

## CASE STUDY

### North West Regional College (NWRC) and Brighter Gold

**Brighter Gold, a well-known rapeseed oil producer based in Limavady, worked with NWRC to find sustainable and effective ways to use the waste cake left after pressing rapeseed for oil. The collaboration was delivered by the NWRC's Foodovation Centre, a state-of-the-art facility that specialises in food innovation. The centre provides businesses with access to expert advice in food development and technology, helping to support the creation of new products, testing and research and process improvement.**

The four-month project, co-funded by Innovate UK as part of their Accelerated Knowledge Transfer (AKT) scheme, aimed to analyse the by-product and explore its potential for generating new revenue streams. NWRC's Foodovation Centre conducted in-depth research into the waste material, exploring potential applications that aligned with Brighter Gold's sustainability goals. The research involved comprehensive market and academic reviews, detailed nutritional analysis and physical assessments of the rapeseed meal. This thorough approach has revealed promising opportunities for rapeseed meal in various applications, including human and animal nutrition, as well as agricultural uses. These findings not only highlighted the best paths forward for Brighter Gold but also saved the company time and resources by ruling out non-viable options early in the process.

The collaboration between Brighter Gold and NWRC, supported by the Innovate UK's AKT initiative, highlights the power of targeted academic-industry partnerships. With the expertise of NWRC's Foodovation Centre, Brighter Gold has made significant strides in addressing a production challenge while contributing to environmental sustainability. Building on these findings, the two organisations are continuing their collaboration to explore further innovative product development opportunities.

