

**PARTICIPANT INFORMATION BY INSTITUTION**

<b>Institution Name (Acronym)</b>	Teagasc - Agriculture and Food Development Authority
<b>Country</b>	Ireland
<b>Researchers involved</b> (please, indicate university department or research group affiliation where appropriate) (* <b>contact person</b> )	Alessandro Ferragina Food Quality and Sensory Science Department
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<b>Main Research topics</b>	Application and development of novel technologies and rapid methods (e.g. spectroscopy, hyperspectral imaging, 3D sensors, CT) for the study and improvement of meat quality, breeding systems, structure/function relationship in meat and meat products, recovering additional value from meat processing
<b>Main Equipment and Facilities</b>	<b>Spectroscopy lab:</b> Lab Spec 4; Bruker MPA II; Perten DA 7250; JDSU Micro NIR; Raman, Hyperspectral system. <b>Sensory science suite</b> where traditional and novel biometric sensory techniques are used to characterise and unravel the complex flavour and texture profiles of the products. New biometric tools can capture physiological responses from consumers, providing a more realistic insight into their sensory perceptions towards food products. (18 computerised sensory testing booths with adjustable lighting (white, red and green) and controlled ventilation. Modern fully equipped kitchen and food preparation area adjoining the sensory booths. Biometric tools including eye-tracking glasses, facial

	<p>expression analysis, a Galvanic Skin Response (GSR) unit and an Electroencephalography (EEG) headset)</p> <p><b>Flavour chemistry facility</b> for the analyses of the volatile and non-volatile components of food that directly impact on flavour perception, using a wide range of advanced chromatographic equipment and software.</p> <p><b>Prepared Consumer Food Centre (PCFC)</b> is a state of the art food research and development centre containing state-of-art pilot scale processing equipment and modern analytical and sensory laboratories to characterise foods in terms of nutritional, compositional, microbial and sensory profiles allowing complete product and process development (Meat products; Cereal, breads, biscuits and bakery technology; Fruit and vegetable-based products; Savoury snacks; Other food preparations including ready meals, sauces, confectionary; Non-alcoholic beverages).</p> <p><b>Meat Industrial Development Unit</b> is a veterinary approved abattoir, which includes: boning halls, chillers, freezers, cooked meats facility with high and low care areas.</p> <p><b>Bio-analytical Research and Food Chemistry and Technology Facilities</b></p>
<p><b>Other relevant information</b></p>	