

The European meeting place
for **innovation** in **Food**,
Feed, **Nutrition**
and **Health**

8TH EDITION

HYBRID FORMAT

October 4th & 5th, 2022

📍 IN-PERSON | Nantes, France

October 11th, 2022

💻 100% ONLINE



500+
delegates



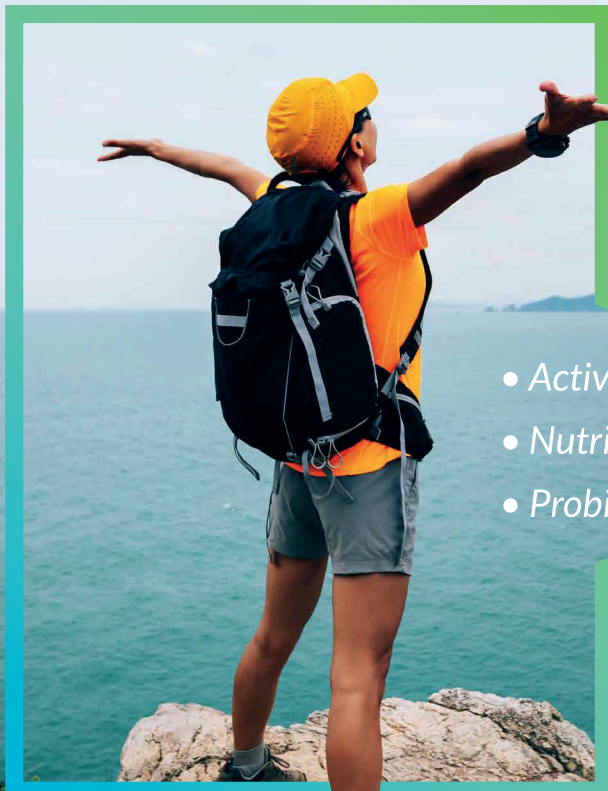
25+
countries
represented



INSIDE THE EVENT:

One-on-one meetings | Conferences | Start-up Slams | Exhibition

Exploring life to improve living



- Active Ingredients
- Nutritional Yeasts
- Probiotics

GnosisByLesaffre.com



WELCOME

We are pleased to welcome you for the first time in the beautiful city of Nantes for the 8th edition of NutrEvent, the European meeting place for innovation in Food, Feed, Nutrition and Health.

Since its creation in 2009, NutrEvent has been committed to providing for its attendees valuable time to interact and plan meetings which can lead to innovation partnerships. This collaborative approach is no longer a mere option but the only way to develop innovative health solutions and the products of tomorrow in the nutrition sector.

To make the most of NutrEvent, attend the conferences hosted by top-level panels with seasoned nutrition players discussing the latest market trends and innovations in nutrition as well as best practices to collaborate and facilitate the development of R&D and innovation projects.

We also invite you to spend some time in the exhibition area to meet major key players in the sector and listen to the pitch sessions to discover the latest innovations carried by promising international companies.

On that note, it only remains for us to wish you an enjoyable event, full of meetings!



Jean-François Baldocchi
Managing Director
Atlanpole



Florence Hallouin
Deputy Director
Atlanpole Biotherapies



H  l  ne Le Pocher
Development Manager for
the Health Sector in Brittany
Biotech Sant   Bretagne



Jean-Luc Perrot
Executive Director
Valorial



  tienne Vervaecke
General Manager
Eurasant   & Clubster NHL

ORGANISERS:



INSTITUTIONAL PARTNERS:



WITH THE SUPPORT OF:



NUTREVENT AT A GLANCE

As the European leading partnering event, NutrEvent is dedicated to **innovation in Food, Feed, Nutrition and Health**.

It aims at identifying industrial, scientific, commercial and financial partners for your R&D projects and innovations. NutrEvent gathers this year **500+ international actors**: Food, feed, medical nutrition, food supplement, pharmaceutical industries and distributors, innovative ingredient and process suppliers, academic institutions, technology transfer organisations, research institutes, R&D services and consulting firms and investors.



500+
DELEGATES



50+
EXHIBITORS



25+
COUNTRIES
REPRESENTED



60
HIGH LEVEL
SPEAKERS

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WELCOME TO NANTES!



Nantes Métropole, European capital of innovation in 2019, leads a proactive policy in favor of the strategic economic sectors of its territory, in particular the food sector and the health sector, with the aim of boosting the local innovation ecosystem.

In this context, Nantes Métropole supports the development of the «Atlanpole Biotherapies» competitiveness clusters for health and «Valorial» for food and provides financial support to the NEXT project for research and training in «health of the future» of the University of Nantes, Nantes University Hospital and INSERM as well as research projects on food allergies at INRAE in Nantes.

The Nantes area also has a Human Nutrition Research Center, very high-level research laboratories on the intestinal microbiota and research centers within IFREMER on algae and micro-algae. Nantes Métropole displays a strong metropolitan ambition in favor of the «Health of the future» through several major structuring projects for the territory such as the creation of a future «Health district» on the island of Nantes bringing together both activities care, research, higher education and innovation with the construction of the new university hospital in 2027 with a budget of more than 1.2 billion euros.

About the organisers



EURASANTÉ

lille.eurasante.com

Eurasanté is a technology transfer tool, an incubator, an accelerator and a cluster manager in the Health field in Northern France. Eurasanté assists French and foreign companies, entrepreneurs, scientists and clinicians with their innovation and development projects. Eurasanté also promotes and develops the Eurasanté bio-business Park which hosts 7 hospitals, 4 universities, 7 specialised schools, 170 companies and 50 laboratories within a European-wide scientific and medical site. Eurasanté also organises four international healthcare-related partnering events to increase and improve interaction between academia and industry: NutrEvent, AgeingFit (Healthy Ageing), BioFIT (Life Sciences) and MedFIT (MedTech, Diagnostic, Digital Health).



CLUBSTER NHL

www.clubster-nhl.com

Clubster NHL is a competitiveness cluster and a network gathering 350 members committed to innovation in health and nutrition. Clubster NHL aims to connect academia, industry and health professionals and to foster innovation for better health and sustainable food. Its goal is to bring together and support stakeholders from the health and food sectors in designing, developing and financing their future products and processes.



VALORIAL

www.pole-valorial.fr

Valorial is N°1 network devoted to agri-food innovation through a collaborative approach. It brings together 390 members: a community of over 4,500 « innovators » focusing on smarter food. Core mission: To identify, set up and support innovative, collaborative R&D projects. Chain of personalised services: from idea to market!



BIOTECH SANTÉ BRETAGNE

www.biotech-sante-bretagne.fr

Biotech Santé Bretagne is a technological innovation center dedicated to developing research and supporting innovation in Brittany. Biotech Santé Bretagne enables the success of structuring and large-scale projects by supporting companies and project leaders through a comprehensive and a unique expertise: consulting, engineering, feasibility study, development strategy, financing, international support.



ATLANPOLE

www.atlanpole.com

A techno-cluster, business innovation centre, and regional incubator in the Pays de la Loire region, and the leader and co-leader of several competitive clusters.



ATLANPOLE BIOTHERAPIES

www.atlanpolebiotherapies.eu

Atlanpole Biotherapies is an inter-regional (Pays de la Loire, Brittany, and Centre Val de Loire) competitiveness cluster. It obtained its certification from the Ministry of Industry in July 2005. Atlanpole Biotherapies combines the skillsets of laboratories, platforms, and businesses to provide a complete, relevant, and competitive public/private offering along the biopharmaceutical value chain, from the discovery of targets through to clinical evaluation.

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Ingredia 🇫🇷



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specialist & Head of
Nutrition Service
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Jean-Luc Perrot
Executive Director
Valorial 🇫🇷



Étienne Vervaecke
General Manager
Eurasanté & Clubster
Nutrition Health Longevity 🇫🇷

Sponsors

GOLD SPONSOR



At Gnosis by Lesaffre, we harness the power of microorganisms and biotransformation processes like fermentation to cultivate nutritional actives, probiotics, and nutritional and functional yeasts that benefit human health and wellbeing.

We draw on our focused research and development capabilities, rigorous quality and regulatory standards, and extensive clinical validation procedures so that we can effectively collaborate with nutraceutical and pharmaceutical brands to develop game-changing products that help their customers thrive. We relentlessly explore the potential of microbial biotransformation—an untapped, transformative resource—to develop natural, sustainable, and efficacious solutions.

CONFERENCE: Tuesday, October 4th | 2.00 - 2.30 pm

Quatrefolic® and the globally growing importance of active folate

SILVER SPONSOR



Adare Biome is a division of Adare Pharma Solutions, a global technology-driven CDMO. Adare Biome operates from Houdan (France) in a GMP drug facility for microbial fermentation. As Pioneer of postbiotics, Adare Biome revolutionizes health by providing high-quality postbiotic solutions through its unique microbiome technology platform.

Adare Biome's activity is to develop, produce, and commercialize microbiological products including its pharmaceutical product Lactéol™ marketed in almost 40 countries around the world, and its ingredients, LBiome™ and LBiotech™ for digestive health applications, in human, pet and production animals.

