

Clanconnel has it in the bottle

Clanconnel Brewing Company Limited was founded in 2008 by Mark Pearson. Based in Waringstown, County Down the company selects only the finest ingredients for brewing. The beer is handcrafted in small batches using traditional artisan methods to manufacture the perfect beer.

Mark Pearson who completed the Food Enterprise Development Programme in October 2008 said:

"The Programme provided a tangible platform to develop and refine the brewing process required in order to launch the company's initial product, Weavers Gold. The expertise and support received by the staff at the Food Technology Centre, has benefited Clanconnel Brewing Company immensely and has enabled the company to evolve from its pilot stage to full scale commercial production."



Loughry Campus is the College of Agriculture, Food and Rural Enterprise's centre of excellence for food technology.

Loughry's technology transfer and innovation programme is aimed at assisting the development of competitive food businesses in line with market opportunities, by developing the capabilities of people in the industry.

Through its team of dedicated technologists, Loughry works with food companies to encourage innovation and adoption of appropriate technology. Advice and support packages are tailored to meet customer needs as the client base ranges from business start-up through to large companies.

To apply for the Programme contact:

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food

**Food Enterprise
Development Programme**

Loughry Campus

Our business is about helping your business develop and grow.

The Food Enterprise Development Programme

can help you transform your business idea into a successful thriving business.

It is a six-month programme aimed at helping new food businesses with the initial stages of start-up.

What facilities are available?

- Pilot food processing areas in meat, dairy, bakery, fruit, vegetable and brewing
- A development kitchen
- Sensory analysis suite
- Microbiology and chemistry laboratories



Stage one

Provides you with the key knowledge and skills

- Access to expertise in food manufacture
- Assistance with new product development
- Assistance with packaging and labelling requirements
- Certified training in food hygiene
- Certified training in health and safety
- Support with food safety documentation

Stage two

Provides you with the opportunity to market test your product

- Access to food manufacturing in the Food Technology Centre one day per week for 20 weeks
- Support from one member of Loughry Staff during production



Yoghurt success for Clandeboye Estate

Based in Bangor, County Down, Clandeboye Estate completed the Food Enterprise Development Programme in September 2007. The company manufactures natural and Greek style yoghurt, using milk from its own award winning Jersey and Holstein herds. Clandeboye Estate was awarded the Provenance Award for Best New Product (Small Company) for its yoghurt at the 2007 Northern Ireland Food & Drink Awards.

Asked on how the programme met Clandeboye Estate's needs at that early stage of development, **Bryan Boggs, Food Business Manager** said:



"This programme gave us the opportunity to develop and market-test our products without initially investing large sums of money. We have now moved to new premises and the demand for the yoghurt is growing steadily. The yoghurt is now retailing in three of the large supermarket chains in N. Ireland as well as other smaller local outlets. The support provided by the Food Enterprise Development Programme and Loughry was invaluable and it is good to know that this support continues even after the programme ends."