Task 1
Improving texture and flavour of reduced fat/salt cheese


### Task 4: Diversified cheese varieties


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### Task 4: Genomic characterisation of non-starter lactic acid bacteria

**Marsh, A.J.**, O. O’Sullivan, R.P. Ross, **P.D. Cotter** and C. Hill. *In silico* analysis highlights the frequency and diversity of type 1 lantibiotic gene clusters in genome sequenced bacteria. *BMC Genomics*. Accepted.

**Cotter P.D.**. 2010. Small intestine and microbiota. *Curr. Opin. Gastro.* Epub online


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<tr>
<th>Tasks 1 and 4</th>
<th>Flavour chemistry analysis &amp; enzymology</th>
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<td>Altering pH of renneting changes cell distribution, microstructure and level of lysis of <em>Lactococcus lactis</em> AM2 in cheese made from milk concentrated by ultrafiltration (UF-cheese). 2006.</td>
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<td>Lipolysis during ripening of Emmental cheese considering the organisation of fat and preferential localisation of bacteria, 2006.</td>
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<td>The use of viable and heat-shocked <em>Lactobacillus helveticus</em> DPC4571 in Enzyme-Modified Cheese production. 2007.</td>
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<td>Effect of exopolysaccharide produced by isogenic strains of <em>Lactococcus lactis</em> on half-fat Cheddar cheese. (2010).</td>
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Tasks 1 and 4
Cheese starter cultures


Task 3
Nutrition studies
Reduced fat/salt cheese with high Ca and Vit D


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### Task 5

**Development of rapid tests for trans-fatty acid detection**

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### Task 6
**Consumer studies – Market intelligence**


E. Duffy; A. P. Hearty; **S. McCarthy**; M. J. Gibney Estimation of exposure to food packaging materials. 3:Development of consumption factors and food-type distribution factors from data collected on Irish children Food Add & Contam; 2007 24(1):63 - 74


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### CheeseBoard 2015


Mounsey, J.S., O’Kennedy, B.T., & **Kelly, P.M.** (2005) Comparison of remicellised casein prepared from acid casein with micellar casein prepared by membrane filtration Le Lait 85, 419-430.