

PROGRAMME

5th

EDITION



NutrEvent

14th & 15th JUNE 2017

Lille - France

WHERE
ALL FOOD CHAIN
ACTORS CONVERGE



The European meeting place
for business and innovation in
FOOD, NUTRITION AND HEALTH

Organised by:



With the support of:



About NutrEvent 2017

NutrEvent features



B to B meetings



Call for applications:
Plant-based proteins
& NutriAwards



Conferences
and roundtable
discussions



Exhibition



600
Delegates



20 +
Countries
represented



30
Exhibitors



3
Hosted Events

2500 +
Meeting
requests

1
Plenary Session
10
Conferences

55
High-level
speakers



NutrEvent

14th & 15th JUNE 2017

Lille – France

WHERE
ALL FOOD CHAIN
ACTORS CONVERGE

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About the organisers



NHL CLUSTER

The Nutrition Health Longevity (NHL) Cluster is the only French cluster to combine nutrition, biotechnology and health. Its objective is to gather and support players from the health and food sectors in designing, developing and financing the products and processes of the future.

The cluster focuses on the prevention and treatment of life-style related diseases such as metabolic and cardiovascular pathologies, neurodegenerative diseases and inflammatory bowel diseases.

Projects approved and supported by the NHL cluster aim to develop agri-food products with better nutritional and health quality, promote food as a vector of prevention, and better understand the food factor in the occurrence of civilisation diseases.

The cluster's network is composed of over 100 organisations including world leading companies in the fields of agri-food, ingredients, nutrition, biotechnology, pharmaceuticals and health, as well as internationally recognised key opinion leaders and practitioners.



EURASANTÉ

Eurasanté is both an incubator, a technology transfer tool, as well as a cluster manager in the fields of biotech, nutrition and healthcare in Northern France. It assists French and foreign companies, entrepreneurs, scientists and clinicians in their innovation and development projects.

In addition, Eurasanté organises 4 international partnering events which aim to increase and improve interactions between academia and industry. The regional network includes around 1,000 organisations working in the field of Life Sciences and Healthcare. It benefits from an exceptional location in the heart of Europe (near Paris, London, Brussels...). The Biology Health Nutrition sector in Hauts-de-France region gathers a total of 28,000 employees, including 22,000 directly involved in the Nutrition / Health sector. Eurasanté also promotes the Eurasanté Bio-business Park which already hosts 7 hospitals, 4 universities, 7 specialised schools, more than 150 companies and 50 laboratories.

Steering Committee

Industrials & Investors



Marta BAFFIGO
Cargill, Scientific
and Regulatory Affairs
Director EMEA (BE)



Murielle CAZAUBIEL
Merieux Nutrisciences
Head of Biofortis Clinical (FR)



Eric CHAPPUIS
Olygose
Senior Nutrition Science
Manager (FR)



Sandrine CUISENIER
Lesaffre Human Care
Marketing Manager (FR)



Antoine DAUBY
Naturex
Director Marketing Group (FR)



Gerhard GERSTNER
Jungbunzlauer
Business Development Director
Health & Nutrition (DE)



Martin LANGER
B.R.A.I.N.
Unit Head Corporate
Development, Member
of the Executive Committee (DE)



Catherine LEFRANC
Roquette Group
Corporate Senior R&D Nutrition
and Health Manager (FR)



Marcel KLOOSTERMAN
DSM Venturing
Senior Investment Manager (NL)



Christine O'NEIL
HISCO (Health Ingredient
Solutions)
Former President & Co-Founder
(FR)

Academics



Laurent BAZINET
Professor, Institute of
Nutrition and Functional
Foods (INAF)
Université Laval, (CA)



Jean-Michel LECERF
Institut Pasteur de Lille
Physician and Nutritionist
specialist & Head of Nutrition
Department (FR)



Alan ROWE
Rowett Institute
Research Services
Chief Executive (UK)



Kieran TUOHY
Fondazione Edmund Mach
Group leader, Principal
investigator (IT)

Associations & Clusters



Doris BELL
German Aerospace Center,
NCP Life Sciences
Senior Scientific Officer (DE)



Kees DE GOOIJER
TKI Agri&Food
Director (NL)



Francois HEROUFOSSE
Wagralim
General Director (BE)



Jean-Luc PERROT
Valorial
General Director (FR)



Roberta RE
World Sugar Research
Organisation
Director General (UK)



Nico VAN BELZEN
International Dairy
Federation
Director General (NL)

Business Convention

NutrEvent is the leading **European business convention** dedicated to innovation in **food, nutrition** and **health** gathering **600 actors** from research to market. The aim of NutrEvent is to connect with potential business and research partners, **promote your products, process and services** and **identify tomorrow's innovations**.

Who will you meet?

