

Milkybiotics – Boosting Gut Health



Opportunity



Despite growing demand at global scale, most probiotics fail to colonise in the human gut long term, limiting their longer-term health benefits. Extensive customer discovery across the probiotics value chain (2024) confirmed a genuine interest by key stakeholders in addressing this challenge, with a view to developing differentiated premium health wellness solutions

Solution

Milkybiotics-- dairy-based compositions, significantly increase probiotic adherence to the gastro-intestinal tract (GIT), by priming the intestinal surface for their colonisation. This solution has the potential to revolutionize the gut health market, firstly through a mainstream wellness product, while offering waste valorisation options for the dairy processing industry.



Development Stage



In vivo trials, using commercial dairy side streams, were followed by a small-scale human intervention trial using a prototype beverage. Further studies around mechanism of action, beverage optimization, and larger scale human trials are being planned. Patent prosecution is underway in US and Europe – PCT/EP2018/080025

Engagement

In considering spin-out formation as a potential route for commercialisation, Teagasc is keen to partner with dairy processors in testing dairy side streams and to engage with stakeholders across the entire probiotic supply chain, as technology development continues.



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Research Funded by:



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