BRONZE SPONSORS



Ingredia Dairy Experts is a French dairy company which develops and manufactures innovative ingredients: natural bioactive ingredients, functional & nutritional milk proteins and dairy powders – for the worldwide Health, Nutrition and Food industries.

Through strong links with its customers, Ingredia is constantly innovating for the products of tomorrow. Oriented in a sustainable production, Ingredia works to better feed and protect the planet. Ingredia is present worldwide through its production sites, subsidiaries and partners. This geographical proximity enables effective support throughout the world.














Roquette is a family-owned global leader in plant-based ingredients, a pioneer of plant proteins and a leading provider of pharmaceutical excipients. Founded in 1933, the company currently operates in more than 100 countries, has a turnover of 3.9 billion euros, and employs more than 8,000 people worldwide.

Life and nature have been our sources of inspiration for decades. All our raw materials are of natural origin. From them, we develop innovative ingredients for food, nutrition and health markets. We truly unlock the potential of nature to improve, cure and save lives.

Programme at a glance

Tuesday, October 4th

Times are CET	Conference Sessions		Pitch sessions On the InnovArea	Partnering
8.30 am 9.00 am	 WELCOME COFFEE			
9.00 am 10.30 am	<div>Room 150</div> <div>Key strategies for start-ups in bringing innovative finished food products with health benefits to market</div>	<div>Room BC</div> <div>Gut microbiota: Recent high-level scientific studies on the clinical validation and benefits of novel food supplements</div>		 One-on-one meetings
	 NETWORKING BREAK			
11.00 am 12.30 pm	<div>Room 150</div> <div>PLENARY SESSION - DAY 1: Consumer expectations are moving towards more naturalness and recognised health benefits: How does this affect the food ingredients industry?</div>			
12.30 pm 2.00 pm	 LUNCH			 One-on-one meetings
2.00 pm 2.30 pm	<div>Room 150</div> <div>Challenges and opportunities of fermentation in food processing</div>	<div> Room BC Quatrefolic® and the globally growing importance of active folate</div>	<div> Start-up Slams</div>	
2.30 pm 3.30 pm		<div>Room BC</div> <div>Food supplements meet technology: From products to personalised supplement services</div>	<div>Finished Food Products / Local Food</div>	
	 NETWORKING BREAK			
4.00 pm 5.30 pm	<div>Room 150</div> <div>Feed and microbiome: What new approaches are being developed to address specific health or nutritional challenges for animals?</div>	<div>Room BC</div> <div>European regulatory opportunities and constraints for pre, pro and postbiotics</div>	<div> Start-up Slams</div> <div>Functional Ingredients / By & Co-products</div>	
5.30 pm 6.30 pm	<div> COCKTAIL: Western France nutrition & health clusters pavilion (E5-B9)</div>		<div> COCKTAIL: Belgium pavilion (A6)</div>	
From 6.30 pm*	 NUTRIPARTY *Departure by bus possible at 6.30 pm from La Cité, Nantes Congress Centre. / Party starts at 7.00 pm.			

Track 1: Latest trends in food supplement innovation

Track 2: Nutrition and health innovation in finished food products

Track 3: Feed innovation insights

Wednesday, October 5th








Times are CET	Conference Sessions		Pitch sessions On the InnovArea	Partnering
8.30 am 9.00 am	 WELCOME COFFEE			
9.00 am 10.30 am	<div>Room 150</div> <div>Finding the golden mean: Insights into improving texture and taste in the formulation of healthy food</div>		<div></div> <div>Start-up Slams</div> <div>Ingredient Processing / Digital Solutions</div>	<div></div> <div>One-on-one meetings</div>
	 NETWORKING BREAK			
11.00 am 12.30 pm	<div>Room 150</div> <div>Plant-based foods and beyond: Insights into consumer habits and promising market segments</div>	<div>Room BC</div> <div>Alternative protein sources for animal nutrition</div>		
12.30 pm 2.00 pm	 LUNCH			
2.00 pm 3.30 pm	<div>Room 150</div> <div>PLENARY SESSION - DAY 2: From large-scale production to personalised nutrition: How to balance the industrial nature of the sector with actual consumer needs?</div>			
	 NETWORKING BREAK			
4.00 pm 5.00 pm	<div>Room BC</div> <div>Is immunity still a trend? 2022 overview of market evolutions for food supplements to boost immune health</div>		<div> AWARD CEREMONY</div>	<div></div> <div>One-on-one meetings</div>

DAY 3 - Tuesday, October 11th

ONLINE MEETINGS + ON-DEMAND CONFERENCES & PITCHES

Hosted events schedule

Tuesday, October 4th

		
8.30 am 9.00 am	 WELCOME COFFEE	
9.00 am 10.30 am		
10.30 am 11.00 am	 NETWORKING BREAK	
11.00 am 12.30 pm		<div>100% Online</div> <p>Presentation of the project and the new services developed</p>
12.30 pm 2.00 pm	 LUNCH	
2.00 pm 3.30 pm	<div>Room 300</div> <ul style="list-style-type: none">• Presentation of the AgriWasteValue project• Availability and distribution of pruning residues: a crucial matter• Green extraction methodologies applied to apples, pear and vine residues for the recovery of potential nutraceutical and cosmeceutical bioactive ingredients• Enzymatic modifications of natural extracts of agricultural by-products to produce new bioactive molecules and enhance their biological properties for use in cosmetics	
3.30 pm 4.00 pm	 NETWORKING BREAK	
4.00 pm 5.00 pm	<div>Room 300</div> <ul style="list-style-type: none">• Beyond extractives – The perspective of tree and vineyard cuttings for a material and energetic utilization• To orchards cuttings residues to fertilizers : closing the loop• Green Solving Attitude : from biomass to added value solution	
5.00 pm 5.30 pm		
From 6.30 pm*	 NUTRIPARTY *Departure by bus possible at 6.30 pm from La Cité, Nantes Congress Centre. / Party starts at 7.00 pm.	

Wednesday, October 5th


	  
11.00 am 12.30 pm	<div>Room D</div> <p>Workshop: Research in nutrition: A major health issue</p>



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DRUG

INGREDIENTS








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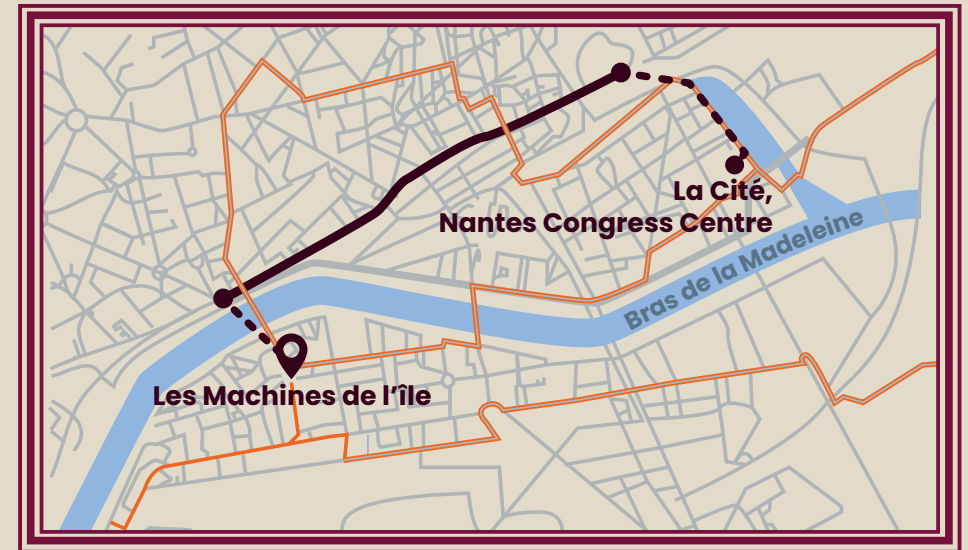


OCTOBER 4TH
FROM 7.00PM*

LES MACHINES DE L'ÎLE

Parc des Chantiers,
Boulevard Leon Bureau,
44200 Nantes

*Departure by bus possible
at 6.30 pm from La Cité,
Nantes Congress Centre



La Cité, Nantes Congress Centre

5, Rue de Valmy
44041 Nantes



8min
550m

TRAMWAY

Duchesse Anne-Château



8min
4 stops

TRAMWAY

Chantiers Navals



5min
400m

Les Machines de L'île

Parc des Chantiers,
Boulevard Léon Bureau
44200 Nantes



NutrEvent

WHERE INNOVATION PARTNERSHIPS EMERGE

One-on-one meetings

The NutrEvent partnering activity is the best way to **identify and connect** with potential business, research and financial partners.

3 DAYS TO MEET YOUR FUTURE PROJECT PARTNERS, OBTAIN FUNDING AND ACCELERATE INNOVATION

HOW TO ORGANISE YOUR MEETINGS ONSITE?

- Print out your meeting schedule which includes meeting times and locations, at the Partnering desk.
- Attend your one-on-one meetings at the scheduled time in the indicated place.
- Continue to monitor your partnering account on nutrevent2022.vimeet.events throughout the conference at the partnering desk.

NutrEvent's partnering platform is powered by **Vimeet**
Your One to One Events

 YOU DIDN'T GET THE CHANCE TO SCHEDULE ALL YOUR MEETINGS?
NutrEvent continues online on Tuesday, October 11th!