• Academia/Public Organisations:

Institut Pasteur de Lille, Valorial, Wagralim, University of Wageningen, Flander's Food, University of Laval

• R&D Services and Professional Consultants:

Nutrikéo Consulting, Soladis, Phytocontrol Analysis Laboratory, Agro-Hall

• Ingredient Suppliers:

Lesaffre Human Care, Naturex, Fytexia, Cargill, BASF, Ingredia, Puratos

• Finished products Suppliers:

Friesland Campina, Bonduelle, Nestle Health Science, Triballat



Business Convention

How to use the B to B meetings platform



Log in to the platform: networking.nutrevent.com

Supported by:



Agenda

Day One | Wednesday 14th June

	Conferences and roundtable discussions		CBL	Nutrition Symposium - IPL	Business convention
8:30 am	REGISTRATION AND WELCOME				One-to-one meetings
	RUBENS ROOM		PASTEUR AMPHITHEATER	ARTOIS ROOM	
9:00 am 9:50 am	To what extent are by-products fueling innovation for food and feed actors?			Introduction Does the matrix effect exist ? Clinical and epidemiological data	
9:50 am 10:30 am		CBL Opening	Structuring foods to improve the bioavailability of bioactives and nutrients		
10:30 am 11:00 am	COFFEE BREAK				
11:00 am 11:40 am	PASTEUR AMPHITHEATER			Impact of a lipid emulsified structure on fat metabolism	
11:40 am 12:30 pm	Plenary Session: What are the drivers for tomorrow's innovation in Nutrition, Food and Health?			Meat and dairy products processing and protein digestion	
12:30 pm 2:00 pm	LUNCH				
2:00 pm 2:50 pm	Venture Capital and Nutrition: Where does the money come from and where does it go?	REMBRANDT ROOM Cross-sectorial collaborations to nurture innovation: Inspiring case studies based on projects in Nutrition and Health and related industries	Session I Lactic acid bacteria: Genetics, synthetic biology, physiology and metabolism*	Food structure and the bioavailability of fat soluble vitamins and carotenoids	
2:50 pm 3:30 pm				Plant foods, cereals, seeds and legumes: The food matrix	
3:30 pm 4:00 pm	COFFEE BREAK				
4:00 pm 4:40 pm	Claiming health benefits: How to innovate further in the increasingly rigid context of health claims?	5:00 pm INNOVATION AREA Pitches EUROPEAN CALL FOR APPLICATIONS: PLANT-BASED PROTEINS	Session I Lactic acid bacteria: Genetics, synthetic biology, physiology and metabolism*	Bioavailability and the antioxidant properties of polyphenols and carotenoids from fruit and vegetables	
4:40 pm 5:20 pm				Food structure: A key role in nutrition and a driver for innovation	
5:20 pm 5:30 pm				Closing remarks	
5:30 pm 6:30 pm	CEREMONY	EUROPEAN CALL FOR APPLICATIONS: PLANT-BASED PROTEINS			
From 6:30 pm	NUTRI PARTY			ROTTERDAM ROOM	

*For more details, please check the dedicated programme.

Agenda

Day Two | Thursday 15th June

	Conferences and roundtable discussions		CBL	Business convention
8:00 am 8:45 am	MORNING WELLNESS			
8:45 am	REGISTRATION AND WELCOME			One-to-one meetings
	RUBENS ROOM		PASTEUR AMPHITHEATER	
9:00 am 10:30 am	Understanding the profiles and behaviours of food supplement consumers	INNOVATION AREA NUTRI Awards 2017	Session II Lactic acid bacteria and health*	
10:30 am 11:00 am	COFFEE BREAK			
11:00 am 12:30 pm	Innovating through new functionalities of existing ingredients: Is this the new route to innovation in Nutrition, Food and Health?		Session II Lactic acid bacteria and health*	
12:30 pm 2:00 pm	LUNCH			
2:00 pm 3:30 pm	Recent progress in the identification and validation of biomarkers in microbiota	REMBRANDT ROOM What is the future of aged-based innovation stratification strategies?	Session III Food and non-food industrial applications: Biopreservation, production of ferments and probiotics, production of molecules of interests*	
3:30 pm 4:00 pm	COFFEE BREAK			
4:00 pm 5:30 pm	New transformation and clean processes to preserve the nutritional value of food and develop its bioactivity		Session III Food and non-food industrial applications: Biopreservation, production of ferments and probiotics, production of molecules of interests*	

TRACK 1 TRACK 2 TRACK 3

*For more details, please check the dedicated programme.

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Lesaffre Human Care

Producer and supplier of **yeast** and **bacteria** related **ingredients** for the Health and Nutrition industries.

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SELENIUM YEAST

YEAST PROTEINS

YEAST PROBIOTICS

BACTERIA PROBIOTICS

SAME

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AT THE CROSSROADS OF
NUTRITION,
BIOTECHNOLOGY
AND HEALTH

WWW.NHL-CLUSTER.COM

Plenary Session

What are the drivers for tomorrow's innovation in Nutrition, Food and Health?

Wednesday 14th June | 11:00 am | Pasteur Amphitheater

Discussing the latest developments which will drive the future of nutrition, NutrEvent's plenary session explores the culture of innovation through the latest advancements in science and technology, the market opportunities they represent and the role of the consumer in the process. Which of these innovations will shape the future of the sector? How could it disrupt the current marketplace? To what extent will the consumer influence future evolutions in the field?



MODERATOR

 Kees DE GOOIJER
TKI & Agrifood
Director

 Bruno POT
Yakult Europe
CEO

 Philippe LANGELLA
INRA France
Commensals and Probiotics-Host Interactions Laboratory

 Bryan HANLEY
Knowledge Transfer Network
Food Specialist

 Marta BAFFIGO
EMEA - Cargill
Scientific & Regulatory Affairs Director

14th June

9:00 am - 10:30 am

Rubens Room

 **Marie-Hélène DEGRAVE**
Consultant
M&H

 **Céline RIVIÈRE**
Researcher
Charles Viollette Research
Institute

 **Krasimir DIMITROV**
Researcher
Charles Viollette Research
Institute

 **Bruno GÉHIN**
CapEx Project Leader
Roquette

To what extent are by-products fueling innovation for food and feed actors?

