



Microbiome Applications for Sustainable food systems through Technologies and EnteRprise

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48 MONTHS



02/01/2019
01/01/2023

FUNDING



€ 10.950.171,90

CONSORTIUM



30 PARTNERS
14 COUNTRIES

The overall aim of the MASTER project is to benefit society through improving the **quantity**, **quality** and **safety** of food across multiple food chains.

A global approach will be taken to food chains including marine, plant, soil, rumen, meat, brewing, fruit and vegetable waste and fermented foods. The outcome of the project will be concrete **microbiome products** (strains, strain mixtures, modulators, kits), **foods/feeds**, **services** (bioinformatics analysis, high throughput sequencing) or **processes** (standard operating procedures, fermentations, testing in real-time of all microbes in a sample) with high commercial potential.

This will be achieved through **mining** microbiome data, **developing** big data management tools, and **generating** applications to promote sustainability, circularity and contribute to waste management and climate change mitigation.

Microbiome knowledge will be harnessed to significantly enhance the health and resilience of fish, plants, soil, animals and humans.

Through applying cross-sectorial and transdisciplinary expertise, we will provide capacity building and training to improve professional skills and competencies, and support the creation of new jobs in the food sector and the bioeconomy.

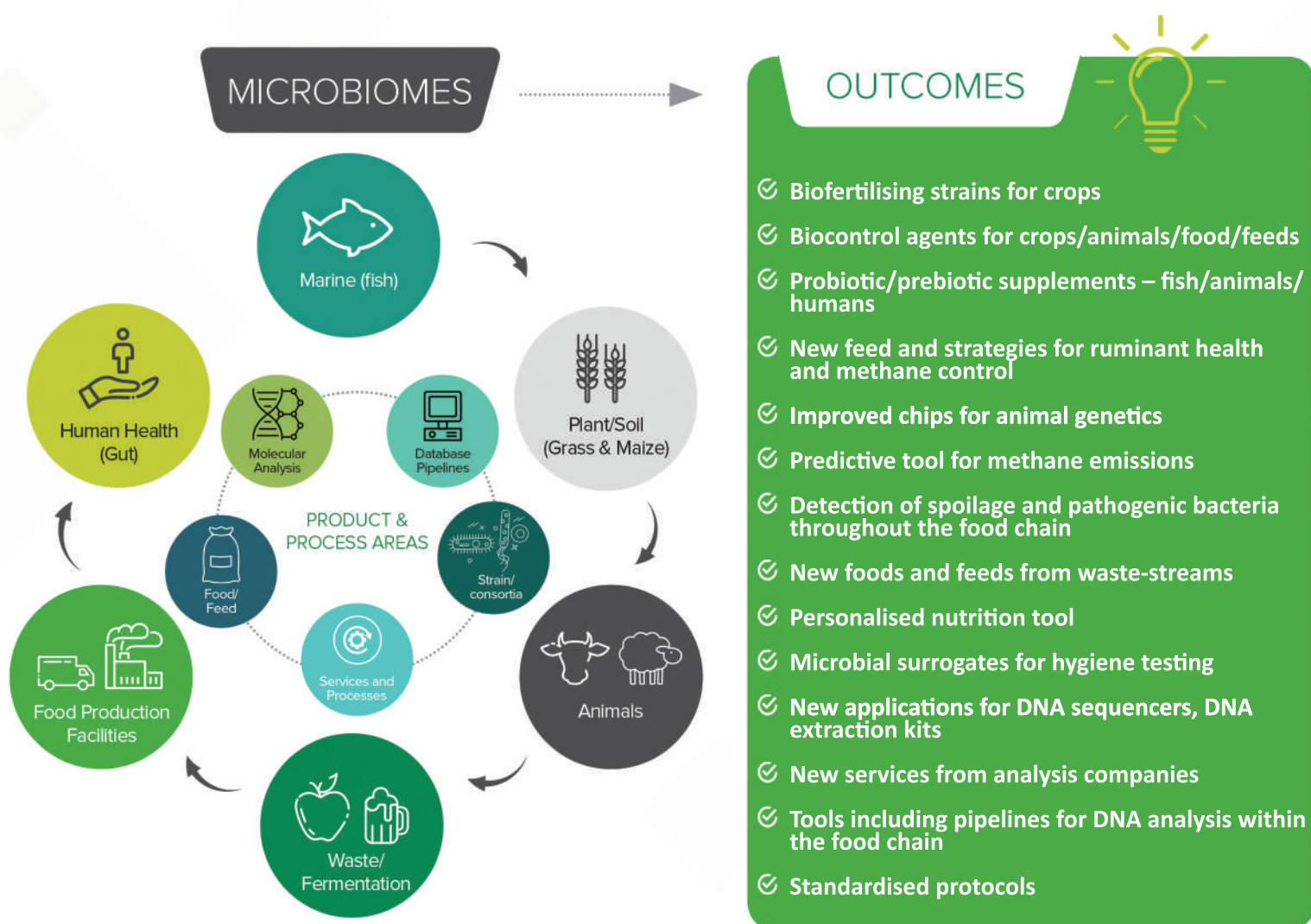


Concept

The food industry needs to adapt to cope with a globalised and increasingly **competitive** market. There is a requirement for constant improvement in terms of **productivity, sustainability** and **adaptability**. It is also necessary to respond to increasing consumer demands such as those for **fresh** or **minimally processed** foods; fermented foods; prebiotics and probiotics that positively impact the gut microbiota and health; and environmentally friendly food production.

MASTER is an ambitious project that will develop a range of **innovative applications** for the exploitation and modulation of the microbiomes associated with different food systems, with the final aims of improving food and nutrition security, promoting animal and human health and wellbeing, and delivering new food waste management options and strategies for climate change adaptation and mitigation.

MASTER partners have an extensive track record as commercial innovators and this experience will be of considerable value when harnessing innovation potential within the project.



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