WHO WILL YOU MEET?

-  **35%** Food - Feed, Medical nutrition, Food supplement, Pharmaceutical industries and Distributors
-  **30%** Innovative ingredient and process suppliers, R&D service companies
-  **20%** Tech transfer offices, Research institutions, Incubators, Academia
-  **5%** Investors
-  **5%** Consulting companies
-  **5%** Associations, Clusters, Media



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foodTECHNOLOGIE

drinkworld Technology + Marketing

Getränke! TECHNOLOGY + MARKETING

Wellness Foods + Supplements

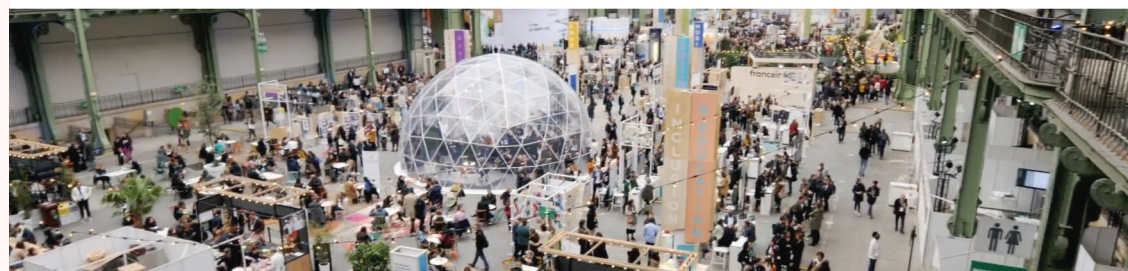
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HYGIENE REPORT

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Start-up Slams



The NutrEvent Start-up Slams offer the opportunity to detect the **most innovative and promising start-ups and projects**, fostering partnerships and business development in the Food, Feed, Nutrition and Health sectors.



THE MOST INNOVATIVE PROJECT WILL BE AWARDED ON **WEDNESDAY OCTOBER 5TH** AT 4.00 PM WITHIN THE INNOV'AREA

 On-demand videos of the 2022 pitchers will be available from **October 11th** and for 30 days afterwards

JURY MEMBERS

Award Ceremony on Wednesday, October 5th | 4.00 pm | Innov'Area

 **Paula Álvarez Ameijeiras**
Ecosystem Manager & Innovation Consultant, **Eatable Adventures**

 **Mathias Brink Lorenz**
Investment Manager AgriFood, **Rockstart**

 **Majbritt Byskov-Bridges**
Co-Founder, COO & Vice-Chair, **Alver World SA**

 **Eric Chappuis**
R&D Scientific & Regulatory Affairs Senior Scientist, **Cargill**

 **Catherine Lefranc-Millot**
Senior Nutrition & Health R&D Manager, **Roquette Group**

 **Katherine Macé**
Startup Senior Manager, Senior expert in Metabolic Health, **Nestlé Research**

 **Sylvie Raynal**
Scientific Director, Naturactive, **Pierre Fabre Group**

 **Wenqian Sun**
Nutritional Development Specialist, **Ingredia**

PITCHERS

DAY 1 | Tuesday, October 4th | 2.00 - 3.00 pm | Innov'Area

FINISHED FOOD PRODUCTS

Neoh by Alpha Republic: Sugarfree | Chocolate | Healthy

Bisoudrink: Infusion | Beverage | Sparkling

ORI: Smartfood | Cleanfood | Sorghum

LOCAL FOOD

Lisaqua: Aquaculture | DeepTech | Environment

DAY 1 | Tuesday, October 4th | 4.00 - 5.30 pm | Innov'Area

FUNCTIONAL INGREDIENTS

Limoune: Lactofermented | Vegetable | Gut health

Aroma Science: Oxidative stress | Superfoods | Nutraceuticals

Ketom +: Ketogenic | Medical food | Nutrition

BY & CO-PRODUCTS

HPW Fresh and Dry: Fruit | Feed | Pet food

Circul'egg: Up-Cycling | Nutrition | Collagen

Yeasty: Ingredient | Protein | Yeast

DAY 2 | Wednesday, October 5th | 9.15 - 10.30 am | Innov'Area

INGREDIENT PROCESSING

Lyophitech: Freeze drying | Process | Lyophilization

Nucaps Nanotechnology: Protein | Microencapsulation | Health

NBread-Process: Process | Concentration | Nutritional bread


DIGITAL SOLUTIONS

Moonsyst International LTD: Rumen | pH | IoT

ScanSAP by TagLabs: DigitalTwin | LaserScan | PointCloud

Conferences & roundtable discussions

NutrEvent offers a comprehensive programme dealing with the R&D innovations and the latest market trends in Food, Feed, Nutrition and Health. Structured around 3 tracks, the conference sessions bring together international experts to discuss current innovation stakes and raise discussions that matter for players in food supplements, finished food products, and feed.

 The recording of the NutrEvent conferences will be available from October 11th and for 30 days afterwards



TRACK 1 | LATEST TRENDS IN FOOD SUPPLEMENT INNOVATION

This track will give an overview of the innovative trends in food supplement use and applications, the challenges in terms of clinical validation and benefit claims and will question innovation strategies and market access.

TRACK 2 | NUTRITION AND HEALTH INNOVATION IN FINISHED FOOD PRODUCTS

The food product industry is evolving rapidly and becoming more innovative, looking for ways to make healthy, nutritious offerings that are not only attractive and accessible but also sustainable. This track will focus on alternative ingredients, initiatives in manufacturing and production process and efforts made by the industry on transparency and sustainability issue.

TRACK 3 | FEED INNOVATION INSIGHTS

In the field of animal nutrition, innovation makes it possible to respond to many challenges, improving the economic performance of livestock farms, contributing to better safety and quality of human food, reducing animal medication, and promoting animal welfare. This track will review innovation sources in the sector and will focus on feed ingredients and additives reducing environmental impact and strengthening the overall health status of animals.

PLENARY SESSION - Day 1

»»» Tuesday, October 4th | 11.00 am – 12.30 pm | Room 150

Consumer expectations are moving towards more naturalness and recognised health benefits: How does this affect the food ingredients industry?

Consumers are increasingly aware of the impact food has on their health, and their expectations in terms of benefits are on the rise. They understand that some healthy ingredients are also better for the planet, which also makes them more sensitive to naturalness and sustainability. This has a clear impact on consumer perception and expectations, forcing the ingredients industry to move towards more naturalness, by increasing scientific validation, reviewing regulations, and revising the sourcing of chemical ingredients to more natural options.

How is the industry concretely adapting to the consumer's growing demand for more health benefits and transparency in food production? How is consumer perception driving R&D and product development? What is the real impact of ingredient labelling and health claims? What are the specificities in the way ingredients are perceived in different contexts of use?



MODERATOR

Matthieu Flourakis
Scientific Unit Coordinator
ILSI Europe 🇪🇺



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BD Director Europe – Functional
and Nutritional Ingredients
Givaudan 🇫🇷



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FoodDrinkEurope 🇪🇺



Elke Duwenig
Senior Expert Global Regulatory /
Public & Government Affairs Biotechnology,
Nutrition & Health
BASF 🇩🇪



Pascal Ronfard
Deputy Managing Director
Solactis SAS 🇫🇷



Cindy Schoumacher
Policy Officer, Bioeconomy & Food Systems
European Commission 🇪🇺

PLENARY SESSION - Day 2

»»» Wednesday, October 5th | 2.00 – 3.30 pm | Room 150

From large-scale production to personalised nutrition: How to balance the industrial nature of the sector with actual consumer needs?

Nutritional needs vary from one person to another, yet most food products and nutrition solutions are still mainly one-size-fits-all. Large food industry operators may find it challenging to overcome the limitations of mass production to offer a more customised and health-related approach. Further to this, personalised nutrition also requires a certain level of engagement from the consumer and taking a step further in the personalisation may require new business models.

How can the food system evolve to offer personalised nutrition to as many individuals as possible? What are the key segments driving personalised nutrition? What are the market opportunities for ingredient suppliers and food companies? How to create customised nutrient delivery systems? To what extent can digital solutions participate in empowering consumers to personalise their nutrition? How should the industry use the available data to provide a new consumer experience?



MODERATOR

Mariette Abrahams
Founder & CEO
Quina 🇧🇷



Olivier Ballèvre
R&D Program Manager –
Personalized Nutrition
Nestlé 🇨🇭



James Baully
Chief Development Officer
Hologram Sciences 🇨🇦



Gil Blander
President, Founder
& Chief Scientific Officer
Segterra (Inside Tracker) 🇺🇸



Sylvie Raynal
Scientific Director, Naturactive
Pierre Fabre Group 🇫🇷



Itziar Tueros
Head of Food and Health department
AZTI 🇪🇸

TRACK 1 | LATEST TRENDS IN FOOD SUPPLEMENT INNOVATION

»»» DAY 1 | Tuesday, October 4th | 9.00 – 10.30 am | Room BC

Gut microbiota: Recent high-level scientific studies on the clinical validation and benefits of novel food supplements

Scientific and consumer interest in the role of the gut microbiome has increased significantly in recent years. With continued innovation in different types of dietary supplements and the recent surge in gut microbiome research and development, it is expected to see continued improvement and potential scientific breakthroughs. What are the latest sources of scientific evidence for microbiome related innovations? What are the new ingredient combinations or formulations for pre/pro/postbiotics? What is the basis for their clinical validation?



