovation Gateways event.

Technology

OFFER

Technology

UPDATE

Advanced Anti-P

Technology

EXPERTISE

NFI
Telexap

Summary
A novel probiotic has been validated as a great storage and great medicinal product encapsulation.

Problem
Health must be achieved supporting mortality upper reduction techniques.

Solution
The matrix stabilizes so as gastritis stabilizes through intestinal probiotics.

Key Ex
Dairy, beverage processes

Practical
Excellent screening immunodetection this project benzimidazole chemical successfull successfull classes a specialist

The milk in this technique carries out scope of flukicide conclusion demands

Main Results

- Three were developed residues
- A novel method detecting residues
- The new meet EC
- These are screening chemical laboratory

Opportunities
Teagasc can produce through our

Why
Teagasc why is considered and the

Background
Why professional a full time position

Benefits
Teagasc can end-users formulated beverage a development transfer of centrifugal should allow nutritional scientific

Areas of

- Separate pilot scale
- Optimize separation
- Analytical electroanalysis

Technology

SERVICE

Technology

PROFILE

Technology

CRM

Bio
Teagasc unique Teagasc other

basic research developed; of experience reduce the third Clostridium and has success detect all this

Competence

- T-Bio® general service.
- It is unit Clostridium
- It is 100
- Test results

Testing
This T-Bio® whether a success and costs €

Education

Ph.D. in Analytical Chemistry, University College Cork 2003
B.Sc. Industrial Chemistry, University of Limerick, 1997

Career

2002–Present: Teagasc Food Researcher
1997–1998: R&D Chemist, Gerard Laboratories
1998–2002: PhD student – *Teagasc Walsh Fellow*

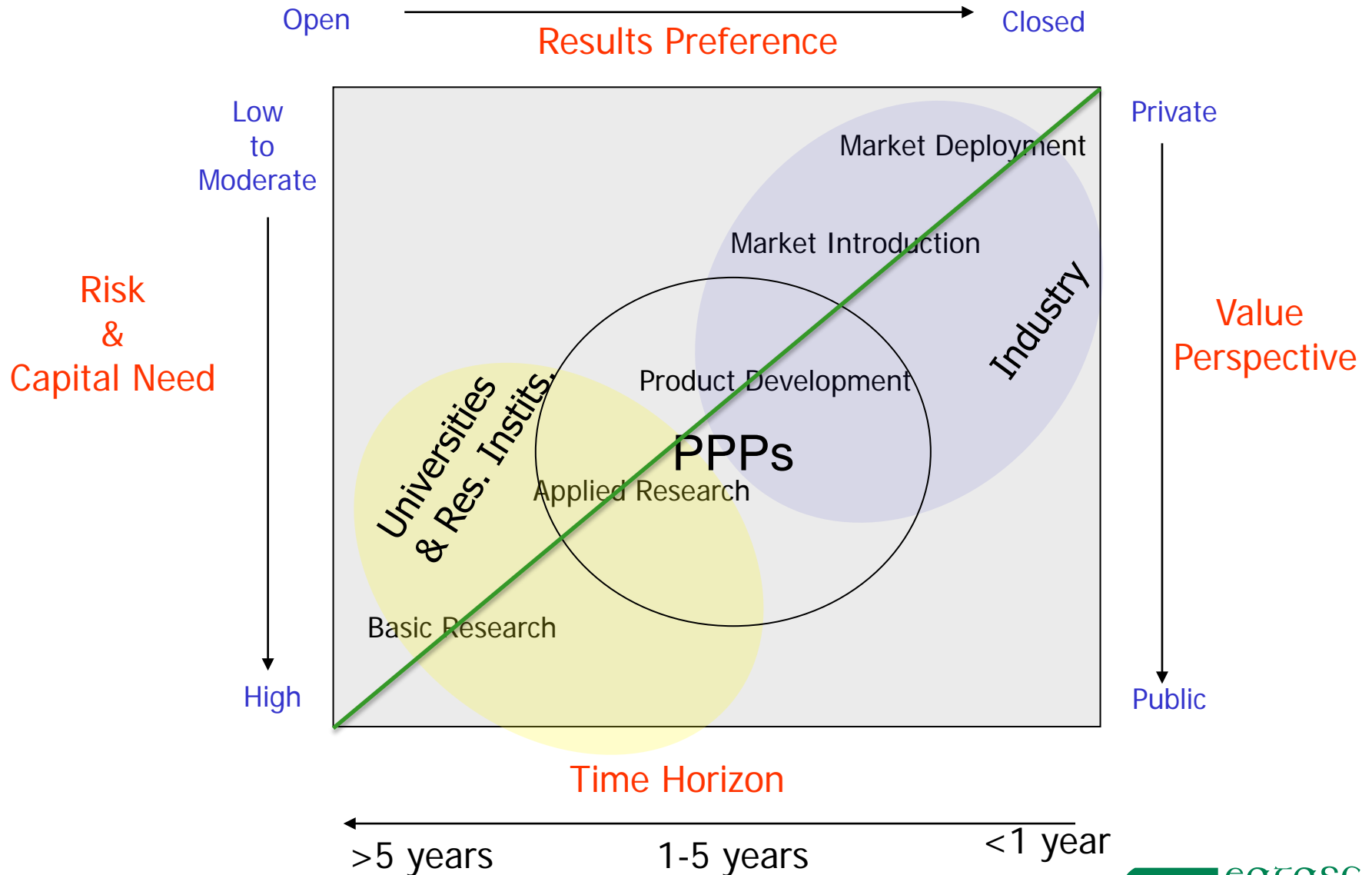
Expertise

- Analytical chemistry: Chromatographic separations, sample purification, mass spectrometry, biosensors and immunoassays.
- Residue analysis: Agrochemical, environmental, natural toxins and medicinal adulterants.
- Development of biosensors of interest: Nitrosamine

Selected Publications

- O'Mahony, J., Moloney, M., McConnel, R.J., Benckikh, E.O., Lowry, P., Furey, A., and Danaher, M. (2011). Simultaneous detection of four nitrofurans metabolites in honey using a multiplexing biochip screening assay. *Biosensors and Bioelectronics* 26 (10), pp. 4076–4081.
- 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.
- Whelan, M., Kinsella, B., Furey, A., Moloney, M., Cantwell, H., Lehota, S.J. and Danaher, M. (2010). Determination of anthelmintic drug residues in milk using ultra high performance liquid chromatography-tandem mass spectrometry with rapid polarity switching *Journal of Chromatography A*, 1217 (27),

The innovation pipeline and PPPs



Thank you