



# NutrEvent

WHERE INNOVATION PARTNERSHIPS EMERGE

The European meeting place  
for innovation in **Food, Human,**  
and **Animal Nutrition**

Food  
supplements



Ingredients  
processing



Finished food  
products



Excipients  
& functional  
Ingredients

Feed  
& pet food



October  
1<sup>st</sup> & 2<sup>nd</sup>  
2024  
Lille,  
FRANCE

10<sup>th</sup> EDITION

[www.nutrevent.com](http://www.nutrevent.com)

 NutrEvent

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» PRE/PRO/POSTBIOTICS



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- BOOTH C13 -

## Welcome

Welcome to NutrEvent 2024, in Lille! It's a real pleasure to greet you at the 10<sup>th</sup> edition of NutrEvent, the European meeting place for innovation in Food, Human and Animal Nutrition.

This year's event highlights the most promising advances in nutrition research and their practical applications, from gut health to the impact of AI and investment trends. We are thrilled to see so many leaders, experts and innovators coming together to share ideas and explore potential partnerships.

Over the next two days, we encourage you to take full advantage of the networking opportunities, insightful sessions, and interactive discussions that NutrEvent has to offer. Let's work together to drive the future of nutrition innovation and make meaningful connections that will shape the sector for years to come.

We thank our steering committee, sponsors, exhibitors, speakers and institutional partners whose support has made this event possible.

Let's work together to make NutrEvent 2024 an unforgettable success!



**Jean-François Balducchi**  
Managing Director  
Atlanpole



**Florence Hallouin**  
Deputy Director  
Atlanpole Biotherapies



**Régine Brielle**  
Nutrition, health and  
e-health Project Manager  
Biotech Santé Bretagne



**Jean-Luc Perrot**  
Executive Director  
Valorial



**Etienne Vervaecke**  
General Manager  
Eurasanté & Clubster NHL

### Organisers:



### Institutional partners:



### With the support of:

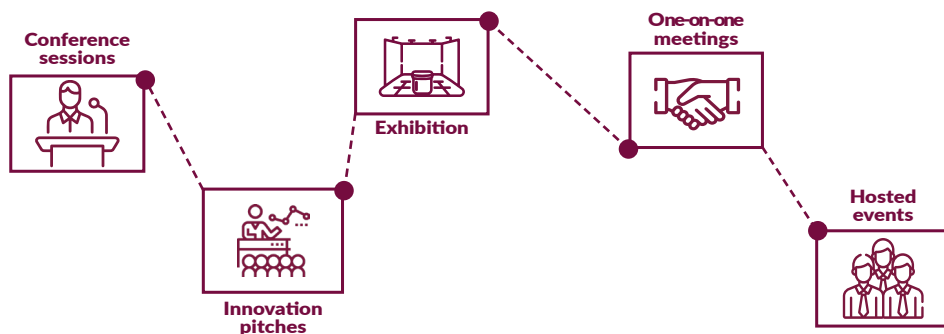




## NutrEvent at a glance

As the European leading partnering event, NutrEvent is dedicated to innovation in Food, Human and Animal Nutrition.

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



## SUMMARY

- 7 About the organisers
- 9 Steering Committee
- 10 Sponsors

### 12 PROGRAMME AT A GLANCE

### 16 ONE-ON-ONE MEETINGS

### 18 START-UP SLAMS

### 22 CONFERENCES

- 24 **Spotlight sessions:** Gut health and beyond: Evidence and acceptance of gut microbiome as a key to prevention and health
- 25 **Spotlight sessions:** The outlook for food and nutrition investment in 2024: Key trends and what to expect for 2025?
- 26 **Spotlight sessions:** From research to consumer: Exploring the impact of AI on nutrition, food production and supply
- 27 **Track 1:** Latest trends in food supplement innovation and medical nutrition innovation
- 31 **Track 2:** Innovation in finished food products: Combining nutrition and sustainability
- 34 **Track 3:** Animal nutrition innovation highlights

### 36 HOSTED EVENTS

- 36 Public research for innovation in nutrition: The 11<sup>th</sup> Qualiment meeting @ *(This event will be held in French)*
- 38 Leveraging real purchase data: Insights from the Nutri-Score impact study
- 39 Public-private partnership success story: Results and outlook *(This event will be held in French)*

### 40 EXHIBITION

- 40 Floor plan & exhibitor list
- 42 Exhibitor descriptions

### 42 SPONSORS AND PARTNERS



## Lille

Lille, at the heart of the Hauts-de-France region, stands out as a **key hub in the nutrition sector**, home to many leading companies and a major source of employment.

With over **400 companies** specialising in this field, the Hauts-de-France region has around **8,000 employees** dedicated to improving well-being through nutrition, medical technologies, telecare, and medical equipment. In Lille, renowned food players such as Roquette, Lesaffre, Bonduelle, Leroux, Copalis and IMPROVE play a crucial role in the innovation and development of advanced nutritional solutions. This concentration of expertise and innovation makes Lille and the region a dynamic ecosystem, conducive to research and collaboration, aiming to promote healthy and sustainable nutrition.

Lille's strategic focus on nutrition is evident through its support for various initiatives and events that highlight advancements in this crucial field. NutrEvent takes place in Lille and serves as a global platform for showcasing the latest innovations and solutions in Food, Human and Animal Nutrition. This event not only underscores Lille's leadership in the nutrition industry but also reflects the city's dedication to **fostering collaborations and partnerships** that have a worldwide impact.



## About the organisers

### [lille.eurasante.com](http://lille.eurasante.com)

Eurasanté is a tech transfer, an incubator and a cluster manager in life sciences, nutrition and healthy ageing sectors located in Northern France. The development agency assists firms in their setting-up process in Northern France and is a service provider for technology transfer, innovative R&D collaboration and partnering opportunities. It helps researchers, start-ups & companies with their development projects. Eurasanté runs 4 incubators: the Bio-Incubator (health), Euralimentaire (foodtech), Eurasenior (silver economy) and Vivalley (sport). It leads the Eurasanté Park, a 300-hectare site of excellence at the heart of the largest university hospital campus in Europe. Eurasanté also organises four european healthcare-related partnering events that aim to increase and improve interaction between academia and industry: BioFIT (Life Sciences), MedFIT (MedTech, Diagnostic), MEDiGT (Digital Health) and NutrEvent (Food, Human and Animal Nutrition).



### [www.clubster-nhl.com](http://www.clubster-nhl.com)

Clubster NHL – Nutrition, Health, Longevity – is a French competitiveness cluster federating 360 members in the Nutrition, biotechnology, healthy ageing and health sectors. It fosters collaboration between academia, private companies (start-ups, SMEs and large companies), clinicians and final users. Its aim is to help its members to design, develop and finance their innovative products and processes.



### [www.pole-valorial.fr](http://www.pole-valorial.fr)

N°1 network devoted to agri-food innovation through a collaborative approach, Valorial brings together 400 members & a community of 10,000 "innov'actors" focusing on smarter & responsible food.

Core business: To identify, set up & support collaborative & innovative R&D projects in 6 areas of innovation.

Services chain: Consultancy services for project set-up, networking & search for partners, consultancy on innovation strategy & management, resourcing & specialised monitoring, project management assistance, promotion.



### [www.biotech-sante-bretagne.fr/en](http://www.biotech-sante-bretagne.fr/en)

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.



### [www.atlanpole.com](http://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.



### [www.atlanpolebiotherapies.eu](http://www.atlanpolebiotherapies.eu)

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 personalised medicine. It is a European Center of Excellence in 4 domains: Biotechnology & Pharma, MedTech, Digital Health, Disease prevention (One Health).