MODERATOR |

Radhika Bongoni
Commercial Director
BaseClear



Manfred Ruthsatz
Executive Director
Nutrition+HealthCARE



Yves Desjardins
Professor
INAF, Université Laval



Bodo Speckmann
Innovation Manager
Evonik



Michael Oredsson
CEO
The Akkermansia Company

»»» DAY 1 | Tuesday, October 4th | 2.30 – 3.30 pm | Room BC

Food supplements meet technology: From products to personalised supplement services

Mobile applications and other digital technologies can enable nutrition companies to interact directly with their consumers. They can help tracking the use and benefits of supplements, as well as providing personal information and encouragement. To what extent do these developments impact the business models of dietary supplementation from product to service? How does it feed new data and ideas into R&D departments? More generally, how is the dietary supplement industry being digitised?



MODERATOR |

Nard Clabbers
Project Lead Personalised
Nutrition Position Paper
Foodvalley



Mathilde Hazon
R&D Manager
Nahibu



Roxane Bakker
Head Dietitian
Vital



Adrien Plecis
Founder & CEO
myNUMEA



Gilles Gernaey
Food Supplement Designer
Legisana

»»» DAY 1 | Tuesday, October 4th | 4.00 – 5.30 pm | Room BC

European regulatory opportunities and constraints for pre, pro and postbiotics

Ongoing developments in microbiome science are opening up new frontiers for probiotic and prebiotic research and producers. The ability to communicate about probiotics and prebiotics to key stakeholders is heavily influenced by the regulatory environment while European regulation has already rejected many health claims. How do innovative players handle the regulatory constraints and moving landscape? What are the opportunities to get the claims right and make them scientifically valid? What are the recent changes in regulation?



MODERATOR |

Manfred Ruthsatz
Executive Director
Nutrition+HealthCARE



Rosanna Pecere
Executive Director
International Probiotics
Association



Catherine Bennetau
Senior Scientist
ARNA U1212 Inserm,
CNRS, University of Bordeaux



Anne-Claire Thibault
Site Director
RNI Conseil

»»» DAY 2 | Wednesday, October 5th | 4.00 – 5.00 pm | Room BC

Is immunity still a trend? 2022 overview of market evolutions for food supplements to boost immune health

The COVID-19 pandemic has led to an increased awareness of the importance of the immune system among consumers. Does this interest persist? What are the opportunities in terms of development for new ingredients? What are the most popular supplements and what are the ingredient that consumers associate to immunity? How can supplements adapt to immunity support need at different life stages? What options do manufacturer have when formulating immune health supplements?



MODERATOR |

Claudia Vasquez
Founder & CEO
Original Story



Bas Kremer
Business Developer Healthy Living
TNO



Ruud Albers
Co-Founder & CSO
NutriLeads



Geetika Saraswat
Global Director Immunity
DSM

TRACK 2 | NUTRITION AND HEALTH INNOVATION IN FINISHED FOOD PRODUCTS

»»» DAY 1 | Tuesday, October 4th | 9.00 – 10.30 am | Room 150

Key strategies for start-ups in bringing innovative finished food products with health benefits to market

Market position, choice of business model, distribution channels, health claims, novel food regulations...there's so much to consider for founders in the food and health industry. How to strongly establish and leverage the relation between the food product and the health benefit? How to access the right consumers, investors, and potential partners? While there may not be only one recipe for success, the panellists will share their main takeaways in building a go-to market strategy for innovative healthy food products.



MODERATOR |

Claudia Vasquez
Founder & CEO
Original Story 🇪🇸



Eran Baniel
Executive Chairman
DouxMatok 🇮🇱



Olivier Lépine
Co-Founder & Managing Director
AlgoSource 🇫🇷



Nicolas Carbonnelle
Partner
Bird & Bird LLP 🇧🇪



Joachim Fredholm
Founder & CEO
Kitchenswaps 🇸🇪

»»» DAY 1 | Tuesday, October 4th | 2.00 – 3.30 pm | Room 150

Challenges and opportunities of fermentation in food processing

More digestible, more nutrients, probiotics...Fermented food products have become quite popular in the recent years. What are the actual links and evidence between fermented foods, microbiome and how they affect our health? What are the nutritional label requirements on fermented foods? To what extent can fermentation play a role in promoting a sustainable food production? What are the unexplored areas of fermentation in finished foods products?



MODERATOR |

Maria Spinetta
Sector Manager, Food
and Beverage Division
Sagentia Innovation 🇮🇹



Majbritt Byskov-Bridges
Co-Founder, COO & Vice-Chair
Alver World SA 🇩🇰



Damien Michelin
Start-up Partnership Manager
Toulouse White Biotechnology 🇫🇷



Monique Lacroix, Ph.D.
Professor
INRS
Researcher member
The Institute of Nutraceuticals
and Functional Foods (INAF) 🇨🇦



Ana Pejic
Co-Founder & CPO
Temptly Food 🇮🇹

»»» DAY 2 | Wednesday, October 5th | 9.00 – 10.30 am | Room 150

Finding the golden mean: Insights into improving texture and taste in the formulation of healthy food

Along with health benefits and sustainability, taste and texture are essential elements of consumer preference. Texture, like taste, is key in food consumption and is deeply linked to other sensory properties. From healthy snacks to alternative protein products, how is the food industry working on formulation to create healthy offerings that also satisfy the senses?



MODERATOR |

Marie-Lucie Kankolongo Cibaka
Food Sensory and
Innovation Consultant 🇧🇪



Friedrich Büse
Founder & Partner
endori 🇩🇪



Gilles Candotti
France Coordinator
Mosa Meat 🇫🇷



Lucie Giraud
Nutraceutical Application Manager
Microphyt 🇫🇷

»»» DAY 2 | Wednesday, October 5th | 11.00 am – 12.30 pm | Room 150

Plant-based foods and beyond: Insights into consumer habits and promising market segments

How far will plant-based food products go? Although interest in plant-based alternatives is growing, these products remain a relatively small segment of the food and beverage industry. What are the most dynamic segments for plant-based foods? What could be the improvements to plant-based foods and new sources of innovation in protein alternatives? Who are the consumers of plant-based products and how do their nature and expectations contribute to building the food of the future?



MODERATOR |

Paula Álvarez Ameijeiras
Ecosystem Manager
& Innovation Consultant
Eatable Adventures 🇪🇸



Frédéric Bouvier
Nutrition & Health Scientific Advisor,
Open innovation
Roquette 🇫🇷



Mathias Brink Lorenz
Investment Manager AgriFood
Rockstart 🇩🇪



Olivia de Talancé
Chief Operating Officer
Vital Meat 🇫🇷



Michiel van Deursen
Founder
Capital V 🇳🇱



Adrien Villalonga
Investment Associate
Big Idea Ventures 🇫🇷

TRACK 3 | FEED INNOVATION INSIGHTS

»»» DAY 1 | Tuesday, October 4th | 4.00 – 5.30 pm | Room 150

Feed and microbiome: What new approaches are being developed to address specific health or nutritional challenges for animals?

Current research strongly indicates that developing new approaches in animal microbiome could greatly improve the industry's productivity, while ensuring that it meets its health and sustainability challenges. How much do we know about animal microbiome composition and what are the ongoing approaches? How can this knowledge be leveraged to identify the right nutritional supplements? How can supporting animal gut health leads to more sustainable farming?

MODERATOR |



Soumya Kanti Kar
Senior Scientist
Wageningen Livestock Research 🇳🇱



Anirikh Chakrabarti
Senior Scientist Nutrition Science
Cargill 🇧🇪



Erik Eckhardt
Director, Research & Development
Adare Biome 🇫🇷



Emma Hernandez-Sanabria
Product Manager Animal Health
and Performance
BaseClear 🇧🇪



Valentin Nenov
Global Ruminant Manager
Phileo by Lesaffre 🇫🇷



Stafford Vigors
Assistant Professor, School of
Agriculture & Food Science
University College Dublin 🇮🇪

»»» DAY 2 | Wednesday, October 5th | 11.00 am – 12.30 pm | Room BC

Alternative protein sources for animal nutrition

As the consumption of meat and animal products increases with population growth, there is a need for feed management strategies that are more sustainable for animals and the environment. This includes a shift towards more sustainable proteins for animal feed. What new ingredients offer alternatives? What are the opportunities for diversification and substitution? What is the potential of by-products and nutritional improvement of crops?

MODERATOR |



Nico van Belzen
Director General
ScienceConsult 🇳🇱



Marie-Pierre Albouy-Duclercq
Partnerships and Projects Manager
Earthworm Foundation 🇫🇷



Benoît Cudennec
Senior Lecturer in Biology
University of Lille 🇫🇷



Julie Pecqueur
Business Development Manager
Arbion 🇫🇷



Giovanni Sogari
Assistant Professor
in Consumer Behavior
University of Parma 🇮🇹



Hosted events

AgriWasteValue final event

»»» DAY 1 | Tuesday, October 4th | 2.00 - 5.00 pm | Room 300



Valorisation of agricultural residues: For a sustainable value chain in the cosmetic, nutraceutical, energy and agricultural sectors

The aim of the AgriWasteValue project is to transform agricultural residues from the European North-West regions into bioactive compounds in order to use them in key industrial sectors such as the cosmetic and nutraceutical fields and then in a second phase in the energy, chemical and agricultural fields.