What are the latest innovative techniques in the use by-products use? How do by-products nurture innovation strategies and how can we use raw materials to better valorize the product potential? How does the resulting circular and sustainable economy aim to strengthen a societal interest, creating an improvement in the revalorization of by-products? Does it create a better use of raw materials and new innovation opportunities?

14th June

2:00 pm - 3:30 pm


Rembrandt Room

 **Tomas EDVINSSON**
CEO
Gelpell

 **Jeroen WOUTERS**
International Director
Food Valley

 **Steffi DUDEK**
Consulting & Strategic
Innovation
Analyze & Realize

 **Geert BRUGGEMAN**
Head of R&D
Nuscience

 **Eduard ROS**
Co-founder
Nutrino

Cross-sectoral collaborations to nurture innovation: Inspiring case studies based on projects in Nutrition and Health and related industries

The food, nutrition and health sector has long been nurtured by innovation stemming from other industries such as the feed or the chemical sectors. Collaborations within these different fields will increasingly fuel the pipeline of innovation in nutrition and health. Will this co-operation come from the biotech, IT or nanotech sectors?

15th June

11:00 am - 12:30 pm

Rembrandt Room

 **Ernesto Simon**
Commercial technical Director
Evolva

 **Marie TOLKEMIT**
Product Manager Specialities
Jungbunzlauer

 **Vincent USACHE**
General Director
Microphyt

 **Ignace DEBRUYNE**
Consultant
Benexia

 **Hans VAN DER SAAG**
CEO & Founder
BioActor

Innovating through new functionalities of existing ingredients: Is this the new route to innovation in Nutrition, Food and Health?

Companies from the nutrition and health products all offer off-the-shelf products with additional functionalities in new indications and allegations. Is this a shorter route to innovation? What are the specificities of this incremental innovation? How do nutrition and health companies identify these complementary claims? Which methods do they favour in the process?

15th June

2:00 pm - 3:30 pm

Rubens Room

 **Daria KASHTANOVA**
Electrical engineering college,
Russian Federation

 **Sandra EINERHAND**
Consultant
Einerhand Science & Innovation

 **Karine CLÉMENT**
Professor, Researcher
ICAN

 **Nico VAN BELZEN**
Director General
International Dairy Federation

Recent progress in the identification and validation of biomarkers in microbiota

Many active compounds aim to influence the properties and functions of microbiota. However, the tremendous complexity of this ecosystem brings challenges in understanding the normal parameters of microbiota due to variations in demographics. What are the recent breakthroughs in the process of identifying and validating biomarkers which are features of a nutrition and health product?

TRACK 1

Sourcing Innovation

15th June

4:00 pm - 5:30 pm

Rubens Room

-  **Laurent BAZINET**
Professor, Institute of Nutrition
and Functional Foods (INAF)
University of Laval
-  **Martijn BEKKER**
Senior Project Manager
Fermentation
NIZO Food Research
-  **Marie Laure PROST-SCHAFFEN**
Sales Manager
Evonik
-  **Maurits BURGERING**
Business Development Manager
TNO

New transformation and clean processes to preserve the nutritional value of food and develop its bioactivity

High pressure processing, high voltage protein treatment to improve PER and ohmic heating: How are these new technologies opening doors to industry collaborations? What are the advantages of these transformation processes in terms of sustainability, nutritional value and bioavailability? What have recent results in innovation taught us in order to obtain more active compounds?

TRACK 2

Financing Innovation

14th June

2:00 pm - 3:30 pm

Rubens Room

-  **Kim POHLMAN**
Principal
Wellables
-  **Richard WATSON**
Partner
Acton Capital
-  **Bastien RABASTENS**
President
Jiminis
-  **Robert HARWOOD**
CEO
CPL Consultants
-  **Isabelle DE CREMOUX**
CEO
Seventure Partners

Venture Capital and Nutrition: Where does the money come from and where does it go?

Made up of VCs and startups, our panel will discuss the financing sources available in Nutrition and health. We will learn from startups which have successfully raised funds and from VCs about what makes a company attractive. This session will also focus on how new sources of proteins are increasingly attractive for investors.

Continue your networking...

NUTRI PARTY

**JUNE
14TH**

6.30 PM

Rotterdam room
Ground floor
(Nile Grand Hotel)



Free for all NutrEvent participants

NutrEvent

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MORNING WELLNESS

NEW

BOOST YOUR BODY!*

**JUNE 15TH
8.00 AM**



**NEXT TO THE
REGISTRATION
DESK**

Free for all NutrEvent participants

NutrEvent

WHERE
NUTRITION & HEALTH
INNOVATORS CONVERGE

* Don't worry, it will be gentle Pilates
Sportswear is not required

A session by

**VITA
form**

14th June

4:00 pm - 5:30 pm

Rubens Room

 **Petr MENSIK**
Manager, EU Affairs ECCO
Ecco

 **Céline GRYSON**
Food & Beverages Professional
Nutrifizz

 **Katia MERTEN-LENTZ**
Head of the EU Food and Feed Law
Team
Keller and Heckman LLP

 **François GUILLON**
Food Marketing and Ethics Teaching
And Research Chair
La Salle Beauvais

Claiming health benefits: How to innovate in the increasingly rigid context of health claims?