## Impact studies on gut microbiome with



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Actionable data  
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Publications

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Our food and beverage publications:

food Marketing & Technology

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Wellness Foods & Supplements

petfoodpro Technology & Marketing

foodTECHNOLOGIE

Getränke! TECHNOLOGIE & MARKETING

Vitalstoffe

HYGIENE REPORT

## Steering committee

### INDUSTRY & INVESTORS



**Alain Baniel**  
R&D Manager  
Ingredia



**Blanca Camarasa**  
European Sales Manager  
Biocatalysts



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**Isabelle de Crémoux**  
CEO  
Seventure Partners



**Catherine Lefranc-Millot**  
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**Françoise Le Vacon**  
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**Christine O'Neil**  
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Solutions (HISCO)



**Juliette Raoul-Fortés**  
Associate  
Capagro



**Bertrand Rodriguez**  
Research and Applications -  
BIOTIC Team Leader  
Gnosis by Lesaffre



**Isabelle Socquet**  
R&D scientific and medical  
communication  
Arkopharma



**Emmeline Salameh**  
Research Scientist in  
Nutrition  
Lactalis



**Mine Uran**  
Co-Founder & CEO  
Alver World SA

### ACADEMIA



**Laurent Bazinet**  
Professor  
Canada Institute of  
Nutrition and Functional  
Foods (INAF)



**Clair-Yves Boquien**  
Deputy Director  
CRNH Ouest



**Roberta Re**  
Director  
Cambridge Food Science



**Giovanni Sogari**  
Associate Professor in  
consumer food behavior  
Department of Food  
and Drug, University of  
Parma

### ASSOCIATIONS & CLUSTERS



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Managing Director  
Atlantpole



**Doris Bell**  
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General Manager  
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Nutrition Health Longevity



**Ariane Voyatzakis**  
Innovation manager  
ANIA

## Sponsors

### SILVER SPONSOR



[www.genoscreen.fr](http://www.genoscreen.fr)

GenoScreen is a leader in molecular microbiology and genomics, providing innovative solutions for the Food and Feed industry. With over 20 years of expertise, we specialise in gut microbiome analysis and regulatory support, helping our clients develop scientifically validated products for human and animal health. From research to market, our tailored end-to-end services transform complex microbial data into actionable insights, ensuring product safety and efficacy.

### BRONZE SPONSORS



[www.biofortis.fr](http://www.biofortis.fr)

Biofortis, the leading CRO in Europe for nutrition and microbiome explorations, brings over two decades of expertise with over 1,000 successfully conducted projects. Our team offers comprehensive study coordination, by managing all phases from protocol design to clinical study report delivery. This includes overseeing investigation management (SMO activities), project coordination, central laboratory activities and biometrics expertise.



[www.roquette.com](http://www.roquette.com)

Roquette is a family-owned global leader in plant-based ingredients, and a leading provider of pharmaceutical excipients.

Founded in 1933, the company currently operates in more than 100 countries, has a turnover of 5 billion euros, and employs more than 10,000 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.

### CONTRIBUTING SPONSORS



[www.finorpa.fr/gestion/fonds-captech-sante](http://www.finorpa.fr/gestion/fonds-captech-sante)

Launched in 2021, Captech Santé, is an early-stage fund, investing in projects in Biotech, MedTech, Digital Health and Nutrition. With a capital of €35 to €40 million, the fund invests in Seed or Series A. Thanks to its expertise and integration in the healthcare ecosystem, Captech supports its investments over the long term, and co-invests with international funds.












[www.lesaffre.com](http://www.lesaffre.com)

Since 1853, Lesaffre is a key global player in fermentation with a €3 billion turnover and 11,000 employees. The incredible potential of microorganisms (yeasts, bacteria...) enables us to position ourselves in the markets for baking, taste and food pleasure, nutrition/health and industrial biotechnology.











# Programme at a glance

## DAY 1 | Tuesday, October 1<sup>st</sup>

	Conferences	Pitches sessions	Hosted events	Meetings
8.30 am 9.00 am	 WELCOME COFFEE			
9.00 am 10.30 am	<b>2.2 Room</b> New sources of botanical ingredients and extracts for food supplements: On the path of innovation	<b>2.3 Room</b> Alternative proteins vs. consumer awareness regarding ultra-processed food	<b>From 9.30 am</b> <b>Appert Room</b> NutriCourses <i>Insights from the Nutri-Score impact study in Hauts-de-France</i>	One-on-one meetings 
10.30 am 11.00 am	NETWORKING BREAK			
11.00 am 12.30 pm	<b>2.3 Room</b> <b>SPOTLIGHT SESSION:</b> Gut health and beyond: Evidence and acceptance of gut microbiome as a key to prevention and health			
12.30 pm 2.00 pm	 LUNCH			
2.00 pm 3.30 pm	<b>2.3 Room</b> State of fermented foods: Clinical validation, proven health benefits and food safety of new products	<b>2.2 Room</b> Exploring algae's interest and use in aquaculture and livestock production	<b>Innov'Area</b> Start-up Slams  Plant-based food / AI / Food supplement and personalised nutrition / Feed	One-on-one meetings 
3.30 pm 4.00 pm	NETWORKING BREAK			
4.00 pm 5.00 pm	<b>2.3 Room</b> How to communicate the science behind supplements and generate consumer trust and acceptance  Sponsored by: 	<b>Innov'Area</b> Start-up Slams  Advanced protein and fermentation technologies	<b>Appert Room</b> The 11 <sup>th</sup> Qualiment® meeting <i>Public research for innovation in nutrition *</i>	
5.15 pm 6.15 pm	<b>2.3 Room</b> <b>SPOTLIGHT SESSION:</b> The outlook for food and nutrition investment in 2024: Key trends and what to expect for 2025?  Organised with:  			
From 6.30 pm	 <b>Nutri Party</b>  <b>0.1 Room</b> Lille Grand Palais			

## DAY 2 | Wednesday, October 2<sup>nd</sup>

	Conferences	Pitches sessions	Hosted events	Meetings
8.30 am 9.00 am	 WELCOME COFFEE			
9.00 am 10.30 am	<div>2.3 Room</div> <div>Stories of a rising star: Postbiotic science development, health benefits and security</div>		<div>From 9.30 am</div> <div>Appert Room</div> <div>The 11<sup>th</sup> Qualiment® meeting Public research for innovation in nutrition *</div>	One-on-one meetings 
10.30 am 11.00 am	NETWORKING BREAK			
11.00 am 12.30 pm	<div>2.3 Room</div> <div>Plant-based alternatives and sustainable sourcing: Examining practices and their role</div>	<div>2.2 Room</div> <div>Investigating the use of pre- and probiotics to enhance gut health in animal nutrition</div>	<div>Innov'Area</div> <div>Start-up Slams</div> <div>Advanced protein and fermentation technologies / Co-product valorisation / Enzymes analysis &amp; development</div>	
12.30 pm 2.00 pm	 LUNCH			
2.00 pm 3.15 pm	<div>2.3 Room</div> <div>SPOTLIGHT SESSION: From research to consumer: Exploring the impact of AI on nutrition, food production and supply</div>		<div>Appert Room</div> <div>Public-private partnership success story: Results and outlook *</div>	One-on-one meetings 
3.15 pm 3.30 pm	NETWORKING BREAK			
3.30 pm 4.30 pm	<div>2.2 Room</div> <div>Exploring the evidence between microbiome and healthy ageing: Which perspectives in developing the next generation of food ingredients and supplements?</div>		<div>Appert Room</div> <div>Public-private partnership success story: Results and outlook *</div>	
4.30 pm	<div>Innov'Area</div> <div> AWARD CEREMONY Start-up Slams</div>			
<div>Track 1: Latest trends in food supplement and medical nutrition</div> <div>Track 2: Innovation in finished food products: Combining nutrition and sustainability</div> <div>Track 3: Animal nutrition innovation highlights</div>				

-  Track 1: Latest trends in food supplement and medical nutrition
-  Track 2: Innovation in finished food products: Combining nutrition and sustainability
-  Track 3: Animal nutrition innovation highlights

\* This event will be held in French

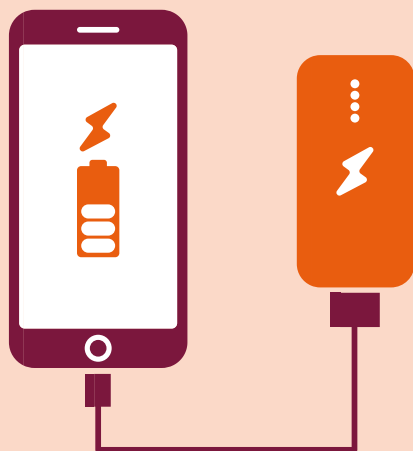


## CONNECTING TO THE WIFI

- 1 Select the **LILLE GRAND PALAIS** network
- 2 Accept the general conditions of use
- 3 You are connected

## RUNNING OUT OF BATTERY?

You can borrow a powerbank at the Partnering Desk!