PROGRAMME OF THE EVENT:

2.00 - 3.30 pm – Conferences

- Presentation of the AgriWasteValue project and introduction
- Availability and distribution of pruning residues: a crucial matter
Pierre-Louis Bombeck, Wood-energy project manager, Valbiom
- Green extraction methodologies applied to apples, pear and vine residues for the recovery of potential nutraceutical and cosmeceutical bioactive ingredients
Job Tchoumtchoua, Project leader, Celabor
- Enzymatic modifications of natural extracts of agricultural by-products to produce new bioactive molecules and enhance their biological properties for use in cosmetics
Laurène Minsat, PhD Student, URCA/AgroParisTech
- Q/A Session

3.30 - 4.00 pm – Break

4.00 - 5.00 pm – Conferences

- Beyond extractives: The perspective of tree and vineyard cuttings for a material and energetic utilization
Patrick Ballmann, Biotechnology & Microbiology, PFI
- To orchards cuttings residues to fertilizers : closing the loop
Cor van Oers, Manager, Delphy
- Conclusion: Green Solving Attitude : from biomass to added value solution
Yassin Ibn Slimane, Sales manager, Minasolve
- Q/A Session

Partners:



Project under the program



With the financial support of the European Regional Development Fund and Wallonia



SMART AGR' HAUTS-DE-FRANCE event

»»» DAY 1 | Tuesday, October 4th | 11.00 am - 12.30 pm | 100% Online
 DAY 3 | Tuesday, October 11th | BtoB matchmaking day | 100% Online



H2020 – SMART AGR'HAUTS-DE-FRANCE

Support regional food-tech and agri-food companies in their digital transition

This collaborative project has been selected within the scope of the SERVICE call for projects of the European programme Smart Agri Hubs.

The objectives of this project are:

- to **develop new services** to support digitisation
- to **promote collaboration** between agri-food companies and technology suppliers
- to **support digital awareness** among regional agri-food companies

Presentation of the project and the new services developed:

Section 1: Acculturation to digitalization in the agri-food and food-tech sectors.

Creation of a training module allowing the acculturation to digitalization in the agri-food and food-tech sectors. This training will set out an overview of digitalisation in the agri-food sector, but it will also provide an opportunity to learn from practices that are already in place in more advanced sectors.

Section 2: Digital technology supports, needs and opportunities.

Identification of the needs and opportunities of the regional agri-food companies in the industry and supply chain sectors through the implementation of focus groups. This analysis will then be used to develop two training modules.

Section 3: Mapping of the technology providers and digital expert.

Mapping of the technology providers and organisation of a BtoB matchmaking day to enable collaboration between the agri-food industry and the digital players.

Partners:



Workshop:

Research in nutrition: A major health issue

»»» DAY 2 | Wednesday, October 5th | 11.00 am - 12.30 pm | Room D



This workshop will present the latest advances in nutrition research conducted in the research laboratories of ONIRIS (Nantes) and the Centre de Recherche en Nutrition Humaine – OUEST and in the regional project Mibiogate (Study of Biological Barriers and their Microbiota in the Development of Chronic Diseases).

Chair : *Clair-Yves BOQUIEN, Samy HADJADJ - CRNH-OUEST*

11.00 - 11.30 am – Research topic pitches

1. Prevention of obesity by nutritional intervention in Wistar rat: metabolic and digestive effects and modulation of intestinal microbiota.
Siliman MISHA – PhD (ONIRIS NP3 Nantes)
 2. Prevention of metabolic and osteoarticular alterations in obese Wistar rat: effect of vitamin D and omega-3 fatty acids-supplemented diet.
Dylan LE JAN – PhD (ONIRIS NP3 Nantes)
 3. Effects of standardized plant extract-supplemented diet on metabolic and inflammatory states in obese Wistar rat.
Anne-Sophie ROY – IR (ONIRIS NP3 Nantes)
 4. Impact of the diet on fecal characteristics in healthy dogs: focus on digestibility parameters and fecal microbiota.
Agnès ANDRÉ – IR (ONIRIS NP3 Nantes)
 5. Effect of perinatal antioxidants (vitamin E and spirulysate extract) and cholesterol-lowering (cholestyramine) supplementation on atherosclerosis development in adult offspring of hypercholesterolemic mice.
Marina HABIB – PhD (INRAE Phan Nantes)
- Questions & answers

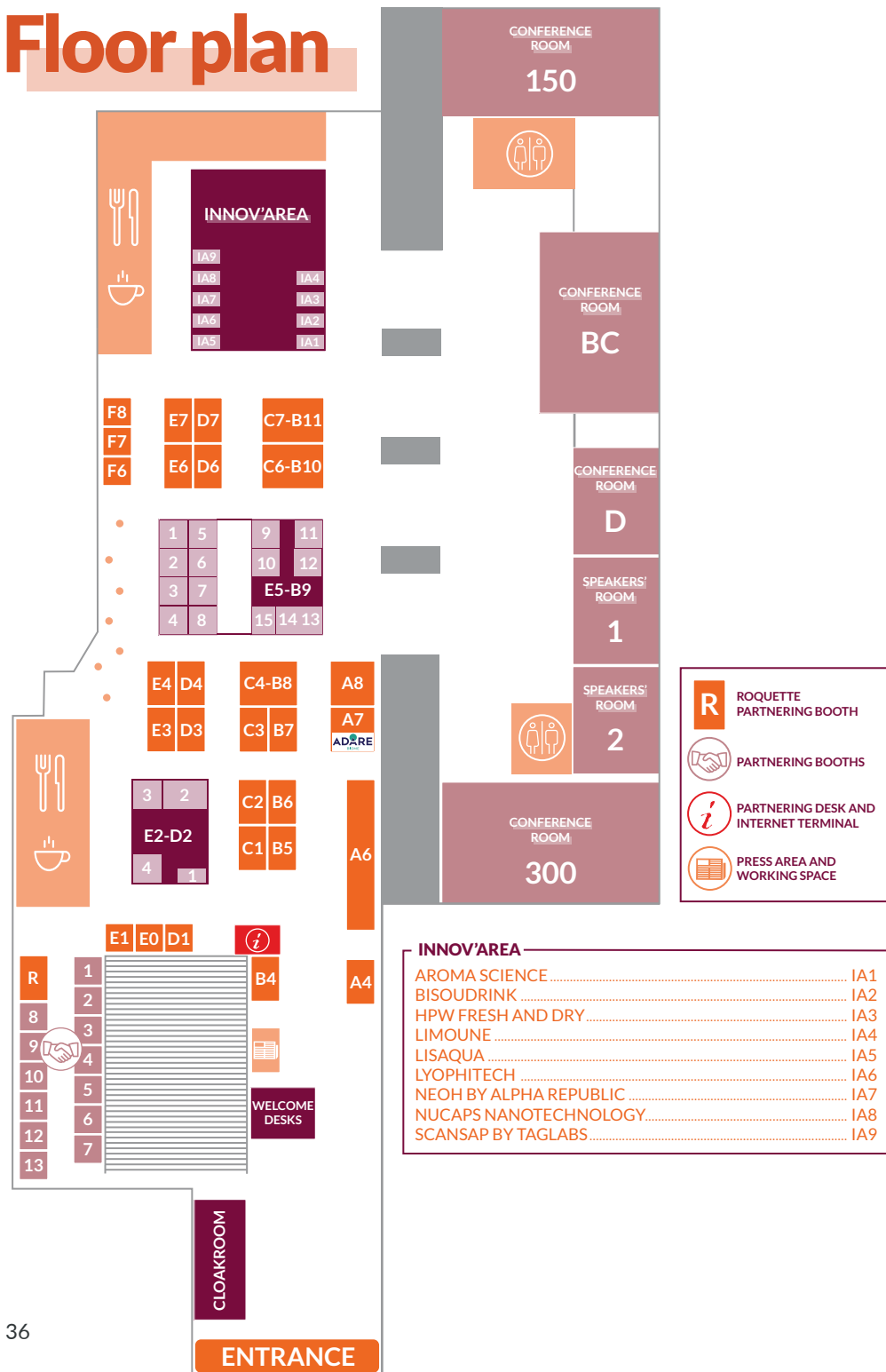
11.30 - 11.50 am – Presentation of the Microbiota-Food-Gut-Brain axis, training and public health issues. *Michel NEUNLIST – INSERM TENS Nantes*
 - Questions & answers

12.00 - 12.15 pm – Exploring Biomarkers of dairy fat exposure in human.
Samy HADJADJ – CRNH-OUEST

12.15 - 12.30 pm – Role mono-unsaturated fatty acids supplementation on white adipose tissue homeostasis in the context of obesity.
Simon DUCHEIX - Institut Thorax – Nantes

PROGRAMME OF THE EVENT:

