

RESEARCH AREA 2

DIET AND FOOD PRODUCTION

JOINT ACTION:

Food Processing for Health



LOGLIFE

*Food fermentations for purpose:
health promotion and biopreservation*

WHAT

Innovative and scientific approaches are required to optimise food processing to better allow different foods contribute to or improve health. LONGLIFE's goal was to advance knowledge on the fate and function of food ingredients to advance fermented functional food design.

LONGLIFE focused on innovative processing of the food substrates: milk, cereals, meat.

WHO

The consortium consisted of 7 partners from 6 countries (Ireland, Italy, Netherlands, New Zealand, Poland and Romania). The partners were: Teagasc, University College Cork, University of Bologna, Netherlands Organisation for Applied Scientific Research, AgResearch Limited, Institute of Animal Reproduction and Food Research of the Polish Academy of Sciences and University of Agricultural Sciences and Veterinary Medicine Cluj-Napoca (own funds). The LONGLIFE project management was under the responsibility of a coordination team; Catherine Stanton (IE) was the project coordinator.

HOW

LONGLIFE supported the following activities:

- Identify and characterise food grade cultures with exopolysaccharides, polyol antimicrobial and antifungal-producing properties.
- Develop natural bio-engineered, fibre-based ingredients and food products capable of releasing functional bioactive compounds.
- Develop a range of next generation foods with superior nutritional, health and techno-functional properties.
- Evaluate the digestibility, bioavailability, bioaccessibility and bioactivity of food compounds and ingredients within the food matrix.
- Demonstrate retention of health promoting activity following gastric transit, based on ex vivo studies to assess prebiotic activity and bioavailability/digestibility.
- Promote the scientific findings and technological solutions to all relevant stakeholders.

WHEN

LONGLIFE ran for a period of 3 years from March 2016 to March 2019.

FUNDING

LONGLIFE was part of the JPI HDHL Joint Action Food Processing for Health and was funded through a virtual common pot model. It received approximately 1.7 M € through funding organisations in Ireland, Italy, Netherlands, Poland and Romania.

Coordinator: **Dr. Catherine Stanton** (Teagasc Food Research Centre, Ireland)



More information: JPI HDHL FP4H Secretariat
Ruairi Colbert, jpighdl@agriculture.gov.ie