# Nutri Party

## BACK TO THE 90's

October 1<sup>st</sup>  
From 6.30 pm  
Lille Grand Palais  
0.1 room

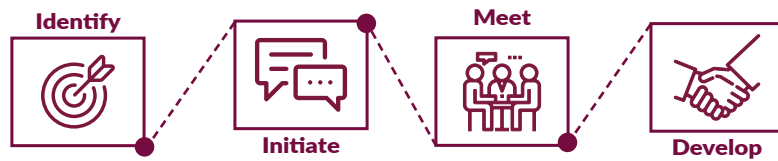
COCKTAIL NETWORKING  
ENTERTAINMENT DANCING



## One-on-one meetings

**48**  
HOURS

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

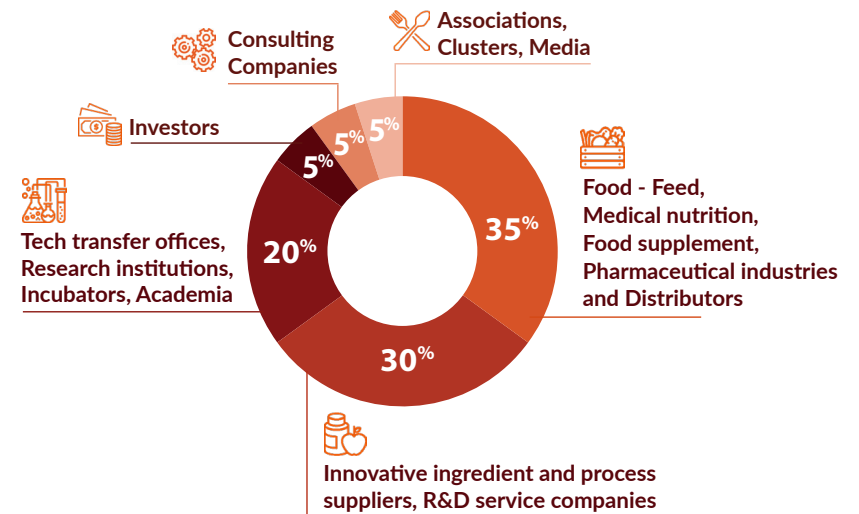


Now that you have organised your meetings in advance of the event, it is now time to meet your future partners:

- ◆ Check your meeting schedule on the partnering platform or print it out at the partnering and information desk ([nutrevent2024.vimeet.events](https://nutrevent2024.vimeet.events)).
- ◆ Meet at the location assigned by the system at the specified time.
- ◆ You can keep organising meetings with other participants until the end of the event. Do not hesitate to consult your schedule regularly as it may change.



## Who will you meet?



# Start-up Slams

The 2024 Start-up Slams are sponsored by **LESAFFRE**  
and in partnership with **Rockstart**

The NutrEvent Start-up Slams are a great opportunity for young companies, and especially start-ups seeking to raise a financing round, to showcase their innovation in front of potential partners and investors.

## Jury members

Alain Baniel, R&D Manager, **Ingredia**  
Ariane Voyatzakis, Innovation Manager, **Ania**  
Bernard Pora, Techno Scouting Manager, **Roquette**  
Bertrand Rodriguez, Research and Applications – BIOTIC Team Leader, **Gnosis by Lesaffre**  
Blanca Camarasa, European Sales Manager, **Biocatalysts**  
Cédric Boisart, Partner, **4Elements**  
Eric Chappuis, R&D Scientific & Regulatory Affairs Senior Scientist, **Cargill**  
Juliette Raoul-Fortés, Associate, **Capagro**  
Kees de Gooijer, Director, **TKI Agri&Food**  
Mohammed Gulrez Zariwala, Professor & Director, **Centre for Nutraceuticals, University of Westminster**

As a partner of the NutrEvent Start-up Slams, **Rockstart** will offer to the 2024 winner of the competition:

- ◆ 5 consultancy hours
- ◆ Admission to Rockstart Agrifood Selection Days - gathering pitching start-ups & key agrifood stakeholders
- ◆ VIP ticket to the Rockstart Community Day - bringing together Rockstart newest investments from AgriFood, Energy and Tech together with investors, corporates, mentors...



Tuesday, October 1<sup>st</sup> | 2.00 - 3.30 pm

## ◆ PLANT-BASED FOOD

**Bluana foods**  
Nutrition | Gastronomy | Protein

## ◆ ARTIFICIAL INTELLIGENCE

**Gaston AI - Stand IA5**  
HealthTech | Artificial Intelligence | SaaS

## ◆ FOOD SUPPLEMENT AND PERSONALISED NUTRITION

**Swipebiome - Stand IA12**  
Microbiome | Biotics | BioPlace

**Genbioma - Stand IA6**  
Postbiotic | Microbiota | Diabetes

**MyNumea - Stand IA9**  
Personalised nutrition | Supplementation | Big Data

## ◆ FEED

**Calidris Bio - Stand IA2**  
Protein | Fermentation | Ingredient

Tuesday, October 1<sup>st</sup> | 4.00 - 5.00 pm

## ◆ ADVANCED PROTEIN AND FERMENTATION TECHNOLOGIES

**Edonia - Stand IA4**  
Microalgae | Protein | Alt-Meat

**Cultivated Biosciences - Stand IA3**  
Fermentation | Ingredient | Creaminess

**AiO - Stand IA1**  
Fermentation | DeepTech | Microbial oils

**Sun Bear Biofuture - Stand IA11**  
Fermentation | Fats | Palm

**Revobiom - Stand D10**  
Biotech | Consortium | Evolution



Wednesday, October 2<sup>nd</sup> | 11.00 - 12.30 pm

### ◆ ADVANCED PROTEIN AND FERMENTATION TECHNOLOGIES

● PFX Biotech - Stand IA10

Precision fermentation | Advanced nutrition | Specialty protein ingredients

● Levprot Bioscience - Stand IA7

Precision fermentation | Brazzein | Yeast

● INTACT Regenerative - Stand D2

Native proteins | Low carbon fermentation | Regenerative agriculture

● myBios - Stand IA8

Pichia pastoris | Protein production | Methanol-free

### ◆ CO-PRODUCT VALORISATION

● ProSeed - Stand D8

Food waste | Circular economy | Upcycling

### ◆ ENZYMES ANALYSIS & DEVELOPMENT

● Acaryon

Human gut microbiome | New ingredients | Lab assays

● Zymoptiq - Stand C2-D1/4

Enzyme | Amylase | Bakery



THE WINNER WILL BE  
AWARDED ON  
WEDNESDAY, OCTOBER 2<sup>ND</sup>  
AT 4.30 PM  
(INNOV'AREA)





## Conferences

Steered by a prestigious committee, NutrEvent offers a comprehensive programme covering the latest market trends and R&D innovations in Food, Human and Animal Nutrition.

Structured around 3 tracks, the conference sessions bring together international experts to discuss current innovation stakes and initiate conversations that matter for players in food supplement, finished food products and animal nutrition.

### TRACK 1

#### LATEST TRENDS IN FOOD SUPPLEMENT AND MEDICAL NUTRITION INNOVATION

This track will give an overview of the innovative trends in food supplement and medical nutrition use and applications, the challenges in terms of clinical validation and health claims. We will also deep dive into innovation and market access strategies.

### TRACK 2

#### INNOVATION IN FINISHED FOOD PRODUCTS: COMBINING NUTRITION AND SUSTAINABILITY

The food industry is evolving rapidly to become 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 ways to produce ingredients, remarkable initiatives in manufacturing and innovative production processes set up by the industry to improve their sustainability and transparency.

### TRACK 3

#### ANIMAL NUTRITION INNOVATION HIGHLIGHTS

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 pet and human food, reducing animal medication and promoting animal welfare. This track will review innovation sources in the sector and will focus on innovative feed ingredients and pet food reducing environmental impact and strengthening the overall health status of animals.

#### Conference topics

Scientific and Research oriented sessions



Innovation and Business oriented sessions





## ◆ SPOTLIGHT SESSIONS

Tuesday, October 1<sup>st</sup>

11.00 am  
12.30 pm



### Gut health and beyond: Evidence and acceptance of gut microbiome as a key to prevention and health - 2.3 Room

The importance of dietary choices in disease prevention and health promotion is growing clear. More particularly, gut microbiome has been investigated by researchers as a key factor in many health aspects.

Besides the known effects on gut, how do microbiome interactions influence the rest of our metabolism and what are the main impacts? What are the latest scientific discoveries on gut microbiota? How can nutritional interventions targeting gut health mitigate chronic conditions and inflammation? How can we keep our second brain healthy and how can personalised nutrition participate in making the "food as medicine" approach a reality?



**Nard Clabbers**

Thought leader in  
personalised nutrition  
NCNC Nutrition  
Consultancy 🇧🇪



**Marjolijn Bragt, PhD**

Programme Manager  
Nutrition for Optimal Health  
Wageningen Food &  
Biobased Research 🇳🇱



**Timothy Swartz, PhD**

Scientific Program Director  
Integrative Phenomics 🇫🇷



**Femke Hoevenaars, PhD**

Principal Scientist  
Nutritional Physiology &  
Metabolism  
TNO 🇳🇱



**Francesco Asnicar, PhD**

Postdoctoral Researcher  
Segata Lab - Department  
CIBIO - University of Trento 🇮🇹

5.15 pm  
6.15 pm



### The outlook for food and nutrition investment in 2024: Key trends and what to expect for 2025? - 2.3 Room

Organised with:



In this session, industry experts will analyse current trends and emerging opportunities in food and nutrition investment. Key trends, market dynamics, and regulatory considerations shaping the industry's growth trajectory will be discussed.

