

# Teagasc Prepared Consumer Food Centre

## *Shay Hannon (PCFC Manager)*



# European Green Deal – A Farm to Fork Strategy

- Stimulate sustainable food processing
- Promote sustainable food consumption
- Reduce food loss and waste
- Stimulate food reformulation - shift to healthier diets
- Set nutrient profiles to restrict the promotion of foods high in salt, fat & sugar

***The COVID-19 pandemic has underlined the importance of a robust and resilient food system***



Brussels, 20.5.2020  
COM(2020) 381 final

COMMUNICATION FROM THE COMMISSION TO THE EUROPEAN  
PARLIAMENT, THE COUNCIL, THE EUROPEAN ECONOMIC AND SOCIAL  
COMMITTEE AND THE COMMITTEE OF THE REGIONS

A Farm to Fork Strategy  
for a fair, healthy and environmentally-friendly food system

# Prepared Consumer Food (PCF) Centre

- Established to support Research, Development & Innovation in the Prepared Consumer Food Sector
- State-of-art Pilot Scale Processing Equipment
- Research & Development in collaboration with Teagasc and other Innovation Support Organisations
- Supporting Companies in piloting Industry-led Collaborative Research & Innovation Capability

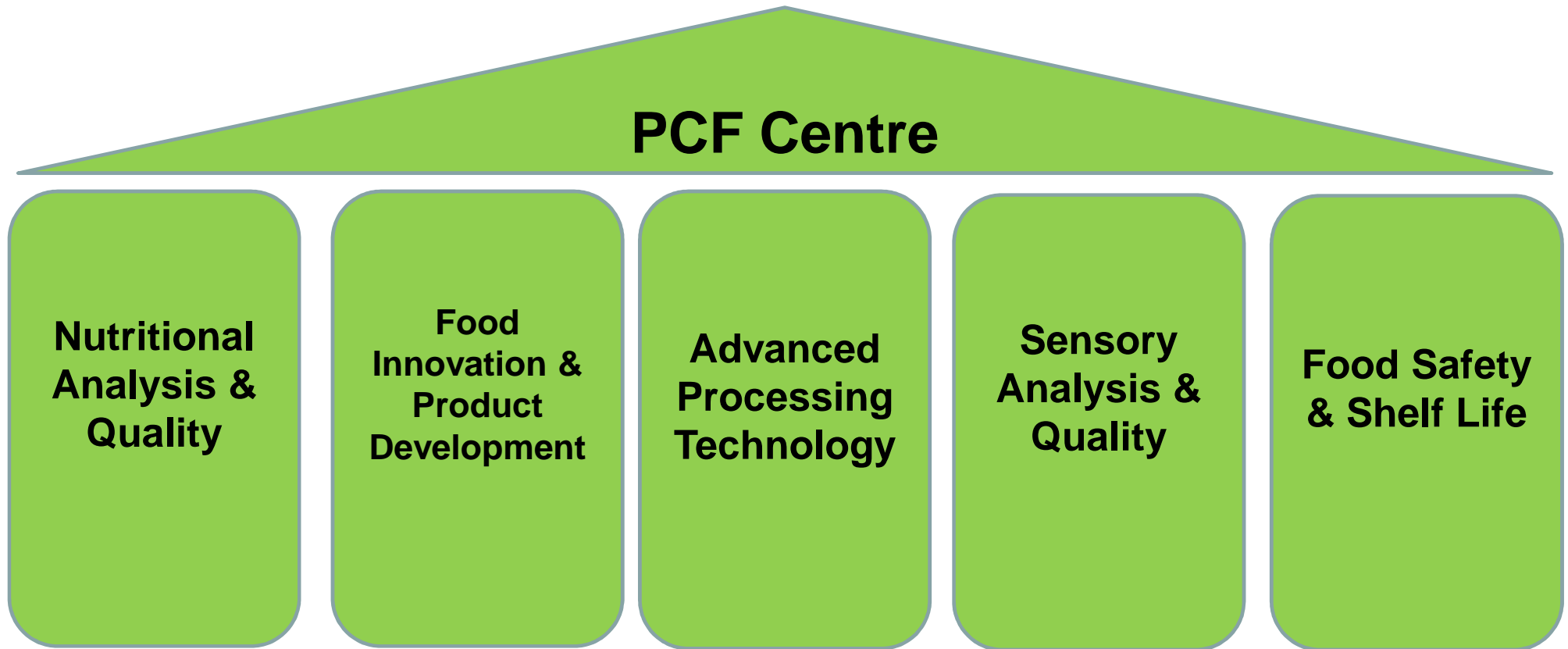


An Roinn Talmhaíochta,  
Bia agus Mara  
Department of Agriculture,  
Food and the Marine