Claiming health benefits: How to further innovate in the increasingly rigid context of health claims?

With the backdrop of an increasingly strict European health claims landscape, is either incremental innovation or really new product development progressing? We will question the potential misuse of claims and regulations in healthy food marketing and discuss regulatory constraints and ethics.

15th June

9:00 am - 10:30 am

Rubens Room

 **Vladas SNIEKUS**
CEO
Tasly Europe

 **Christophe RIPOLL**
General Manager,
Natinov

 **Ombéline DE PEMILLE**
Nutrition Marketing Consultant
Nutrikéo

 **Christelle BONNET**
Health Ingredients & Innovation
Development Director
Weishardt

Understanding the profiles and behaviours of food supplement consumers

Based on the results of studies on customer perceptions of food supplements, we will focus on identifying the profiles of these consumers and understanding their behavioral patterns and expectations. How has their behaviour evolved over recent years? How can we categorise food supplement consumers and can we build a common profile for them?


15th June

2:00 pm - 3:30 pm

Rembrandt Room

 **Laurianne ALLIROT**
Head of Nutrition & Health Projects
Atlantic Santé

 **Robin WYERS**
Chief Editor
Innova Market Insights

 **Yiannis MAVROMMATIS**
Senior Lecturer
Saint Mary's University

 **Marie-Hélène DEGRAVE**
Trésorière
Alim50+

 **Erin BOYD KAPPELHOF**
Managing Partner
Eat Well Global

What is the future of aged-based innovation stratification strategies?

In the emerging era of personalised nutrition, many industrial players are trying to launch products with specific advantages for population categories according to their age. What are the successes and downfalls of this strategy?

Hosted Events by NutrEvent



CBL (Club des Bactéries Lactiques – Lactic Acid Bacteria Congress)* is a scientific conference which brings together researchers from both academia and industry with the objective of presenting and discussing recent advances in the field of lactic acid bacteria.

The 21st edition of the CBL is organised by the Charles Viollette Institute and members of the Regional Research Laboratory in agribusiness and biotechnology.

Session 1

Lactic acid bacteria: Genetics, synthetic biology, physiology and metabolism

MODERATORS

Véronique DELCENSERIE (University of Liège, BE)
& Pascal LE BOURGEOIS (University of Toulouse, FR)

Session 2

Lactic acid bacteria and health

MODERATORS

Borja SANCHEZ (IPLA-Asturias, ES)
& Catherine DANIEL (Pasteur Institute of Lille, FR)

Session 3

Food and non-food industrial applications: Biopreservation, production of ferments and probiotics, production of molecules of interests

MODERATORS

Alain SOURABIE (Biospinger Lesaffre, FR)
& Claire LE HENAFF - LE MARREC (University of Bordeaux, FR)

www.cbl2017.univ-lille1.fr

* Please note that this event will be partly held in French

Organised by:



Gold Sponsors



Bronze Sponsors



Hosted Events by NutrEvent



THE FOOD MATRIX EFFECT BEYOND NUTRIENTS

Nutrition Symposium

Since 1998, the nutrition department at the Pasteur Institute Lille (IPL) has been organising its annual scientific congress "Les Entretiens de Nutrition de l'Institut Pasteur de Lille" around trending topics in the field of nutrition for health practitioners and dieticians, researchers, and food industry professionals. This year the event will be held during NutrEvent (14th June 2017).

9:00 am	Welcome from the Chair Jean-Michel LECERF Marie-Caroline MICHALSKI	2:00 pm	Welcome from the Chair Anthony FARDET
9:10 am	Does the matrix effect exist? Clinical and epidemiological data Jean-Michel LECERF Pasteur Institute Lille – Nutrition department	2:10 pm	Food structure and the bioavailability of fat soluble vitamins and carotenoids Emmanuelle REBOUL INRA (UMR 1260) - INSERM (1062) of Aix-Marseille
9:50 am	Structuring foods to improve the bioavailability of bioactives and nutrients Didier DUPONT INRA of Rennes - UMR 1253 Science and Technology of Milk & Eggs	2:50 pm	Plant-foods, cereals, seeds and legumes: The food matrix Anthony FARDET INRA of Clermont-Ferrand - UMR 1019 Unit of Human Nutrition
10:30 am	Coffee break	3:30 pm	Coffee break
11:00 am	The impact of lipid emulsified structure on the fat metabolism Marie-Caroline MICHALSKI INRA (USC 1235) - INSERM (U1060) Car Men Laboratory, IMBL of Villeurbanne - Lyon	4:00 pm	Bioavailability and the antioxidant properties of polyphenols and carotenoids from fruit and vegetables Claire DUFOUR INRA of Avignon - UMR 408 Quality of plant origin products
11:40 am	The processing of meat and dairy products and protein assimilation Didier REMOND INRA of Clermont-Ferrand UMR1019 Unit of Human Nutrition	4:40 pm	Food structure: A key role in nutrition and a driver for innovation Claude GENOT INRA of Nantes
12:30 pm	Lunch	5:20 pm	Closing remarks

www.pasteur-lille.fr

Call for Applications

14th June 2017 | 5:00 pm to 6:30 pm

Innovation Area

EUROPEAN CALL FOR APPLICATIONS PLANT-BASED PROTEINS

By 2050, the Earth will have to feed some 9 billion people.
The demand for proteins globally is expected to soar by 40% as early as 2030

