



Dublin Institute of Technology



- food and health research centre (FHRC)

Research in the Food and Health Research Centre (FHRC) is interdisciplinary and applied and is both industry and policy relevant. The cross-disciplinary teams of researchers focus on six thematic areas:

- functional foods and nutraceuticals

- bio-prospecting from dairy, marine, brewing, fruit and vegetable industries
- fermentation and bioprospecting of bioactive ingredients
- genetic diversity and conservation

- post-harvest and non-thermal technologies

- quality and nutritional characteristics
- shelf-life extension
- applied modelling for process optimisation

- food product development and culinary innovation

- sensory analysis and consumer evaluation,
- processing and product innovation,
- molecular gastronomy
- cereal and baking technology



College of Sciences and Health Cathal Brugha St Dublin 1 Ireland

E: catherine.barryryan@dit.ie

W: www.dit.ie



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- food safety and diagnostic tools
 - qualitative and quantitative, environmental and nutritional
 - health risk assessment and management
 - novel and natural antimicrobials and technologies
 - metabolic profiling, hyperspectral imaging, sensor design
- small molecule biotechnology
 - carbohydrate synthetic chemistry and enzymatic biosynthesis
 - molecular enzymology
 - process engineering
- human health and nutrition
 - interactions with functional ingredients
 - status and evidence based solutions at demographic level

The researchers have a particular interest in the emerging field of molecular gastronomy and culinary innovation research and have particular research strengths in nutrition and food science and technology.



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