

Searching for a Coordinator/Partner for	<b>The Green Deal – Farm to Fork</b>
Topic	<b>LC-GD-6-1-2020: Testing and demonstrating systemic innovations in support of the Farm-to-Fork Strategy</b>
Subtopic	Subtopic F. Shifting to sustainable healthy diets, sourced from land, inland water and sea, and accessible to all EU citizens, including the most deprived and vulnerable groups.
Your organisation Details	Teagasc is the Agriculture and Food Development Authority of Ireland. Its mission is supporting science-based innovation in the agri-food sector and wider bioeconomy so as to underpin profitability, competitiveness and sustainability. Teagasc, through its Food Programme, encompasses many aspects of food science and technology including food structure and functionality, food safety, food quality, food for health, food fermentation, meat and meat products, dairy foods and ingredients, sensory science, plant based food and ingredients, marine based foods and ingredients, and prepared consumer foods. The Teagasc Food Programme focuses on quality and safety and food product innovation, and is underpinned by targeted studies of markets and consumer-led developments, as well as the need for rigorous adherence to national and international (European Food Safety Authority) regulations.
How you can contribute to this topic – your skills and expertise	<p>Our Food Microstructure research programme is mainly focused on understanding the role of the composition, formulation and processing of food products on their microstructure, as this in turn determines many of their functional, organoleptic and nutritional characteristics.</p> <p>In the context of food reformulation to achieve a more sustainable diet, any variation in the ingredient profile of a product may have an impact on its microstructure. We have expertise on studying how these changes in the microstructure impact texture, stability, and digestibility of food products. By understanding the underlying mechanisms of these changes we also design strategies to tailor structural properties in order to obtain a final food product with improved properties.</p> <p>In our National Food Imaging Centre we count on an extensive microscopy platform including a wide range of techniques to support the different needs of the food industry, including CLSM, SEM &amp; cryo-SEM, AFM, Raman microscopy, etc. We correlate the structural information obtained using advanced microscopy techniques to functional properties of the product such as their rheological, mechanical and textural properties, their shelf stability and digestibility.</p> <p>We are also involved in the characterization of the functionality of new ingredients (emulsifying properties, foamability, gelling properties...). Our work in this area has mainly focused on proteins obtained from alternative sources. We study functionality of these ingredients when subjected to different processing conditions.</p>
Other information	Also interested in Subtopic E. Reducing food losses and waste at every stage of the food chain including consumption, while also avoiding unsustainable packaging
Previous participations	Coordinator of a CAREER-FIT PLUS project (co-funded by MARIE

in Horizon 2020 or other EU-funded projects	SKŁODOWSKA-CURIE ACTIONS), Ref MF20200171. Co-encapsulation of lactulose and probiotic bacteria to obtain GABA (γ-aminobutyric acid)-enriched products in order to improve gut-mental health.
Contact Details, Name, Email & phone number	Laura G. Gómez-Mascaraque <a href="mailto:laura.mascaraque@teagasc.ie">laura.mascaraque@teagasc.ie</a> Tel. +3532542241 Web of Science ResearcherID: C-6483-2017
Irish NCP	Matthew Clarke <a href="mailto:Matthew.Clarke@agriculture.gov.ie">Matthew.Clarke@agriculture.gov.ie</a> +353871026192