What scientific innovations are driving investment interest and how do they address global health and sustainability challenges? What are the key factors influencing decisions in emerging areas such as functional foods, personalised nutrition, and sustainable agriculture? What are the implications of current trends for future investment opportunities and market dynamics in 2025?



**Ariane Voyatzakis**

Innovation Manager  
Ania 🇫🇷



**Ivan Farneti**

Managing Partner  
Five Seasons Ventures 🇮🇹



**Eva Everloo**

Senior Analyst  
PeakBridge VC 🇳🇱



**Raphael Sars**

Investment Associate  
AgriFood  
Rockstart 🇧🇪



**Myriam Rouis**

Senior Investment  
Manager  
EIB / EIC Fund 🇪🇺



Wednesday, October 2<sup>nd</sup>

2.00 pm  
3.15 pm



## From research to consumer: Exploring the impact of AI on nutrition, food production and supply - 2.3 Room

Artificial intelligence (AI) is set to revolutionise most sectors, and nutrition is no exception.

From the research and formulation of new ingredients, to helping consumers make the right nutritional choices by way of the food production processes, how is AI used in practice? Experts will address the challenges and opportunities in enhancing nutritional value and sustainability.

What scientific evidence supports the efficacy and safety of AI-driven innovations in improving nutritional outcomes and food sustainability? How is AI being leveraged to optimise food formulation and production processes, as well as to analyse complex nutritional data and predict optimal dietary patterns? When it comes to consumers, what innovative tools can assist their nutritional choices according to preferences as well as dietary requirements, and how is AI-driven advice received? What are the ethical and regulatory considerations associated with AI integration in nutrition and food production?



**Raphaëlle O'Connor, PhD**  
Founder &  
Company Director  
inewtrition 🇮🇪



**Claudia Mucciardi**  
Vice Chair  
ESSNA  
Director  
Nutrabolt 🇬🇧



**Lorna Goulden**  
Coordinator  
DRG4FOOD  
Founder  
Twinds Foundation 🇮🇪



**Jose Lopez Vilariño, PhD**  
R&D Manager  
Hijos de Rivera 🇪🇸



**Hannah Saich**  
Enterprise Account  
Director  
Tastewise 🇬🇧

## ◆ TRACK 1: LATEST TRENDS IN FOOD SUPPLEMENT AND MEDICAL NUTRITION INNOVATION

Tuesday, October 1<sup>st</sup>

9.00 am  
10.30 am



## New sources of botanical ingredients and extracts for food supplements: Opportunities and challenges on the path of innovation - 2.2 Room

Though botanicals have been used in various cultures for centuries, they have gained significant attention in the food supplement industry due to their claimed health benefits and natural origins, addressing consumer preferences for natural products and sustainable sourcing practices. Experts will discuss the use of novel botanical extracts, as well as considerations for efficacy, safety, and market acceptance.

What scientific evidence supports the health benefits of novel botanical ingredients? What challenges exist in sourcing and standardising botanical extracts for food supplements, and how can these challenges be addressed? What opportunities exist for innovation and differentiation in the botanical supplement market, and how can companies leverage scientific research to drive product development and market acceptance?



**Martin Ham**  
Business Development  
Manager  
NIZO 🇧🇪



**Pierre-Antoine Mariage**  
CEO & Founder  
Botalys 🇫🇷



**Aude Aznar, PhD**  
Scientific Director  
Synadiet 🇫🇷



**Julio Boza, PhD**  
Chief R&D Officer  
HealthTech BioActives 🇪🇸

4.00 pm  
5.00 pm



## How to communicate the science behind supplements and generate consumer trust and acceptance - 2.3 Room

Sponsored by: **GenoScreen**

This session focuses on strategies to effectively communicate the scientific evidence supporting food supplements to consumers, fostering trust and acceptance. Experts will discuss methods for evaluating health benefits, generating market value, and delivering transparent communication of clinical studies and evidence-based claims.

What methodologies can be employed to assess the efficacy and safety of food supplements, particularly in preventive settings? How can companies effectively communicate scientific evidence to consumers and healthcare professionals to build trust and confidence? What role do regulatory frameworks and emerging technologies, such as blockchains and QR codes, play in validating health claims and ensuring transparency in supplement marketing? What strategies can companies employ to stand out in a competitive food supplement market while maintaining scientific integrity?



**Grégory Dubourg**  
Founder & CEO  
Nutrikéo



**Mohammed Gulrez Zariwala, Prof**  
Professor & Director  
Centre for Nutraceuticals,  
University of Westminster



**Cécile Da Cunha**  
Global Brand Manager,  
Health & Nutrition  
Ingredia Dairy Experts



**Odile Capronnier, PhD**  
Medical writer  
Biofortis

Wednesday, October 2<sup>nd</sup>

9.00 am  
10.30 am



## Stories of a rising star: Postbiotic science development, health benefits and security - 2.3 Room

A postbiotic is defined as a "preparation of inanimate microorganisms and/or their components that confers a health benefit on the host" by the ISAPP. As our understanding of the gut microbiome grows, so are the potential uses and applications of postbiotics. This session will focus on the emerging science of postbiotics, health benefits, and safety considerations.

What are postbiotics, and how do they differ from probiotics and prebiotics in terms of health benefits and mechanisms of action? Do they outperform live probiotics in terms of technology, and safety? What scientific evidence supports the health benefits of postbiotics in promoting gut health, immunity, and metabolic function? How can postbiotics be incorporated into food supplements? What safety considerations and regulatory requirements apply to postbiotic-based products?



**Natanael Viñegra de la Torre, PhD**  
Project coordinator  
R&D & innovation  
CNTA



**Daniel Ramón Calvo**  
Marketing &  
Strategy Director  
Darwin Bioprospecting  
Excellence



**Robert Jan Brummer, Prof**  
Professor of Gastroenterology  
and Clinical Nutrition  
Örebro University



**Jérôme Darribeau**  
Product Development Director  
Probiotics & Postbiotics  
ADM



**François Heroufousse**  
General Manager  
THT





3.30 pm  
4.30 pm



## Exploring the evidence between microbiome and healthy ageing: Which perspectives in developing the next generation of food ingredients and supplements? - 2.2 Room

Experts are increasingly pointing the gut microbiome as a key factor to live longer and healthier. This session will focus on the emerging research in this field and the potential applications in developing next-generation food supplements.

What scientific evidence supports the association between gut microbiome composition and healthy ageing, and what mechanisms underlie this relationship? How can microbiome-targeted interventions promote healthy ageing and prevent age-related diseases, such as cognitive decline and metabolic disorders? What challenges exist in developing food supplements that target the microbiome for healthy ageing? What role can dietary factors, such as fiber, prebiotics, and probiotics, play?



**Urbi Pathak**

Research Associate  
Lux Research



**Josep M del Bas, PhD**

Biotechnology Area,  
Research Manager  
Eurecat



**Ewa Hudson**

Director of Insights  
Lumina Intelligence



**Olivier Raimond**

Managing Director  
BellaVie

## TRACK 2: INNOVATION IN FINISHED FOOD PRODUCTS: COMBINING NUTRITION AND SUSTAINABILITY

Tuesday, October 1<sup>st</sup>

9.00 am  
10.30 am



## Alternative proteins vs. consumer awareness regarding ultra-processed food: Is this leading to product innovation? - 2.3 Room

As the demand for plant-based and alternative protein sources continues to rise, food manufacturers are exploring new ways to meet consumer preferences for healthier and more sustainable food options.

What are the main drivers behind the growing consumer interest in alternative proteins, and how are food manufacturers responding to this demand? How does consumer awareness regarding ultra-processed foods influence purchasing decisions and product innovation in the food industry? What challenges do food manufacturers face in formulating tasty and healthy alternative protein products taking into account consumer budgetary constraints?



