

Intestinal colonisation by beneficial bacteria is associated with several positive health outcomes for humans. Therefore, the use of functional food ingredients to increase the numbers of health-promoting intestinal bacteria is a largely untapped reservoir for a new generation of young scientists to explore.

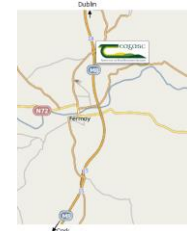


UCC

Coláiste na hOllscoile Corcaigh, Éire
University College Cork, Ireland



Teagasc Food
Research
Centre



Interested in Scientific Research?

Postgraduate opportunity at Teagasc

Applications are invited for a PhD Walsh fellowship position at Teagasc Food Research Centre, Moorepark, Fermoy, Co. Cork in collaboration with University College Cork.

The successful applicant will work on the generation of prototype functional beverages that will contain different combinations of food-grade forms of ingredients (proteins, fat, carbohydrate, minerals etc.) that successfully enhance the growth of health associated microbes. Lab and pilot-plant based methods include: biochemical assays, *in vitro* digestion models, membrane technology and beverage formulation.

Research will be carried out under the joint supervision of Dr. Rita Hickey (Teagasc), Dr. Mark Fenelon (Teagasc) and Dr. Seamus O' Mahony (UCC).

Visit for www.teagasc.ie postgraduate opportunities (Reference 2017049)



- €22,000 per annum including fees
- Based in Teagasc Food Research Centre, Moorepark, Fermoy, Co.Cork
- Duration 4 years (PhD), 1 position available
- Honours graduates of Genetics, Microbiology, Biochemistry, Biotechnology, Food Science or related discipline required

Contact:

Dr. Rita Hickey, Phone: 025 42227, Email: rita.hickey@teagasc.ie

for more information or apply by sending your CV via email (closing date 30th June, 2017)