Organised by:



“ INNOVATE TO DEVELOP PEOPLE DEMAND
FOR PLANT-BASED PROTEINS PRODUCTS ”

Partners:



In partnership with:



With the support of:



With the expert support of:



Meet the 13 startups and SMEs nominated for this call for applications on the innovation area:

On Breakfast

Sweet Pumpkin

Funky Veggie

Les Nouveaux Affineurs

Alver Golden Chlorella

Intémonde

Mosaic Sushi

Veg'up

Super Green Me

Life Loving Foods

Bouche-b

Healthy pleasure

Indi

Call for Applications

15th June 2017 | 9:00 am to 10:30 am

Innovation Area



The NutriAwards contest promotes and rewards innovative projects in Food, Nutrition and Health (including ingredients, processes, finished products). Three prizes will be awarded:

Best Process Innovation

The winner will be offered 20 hours of consulting by Seventure.



Best Product Innovation

The winner will be offered 20 hours of consulting by NutriKéo Consulting.



The NutriEvent Jury Award

The winner will be offered a consulting session with the Shake Up Factory (Food Tech factory, Station F Startup campus).



Discover the nominated projects and meet them on the innovation area.

Sponsored by:



Animated by:



Organised by:



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Valorial

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Exhibitor Floor Plan



Exhibitors



AGROBIO Qualtech Groupe

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Our expertise extends from the R&D to quality via the marketing department of food-processing, pharmaceutical and cosmetic companies. We supply analytical essays adapted to your needs:

- Analysis of bio-active components in ingredients, food and dietary supplements
- Stability studies
- Botanical identification and vegetal active components
- DNA identification and barcoding
- Contaminants (pesticides, mycotoxins, heavy metals)
- Microbiology
- Allergens
- Nutritional values

www.qualtech-groupe.com



ALIM 50 +

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Our professional association ALIM 50 + created 3 years ago contributes to fill the following objective : imagine and support the future of food and nutrition for seniors. The association is involved on a better knowledge of ingredients, food supplements, good cooking practices, evaluation of the clinical studies. ALIM50+ organized web seminars and a web site is available. Our members belong to the food industry, academic and private institutions, famous clusters.

www.alim50plus.org



AMS ALLIANCE

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With over 25 years' experience in scientific instruments, the AMS ALLIANCE Group designs, manufactures and sells a large range of reagents and automated wet-chemical analyzers for laboratories. These state-of-the-art analyzers are available in continuous flow and discrete technologies in a various application fields: Diagnostics (Clinical chemistry, toxicology), environmental monitoring (waters, soils), and agri-food industries (food, feed, beverages, milk and dairy products).

www.amsalliance.com



Aromalyse

2

Aromalyse is a chemical analysis laboratory specialized in high added value analytical services aimed at the food industry, consumer goods and chemical/pharmaceutical industries. Our mission: To be a reliable industry partner for responding to technically demanding needs in all questions related to organochemical composition. Aromalyse, specialized in the flavor sector, offers its solutions.

www.aromalyse.com



Artechno sa

23

Recognized producer of special microorganisms with vast experience in thermo-resistant Bacillus strains with probiotics properties. One of the EU manufacturers of Bacillus coagulans for use in food and supplements. Pioneer in development of fermented compounds (animal and vegetal origin) with innovative applications in human health and wellness.

www.artecho.be



Atlantic Santé

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Atlantic Santé is a communication agency specialized in nutrition, health, food safety and environmental issues. The agency acts as an interface between its international expert network, industry, startup companies, media and consumers. Founded and headed by Nathalie Hutter-Lardeau, nutritionist and author, Atlantic Santé creates health messages, provides scientific expertise, nutrition and well-being training sessions and manages nutrition call center. Its multidisciplinary team consists of agrifood engineers, dieticians-nutritionists, marketing and communication specialists.

www.atlantic-sante.info

Exhibitors



BaseClear

8

BaseClear is a contract research laboratory in the field of DNA research. BaseClear's enthusiastic, 65-strong team works on the development of DNA technology from its laboratory in Leiden Bioscience Park. This technology is applied in contract research for BaseClear customers worldwide operating in many sectors from the food and pharmaceutical industries to plant breeding. Innovation and quality are the top priorities for the services provided by this specialist laboratory.

www.baseclear.com



BENEXIA

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BENEXIA® is a leading Chia brand and a world leader in producing Chia seed, Chia derivatives, pasteurization, processing, micro-milling, extraction and global distribution for food, nutraceutical and cosmetic applications. BENEXIA® manufactures its ingredients in its Chia-Exclusive plant based in Chile through natural and green, chemical free technologies, with all third party certification for every stage of the process: GAP+GMP+HACCP+ISO 9001, FSSC 22000, Halal, Kosher and Gluten Free.

www.benexia.com



Biogenouest

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Supporting research in life and environmental sciences, Biogenouest is a Scientific Interest Group founded by: Anses, CNRS, Ifremer, Inra, Inria, Inserm, Univ. Angers, Univ. Bretagne Occ., Univ. Bretagne Sud, Univ. Nantes, Univ. Rennes1. Ministry of Research Approved. Our network brings together 34 technology core facilities that deliver hands-on solutions for labs and businesses across genomics, proteomics, functional exploration, bioimaging structural and metabolic analysis and bioinformatics.