Floor plan



Exhibitor list

ADARE BIOME - POSTBIOTICS FOR LIFE	A7
AGRIWASTEVALUE	E3
AGROBIO - QUALTECH GROUP	B7
BASECLEAR - THE MICROBIAL GENOMICS EXPERTS	B5

BELGIUM PAVILION

THE CENTER OF INVESTIGATION IN CLINICAL NUTRITION (UCLouvain)	A6
UNIVERSITÉ LIBRE DE BRUXELLES (ULB)	A6
UNIVERSITY OF LIÈGE (ULIÈGE)	A6
UNIVERSITY OF MONS (UMONS)	A6
UNIVERSITY OF NAMUR (UNAMUR)	A6
WAGRALIM - KEYFOOD	A6

BEWELL NUTRACEUTIQUE	C1
CAPACITÉS BY NANTES UNIVERSITÉ	E6
CAPSULÆ - INNOV'IA	C2
DIVAKS	D1
EXTRACTIS	E7
FERMEDICS	A4
GLATT INGENIEURTECHNIK	D3
GNOSIS BY LESAFFRE	C6-B10
ILSI EUROPE	B6
INGREDIA	D4
INSTITUT SUR LA NUTRITION ET LES ALIMENTS FONCTIONNELS (INAF)	F8
IPAZ	B4
ITERG	D7
KREGLINGER SPECIALTIES	C7-B11
LABORATOIRE AROMALYSE	D6

LILLE NORTHERN FRANCE HEALTH & NUTRITION CLUSTER

CLUBSTER NHL	E2-D2
EURALIMENTAIRE	E2-D2
EURASANTÉ	E2-D2
LEBAS INDUSTRIES	E2-D2/3
ØZERS NUTRITION	E2-D2/1
THE HOLISTIC COMPANY	E2-D2/2
ZYMOPTIQ	E2-D2/4

MÉRIEUX NUTRISCIENCES	C3
MOONSYST INTERNATIONAL LTD.	E1
NANTES SAINT NAZAIRE DÉVELOPPEMENT	A8
NBREAD-PROCESS	F7
ORI	E0
PHARMANAGER DEVELOPMENT	E4
RÉGION DES PAYS DE LA LOIRE	C4-B8
TECHNOCAMPUS ALIMENTATION	C4-B8

WESTERN FRANCE NUTRITION & HEALTH CLUSTERS PAVILION

ADRIA	E5-B9/8
ATLANPOLE BIOTHERAPIES	E5-B9/13
BIOFORTIS	E5-B9/12
BIOTECH SANTÉ BRETAGNE	E5-B9/14
CARNOT FRANCE FUTUR ELEVAGE	E5-B9/6
CIRCUL'EGG	E5-B9/1
HUDDLE CORP	E5-B9/7
IDMER	E5-B9/2
KETOM+	E5-B9/9
LOOP DEE SCIENCE	E5-B9/4
NAHIBU	E5-B9/10
SADAC CYRANIE	E5-B9/5
THERADEV	E5-B9/11
VALOREX FOOD	E5-B9/3
VALORIAL	E5-B9/15

YEASTY	F6
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Exhibitors



ADARE BIOME - Postbiotics for Life STAND A7

www.adarebiome.com

Adare Biome is a division of Adare Pharma Solutions, a global technology-driven CDMO. Adare Biome operates from Houdan (France) in a GMP drug facility for microbial fermentation. As Pioneer of postbiotics, Adare Biome revolutionizes health by providing high-quality postbiotic solutions through its unique microbiome technology platform.

Adare Biome's activity is to develop, produce, and commercialize microbiological products including its pharmaceutical product Lactéol™ marketed in almost 40 countries around the world, and its ingredients, LBiome™ and LBiotix™ for digestive health applications, in human, pet and production animals.

ADRIA - STAND E5-B9/8

ADRIA is a technical institute bringing together agri-food manufacturers and professional organizations. Certified ITAI and CRT by French authorities, ADRIA is approved for Research Tax Credit (CIR). ADRIA supports its customers in mastering the functionalities and safety of food, and by strengthening their skills, so that their products are safe and healthy, from design to consumption.

AGRIWASTEVALUE - STAND E3

www.agriwastevalue.eu

Currently, the majority of natural actives used in cosmetics or nutraceuticals are imported while a great diversity of resources is present in North-West Europe. A large amount of residue are not fully exploited for the sourcing of natural actives. AgriWasteValue, an Interreg NWE project, aims to transform agricultural residues from North-West Europe into bioactives for key industrial sectors such as the cosmetic and nutraceutical fields and then in the energy, chemical and agricultural fields.

AGROBIO - QUALTECH GROUP - STAND B7

www.qualtech-groupe.com

With more than 30 years of experience, AGROBIO-QUALTECH GROUP offers you all its analytical knowledge and expertise in advanced nutrition, food supplements and innovative ingredients.

Our Team is a real technical support to provide adapted solutions to R&D, Quality and Marketing Departments of agri-food, pharmaceutical and cosmetic Companies by checking on plant composition, on nutritional potential and guaranteeing the safety of your formulas to help you towards a successful product launch!

ATLANPOLE BIOTHERAPIES

STAND E5-B9/13

www.atlanpolebiotherapies.com

Atlanpole Biotherapies is involved in the medicine of tomorrow, with innovative areas of focus for the development of new therapies and the discovery of unexplored methodologies for human treatments. The projects of network, both academic and industrial, show the excellence of our expertise in personalized medicine.

It is a European Center Of Excellence in 6 domains :

- Radiopharmaceuticals
- Immunotherapies
- Regenerative Medicine
- Digital for innovative therapies
- Clinical

BASECLEAR - THE MICROBIAL GENOMICS

EXPERTS - STAND B5

www.baseclear.com

BaseClear is dedicated to creating innovative solutions that will accelerate the understanding and use of microorganisms. Our team brings decades of experience and expertise in microbial genomics. With this we help customers to improve their products and processes, gain regulatory approval and confirm product claims.

We combine our unique expertise to offer solutions to a variety of clients working in industries such as human health, personal care and animal nutrition.

BEWELL NUTRACEUTIQUE - STAND C1

www.bewell-nutra.com

We are a contract manufacturer of food supplement. We accompany you from the concept to the finished product. In dry (tablets, hard caps, bulk) or liquid form, all the products we manufacture are developed and made on our own industrial site, located around Nantes. Independent, reactive and human, with a team of 35 people, we'll be happy to be your growth partner.

BIOFORTIS - STAND E5-B9/12

www.biofortis.fr

Biofortis is a unique full service CRO providing Nutrition Clinical Trials, Microbiome Investigation and Data Science for Human and Animal Health.

Over the past two decades, Biofortis has designed, organized and executed more than 500 projects to help academics and sponsors from the pharma, biotech and food tech industries to substantiate their health claims.

By virtue of our unique expertise in microbiome, we help you to accelerate your microbiome-health innovation projects.

BIOTECH SANTÉ BRETAGNE

STAND E5-B9/14

www.biotech-sante-bretagne.fr

Biotech Santé Bretagne is a technological innovation center dedicated to developing research and supporting innovation in Brittany particularly in Biomass Valorization, Nutrition and Health. Biotech Santé Bretagne enables the success of structuring and large-scale projects by supporting companies and project leaders through a comprehensive and a unique expertise : consulting, engineering, feasibility study, development strategy, financing, international support.

CAPACITÉS BY NANTES UNIVERSITÉ

STAND E6

www.capacites.fr

CAPACITÉS, the engineering subsidiary of Nantes University, offers consulting, expertise, R&D services based on multidisciplinary research skills to support companies in health, nutraceuticals, cosmetics, and fine chemistry.

Our researchers and engineers are specialists in microalgae cultivation processes, efficient eco-extraction and purification processes, authentication of complex raw materials and molecular synthesis by electrochemistry.

CAPSULAE - INNOV'IA - STAND C2

www.innov-ia.com/capsulae-ri-center

R&I center of excellence in the field of formulation, specialized in microencapsulation, CAPSULAE designs and develops customized solutions which facilitate the use and optimize the performance of ingredients and active compounds. CAPSULAE offers cutting-edge skills in a wide spectrum of technologies, allowing the development of innovative and differentiating galenic formulations. CAPSULAE is a subsidiary of Innov'ia, the expert and European leader in the production of tailor-made powders.

CARNOT FRANCE FUTUR ELEVEGE

STAND E5-B9/6

Carnot France Futur Elevage brings together actors from agro-veterinary research from INRAE and its academic partners with an international visibility and three Agricultural Technical Institutes leaders in the breeding services.

Dedicated to all livestock sector businesses, we coordinate the academic R&D offer from our labs in order to promote collaborations with socio-economic player and to foster innovations for tomorrow's multiefficient, sustainable and profitable farming.

CIRCUL'EGG - STAND E5-B9/1

circulegg.fr

In a circular economy approach, Circul'Egg is giving a second life to eggshells as a new raw material with high added value: a calcium carbonate powder and a shell membrane powder, for the animal feed, nutraceutical and cosmetic industries.

By using a bio-waste that is currently under-exploited, we reduce the environmental impact of the egg industry. Moreover, the products we offer offer sustainable alternatives to polluting productions.

