

Appendix 1 - List of Successful Projects under the 2013 Research Call

RSF Awards					
Project Ref No.	Project Title	Lead Institution	Project Coordinator	Collaborators	Grant Amount
13/ S/405	Innovative control of fluke in Irish livestock leading to sustainable use of anthelmintics and reduced potential for anthelmintic resistance	Tyndall National Institute (UCC)	Dr. Alan O'Riordan	Teagasc, ICBF	€878,883
13/S/428	Optimising annual output per sow by increasing the number of viable piglets born alive and minimising pre-weaning piglet mortality	Teagasc	Dr. Peadar Lawlor	AFBI	€507,024
13/S/430	Measurement and abatement of ammonia emissions from agriculture	Teagasc	Dr. Stan Lalor	UCD, AFBI	€1,246,290
13/S/434	Effect of chicken mucin on <i>Campylobacter jejuni</i> global gene expression and colonization of poultry	UCD	Dr Marguerite Clyne	Teagasc	€99,580
13/S/435	Analysis of the functioning of Irish agricultural land markets	Teagasc	Dr. Kevin Hanrahan	UCD	€201,243
13/S /468	Soil Quality Assessment and Research	Teagasc	Dr. Rachel Creamer	UCD, UL & IT Sligo	€1,017,315

13/ S/472	Early diagnosis of postpartum uterine disease for enhancement of reproduction and improved cow health	UCD	Prof Alexander Evans	Teagasc, TCD,	€1,224,817
13/ S/ 488	High Status Waterbodies : Managing and Optimising Nutrients	Teagasc	Dr Karen Daly	UU, AFBI, NUIG	€603,863
13/S/496	Development, calibration and validation of feed intake methodology to rapidly screen dairy, beef & sheep for feed intake and efficiency	Teagasc	Dr Frank Buckley	ICBF & UCD	€749,975
13/S /503	Controlling septoria tritici blotch through crop management	Teagasc	Dr Steven Kildea	UCD	€601,036
13/S/515	An Integrated multidisciplinary approach to improving the reproductive efficiency of seasonal calving beef cow herds in Ireland	Teagasc	Dr David Kenny	UCD, AFBI, ICBF	€1,177,220
13/S /519	A multidisciplinary approach for the development of accurate biological markers of feed efficiency in cattle & pigs	Teagasc	Dr Mark McGee	UCD, TCD, ICBF	€1,224,244
13/S/528	Genetic, nutritional and management approaches to improve fertility in lactating dairy cattle	Teagasc	Dr Stephen Butler	ICBF,UCD	€939,458
FIRM Awards					

13/F/514	Nutritional composition, human health implications and marketing opportunities for beef from a grass - based production system	Teagasc	Dr Aidan Moloney	UCD	€599,808
13/F/403	Geonomic strategies for animal and meat provenance, authenticity and traceability	Teagasc	Dr Donagh Berry	ICBF	€99,500
13/F/407	European Nutritional Phenotype Database Sharing Initiative within the Joint Programme Initiative	UCD	Dr. Miriam Ryan	UCC, TCD, UU	€592,957
13/F/411	SMART FOOD- Science based 'Intelligent/ Functional and Medical Foods for Optimum Brain Health, Targeting Depression and Cognition	Teagasc	Prof Catherine Stanton	NUIG, UCC	€595,846
13/F/418	Mushrooms and Fungi Functional and Life Enhancing Reservoirs	LIT	Dr Catherine Collins		€162,139
13/F/423	Systems microbiology applied to the reduction and control of bacterial transmission in the powdered infant formula (PIF) production environment - towards scientifically validated improvements in food safety	UCD	Prof Seamus Fanning	Teagasc	€604,308

13/F/424	Development of online dietary assessment tool	UCD	Dr Eileen Gibney	UCC	€397,024
13/FP/440	Nano-engineered dairy-based beverages with enhanced creaminess	Teagasc	Dr Mark Auty		€84,449
13/F/442	Cold Plasma treatment of waste water	DIT	Dr PJ Cullen		€195,039
13/F/444	Innovative process technologies for the fresh produce industry	DIT	Dr PJ Cullen	UCC	€471,909
13/F/454	Beverage formulation/ reformulation targeted at older population using in vitro assay to design whey protein structure for optimum glutathione (GSH) generation and increased antioxidant potential	Teagasc	Dr Phil Kelly	UCD	€591,508
13/F/458	Shelf-life Extension ingredient and processing technologies Applied to Fish	Teagasc	Dr Declan Bolton	UCD	€583,100
13/F/460	Food Reformulation for Consumers: Understanding barriers to consumer acceptance of reformulated food products	UCD	Prof Patrick Wall		€83,323
13/F/462	Natural peptides to enhance food quality and safety	Teagasc	Dr Mary Rea	UCC, TCD	€997,140