www.biogenouest.org



CBL

6

CBL is a scientific conference which brings together public and private researchers with the objective for presenting and discussing recent advances in the field of lactic acid bacteria. Organized by the Charles Viollette institute, Lille 1 University and Liège University, this scientific congress allows researchers from academic laboratories and industry working with lactic acid bacteria, to meet, establish collaborations and to ensure the international influence of this field of research.

cbl2017.univ-lille1.fr



CREATHES

30

CREATHES specializes in microencapsulation technologies and their applications. With a broad portfolio of technologies (proprietary or licensed), CREATHES designs technical solutions using microencapsulation in a wide range of industrial sectors, including food, feed and agriculture, with a focus on nutritional solutions. With R&D unit, pilot scales and production units, our expertise enables us to position ourselves as a strategic and unique interlocutor of an innovation project.

www.creathes.com



ETAP-Lab

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ETAP-Lab is a French CRO providing research services and scientific expertise to agro-food industries. Our activity focuses on in vivo models in rodents with added translational value to support nutraceutical development. ETAP-Lab's scientists have acquired in-depth expertise in brain health, metabolism, inflammation and skin disorders. ETAP-Lab also performs toxicity studies according to OECD and US EPA guidelines to ensure the safety of the compounds developed.

www.etap-lab.com

Exhibitors



Euralimentaire

10

Euralimentaire is a platform dedicated to innovation in fresh food. It gathers all the actors involved in the food chain, from the producer to the restaurant, via the distributor and the startups.

It aims to develop a new economy based on fresh and local products, taking into consideration the environment and logistic challenges. Through its incubator that supports young entrepreneurs in launching their innovative startup, Euralimentaire helps to define the key themes while being more respectful of citizens' health.

www.euralimentaire.com



Eytelia

14

Eytelia is the European reference for food supplements, nutricosmetics and cosmetic gels based on bio-activated silicium. The Belgian-based, privately held company was founded in 1995 and focuses on the research, development, production and marketing of silicium based products. We make it our business to offer you a tailor-made approach to develop innovative products which will give your product range a competitive edge. We offer private label and custom manufacturing solutions.

www.eytelia.eu



Eurasanté

10

Eurasanté is a development agency dedicated to tech transfer and business development in the life sciences sector in Northern France region. Our experienced project managers help researchers, startups and companies with their development projects. To do so, Eurasante provides many services such as real estate, fundraising, recruitment and business development. It also promotes the Eurasante Bio-business Park, which already hosts 7 hospitals, 4 universities, 7 specialised schools and more than 160 companies. It benefits from an exceptional location at the heart of Europe.

lille.eurasante.com



FOODINNOV NUTRITION

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FOODINNOV NUTRITION (ex-LRBEVA NUTRITION) is a French company specialized in nutrition innovation. We assist the food and health industries from product conception to launch. We provide services such as :

- Regulatory and scientific consultancy
- Research and Development laboratory
- Industrial transfer
- NutrimetTIC® web application (nutritional expertise)
- Exportalim® platform (support for export)

www.foodinnov-group.fr



Evonik Industries AG

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As a premier supplier of advanced food ingredients, Evonik provides naturally occurring compounds with proven health benefits in more than 100 countries around the world, including for cardio-vascular or cognitive health. Along with targeted delivery systems and years of proficiency in nutrient chemistry, Evonik enables next generation consumer products by adding a competitive edge via formulation from instant to sustained release from gastro-retention to colon release and from taste to odor masking.

www.evonik.com



GAC GROUP

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The GAC Group provides expertise including advice and support to companies about the main levers of competitiveness: R&D Performance (tax incentives, grant & subsidies), Financial Performance (local tax, intangible assets) and HR Performance (social tax, professional risk). The GAC Group is registered with Inter-company Mediation, as a Research Tax Credit and Innovation Tax Credit consultant. By generating profit margins and creating value, we facilitate the financing of your growth.

www.group-gac.com

Exhibitors



Genalyse Partner

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Genalyse Partner is specialized in Metagenomic, qPCR, WGS and Genome annotation. Its key metagenomic technology permits the identification and semi-quantification of microorganisms from a large variety of samples: including foodstuffs, feed, environment and intestinal tract. We have the expertise to perform the specific exclusion of *Streptococcus thermophilus*, *Lactobacillus delbrueckii*, *Lactococcus* sp. vegetal cells and to make the distinction between dead (inactive bacteria) and living bacteria in samples.

www.quality-partner.be



INSTITUT PASTEUR DE LILLE
Nutrition Department

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The Nutrition Department of Institut Pasteur de Lille assists companies in the fields of food, nutrition and food supplements with their Research and Development through regulatory and scientific consulting, the management of clinical studies and training sessions. In 2012, the Nutrition Department opened its own clinical center dedicated to nutrition, NutriInvest®, to be able to conduct on site studies at the Pasteur campus located in the heart of Lille city center.

www.nutrition.pasteur-lille.fr



GENOSCREEN

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Genoscreen is a French Biotech company, specialized in genomics and bioinformatics. Since 2001, we have been offering innovative services and solutions based on characterization and exploitation of DNA/RNA for industrial and academic research teams. GenoScreen works on all kinds of genomes and delivers solutions to Human Health, Food Industry and Environment. Our innovation strategy has generated a stream of successful projects, including expertise in the characterization of microorganisms and microbiota.