CLUBSTER NHL - STAND E2-D2

www.clubster-nhl.com

Clubster NHL - Nutrition, Health, Longevity - is a French competitiveness cluster federating 350 members in the Nutrition, biotechnology and health sectors. We foster collaboration between academia, private companies (start-up, SMEs and large companies), clinicians and final users. Our aim is to help our members to design, develop and finance their innovative products and processes. The activity encompasses the ONE HEALTH concept, close relation between human, animal and plant health.

DIVAKS - STAND D1

www.divaks.com

Divaks was founded in 2020 in Vilnius, Lithuania. The company's activity is high-quality insect protein ingredients solutions for the food industry. They can be used in a wide range of application forms: from products with proteins fortification to meat substitutes. We develop vertically integrated fully automated technology, that covers all stages of production from breeding and rearing of Mealworm (Tenebrio Molitor) to production of tailor-made solutions for the food industry.

EURALIMENTAIRE - STAND E2-D2

www.euralimentaire.com

Euralimentaire has vocation to boost the creation of start up and jobs in the foodtech sector. Euralimentaire supports young entrepreneurs in launching their innovative startup and helps to define the key themes while being more respectful of citizens' health. Since its launching in 2017, the incubator has supported nearly 80 projects and generated over 200 jobs. Euralimentaire is a part of Eurasanté and the Clubster NHL.

EURASANTÉ - STAND E2-D2

www.eurasante.com

Eurasanté is a development agency dedicated to tech transfer and business development in 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 10 hospitals, 4 universities, 8 specialised schools and more than 200 companies. It benefits from an exceptional location at the heart of Europe.

EXTRACTIS - STAND E7

www.extractis.com

EXTRACTIS is a service provider, specialized in the fractionation of biomass for the development and the production of plant extracts, ingredients, additives and active ingredients.

EXTRACTIS INNOVATION offers its services at different stages of the development project: from proof of concept (Laboratory), to scale-up (Micro-pilot), to validation and industrial transfer (Pilot). EXTRACTIS PRODUCTION manufactures plant extract as a subcontractor from one kg to several tons.

FERMEDICS - STAND A4

www.fermedics.com

Fermedics is a pioneer in developing premium fermented botanicals and our passion is to make the active substances contained in botanicals more bioavailable and efficacious by using a traditional fermentation process.

Fermedics has a large portfolio of fermented botanicals and nutrients for your nutraceutical and superfood formulations.

With our ingredients you can contribute to the health and well-being of people by unlocking nature's potency.

GLATT INGENIEURTECHNIK - STAND D3

www.foodfeedfinechemicals.glatt.com

At Glatt Ingenieurtechnik we provide technical solutions for the design of functional powders and granules based on fluidized and spouted bed processes. We develop products and processes with you from the beginning in our technology center (equipped with several lab and pilot units), design your own full scale production line or serve as contract manufacturer for agglomeration, drying, matrix or core-shell encapsulation of particles.

GNOSIS BY LESAFFRE - STAND C6-B10

www.GnosisByLesaffre.com

At Gnosis by Lesaffre, we harness the power of microorganisms and biotransformation processes like fermentation to cultivate nutritional actives, probiotics, and nutritional and functional yeasts that benefit human health and wellbeing.

We draw on our focused R&D capabilities, rigorous quality and regulatory standards, and extensive clinical validation procedures so that we can effectively collaborate with nutraceutical and pharmaceutical brands to develop game-changing products that help their customers thrive.

HUDDLE CORP - STAND E5-B9/7

www.huddlecorp.com

Huddle Corp operates in the field of precision nutrition for farm animals. Its nutraceutical feeds are constructed to support the biochemical mechanisms of nutrient absorption in the animal's gut. Then, farms produce higher quality animal protein while contributing to the improved sustainability of both aquaculture and terrestrial farming systems.

The company offers both specialized feeds for broodstock and young livestock and encapsulation solutions for high value molecules for grow out feeds.

IDMER - STAND E5-B9/2

www.idmer.com

IDmer offers tailor-made support for the development of your food products : agro business and biotechnology. Particularly in research and development with the creation of recipes and prototyping, and to the industrial production of small series, with validation of the technical and economic feasibility. The pre-series/sub-contracting that can be marketed in complete confidentiality thanks to our sanitary approval. This allows you to make your first sales without immediately investing.

ILSI EUROPE - STAND B6

www.ils.eu

ILSI Europe fosters collaboration among the best scientists from industry, academia and the public sector to provide evidence-based scientific solutions and to pave the way forward in nutrition, food safety, consumer trust and sustainability. To deliver science of the highest quality and integrity, scientists collaborate and share their unique expertise in expert groups, workshops, symposia and resulting publications.

INGREDIA - STAND D4

www.ingredia.fr

Ingredia Dairy Experts is a French dairy cooperative which develops and manufactures innovative ingredients: natural bioactive ingredients, functional & nutritional milk proteins and dairy powders – for the worldwide Health, Nutrition and Food industries.

Through strong links with its customers, Ingredia is constantly innovating for the products of tomorrow. Oriented in a sustainable production, Ingredia works to feed and protect better. Dairy explorers since 1949!

INSTITUT SUR LA NUTRITION ET LES ALIMENTS FONCTIONNELS (INAF) STAND F8

www.inaf.ulaval.ca

The Institute of Nutrition and Functional Foods (INAF) is the largest grouping of researchers in Canada dedicated to research and innovation in the area of foods and health. Nearly 775 scientists are working synergistically to come up with solutions to complex issues of the sustainable food supply for the benefit of a healthy bio-food sector, population, and planet.

IPAZ - STAND B4

www.ipaz.eu

IPAZ provides industrial property expertise in the heart of one of the largest scientific and technological centers in Europe. We have a strong record serving companies (start-ups, SMEs and multinationals), institutions of higher education, research organizations, and project leaders.

Our vision of industrial property systematically integrates the client company's business strategy to best serve its interests.

Patents - Trademarks - Licence Agreements - IP Strategy - Litigations - Agreements

ITERG - STAND D7

www.iterg.com

ITERG participates in the development of the fats and related products industries : fats, vegetable oils and oil co-products, vegetable proteins and minor compounds derived from these products.

ITERG provides companies with skills and infrastructures for Production, Research and Expertise: Analysis, Crushing/Refining, Green chemistry, Health Nutrition, Environment.

It contributes to the creation of value and the competitiveness of the industrial fabric, from upstream to downstream.

KETOM+ - STAND E5-B9/9

www.ketomplus.com

KetoM+ produces a high quality patent pending DADFMS (food for specialized medical purposes) called Cétoprane, supplements and whole foods to satisfy the requirements of patients on a medically indicated ketogenic diet.

KREGLINGER SPECIALTIES - STAND C7-B11

www.Kreglinger.com

Kreglinger Europe's Pharma department aims to supply the Pharma and Food supplements market with highly specialized and exclusive quality ingredients such as Krill oil, Red Yeast Rice, Astaxanthin, CBD and many other premium and branded ingredients. Fully understanding the issues of the industry, low heavy metal content and strict pesticide residue control etc are matters of our daily concern. Through formulation support and finding the right ingredients, we help our customers reach the next level.

LABORATOIRE AROMALYSE - STAND D6

www.aromalyse.com

Aromalyse is a contract laboratory for chemical analysis established in Quetigny/Dijon (France), with longstanding experience in food chemistry and especially linking food composition with flavour quality. Also offering a host of tailor-made analytical solutions for almost any specific need in tracing down organic compounds in complex matrices.

LEBAS INDUSTRIES - STAND E2-D2/3

www.lebas-industries.fr

LEBAS INDUSTRIES is specialized in the design & the construction of industrial production units. Our expertises include process, utilities, automation & supervision, electricity & instrumentation, building, LEBAS INDUSTRIES is an EPCC/EPCM contractor.

LOOP DEE SCIENCE - STAND E5-B9/4

www.loopdeescience.com

Loop Dee Science is a French biotechnology start-up. Specialised in the development of point-of-care analysis solutions, the proposed devices enable industrials to manage their quality more efficiently within the production process. Loop Dee Science's aim is to offer fast, reliable and easy-to-use solutions to enable industrials to perform self-testing on targets of interest. Thanks to its universal technology, these devices can be adapted to numerous applications (germs, allergens, GMOs).

MÉRIEUX NUTRISCIENCES - STAND C3

www.merieuxnutrisciences.com

Leveraging over 50 years of expertise to answer food industry needs.

>From our initial expertise in microbiology and consulting, we have broadened our scope of scientific specialties into chemistry, education, certification, research, labeling, and sensory in order to offer a complete suite of services to meet our customers' needs.

Today, we offer comprehensive solutions to support our clients, from product development to market suitability, while contributing to consumers' health worldwide.

MOONSYST INTERNATIONAL LTD.

STAND E1

www.moonsyst.com

Moonsyst provides Rumen Bolus Sensor solutions for Dairy and Beef cattle. Our solutions are suitable for commercial farms focusing on Health and Reproduction monitoring and we also offer a pH Bolus Sensor that is used extensively by research and nutrition companies.

All our sensors are supported by a IoT platform, meaning data collected goes straight to the cloud and information presented back via a web or mobile application. We are open to discuss potential partnerships agreements in France.

