

BENEFICIARY: **BORD IASCAIGH MHARA**
PROJECT REFERENCE NUMBER: **19/SPIS/DIO20**
NAME OF PROJECT: **Innovation COE**
IMPLEMENTATION PERIOD: **1st January to 31st December 2019**

Project Scope

To deliver upon current BIM strategy and FoodWise 2005 priority BIM is developing a framework for a multi-campus seafood Innovation Centre of Excellence to encourage investment in research and development, directed by BIM in partnership with the sector, research and third level institutions. The framework focus is to embed and promote the widespread use of innovative methodologies developed specifically for seafood to drive commercial growth across the sector and to build a framework to provide strategic guidance on innovation within the seafood sector as a whole.

Projects developed via BIM's Seafood R&D Programme identify new technologies and facilitate links with a panel of commercially relevant RPO's with whom new opportunities can be trialled, validated, and tested under Irish conditions. This project will explore global trends in marine ingredients, Irish large volume species and raw material opportunities and identify viable business opportunities for converting Irish marine raw material into functional ingredients.

Objectives

- To develop an Innovation Centre of Excellence Framework to assist with a strategic approach to innovation implementation across the industry. The BIM Innovation Centre of Excellence (I-CoE) is planned to be the industry gateway to accessing commercially relevant seafood innovation, new technologies and research and development for the Irish seafood sector. The purpose of the I-CoE is twofold, to enable fleet, farms, factories and trade to develop new and smarter ways of doing business; and secondly to drive commercial growth across the sector in the quickest and most efficient way possible.
- To conduct a project "Opportunities for development of by-product origin marine ingredients for functional foods and nutraceutical markets" to define top three market and business opportunities for converting Irish marine raw material to functional ingredients.

Budget: €30,000

Achievements

- A Steering group has been established to give strategic direction to the development of the Innovation Centre of excellence (I-COE).
- The draft development of an Innovation Centre of Excellence Playbook that gives structure and guidance to implementing innovation projects across the industry.

Spend

- BIM engaged with UCC to conduct a two-year MSc in Commerce (Food and Business Development) to conduct the project. Costs include monthly salary plus travel and subsistence for Innovation Advisor.

SUMMARY OF SPEND:

Total Approved	
Total Eligible Expenditure	€22,839.71
Total Drawdown	€22,829.71
EU – 50%	€11,419.85
Exchequer – 50%	€11,419.85

Report by: John Fagan

Date: May 2020