www.genoscreen.fr



MINOTERIE PAULIC

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Worthy heir of four generations of millers, Minoterie PAULIC has become a major industry actor in Brittany, in wheat flour, buckwheat flour, rice flour and technical mixes for its industrial, restaurants and artisan customers. Permanently challenging ourselves, we focus our investments in quality, research, and a new complete production process of the latest technology to maintain a top level of client satisfaction and be ready to answer to every need in a complex environment.

www.paulic-minotiers.com



IAR, THE FRENCH BIOECONOMY CLUSTER

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IAR is the French Bioeconomy Cluster. It brings together over 360 members united in a common goal: To optimise the production and use of renewable resources in food, such as proteins, industry and energy. Members range from farmer cooperatives, research organisations and universities to venture capital firms, start-ups, SMEs and large companies – including end-users. IAR is also a member of the Protéines France Consortium whose objective is to make France one of the world leaders in protein.

www.iar-pole.com



NATUREX

Naturex sources, manufactures and markets natural specialty ingredients for the food, health and cosmetic industries. As the natural maker, the company actively supports the global shift to natural by directly addressing key consumer expectations. Naturex's portfolio includes colors, antioxidants, specialty fruits and vegetables, phytoactives, and numerous other plant-based natural ingredients, designed to help its customers create healthy, authentic and effective products.

www.naturex.com

Exhibitors



NUTRAVERIS

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NUTRAVERIS is the leading European consultancy for scientific and regulatory affairs in the nutrition and health market. We advise the client for scientific, regulatory and marketing DATA Solution, nutrition and health claims, label compliance, notification / registration and ingredients authorization, novel foods, clinical study protocol, formulation, scientific review, strategic survey and analysis.

www.nutraveris.com



Phytocontrol Analysis Laboratory

1

Phytocontrol specializes in the analysis of phytosanitary contaminants, pesticides, heavy metals, mycotoxins, GMOs, dioxins and allergens in foodstuffs, and more widely in any products of animal and vegetable origin. The company serves all stakeholders of the agricultural, agro-food, cosmetic and pharmaceutical industries.

www.phytocontrol.com



Nutrikéo

24

Nutrikéo is a consulting agency in nutrition strategies. Our expertise combines the know-how of a market research institute, a communication agency and a training organization through 4 practices : Research, innovation, communication and education. We work on these four areas, serving more than....or promote new behaviours. We accompany the food, nutraceutical and foodtech sectors to disrupt nutrition, rendering it a reality and not a challenge.

www.nutrikeo.com



ROMACO

5

ROMACO is a leading global supplier of Processing and Packaging Equipment, for the pharmaceutical industry. Divided into three business areas, Processing, Tableting and Packaging, the company develops engineered system solutions for the pharmaceutical market, but also supplies the cosmetics, food and chemical sectors. Romaco operates from European locations with its headquarters in Karlsruhe, Germany. The company serves multiple industry brands the packaging product line, the tableting product line Kilian and the Innojet product line for granulation and coating.

www.romaco.com



Nutrition Health Longevity Cluster

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The NHL Cluster is the only French cluster to combine Nutrition, Biotechnology and Health. The NHL Cluster focuses on the fields of prevention and treatment of life-style related diseases. We identify opportunities (technology, market, product, financial aid), we facilitate exchange between potential and existing members and we contribute to collaborative R&D projects between academia, national and international public research institutions and private companies. NHL Cluster, - your Innovation Partner.

www.nhl-cluster.com



ROQUETTE

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A family-owned group serving customers globally, Roquette is a leader in specialty food ingredients and pharmaceutical excipients. Roquette's offer is produced from plant-based raw materials such as corn, wheat, potatoes and peas. The solutions deliver proven technological, nutritional and health benefits tailored to the pharma, nutrition and food markets. Roquette operates in over 100 countries, has a turnover of around 3.3 billion euros and currently employs more than 8,000 people worldwide.

www.roquette.com



Sysmex France

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Sysmex designs and manufactures diagnostic and automation solutions for Medical Biology laboratories. Sysmex offers advanced technologies in hematology, hemostasis and urinalysis; as well for the central laboratory than for satellite laboratories with an extended POC offer. Sysmex is also present in Research and Industry with Flow Cytometry solutions.

www.sysmex.fr



VALORIAL

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Valorial, the agri-food innovation network based in the west of France, in the heart of Europe's largest agri-food area, brings together 320 processors, research centres and academic institutions. We help you develop and fund your food innovations by supporting collaborative innovation projects. Expertise: Nutrition health, Food safety, Innovative technologies, Functional ingredients, Uses & food marketing. Our service chain : From the idea to the market.

www.pole-valorial.fr



Tosla

29

Tosla is a young company, producing high quality 100% natural syrup solutions, ready to use for the food and nutraceutical industries. Tosla introduced Invertose, the world's first 100% natural inverted syrup without chemical residues and allergens. Increasing attention to the naturalness in undermined by most of sweeteners used in the industry today. Tosla's syrups obtained via an enzymatic process are the perfect sweeteners for premium food and nutraceutical products.

www.tosla.si



VIDYA EUROPE

25

Vidya Europe, part of Vidya Herbs Group, is a leading manufacturer of herbal extracts (conventional & organic) and natural carotenoids. Vidya has seven factories worldwide and all products are in compliance with EU Régulations (PAH, Pesticides, Residual Solvents, ...). Vidya is accredited ISO/HACCP/GMP/Halal/ Kosher/Ecocert. Leading products: Turmeric, Green Coffee, Garcinia, Coléus & Bacopa extracts ; Beta Carotene, Lycopène, Lutein. The latest developement is Vi-Active, bioavailable turmeric extract clinically proven.

