

Case Study



Scotland proves best in the eyes of Nairns

Nairns Oatcakes Ltd have embarked on a Knowledge Transfer Partnership (KTP) with the globally recognised Scottish Crop Research Institute (SCRI) to increase the shelf life of their oat based products. This followed input from the Scottish Enterprise supported Business Innovation Support Service (BISS) and Interface - The knowledge connection for business supported by the Scottish Funding Council.

The BISS company support programme, managed by the Food Processing Faraday, was set up to support food and drink manufacturers to identify ways to improve product quality, reduce energy and waste and increase productivity.

Edinburgh based Nairns were keen to address technical issues which would lead to increasing the shelf life of their oatcakes and decreasing saturated fats levels. Successful intervention through product innovation would impact positively on their export market and business growth.

To achieve a desired shelf life extension of oat based products, the reasons for rancidity development in products and the interrelationship of the ingredients had to be understood. Nairns had set strict objectives for the project specification - minimum desired shelf life of 9 months but no compromise on preservatives, flavourings and artificial colours - 'natural' status was key.

The BISS programme was able to provide Nairns with a selection of possible research providers from outside Scotland, whilst a search for Scottish research providers was undertaken by Interface. This joint approach gave Nairns a comprehensive landscape from which to consider a collaborative R&D partner.

Through the services of Interface, Nairns have now embarked on a KTP with SCRI to address the issues.

Gavin Love, Technical Director at Nairns, commented 'We were able to select the best provider for our needs from a range of options from across the UK, and through Interface we were able to establish a knowledge transfer activity with SCRI.'

Helen Glass, Technology Translator of the Faraday, commented 'Working in collaboration with Interface ensured that Nairns were able to review several opportunities to best fit their needs and we are delighted that they chose a Scottish research organisation through the support provided by Interface.'



innovation in action

To find out more about how your company can benefit through innovation support from the Food Processing Faraday Partnership contact Helen Glass, t: +44(0)1664 420066 e: helen.glass@fpfaraday.com www.foodprocessingktn.com

Further details of Interface - The knowledge connection for business can be found at www.interface-online.org.uk