NAHIBU - STAND E5-B9/10

www.nahibu.com

Our initiative is coming from awareness about human being's health, nowadays. Nahibu, is a company which focuses on knowledge, skills and expertise at the service of the human being and his gut microbiota. To do so, Nahibu provides to have your gut microbiota tested through a stool sample. Nahibu offers as well a personalized dietary coaching, a telephone appointment with a dietician, but also a probiotic supplement.

NANTES SAINT NAZAIRE DÉVELOPPEMENT - STAND A8

www.nantes-saintnazeaire.fr

Nantes Saint-Nazaire Développement is the one-stop shop for companies building the food and health industries of tomorrow in and around Nantes and Saint-Nazaire. As an economic development agency, we support companies looking to set up their business in our region. Meet our Business Development Managers at stand A8 to find out more about our services including; qualified information on the local economy, talent search and recruitment, real-estate support and access to professional networks.

NBREAD-PROCESS - STAND F7

www.nbread-process.com

Nbread-process is a French tech start-up.

The engineering team and its partners have developed a competitive extrusion process that features low temperature and low pressure in the wet phase.

We propose our ready to use innovation to food/feed industries for the production of healthy sweet or salty snacks, from bread to crackers.

Final products benefits are: durability, convenience, low glycemic index, nutritional profile, nutrient preservation and concentration, native fibres and minerals.

ORI - STAND E0

www.ori-sorgho.fr

ORI is the Specialist in Dietary and Sustainable Solutions (Whole Cereals, No Preservatives, No Dyes, No Flavors, No Additives, No Processed Foods, No Sweeteners), Vegan and Naturally Gluten-Free!

ORI is a company with a mission committed to its territory to support economic players in agriculture and industry to innovate, create sustainable value and build efficient, scalable, agile and low-tech production facilities and tools.

Our ORI SORGHUM universe is dedicated to creating smart food.

ØZERS NUTRITION - STAND E2-D2/1

www.ozersnutrition.com

At ØZERS we make highly functional sports nutrition, using only healthy, sustainable and vegan ingredients. Founded by a professional boxer and engineer, the company was quickly recognized as the number one nutrition for fighting sports and is now expanding to global sports nutrition. Through our innovations, our vision is a world where athletes no longer have to compromise between performance, healthy and sustainability.

PHARMANAGER DEVELOPMENT

STAND E4

www.pharmanager-development.com

Pharmanager Development is a scientific and regulatory consulting company specialized in the nutrition and health sector: food products, nutraceuticals, pharmaceuticals, cosmetics, animal nutrition and biocides. Our expertise covers 4 areas of activity : product development, scientific justification, regulatory audits & procedures, training & quality audit. We also offer a regulatory and scientific database called Phinn®. The complete and unique database in the world for health nutrition sector.

SADAC CYRANIE - STAND E5-B9/5

www.cyranie.com

Cyranie is a french SME which develops, manufactures and markets dehydrated food and dietetic mixtures for vulnerable or hospitalized individuals, especially products with suitable textures to meet swallowing problems, and with high protein to fight undernutrition. Cyranie has based its approach on taste and nutritional qualities while respecting culinary know-how. R&D and innovation units work closely with customers and experts to develop innovative products and anticipate tomorrow's needs.

TECHNOCAMPUS ALIMENTATION STAND C4-B8

www.technocampus-alimentation.fr

The Food Technocampus is an initiative from the French Pays de la Loire Region. It is a resource at the service of the competitiveness of the food companies based in the Region by playing on a lever which is innovation/R&D. Its objective is to facilitate the innovation and R&D projects of the companies regardless of their size. It also aims at creating synergies and links between the academic world (researchers, universities, etc.) and the business one (food industries).



THE CENTRE OF INVESTIGATION IN CLINICAL NUTRITION (UCLouvain) STAND A6

www.cicn.be

The Centre of Investigation in Clinical Nutrition (CICN) is an intersectoral platform of the UCLouvain (Belgium) that conducts human studies to evaluate the effects of behavior, food supplements, particular food products or alimentation on health, on biological parameters and/or on subject perception and receptivity.

THE HOLISTIC COMPANY - STAND E2-D2/2

Food innovation of today will make the nutrition of tomorrow. Innovation is at the heart of our expectations to create new products, richer in nutrients and flavors. The Holistic Company uses the nutritional science of nutraceuticals to create delicious new snacks. Our gourmet food products focus on health, immunity, wellness, cognitive performance and digestion. Definitively, our Smart Snacks recreate the food of tomorrow...

THERADEV - STAND E5-B9/11

www.theradev.fr

THERADEV is a biotech company that researches and develops new 100% natural therapeutic solutions for humans. By using an exclusive active ingredient extraction process, THERADEV develops products using original modes of action, to respond naturally to major public health issues. THERADEV's main area of work is the prevention and early management of metabolic diseases, such as: high cholesterol, high blood pressure, prediabetes, NASH (non-alcoholic steatohepatitis).

UNIVERSITÉ LIBRE DE BRUXELLES (ULB) STAND A6

www.pharmacie.ulb.be

The Pharmacognosy, Bioanalysis & Drug Discovery unit (RD3-PBDD) is a research unit of the Faculty of Pharmacy at Université Libre de Bruxelles, specialized in the study of organic drugs from plants or biotherapeutics. The unit is also active in the field of nutrition/health. Since 2016, the PBDD unit is hosting Keyfood, the technological support platform coordinated by Wagralim. There is a network of 18 labs within ULB belonging to the Keyfood platform, offering a large panel of expertise.

UNIVERSITY OF LIÈGE (ULIÈGE) - STAND A6

www.terra.uliege.be

As public university open to the world, the University of Liège relies on its three pillars: teaching, research and civic engagement. FoodLife, one of its research and community service units, is dedicated to the development of a collaborative research at international level in the field of food science, microbial biotechnology and biological chemistry. FoodLife has both laboratory and pilot equipments to develop innovative concepts and to evaluate their transfer to industrial scale.

UNIVERSITY OF MONS (UMONS) STAND A6

www.web.umons.ac.be

Ideally located in the heart of Europe, the university of MONS (UMONS) offers a wide variety of courses in an enriching environment. With more than 900 researchers, research objectives in UMONS are pursued both regionally and internationally. The common goal of all UMONS researchers is to develop expertise on a large scale, subsequently benefiting society, particularly the region. We are open to partner with food and agriculture industries. Do not hesitate to contact us.

UNIVERSITY OF NAMUR (UNAMUR) STAND A6

www.unamur.be

The University was founded in 1831 and welcome more than 6500 students. 11 research institutes excel in 5 clusters: life sciences; material sciences; environmental questions; patrimonies and cultures; society and digital transition. 9 technology platforms offer their expertise and state-of-the-art equipment to researchers and industry. Research excels in nanotechnology, biotechnology, physics and chemistry of surfaces, digital challenges, ... and have led to 17 spin-off companies.

VALOREX FOOD - STAND E5-B9/3

www.valorex.com

Valorex Food has a unique know-how to enhance the best of seeds, for a better quality of our food and better health. We supply food and health industries with nutri-fonctional ingredients based on oil-protein seeds for a healthier, more transparent and more natural diet.

At Valorex we create high omega-3 ingredients from linseed for a better global health and functional ingredients from seeds for clean and clear ingredient lists.

VALORIAL - STAND E5-B9/15

www.pole-valorial.fr

N°1 network devoted to agri-food innovation through a collaborative approach, Valorial brings together 390 members and a community of 4,500 innovators focusing on smarter food.

Core mission: To identify, set up and support collaborative and innovative R&D projects

6 areas of innovation: Water, climate, soil; Sustainable production; Biomass valorisation; Farms & factories 4.0; Food supply for better eating; Innovative food uses & Services.

Personalised services chain : from idea to market.

WAGRALIM - KEYFOOD - STAND A6

www.wagralim.be/services/support-technologique

Keyfood is a facilitator that saves you time! We start with your request and then mobilise the relevant resources within a large network of scientific and technological partners.

For each company, Keyfood builds tailor-made technical solutions and delivers clear and operational conclusions.

The strength of Keyfood's support lies in four pillars: Diagnosis by advisors experienced in the various aspects of agri-food production.

A network of over 80 universities, research centres & private labs.

YEASTY - STAND F6

www.yeastyfood.fr

Yeasty produces a protein-rich super-ingredient for food manufacturers by leveraging the power of a fantastic industrial by-product: brewer's yeast.

Our final ingredient offers great characteristics to food manufacturers: it is a natural and complete yeast flour with 50% protein and all the essential amino-acids. It is also rich in fibre, vitamins and minerals.

All this with a naturally present and tasty umami flavour, at a competitive price!

ZYMOPTIQ - STAND E2-D2/4

www.zymoptiq.com

Zymoptiq offers a unique analytical tool to ease and simplify the enzyme analysis in many different industries such as nutrition, food, feed...

Our reliable technology can handle any kind of samples without preparation or reagent.

The Zymplate, our ready-to-use product, allows very fast and quantitative enzyme activities assays in your lab for any purposes (Product Quality, Process Control, R&D...)

To control, measure or detect enzyme activity in industry, Zymoptiq is the best answer!

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October
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