www.vidyaeurope.eu



UniLaSalle

10

Located on two sites in Beauvais and Rouen, UniLaSalle offers a range of 14 training courses (engineer, technician, Professional License, masters degree, MSc) in the areas of agriculture, food industry, agribusiness, food nutrition and health, geology and the environment. Our lessons focus on enforcement, internships and fieldwork. The lectures be tinted new practices and technologies. We rely on our faculty research and business experience to constantly refresh our programs.

www.unilasalle.fr



Youmeal

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YouMeal is an online software tool dedicated to food analysis and its impact on human health and environment. The technology is linked to an extensive food database and advanced algorithms and is used by all the food chain players. The objective is to provide accurate information to the players, advanced tools for the optimization of their products and to inform the end consumers accurately and intuitively the final consumers so that they can choose their food depending on their sensitivity to health and environment.

www.youmeal.eu



Hungry for Success?

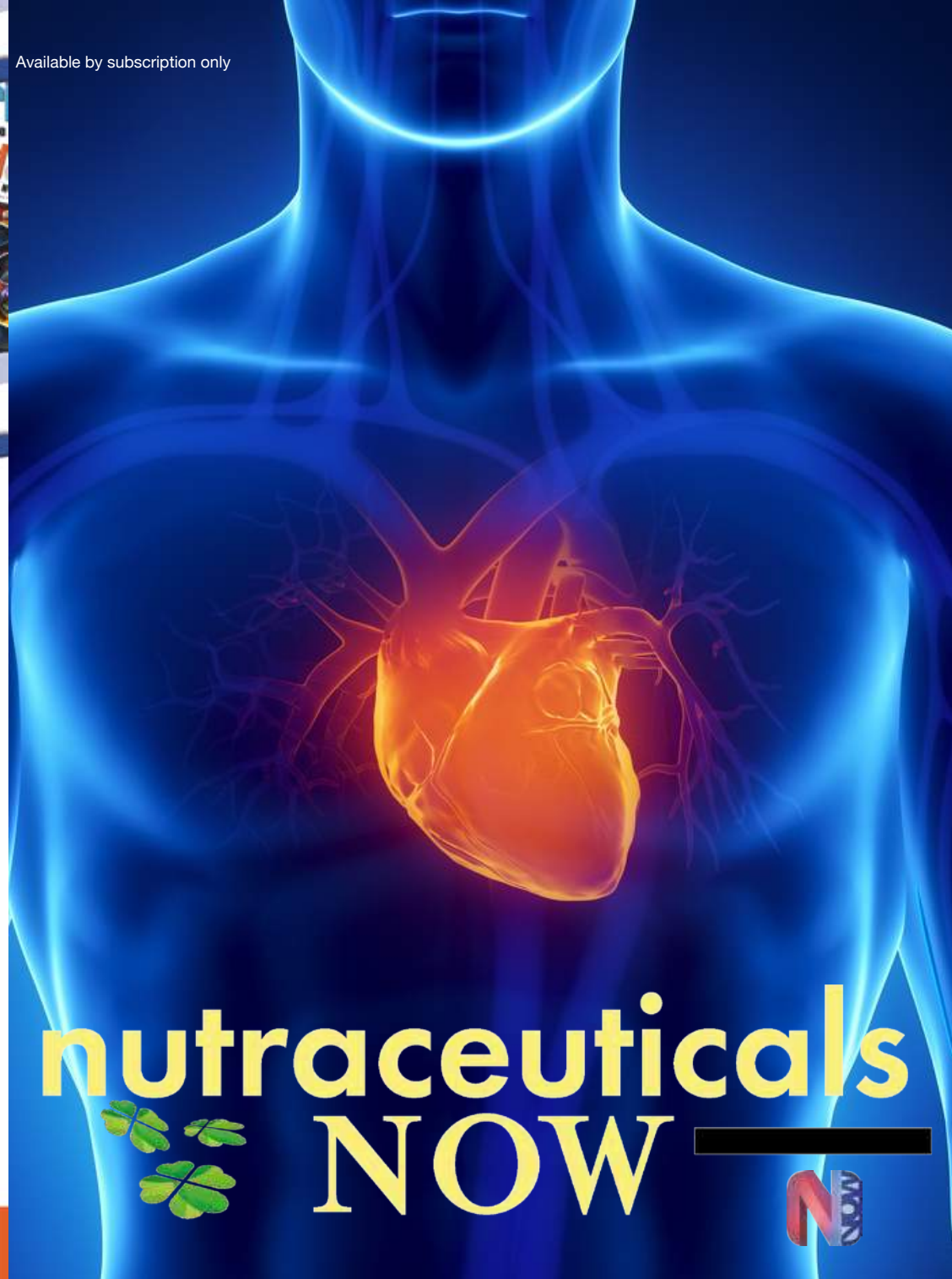
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@NutrEvent

Lille is located at the crossroads of four major European capitals.

This location is a strategic asset, positioning Lille at the centre of the most heavily populated and richest area in Europe.

The region is the third most attractive in France in terms of real estate costs. In Europe, the city of Lille is ranked number in terms of best operating costs.

The local nutrition and health sector is a key part of the regional economy:

1,000+ COMPANIES

28,500+ EMPLOYEES

A €11.3 BILLION TURNOVER