**Andrea Gutierrez-Solana**

Director  
Whitehouse  
Communications



**Kelly Mulder, PhD**

Chief Scientific Officer  
Bon Vivant



**Kees de Graaf, Prof**

Professor Sensory Science  
and Eating Behavior  
Wageningen University  
& Research



**Heidi Jacobs, PhD**

R&D Director  
Cosucra



**Louise Ribéreau-Gayon**

Chief Strategy &  
Marketing Officer  
ACCRO - Nxtfood

2.00 pm  
3.30 pm



## State of fermented foods: Clinical validation, proven health benefits and food safety of new products - 2.3 Room

Fermented foods have a long history of consumption and are known for their unique flavours, textures, and potential health benefits. This session will provide an overview of the state of fermented foods, examining the scientific evidence supporting their potential role in promoting gut health, immunity, and overall well-being.

What scientific evidence supports the health benefits of fermented foods and how can fermented foods be incorporated into a healthy and balanced diet, not to mention for individuals with specific dietary restrictions? How do fermentation processes affect nutritional content, taste, and shelf life? How do we effectively address the challenges related to safety and quality of fermented food, such as the control of microbial growth, spoilage prevention and foodborne illness minimisation?



**Paula Álvarez Ameijeiras**  
Business Development  
Director  
Darwin Bioprospecting  
Excellence 🇪🇸



**Gabriele Gross, PhD**  
Principal Scientist,  
Health & Microbiology  
NIZO 🇳🇱



**Hugo Roume, PhD**  
Microbiome Program  
Coordinator  
Lesaffre 🇫🇷



**Christophe Chassard**  
Action chair  
Projet COST PIMENTO  
CA20128 🇫🇷



**Mary-Liis Kütt, PhD**  
CIO  
ÄIO 🇫🇮

11.00 am  
12.30 pm



## Plant-based alternatives and sustainable sourcing: Examining practices and their role in creating environmentally friendly products - 2.3 Room

Plant-based foods have gained popularity as sustainable alternatives to animal-based ones, offering environmental benefits such as reduced greenhouse gas emissions and land use.

What sustainable sourcing practices are food manufacturers employing to ensure the responsible production of plant-based substitutes? How do different plant-based sources compare in terms of environmental sustainability, nutritional content, and taste, and what factors influence their selection in food product formulation? What challenges exist in sourcing sustainable plant-based alternatives, such as supply chain transparency, traceability and cost, and how can these challenges be addressed? How can industry stakeholders collaborate to promote sustainable sourcing and increase consumer awareness of their environmental benefits?



**Ramin Ebrahimnejad**  
Business Development  
Manager  
The Advanced Plant  
Growth Centre,  
The James Hutton  
Institute 🇬🇧



**Frédéric Baudouin, PhD**  
Head of the Food Analysis  
and Application Laboratory  
Improve 🇫🇷



**Anne Louise Dannesboe Nielsen, PhD**  
Director Food Technology  
Danish Technology  
Institute 🇩🇰



**Cecilia McAleavey**  
Director Sustainable  
Eating & Public Affairs  
Oatly 🇮🇪



**Melissa Antoniou-Kourounioti**  
Network & Partnerships manager  
Quadram Institute 🇬🇧



## ◆ TRACK 3: ANIMAL NUTRITION INNOVATION HIGHLIGHTS

Tuesday, October 1<sup>st</sup>

2.00 pm  
3.30 pm



### Exploring algae's interest and use in aquaculture and livestock production 2.2 Room

Algae-based ingredients have gained attention for their potential applications in aquaculture and livestock production, offering sustainable and nutritionally rich alternatives to traditional feed sources.

What nutritional advantages do algae offer as feed ingredients, and how do they compare to conventional sources of protein? What differentiate microalgae and macroalgae nutritional interest and their application? What environmental benefits can be achieved by incorporating algae into animal diets? What challenges exist in the large-scale cultivation and processing of algae for animal feed, such as cost-effectiveness, scalability and regulatory approval, and how can they be addressed? What innovative processing techniques are being developed to optimise the nutritional composition and digestibility of algae-based feed ingredients, and how



**Nico van Belzen, PhD**  
Director General  
Science Consult



**Maria Hayes**  
Senior Scientific  
Researcher  
Teagasc



**Edouard Coudert, PhD**  
Animal Nutrition  
Innovation Manager  
CMI Roullier



**Pi Nyvall Collén, PhD**  
Scientific Director  
Olmix

Wednesday, October 2<sup>nd</sup>

11.00 am  
12.30 pm



### Investigating the use of pre- and probiotics to enhance gut health in animal nutrition - 2.2 Room

Prebiotics and probiotics have emerged as a promising strategy for improving the quality of animal nutrition, offering potential benefits such as enhanced nutrient absorption, immune function, and disease resistance in both feed and pet food.

What scientific evidence supports the benefits of pre- and probiotics for animals? How do companies select and formulate prebiotic and probiotic strains tailored to different animal species and production environments? How to ensure product quality and efficacy? What are the challenges in integrating pre- and probiotics into existing formulation, biosecurity protocols, and regulatory compliance?



**Lethicia Magno, PhD**  
Innovation Project  
Manager  
CMI Roullier



**Laure Darras**  
Technical Support &  
Business Developer  
Roquette Animal Nutrition



**Nadia Everaert, Prof**  
Associate professor  
Nutrition and Animal  
Microbiota EcoSystems,  
KU Leuven



**Mariano Oto**  
CEO  
Nucaps



**Nelly Badalato, PhD**  
R&D Manager  
GenoScreen





## Hosted events

### La recherche publique pour l'innovation en nutrition : 11<sup>e</sup> édition des Rencontres Qualiment® - Appert Room

1<sup>er</sup> octobre | 14h - 16h30

2 octobre | 9h30 - 12h15

*This event will be held in French*



Les Rencontres Qualiment® reviennent pour une 11<sup>e</sup> édition en 2024 !

Cet événement se déroule sur deux demi-journées et sera l'occasion de :

- ◆ Présenter les résultats de recherche des chercheurs et leurs perspectives de transfert au travers de présentations scientifiques
- ◆ Rencontrer directement des entreprises et chercheurs

**1<sup>er</sup> octobre | 14h - 16h30**

**Axe 1 : La nutrition des populations spécifiques (nourrissons, sportif, personnes âgées, allergiques etc.)**

- ◆ **Isabelle Savary** – Unité de Nutrition Humaine – Développement et Valorisation de probiotiques ciblant la fonte musculaire chez les séniors.
- ◆ **Céline Brasse** – UMR GRAPPE – Augmentation de l'apport protéique et maintien du plaisir à manger des résidents en EHPAD par l'enrichissement des repas. Projet AAGINOV (Développement de solutions innovantes et gourmandes pour lutter contre la dénutrition des séniors).
- ◆ **Joulia Haydar** – UMR CSGA – Effets d'une Consommation Aiguë et Chronique des Édulcorants Non Nutritifs sur la Régulation Cérébrale du Métabolisme chez le Rat.
- ◆ **Carole Tournier** – UMR CSGA – Mastication et Rassasiement chez l'Enfant : rôle de La texture des aLimEnts.
- ◆ **Julien Averous** – Unité de Nutrition Humaine – Projet PlantIntrest – Protéines Végétales et prévention de la santé : la restriction intermittente en acides aminés.

**2 octobre | 9h30 - 12h15**

**Axe 2 : Nouvelles méthodes pour la nutrition (exemple : digestion *in vitro*, organoïdes, masticateur artificiel etc.)**

- ◆ **Marie-Agnès Peyron** – Unité de Nutrition Humaine – Quelques bonnes raisons d'utiliser le masticateur artificiel AM<sup>2</sup> pour des études en nutrition.
- ◆ **Claire Cherbuy** – MICALIS – Développement d'organoïdes pour les études interactions nutrition-microbiote-santé.
- ◆ **Guilhem Pages** – QUAPA – L'imagerie par résonance magnétique (IRM) pour aborder la nutrition à l'ISC AgroResonance.
- ◆ **Sébastien Marze** – BIA – FROMASDIG – Association d'un masticateur et d'un digesteur instrumentés pour étudier le rôle de la texture de fromages et de substituts végétaux sur le devenir de composés d'intérêts sensoriel et nutritionnel tout le long du tube digestif.
- ◆ **Didier Dupont** – UMR STLO – Comment simuler la digestion gastrointestinale chez l'homme : avantages et limites des principaux modèles *in vitro*.
- ◆ **Marco Ramaoli** – UMR SAYFOOD – Simuler *in vitro* le processus oral de l'aliment pour adapter sa texture aux besoins nutritionnels spécifiques et aux préférences de différentes populations.



## Leveraging real purchase data: Insights from the Nutri-Score impact study in Hauts-de-France

Appert Room

October 1<sup>st</sup> | 9.30 - 10.30 am



As part of regional efforts to combat obesity and promote healthy eating, the Regional Health Agency "ARS Hauts-de-France" entrusted Eurasanté and Clubster NHL with conducting the "Nutricourses Hauts-de-France" study. This observational research aimed to assess the impact of the Nutri-Score on consumer's behaviours. It is one of the only studies regarding the impact of Nutri-Score conducted on large volumes of actual in-store purchase data.

