

INGREDIA BUTRTIONAL WORKSHOP

Wednesday June 17,2009 •11:00 a.m.- 12:30 p.m.

Room Hainaut

Speakers: Dr Hervé Gasnier, R&D Manager •Dr Sandrine Cuisenier, Marketing Manager



Ingredia Nutritional (IN) is the international Ingredia group division dedicated to Health and Nutrition markets. IN specializes in the development, manufacturing and marketing of natural, premium, innovative nutritional ingredients and solutions, with scientifically proven efficacy.

On the markets of dietary supplements, functional foods and drinks and specialized nutrition, IN commits itself to supplying top-of-the-range ingredients, some of which have been granted health claim authorizations from Authorities, in a perspective of continuous innovation

Ingredia Nutritional also provides a full spectrum of services that build a complete tool box: ready-to-use ingredients and global solutions adapted to ours customers needs. Indeed, more than a supplier of revolutionary nutritional ingredients, IN is partner that will contribute to the success of a finished product from its development to its launch.

The areas of interest for our current and future products deal with:

- weight management and glycaemia index reduction
- stress management
- women wellbeing
- sports performance
- immunity
- mood management
- anti-ageing and skin health
- bone and joint care

Partnerships have been fuelling Ingredia development for decades. IN keeps looking to set-up new partnerships in several fields:

- Scientific and technologic partnerships for the development of tomorrow IN's innovations
- Industrial partnerships
- Sales and marketing partnerships

The methodology of our whole chain of innovation, some of IN's ingredients and solutions models, some examples of concretes results from partnerships will be presented on the **17th of June symposium 11.00-12.30**. After a presentation of both our R&D Manager-Dr Hervé Gasnier-and our marketing Manager-Sandrine Cuisenier-we have anticipated an interactive exchange with questions and answers.

TATE & LYLE SYMPOSIUM

Wednesday June 17, 2009 • 12:45 p.m. - 2:15 p.m.

Room Faidherbe 1 & 2

Speakers: Anne Barry, Marketing Officer • Caroline Sanders, Marketing manager
• Jerome Tausin, Fibre Product Manager • Aline Perrot, Senior Nutritionist

Healthy consumers are happy consumers.

Anne Barry, Marketing Officer.

Tate & Lyle conducts consumer researches to understand consumer's perceptions towards health, food habits or specific ingredients. Such research identifies how to communicate ingredient's benefits on-pack and help food and beverage manufacturers understand consumer opportunities. The latest research shows European consumers are satisfied with their health, as 91% of the 4050 consumers surveyed consider themselves to be in good health. They are however more concerned about improving their diet, as 2 out of 3 European consumers have shown a greater interest in eating healthily over the past two years.

It also shows a growing awareness of the importance of fibre. In fact 76% of Europeans surveyed believe it is beneficial to their digestive health, up from 64% the previous year. More importantly, over two thirds of Europeans believe it is important to the diet of their children. Consumers have a positive view of fibre and are looking to add more of it to their diets. On top of that, half of them are even willing to pay more for a product with higher fibre content.

Tate & Lyle's roadmap from market trends to business success.

Caroline Sanders, Marketing Director.

Our CORE™ range of formulation services helps our customers maximise the potential of their products and brands. CORE™ solutions combine unique sets of ingredients with innovative product development services to meet the needs of our food and beverage customers. We provide these solutions through four services:

Tate & Lyle CREATE® - bringing innovations in shape, structure, taste and texture, helping make our consumers' products even more exciting and distinctive.

Tate & Lyle OPTIMIZE® - maximising efficiency and added value services - helping our customers to meet their cost and margin targets.

Tate & Lyle REBALANCE® - reformulating to lower calorie positions without compromising on taste

Tate & Lyle ENRICH® - enhancing the nutritional benefits of products without compromising on taste

The service tunes in food science, ingredient know-how and consumer insight with manufacturer's everyday reality, and allows customers to bring innovation to market faster.

Several practical examples will demonstrate this approach to Innovation.

How can Polydextrose help to keep your business in shape?

Jerome Tausin, Fibre Product Manager.

Sta-lite® Polydextrose is a premium low calorie bulking agent used to provide body and texture in reduced-calorie foods. It can replace a part or all of the sweetener systems to formulate no-added sugar products and can be beneficial when fat is reduced. Based on the directive 2008/100/EC it is also recognised as a fibre throughout Europe. With only 1kcal/g and due to its low glycaemic response, Sta-lite® Polydextrose offers opportunities for weight management products. Some studies have also shown prebiotic properties and its ability to improve the intestinal conditions and functions to develop products for digestive health. Because of its high solubility, clarity as well as

its stability to acidic conditions and typical heat treatments it is very easy to use to develop a wide range of healthy products. Its excellent tolerance, up to 90g/day, is also a strong advantage.