13/F/463	Developing budding yeast as a factory for production of the antioxidant ergothioneine	NUIM	Dr Gary Jones		€100,100
13/F/467	Marine sourced Peptides for Glycaemic Management	UL	Prof RJ Fitzgerald	UU	€581,117
13/FP/471	Healthy-to-Bake: Ready-to-bake mixes containing healthy flours generated from food processing by-products (EasyBakePlus)	Teagasc	Dr Eimear Gallagher		€95,536
13/F/477	Enzymatic generation of sialylated lactose from waste whey using marine derived sialyltransferases	NUIG	Dr Michael Cairns	Teagasc	€507,244
13/F/484	Detection of Cephalosporins and Quaternary ammonium compounds in food.	Teagasc	Dr Martin Danaher	CIT	€389,199
13/F/492	The Irish Longitudinal Ageing Study (TILDA) Nutritional Biomarker Database Enhancement Initiative	TCD	Dr Anne Molloy		€198,780
13/F/497	Reducing Mycotoxin levels in plant derived foods and beverages	Teagasc	Dr Martin Danaher	UCC & QUB	€499,987
13/F/505	Development of risk assessment tools of package / product systems for a safe and sustainable food chain	UCC	Dr Maria J. Sousa Gallagher	DIT	€129,000

13/F/507	Development of a water use and waste management framework for the Dairy processing industry	NUIG	Dr Xinmin Zhan	UCC, TCD, AIT & Teagasc	€999,726
13/F/508	Novel spectral and spatial process analytical tools for meat quality and safety assessment	DIT	Dr Carl Sullivan	UCD	€451,195
13/F/510	Fungal biofactories: Improved delivery of natural selenium from the cultivated mushroom (<i>Agaricus bisporus</i>)	DIT	Dr Jesus Frias	UCD	€474,628
13/F/511	Seaweeds as a source of non-digestible complex polysaccharide components for the development of novel prebiotic ingredients for the functional food industry	Teagasc	Prof Paul Ross	NUIG, UU & UCC	€601,078
13/FP/513	Development of high protein bars as vehicles for functional ingredient delivery	Teagasc	Dr Phil Kelly		€103,792
13/F/516	The anti-inflammatory and microbial modulating effects of marine derived laminarin and omega-3 fatty acids on inflammatory bowel disease in an experimental porcine model	UCD	Prof Torres Sweeney	UCC	€493,064

13/F/527	Data mining of existing consumer behaviour and attitudes databases to inform consumer led NPD	Teagasc	Dr Sinead McCarthy	UCC	€188,046
13/F/529	Adding value to ready to eat crustacean products by improving their quality, safety and shelf life enhanced conventional and novel processing methods	UCD	Dr James Lyng	Teagasc	€599,983
13/F/536	Profiling and optimising chemical composition of red Sea Vegetables for enhanced bioactive yields	NUIG	Dr Dagmar Stengel	UL	€578,523
13/F/539	Beneficial effects of blackberry (Rubus) polyphenols on cardiovascular and metabolic health	UCC	Dr Alice Lucey	Teagasc	€591,180
13/F/542	National nutrition databases for public health and new product development	UCC	Dr. Janette Walton	UCD	€597,342
CoFoRD Awards					
13/C /451	Evaluation and refinement of timber forecasting tools using National Forest Inventory	UCD	Prof Maarten Nieuwenhuis		€164,860
13/C /452	Avian diversity and afforestation planning tools	UCC	Prof John O'Halloran	Birdwatch Ireland	€201,509

13/C /474	Impacts of forest clear-felling on Kerry Slug (<i>Geomalacus Maculosus</i>) populations with the development of mitigation measures based on preferred diet of the species	NUIG	Dr Mike Gormally	-	€139,724
13/C /487	Developing a GIS based agreed routes map for sustainable timber transport in Ireland and mobile App "Route Tagger"	UCD	Dr Ger Devlin	WIT	€200,500
13/C/498	Biomass and renewable energy from short rotation forestry	UCD	Dr Conor O'Reilly	WIT, Teagasc, UL & TCD	€933,857