The two main objectives of the study were to:

- ◆ Understand how the Nutri-Score is perceived by consumers and industry players
- ◆ Assess its influence on food purchases and consumption trends

This conference will present the results of this innovative study, highlighting the key action points to encourage healthier food choices and reduce overweight and obesity rates in the region.

Discover the impact of the Nutri-Score and the prospects for more balanced eating habits in Hauts-de-France.

### Speakers:

- ◆ **Hinde Tizaghti**, Nutrition, Diabetes and Obesity Coordinator, **Regional Health Agency "ARS Hauts-de-France"**
- ◆ **Anne Kathrin Illner**, PhD, Lecturer and Researcher in Human Nutrition, Prevention and Health, **UniLaSalle Beauvais**
- ◆ **Lucie Lebrun**, Food and Health Engineer, **UniLaSalle Beauvais**
- ◆ **Claire Boutonnet**, Agri-food Engineer, **Clubster NHL/Eurasanté**



With the methodological support of:



## Success story des partenariats public - privé : Résultats et perspectives - Appert Room

2 octobre | 14h - 16h30

*This event will be held in French*



L'unité mixte de recherche transfrontalière INRAE BioEcoAgro co-présente avec quelques uns de ses partenaires industriels les derniers résultats obtenus dans le cadre de leurs collaborations public-privé et en particulier les avancées scientifiques obtenues par les chercheurs des chaires Charles Viollette (Valorisation des coproduits d'origine végétale) et ProteinoPepS (Valorisation des protéines laitières et de la filière) ainsi que de l'équipe mixte CHIC41Health (Chicorée pour une seule santé). C'est une occasion unique de venir découvrir l'innovation qui est développée au sein des universités et en partenariats avec le monde socio-économique.

### PROGRAMME :

#### 14h00 – Accueil et présentations générales

**14h05** – Chaire ProteinoPepS : Du labcom Proteinolab et de l'équipe mixte ALLInPep à la Chaire ProteinoPepS : comment pérenniser les partenariats publics privés

**Intervenants : Rozenn Ravallec et Céline Lesur**

**14h35** Chaire Viollette : Plus-value d'un projet avec un mode de fonctionnement multi industriels

**Intervenant : François Coutte**

#### 14h50 – Présentation des projets scientifiques

- ◆ Mousses capillaires à base de protéines laitières comme substitut de matière grasse – **Luisa Azevedo-Scudeller (ProteinoPepS)**
- ◆ Développement d'un modèle gastro-intestinal microfluidique pour l'étude de la digestion de protéines laitières – **Julien Seyve (ProteinoPepS)**
- ◆ Peptides laitiers chélateurs de minéraux : processabilité et biodisponibilité intestinale – **Océane Yapo (ProteinoPepS)**
- ◆ Compréhension du mode d'action de peptides laitiers bioactifs – **Thomas Trachet (ProteinoPepS)**
- ◆ Développement de procédés de bioconversion de produits végétaux pour des applications santé – **Morgan Le Rouzic et Pauline Bruniaux (Chaire Viollette)**
- ◆ Impact de la composition de la racine de chicorée industrielle sur son microbiote : vers une stratégie de biocontrôle innovante – **Gaëtan Kienz (Chic41Health)**
- ◆ Caractérisation des voies de synthèse des polyphénols chez la chicorée : une stratégie d'adaptation à son environnement – **Antoine Mallavergne (Chic41Health)**

**15h40** – Table ronde : Comment construire un partenariat public-privé pérenne et quelle est la plus-value pour chaque partenaire ? Discussion autour des équipes mixtes, labcom, chaire et témoignages.

# Floor plan and exhibitor list



## INNOV'AREA

AïO .....	IA1	LEVPROT BIOSCIENCE.....	IA7
CALIDRIS BIO .....	IA2	MYBIOS .....	IA8
CULTIVATED BIOSCIENCES.....	IA3	MYNUMEA .....	IA9
EDONIA .....	IA4	PFX BIOTECH .....	IA10
GASTON AI .....	IA5	SUN BEAR BIOFUTURE.....	IA11
GENBIOMA .....	IA6	SWIPEBIOME .....	IA12

BECKMAN COULTER FRANCE SAS .....	A12
BIOFORTIS .....	C13
BIOTEM.....	B8
COSM&TIC ASSIST.....	D4
COST PIMENTO PROMOTING INNOVATION OF FERMENTED FOODS .....	A10
GENOSCREEN.....	C1
HTBA (HEALTHTECH BIOACTIVES).....	B4
ID BIOPROD .....	D9
IIS FOODBOOSTER / IIS PROTEWIN .....	C15
ILSI EUROPE .....	C10
IMPROVE.....	C3
INTACT REGENERATIVE .....	D2
KREGLINGER SPECIALITIES.....	C7
LÉGUMI'PULSE.....	B14

## LILLE NORTHERN FRANCE HEALTH & NUTRITION CLUSTER

CLUBSTER NHL .....	C2-D1
EURALIMENTAIRE .....	C2-D1
EURASANTÉ .....	C2-D1
LEBAS INDUSTRIES .....	C2-D1/2
NUTRIEARTH .....	C2-D1/3
UMRT BIOECOAGRO - LILLE UNIVERSITY.....	C2-D1/1
UNIVERSITY OF LILLE .....	D3
ZYMOPTIQ .....	C2-D1/4

MERIEUX NUTRISCIENCES .....	B10
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## NORWICH RESEARCH PARK (TASTEBUDS)

EDIFORM .....	C8-D7
NORFOLK AND SUFFOLK UNLIMITED .....	C8-D7
NORWICH RESEARCH PARK .....	C8-D7
QUADRAM INSTITUTE .....	C8-D7
TASTEBUDS COLLECTIVE .....	C8-D7
UNIVERSITY OF EAST ANGLIA .....	C8-D7

OLOBION   OMICS BIOSCIENCE LAB .....	B16
PROSEED .....	D8
REVOBIOM .....	D10
SYNEUM .....	B2

## WESTERN FRANCE NUTRITION & HEALTH CLUSTERS PAVILION

AGROBIO (QUALTECH GROUPE).....	A2-B1/5
ATLANPOLE BIOTHERAPIES .....	A2-B1/2
CARNOT INRAE.....	A2-B1/6
FOODINNOV .....	A2-B1/4
REGIMBEAU .....	A2-B1/3
VALORIAL.....	A2-B1/1



# Exhibitors

## AGROBIO (QUALTECH GROUPE)

Stand A2-B1/5

[www.qualtech-groupe.com](http://www.qualtech-groupe.com)

With more than 30 years of experience, the QUALTECH Laboratories and Experts Teams bring their knowledge and their expertise in testing on innovative nutrition, food supplements and ingredients for food-processing, pharmaceutical and cosmetic companies. Our wide range of services includes food chemistry, active plant compound determination, stability studies, nutritional values, contaminants search, Food Fraud (barcoding), allergens, GMOs, sensory testing, Microbiology, Auditing & Training.

## ATLANPOLE BIOTHERAPIES

Stand A2-B1/2

[www.atlanpolebiotherapies.com](http://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 personalised medicine. It is a European Center of Excellence in 4 domains:

- Biotechnology & Pharma,
- MedTech,
- Digital Health,
- Disease prevention (One Health).

## BECKMAN COULTER FRANCE SAS

Stand A12

[www.beckman.com](http://www.beckman.com)

Beckman Coulter Life Sciences is a preferred laboratory partner providing automation and innovation solutions for Centrifugation, Flow Cytometry, Genomics, Particle Analysis, Microfermentation & Liquid Handling workflows. With a legacy dating back to 1935, our technologies reduce manual laboratory processes and can provide greater speed, accuracy, and advanced analytics to accelerate answers with a guiding focus to improve patient care and enable pioneering discoveries.

## BIOFORTIS | Stand C13

[www.biofortis.fr](http://www.biofortis.fr)

Biofortis, the leading CRO in Europe for nutrition and microbiome explorations, brings over two decades of expertise with over 1,000 successfully conducted projects. Our team offers comprehensive study coordination, by managing all phases from protocol design to clinical study report delivery. This includes overseeing investigation management (SMO activities), project coordination, central laboratory activities and biometrics expertise.

## BIOTEM | Stand B8

[www.biotem-antibody.com](http://www.biotem-antibody.com)

BIOTEM is a CRO/CMO which provides high added value services for the development / production of custom monoclonal antibodies and immunoassays since 1980. Your Partner for Food Quality Control, Research & Diagnostics.