Maintaining a diet complexity is essential to health. An ingredient supplier perspective.

Aline Perrot, Senior Nutritionist.

A balanced diet, like a low-fat, plant-based diet, containing, antioxidants and dietary fibres, offers nutritional benefits, including reducing the risk of diseases. However, prospective studies show that the nutrient density of our western diets is increasing, with insufficient dietary fibres and antioxidants, which has been shown in epidemiological studies to contribute to obesity and an increased risk of cardiovascular diseases and type 2 diabetes mellitus.

There is considerable industry and public interest in the capacity of foods and beverages to promote health and lower risk of non-infectious diseases related to diet and lifestyle. Tate & Lyle has taken the challenge to develop a range of different fibres and wellness carbohydrates and apply them to foods and beverages together with antioxidants and healthy lipids. Studies are carried out to overcome problems with stability under manufacturing conditions, functionality in various food systems, and taste in order to give consumers more options when it comes to getting healthier nutrients in their diet.

ROUSSELOT WORKSHOP

Wednesday June 17,2009 •2:30 p.m.- 4:00 p.m.
Room Hainaut



Speakers: Madame Caroline Nègre, , RHC Marketing Manager, Rousselot • **Caroline Brochard-Garnier**, Communication Manager, Rousselot

Adding Beauty to Nutraceuticals: the collagen case

Over the last few years, Rousselot has developed unique qualities and grades of hydrolyzed collagens that are sold and consumed throughout the world under Peptan™ brand. Comprehensive clinical studies carried out in Japan and France confirm the effect of taking Peptan Hydrolyzed Collagen and highlight exciting new benefits on skin health. Researchers conclude that when taken daily, up to 12 weeks, Peptan™ Hydrolyzed Collagen improves the basic skin condition and structure. With population tending to be more conscious of the importance of good skin health, Peptan™ Hydrolyzed Collagen is indisputably a very potent ingredient for the nutricosmetic market.

During the Symposium, attendees will be given in depth information about latest Rousselot clinical studies on skin. They will get the opportunity to experience various Peptan™ formulations.

TNO WORKSHOP

Wednesday June 17, 2009 • 4:30 p.m. - 6:00 p.m.
Room Hainaut



Speakers: Dr Heleen Wortelboer, Senior Scientist • Dr Andre Wolterbeek, Senior Scientist

Gaining expertise on weight loss: A TNO symposium

TNO contributes to the battle against overweight and obesity by actively supporting companies developing weight management products. We do this by providing expertise and by developing strategies for claim support. This symposium will present recent highlights of our expertise and some of our recent developments in weight management research in three lectures.

Gaining expertise on screening and analytics (Dr Heleen Wortelboer, senior scientist) will focus on: screening assays to find active ingredients, biomarker analysis and biomarker development using metabolomics and transcriptomics.

Gaining expertise on metabolic imprinting (Dr Andre Wolterbeek, senior scientist) will present results obtained in our new cross-fostering (rat) models on metabolic imprinting and neurodevelopment effects.

Gaining expertise on weight management clinical trials (Dr Henk Hendriks) will discuss the newest outcomes on smart mixes using stable isotope tracer technology, ex vivo functional analyses and omics technology aimed at substantiating health effects.

SEB WORKSHOP

Wednesday June 17, 2009 • 6:00 p.m. - 7:30 p.m.
Room Charles de Gaulle 2



Speakers: Nathalie Hutter Lardeau, Nutritionniste • David Zuddas, Chef culinaire

LES BONNES PRATIQUES CULINAIRES : DES GESTES NUTRITION A NE PAS NEGLIGER

Exemple de la préservation des vitamines et antioxydants

A quoi sert de choisir avec soin les ingrédients de chaque repas pour équilibrer nos apports quotidiens en macro et en micronutriments si l'on ne veille pas à ce qu'ils arrivent jusque dans nos assiettes en ayant conservé tout au long de leur transformation culinaire un maximum de leurs qualités nutritionnelles et gustatives ?

Le projet ICARE, mené de janvier à mars 2006, a permis de comparer un menu transformé à haute température non contrôlée avec un menu vapeur. Les résultats ont mis en évidence une amélioration des antioxydants plasmatiques et de certains paramètres métaboliques dans le menu vapeur. Une température non contrôlée, un temps de cuisson trop long et la présence d'oxygène provoquent une dégradation des vitamines et minéraux les plus sensibles (vitamines C et B9).

A quoi sert de donner de bons conseils au patient pour améliorer son équilibre alimentaire si on ne lui donne pas les moyens de changer sa façon de cuisiner ? Une ligne d'ustensiles innovants a été créée pour ajuster température, oxygène, durée de cuisson ... et préserver ainsi les qualités nutritionnelles des ingrédients : la recette pratique d'un nouveau plaisir de manger sain et gourmand.