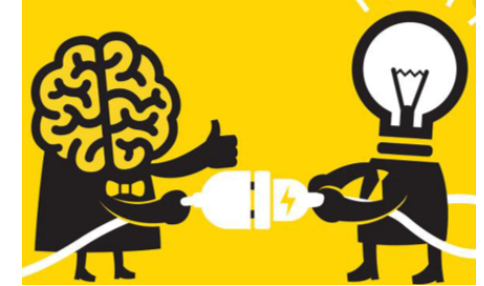


The Irish Agriculture and Food Development Authority

# PCF Centre Pillars



# PCF Centre – Providing Support



# How the PCF Centre works with Food Businesses

- **Teagasc are the Science behind the Food Industry in Ireland**
- **First Step for Food Companies - Engage with Teagasc Researchers**
- **Project Development**
- **Funding Options – Enterprise Ireland**
- **Knowledge Transfer & Confidentiality**





# PCF Centre – Space for Innovation

- Development Kitchen – Range of Processing Equipment
- Processing Hall – Large Scale Processing Equipment



## Equipment Includes:

- ✓ Extrusion Technology
- ✓ Air Drying Technology
- ✓ Universal Processing Machines
- ✓ Microthermics HTST/UHT Unit



# PCF Centre – Bakery Development

- **Flour - Breads - Pizza Bases - Biscuits - Pastry - Cakes**
- ✓ **Ingredient Formulation**
- ✓ **Dough Mixing & Proofing**
- ✓ **Sheeting/Cutting**
- ✓ **Range of Dedicated Baking Equipment**
- ✓ **Specialist Analysis Equipment**





# PCF Centre – Meat Development

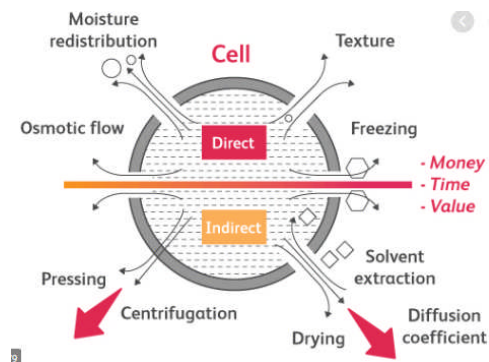
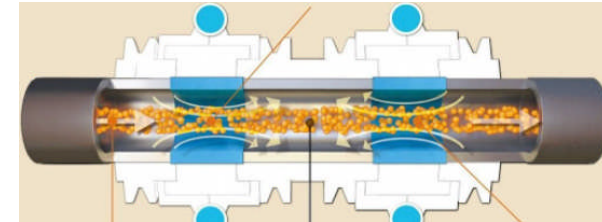
- **Capability to develop, process & pack a range of meat products**
- ✓ **Fermented Meat Capabilities**
- ✓ **Cured Meat Research & Development**
- ✓ **Capability to produce a variety of processed meat products**
- ✓ **Meat Slicing & Packaging**
- ✓ **Dedicated Meat Testing Laboratories**



# PCF Centre – Advanced Processing Technology

- Advanced and Novel Technologies including:

- ✓ Pulsed Electric Field (PEF)
- ✓ Ultrasound Technology
- ✓ Supercritical Fluid Extraction
- ✓ Hydrodynamic Cavitation
- ✓ Advanced Filtration Systems



# PCF Centre – Food Safety Suite

- Advanced research on minimally processed Novel Foods and Processes
  - ✓ Healthier foods: Less Salt/Sugar = Shelf Life Impact
  - ✓ Longer Shelf-life Requirements (Retailers & Export Markets)
  - ✓ New Sustainable Packaging Formats – Food Safety & Shelf life is key
  - ✓ Dedicated Bio-Containment Suite for challenge studies



# PCF Centre – Sensory Science Suite

- **Sensory Science - How people perceive sensory attributes using their senses**
- **Considerably enhances the potential of a product's success**



## Facilities Include:

- ✓ **18 Computerised sensory booths with adjustable lighting & controlled ventilation**
- ✓ **Eye-tracking glasses**
- ✓ **Facial expression analysis**
- ✓ **Galvanic skin response**
- ✓ **Virtual reality**



# **CONTACT**

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