- Mouse & Rat Hybridoma Generation
- Phage Display Technology - Immune & Synthetic Libraries (scFv and VHH)
- Antibody Sequencing & Engineering
- Recombinant Antibody Production
- ELISA & LFIA Rapid Test Development and Manufacturing
- Disp&FLOW® rapid tests for food allergens

## CARNOT INRAE | Stand A2-B1/6

[www.lereseaudecarnot.fr](http://www.lereseaudecarnot.fr)

Created in 2006, the Carnot label aims to develop partnership research, i.e. research conducted by public laboratories in partnership with socio-economic actors, mainly companies in response to their needs. The Carnot Qualiment® gathers laboratories and a technical center recognised in the field of human food. The Carnot France Futur Elevage promote R&D collaborations and transfer of innovations in the livestock sector.

## CLUBSTER NHL | Stand C2-D1

[www.clubster-nhl.com](http://www.clubster-nhl.com)

Clubster NHL – Nutrition, Health, Longevity – is a French competitiveness cluster federating 360 members in the nutrition, biotechnology and health sectors. We foster collaboration between academia, private companies (start-ups, 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.

## COSM&TIC ASSIST | Stand D4

[www.cosmeticassist.com](http://www.cosmeticassist.com)

COSM&TIC ASSIST provides 360° CONSULTING!  
COSM&TIC ASSIST offers consultancy in “COSM” (Cosmetic field) and “TIC” (Totally Industry Consulting): FOOD, SUPPLEMENTS, MEDICAL DEVICES, PHARMACEUTICAL, BIOCIDAL PRODUCT, CHEMICALS, DANGEROUS GOODS, DETERGENTS. We provide services in REGULATORY, QUALITY, FORMULATION, MARKETING, INTERNATIONAL BUSINESS, SUSTAINABILITY & INNOVATION, BUSINESS INCUBATOR & ACCELERATOR. Our 360 ° CONSULTING can serve you an «ASSIST» to make your goal!

## COST PIMENTO PROMOTING INNOVATION OF FERMENTED FOODS | Stand A10

[www.fermentedfoods.eu](http://www.fermentedfoods.eu)

Fermented foods (FF), present in all European diets. Their potential for improving human health, but also driving food innovation and local production in the next decades, has become highly relevant. The challenge of COST-PIMENTO is to federate the scientific community and key stakeholders working on FF. The idea is to collectively advance scientific evidence of their health benefits, building a benefits/risk approach in order to promote multi-modal innovation and meet the expectations of UE.

## EDIFORM | Stand C8-D7

[www.ediform.co](http://www.ediform.co)

Ediform was founded on the belief that everyone deserves to enjoy their food regardless of their challenges. With this in mind, we set out to revolutionise the dining experience for those who struggle with swallowing difficulties. Our innovative solution lies in cutting edge technology, our founders embarked on a journey to create a service that crafts visually captivating delicious and nutritionally tailored meals.

## EURALIMENTAIRE | Stand C2-D1

[www.euralimentaire.com](http://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 start-up and helps to define the key themes while being more respectful of citizens' health. Since its launching in 2017, the incubator has supported nearly 128 projects and generated over 245 jobs. Euralimentaire is a part of Eurasanté and the Clubster NHL.

## EURASANTE | Stand C2-D1

[lille.eurasante.com](http://lille.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, start-ups 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 12 hospitals, 4 universities, 8 specialised schools and more than 200 companies. It benefits from an exceptional location at the heart of Europe.

**FOODINNOV | Stand A2-B1/4**

[www.foodinnov.fr](http://www.foodinnov.fr)

Foodinnov is France's leading private group in the fields of innovation, food R&D and nutrition.

Our multi-disciplinary expertise, our knowledge of markets and our commitment to nutrition enable us to provide our customers with relevant, practical insights.

- Innovation management: strategic support and creativity workshops
- Nutrition consulting
- Scientific expertise: novel foods, DADFMS, collaborative research projects
- Monitoring and trends
- Food and beverage product development

**GENOSCREEN | Stand C1**

[www.genoscreen.fr](http://www.genoscreen.fr)

GenoScreen is a leader in molecular microbiology and genomics, providing innovative solutions for the Food and Feed industry. With over 20 years of expertise, we specialise in gut microbiome analysis and regulatory support, helping our clients develop scientifically validated products for human and animal health. From research to market, our tailored end-to-end services transform complex microbial data into actionable insights, ensuring product safety and efficacy.

**HTBA (HEALTHTECH BIOACTIVES)**

**Stand B4**

[www.htba.com](http://www.htba.com)

HTBA is a science-based global leader in the manufacturing and commercialisation of citrus flavonoids and active forms of vitamin B12 for the pharmaceutical, nutraceutical, food and beverage, and animal nutrition sectors. For over forty years, the company has pioneered the development of new processes to create high-quality, naturally derived ingredients that support the health of people and animals, all while protecting the environment.

**ID BIOPROD | Stand D9**

[www.id-bioprod.com](http://www.id-bioprod.com)

ID bioprod is a service provider specialised in bioprocess engineering (USP and DSP).

We accompany biotech companies in the development of innovative processes or products, from lab scale development (2L) to scale-up (20L) and assistance in industrialisation.

Our areas of expertise include cultivating a wide range of microbial organisms (BSL1, BSL2, GMO, aerobic or anaerobic microorganisms), developing high cell-density processes, optimising the production of intra and extracellular molecules.

**IIS FOODBOOSTER / IIS PROTEWIN**

**Stand C15**

**LinkedIn: [iis-foodbooster](#)**

FoodBooster and Protewin are two Strategic Innovation Initiatives launched by Wallonia gathering stakeholders, strengthening innovation and fostering international cooperation. FoodBooster, led by CER Groupe and ULiège, aims at improving the competitiveness of the functional ingredients sector (prebiotics, probiotics & bioactive peptides). Protewin, led by Celabor srl, contributes to Wallonia protein self-sufficiency via the deployment of the plant-based and alternative protein value chain.

**ILSI EUROPE | Stand C10**

[www.ils.eu](http://www.ils.eu)

ILSI Europe is the European branch of the International Life Sciences Institute (ILSI), a global, non-profit federation. Our mission is to develop, communicate and disseminate science-based guidance to tackle food, public health, and sustainability challenges. We facilitate collaboration and consensus building between academic, industry and public service experts. Our fit-for-purpose deliverables are peer-reviewed publications, guidance documents, workshops, symposia and more.

**IMPROVE | Stand C3**

[www.improve-innov.com](http://www.improve-innov.com)

Located near Amiens, IMPROVE is an industrial research and development center dedicated to the valorisation of proteins. With 10 years of existence, our expertise in Biomass valorisation extends from upstream to downstream. We help our customers to develop or optimise new processes and products, as well as to better assess the functional and nutritional qualities of their ingredients.

**INTACT REGENERATIVE | Stand D2**

[www.intact-regenerative.com](http://www.intact-regenerative.com)

INTACT is a regenerative ingredients company. We produce innovative plant-based proteins and the world's first pulse neutral alcohol for sustainable foods, beverages, cosmetics, and pharmaceuticals. Our proprietary technology and expertise support our customers in creating healthy products. We source regenerative pulses in Centre-Val de Loire and produce our ingredients in Baule (Loiret), where our R&D center and production facilities are located.

**KREGLINGER SPECIALITIES | Stand C7**

[www.kreglinger.com](http://www.kreglinger.com)

Kreglinger's Pharma department aims to supply the Pharma & Food supplements market with highly specialised and exclusive quality ingredients such as a large range of Branded Botanical Extracts, Herring Caviar Oil (Omega 3), Red Yeast Rice, Astaxanthin, Vitamin K2 and many other premium and branded ingredients. Fully understanding the issues of the industry, low heavy metal content and strict pesticide residue control are matters of our daily concern. We help our customers reach the next level.

**LEBAS INDUSTRIES | Stand C2-D1/2**

[www.lebas-industries.fr](http://www.lebas-industries.fr)

Since 1977, Lebas Industries has specialized in the design and construction of production units for the biotechnology, agri-food, chemical (green chemistry, bioenergy, fine chemistry), pharmaceutical and cosmetics industries. Lebas Industries brings together the full range of expertise required to build a complete unit: - Process - Utilities - Building / cleanroom / HVAC - Automation / programming - Electricity - Instrumentation.