Mc CAIN WORKSHOP

Thursday June 18,2009 •12:45 p.m.- 2:15 p.m.
Room Charles de gaulle 2



It's all good.

Speakers: Gérard Tropato, Responsable Agronomie McCain Europe Continentale • Pierre Gondé, Responsable Affaires Réglementaires & Nutrition McCain Europe Continentale • Professeur Patrick Duriez, Conseiller Scientifique



La place des frites dans une alimentation équilibrée

Composées de pommes de terre fraîches et de l'huile Equilibre, les frites McCain permettent d'allier plaisir et équilibre nutritionnel. Elles contribuent ainsi à la couverture des besoins nutritionnels de l'organisme en glucides lents et en lipides. Les glucides doivent participer à plus de 50% des apports énergétiques journaliers, selon le Plan National Nutrition Santé. La pomme de terre apporte également des fibres, des protéines et plusieurs vitamines dont la vitamine C indispensables au bon fonctionnement de l'organisme. Elle a d'ailleurs été mise à l'honneur par la FAO en 2008, à l'occasion de l'Année Internationale de la Pomme de Terre, pour mieux faire connaître l'ensemble des atouts de ce tubercule. Venez découvrir comment, du champ à l'assiette, McCain s'attache à préserver les valeurs nutritionnelles de la pomme de terre pour offrir une alimentation saine associée aux plaisirs gustatifs et sensoriels propres à la frite.

LESAFFRE WORKSHOP

Thursday June 18,2009 •12:45 p.m.- 2:15 p.m.
Room Charles de gaulle 2



Speakers: Mr. Benoit LAPLAIZE • Mr. Benoit LAPLAIZE,

our approach to develop and sell probiotics!

Lesaffre has a long history in biotechnology and selling active microorganisms.

It was quite logical for us to investigate the probiotic market. In that context, Lesaffre Human care was created to develop and sell nutritional yeast based ingredients to the human health market. Our approach to develop and sell probiotics is not different than the Lesaffre Approach to develop and sell baker's yeast. Quality of the product, Reliability of the process, knowledge of the industrial customer to deliver optimum value and finally reputation of good products and good services. We first investigated the Science : what is a probiotic ? what should it deliver ? what are bacteria delivering ? what can probiotic yeast offer in addition ?

Then we looked at our internal strengths : with many thousands strains in our internal collection, what opportunity do we have ? where are we superior? What kind of research should we do ?

Large Research investments have been decided to investigate the strains and support the value to the customer, namely health claim.

Finally a professional sales network to listen and to promote our products, worldwide, along our other yeast nutritional ingredients (glutathione, RNA, Selenium Yeast...).

WAGRALIM WORKSHOP

Thursday June 18,2009 •2:30 p.m.- 5:30 p.m.

Room Faidherbe 1

Sponsored by Aepodia



Dr Fabien De Meester, Belovo Egg Science & Technology • Mr. Alain Carpentier, Université Libre de Bruxelles • Stéphane Kohnen, Project Manager Celabor • Fabian Di Franco, Area Sales Manager Cosucra : • Donat De Groote, scientific director Probiox: • Sabine Glibert, Operations Manager , Aepodia

Ageing and Nutrition

Worldwide, the population is aging, with declining birth rates (especially in developed countries) and increasing life expectancy, contributing to the growing aged population. According to the WHO, there were 580 million people in the world aged more than 60 years in 1999 and this figure is expected to rise to 1 billion in the next 20 years. The best way to prepare for a long and healthy life is to maximise the benefits from healthy nutrition. Recognising that nutritional requirements change with age is a good start to achieving and maintaining health. Healthy eating help to keep up energy, to give a stronger immune system, to improve state of mind, to decrease risk of disease...

The followings nutritional topics will be deeply studied during the symposium:

"Natural Cell Renewal"

Dr Fabien De Meester, Belovo Egg Science & Technology :

OvoLife (www.ovolife.eu) is a range of cell membrane nutrients extracted from eggs that contain choline-rich brain-type phospholipids balanced in omega-6 & omega-3 fatty acids according to the Columbus Concept (www.columbus-concept.com). These nutrients are particularly useful for the elderly to maintain sharp cognitive functions in a fatty acid environment that protects against development of degenerative chronic diseases. OvoLife is extracted from strictly controlled eggs by a novel food approved process using no solvents. It is hypoallergenic and perfectly dispersed in the digestive system for maximum intestinal uptake and tissue bio-availability. Just as these egg yolk nutrients are naturally and primarily used to produce a chick, they are ideally designed by Nature to support tissue rejuvenation, including arteries, brain, eyes, in ageing man. OvoLife can be incorporated in dietary supplements. It is available in oil (PL30) and dry (PL50) formats, extremely stable against Oxidation.

