

powering  
tomorrow's  
food



**moorepark  
technology**

Our plant is of sufficient scale to accurately simulate commercial food processing and has been assembled specifically for confidential research/development and pre-commercial scale manufacturing.

## our technical capabilities provide solutions for.....

### dairy products

A comprehensive range of technologies covering all aspects of dairy processing: Cheese and Cultured milk products and milk powders and dairy ingredients.

### dried food ingredients

Regular, aggro rated, lecithinated and instantised protein powders and fractions.

### nutritionals

Ranging from infant milk formula to formulated foods for the elderly.

### bioactives

Derived from milk fermentates, hydrolysates and botanical extracts including bioactive peptides, and oligo-saccharides.

### beverages

Stabilised formulations including nutri-functional beverages containing bio-active cultures, peptides and other nutrients.

### liquid foods & ingredients

Sauces, dressings, dips, desserts, ice-cream, syrups and concentrates.

#### For further information, please contact:

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Please visit our website which has more information on the facilities and services MTL can provide

[www.moorepark.ie](http://www.moorepark.ie)