**LEGUMI'PULSE | Stand B14**

[www.legumipulse.fr](http://www.legumipulse.fr)

WHO ARE WE? We are Hervé and Olivier NUTTENS, engineers and farmers in the Somme. With a long experience, we have decided to offer you all our know-how through a healthy, natural and responsible production of flours and vegetable proteins. Men of the field, we are professional, simple, clear and committed. We want to bring innovative solutions to the industry of today and tomorrow.

**MERIEUX NUTRISCIENCES | Stand B10**

[www.merieuxnutrisciences.com](http://www.merieuxnutrisciences.com)

At Mérieux Nutrisciences, we leverage over 50 years of scientific and entrepreneurial expertise.

From our initial expertise in microbiology and consulting, we have broadened our scope of scientific specialties into chemistry, training, research, labelling, and sensory in order to offer a complete suite of services to meet our customers' needs. We strongly believe that together, we can create solutions to offer our planet: BETTER FOOD. BETTER HEALTH. BETTER WORLD

**NORFOLK AND SUFFOLK UNLIMITED**  
Stand C8-D7

[www.norfolksuffolkunlimited.co.uk](http://www.norfolksuffolkunlimited.co.uk)

Norfolk & Suffolk Unlimited brings together local private and public sector partners to promote the region, boost business growth and drive inward investment. There are many ways we can support you if you are looking to invest or expand your business in Norfolk & Suffolk, we work with partners across Norfolk and Suffolk to showcase the best assets and commercial opportunities for your organisation. Get in touch to see how we can assist you.

**NORWICH RESEARCH PARK** | Stand C8-D7  
[www.norwichresearchpark.com](http://www.norwichresearchpark.com)

Norwich Research Park is one of the largest single-site concentrations of research in food, microbiology, genomics and health in Europe which hosts 3,000 scientists and commands over £230 million in annual research spending. It is also one of five BBSRC funded UK Research and Innovation Campuses. It is the only site with three BBSRC funded research Institutes. The site also has a fourth research institute, a University, a University Hospital and a community of over 40 businesses.

**NUTRIEARTH** | Stand C2-D1/3  
[www.nutriearth.fr](http://www.nutriearth.fr)

Nutriearth is a French innovative company specialising in the production of natural and sustainable vitamin D3 created in the matrix of the edible insect (*Tenebrio molitor*) without any extraction, purification or chemical synthesis. Nutriearth develops functional innovative ingredients, in the form of oil and flour, for health food and nutraceutical industries. The aim of Nutriearth is to preserve health through innovative, natural and environmentally-friendly products.

**OLOBION** | OMICS BIOSCIENCE LAB  
Stand B16

[www.olobion.ai](http://www.olobion.ai)

oloBion is a cutting-edge laboratory located in Barcelona. Our goal is to help our customers gain new insight into the mode of action of their products or technology with our scientific platform based on mass spectrometry. We are experts in metabolomics, lipidomics and proteomics analysis, with specialised applications in the field of nutrition and nutraceuticals. By leveraging omics sciences, we uncover the potential of bioactive compounds and how they contribute to human and microbiota health.

**PROSEED** | Stand D8  
[www.proseed.co](http://www.proseed.co)

ProSeed integrates on-site drying units to upcycle by-products from Food & Beverage processors, such as breweries and tofu producers, into cost-effective raw materials at an industrial scale. Our innovative containerised unit fits seamlessly into existing production lines, converting by-products into profit-generating raw materials for ingredient manufacturers. In the brewing industry, we transform brewer's spent grain into Barley Flakes, used in producing high-fiber, high-protein ingredients.

**QUADRAM INSTITUTE** | Stand C8-D7  
[www.quadram.ac.uk](http://www.quadram.ac.uk)

The Quadram Institute is a national science capability researching how food and microbes interact to promote health and prevent disease. Our science is highly interdisciplinary, combining expertise in food science and nutrition, microbiology, genomics and clinical research.

**REGIMBEAU** | Stand A2-B1/3

[www.regimbeau.eu](http://www.regimbeau.eu)

Regimbeau, a French and European IP law firm, is a business partner to industrial groups and start-ups in the agritech and foodtech sectors. As innovation is the driving force behind our clients' leadership positioning in constantly evolving markets, we collaborate with them to generate valuable assets, secure their creations and innovations, and achieve a lasting competitive advantage. Our 360° expertise covers all IP-related matters (patents, trademarks, designs, contracts, know-how, etc.).

**REVOBIOM** | Stand D10  
[www.revobiom.com](http://www.revobiom.com)

REVOBIOM leads the upcoming Microbial revolution by mimicking natural Darwinian Evolution thanks to its Microbial Evolution Machine, a High-throughput millifluidic device allowing the breeding of microorganism ecosystems. Revobiom's device directs evolution in order to enhance single strains or compose and stabilize complex ecosystems. Microbials are present in a number of industries: Food Ferments, Biofuels, Human and Animal Nutrition, Soil Fertilization, Cosmetics, and Pharmaceuticals.

**SYNEUM** | Stand B2  
[www.syneum.eu](http://www.syneum.eu)

Syneum is your tailor made ingredient creator for functional food & cosmetic markets. Syneum is made of a synergistic alliance of 3 companies: Herbal T, Genibio & Genialis, having 3 axis of competence:

- Vegetal extracts : Infusions, extracts, cold brew,...

- Probiotics & Fermented postbiotic ingredients

- Innovative technologies ( Cryopulsion®, Hydrofeeling®)

With more than 30 years of experience in the health sector, Syneum is happy to present its unique offer.

**TASTEBUDS COLLECTIVE** | Stand C8-D7  
[www.tastebudscollective.co.uk](http://www.tastebudscollective.co.uk)

Tastebuds Collective is the home of food and drink innovators in the East of England and beyond. Spun out of the University of East Anglia, Tastebuds links the world leading food research on the Norwich Research Park to the world of innovative food manufacturing businesses in the region. Tastebuds acts as the central network for anything food and drink related: talk to us if you are looking for a new product, research collaboration or supply chain partner in the UK, new members welcome!

**UMRT BIOECOAGRO - LILLE UNIVERSITY**  
Stand C2-D1/1

[www.bioecoagro.eu](http://www.bioecoagro.eu)

The BioEcoAgro Joint Cross-Border Research Unit is a new structure which brings together around 400 researchers, technicians and PhD students from both sides of the Franco-Belgian border. Its ambition is to develop an international center of excellence in the field of biological engineering applied to agriculture, biotechnology, agri-food, nutrition and health, and environment.

**UNIVERSITY OF EAST ANGLIA** | Stand C8-D7  
[www.uea.ac.uk/business](http://www.uea.ac.uk/business)

The University of East Anglia is a public research university in Norwich, England. UEA is a top 30 UK university and ranked 1<sup>st</sup> for Agriculture, food and veterinary sciences in the Research Excellence Framework in 2021 with 91% of our research being world-leading or internationally excellent. Prof. Sheng Qi and Ken Tam of the School of Chemistry, Pharmacy and Pharmacology are attending NutrEvent to promote their work on 3D food spin-out Ediform.



### UNIVERSITY OF LILLE | Stand D3

[www.univ-lille.fr](http://www.univ-lille.fr)

Platforms and laboratories of Lille University Innovation Center offer a cutting-edge service in 9 major areas of activity bringing together 57 platforms serving research excellence and open to all socio-economic partners.

Health; Chemistry and materials; Computer sciences and mathematics; Mechanics and civil engineering; Observation and environment, laser and applications; Visual environment and interaction; Human and social sciences; Information and communication; Transport and robotics.

### VALORIAL | Stand A2-B1/1

[www.pole-valorial.fr](http://www.pole-valorial.fr)

N°1 network devoted to agri-food innovation through a collaborative approach, Valorial brings together 400 members & a community of 10,000 "innov'actors" focusing on smarter & responsible food. Mission: To identify, set up & support collaborative & innovative R&D projects in 6 areas of innovation. Services chain: consultancy services for project set-up, networking & search for partners, consultancy on innovation strategy & management, resourcing & specialised monitoring, project management assistance, promotion.

### ZYMOPTIQ | Stand C2-D1/4

[www.zymoptiq.com](http://www.zymoptiq.com)

ZYMOPTIQ is making enzyme activity assay easier and more efficient across various industries like Feed, Food & Beverage, and more. Our innovative technology offers unmatched advantages that boost efficiency:

- Easy Sample Preparation: Just resuspend the sample, no filtration or centrifugation
- Works with any sample: pure, colored, unfiltered
- High accuracy and precision for every measurement
- No substrate or complex reagent preparation
- Get more done in less time with our 96-well plate



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Food and Nutrition innovation

**Oct. 27<sup>th</sup>  
28<sup>th</sup> 2026**  
**Lille, France**

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