"Food supplements and sarcopenia"

Mr Alain Carpentier, Université Libre de Bruxelles :

Ageing is an ineluctable phenomenon which leads to a decrease in the size of the muscles (sarcopenia). This decrease of the muscle is enhanced by insufficient protein intake but also by a reduced physical activity in the elderly. This nutritional and physical deficit causes weakness, frailty, instability driving, dependence vis-a-vis others with additional cost of health care. Several dysfunctions cause this loss of muscles which results from an imbalance between a reduced proteic synthesis and an enhanced proteolysis. The oxidative stress related to ageing contributes also to increased sarcopenia.

« Processes for the extraction of natural products : innovation & sustainable development. »

Stéphane Kohnen, Project Manager Celabor

With the phrenetic development of the chemical industry during decades, a realization of the damage caused to the environment (pollution, energetic spoilage...) has led to the development of the Green chemistry. This environmental respectful chemistry is based on the extraction of bioactive molecules naturally available in the surrounding biomass. This demand for natural vegetable products with high added value (antioxydants, antiseptics, bactericids...) is increasing in several sectors such as agro-alimentary, cosmetic, phytotherapy and even fine chemicals.

However, the choice of an extraction method is not easy. It's often a compromise between technology limitations, the regulatory context (security and environment) and industrial economic imperatives.

“Prebiotic effect of chicory fructans in elderly”

Fabian Di Franco, Area Sales Manager Cosucra :

The ageing is related to several physiological changes leading to health problems like transit's problems, gut health or bone health problems. Chicory fructans are prebiotic dietary fibers with nutritional properties which can allow bringing response elements to these problems.

“Evaluation of oxidative stress for a controlled and personalized use of nutraceuticals”

Donat De Groote, scientific director Probiox:

Free radicals are reactive compounds that are naturally produced in the human body. They exert positive effects (e.g. on the immune defenses) as well as negative effects (e.g. lipids, proteins or DNA oxidation). To protect against harmful effects, nature has developed a complex antioxidant system consisting of antioxidant enzymes (e.g. catalase, glutathione peroxidase, superoxide dismutase) and non-enzymatic antioxidants (e.g. vitamine E, A, C, glutathione, uric acid). An imbalance between free radical production and antioxidant defenses leads to a state of oxidative stress, which is involved in the aging process as well as in pathological disorders (e.g. cardiovascular diseases, cancer, metabolic syndrome). Production of free radicals is increased by different conditions (e.g. aging, pollution, smoking, alcoholism, UV radiation, imbalanced diet, medication, chronic inflammation, poorly managed physical activity and overtraining). In such conditions, the use of specific nutraceuticals to prevent oxidative stress might be essential. Nutraceuticals are bioactive chemicals derived from foods and considered to provide health and medical benefits including prevention and treatment of disease. They include vitamins, minerals, amino acid and fatty acid nutrients, herbal and botanical products etc. Uncontrolled use of nutraceuticals has been questioned after the publication of meta-analysis showing adverse effects in different human clinical trials. Other efficiency trials have produced controversial results. Here we present the results of a retrospective study looking at the micronutrient status of senior patients going to anti-aging and/or wellness medical consultations in Belgium and in France. Important deficiencies in some but overdose in other micronutrients were demonstrated, suggesting uncontrolled use of supplements without a good evaluation of patient's needs. Our current practice of oxidative stress evaluation allowed us to identify redox imbalances associated with specific conditions (e.g. aging, contraception, obesity, etc.) and to propose tailor made nutraceutical solutions. We also put our

experience at the service of nutraceutical companies to help them to objectively assess the antioxidant and anti-inflammatory properties of their products. We believe that a controlled and personalized use of nutraceuticals can efficiently contribute to reduce the level of oxidative stress. This is an important goal in the general context of anti-aging and preventative medicine, and is of particular

“Transfer and adaptation of the Pharma Good Clinical Practises to the nutraceuticals environment: advantage or barrier for Health Claims?”

Sabine Glibert, Operations Manager , Aepodia:

When EU legislations are put in place to inform and protect the consumers, the implementation of these legislations generates necessarily an adaptation to the change with different type of consequences. During this presentation you will get the opportunity to understand to which extend the Good Clinical Practices implemented in the pharmaceutical research environment are valuable to be transferred to prepare a Health Claim for your products or simply conduct your clinical studies. It is important to demystify the pharmaceutical world, too often, perceived as a heavy and costly engine which make the small food industries afraid of research and help them to find their place in this evolving and changing period. The second part will focus on the analysis of the Authorities first responses to the companies who submitted their claim and evaluate which areas could be improved and prioritized in the conduct of the research and the claim preparation starting with the right and careful definition of the claim.