

6th edition

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22 & 23, 2019

Rennes, France



The European meeting place for innovation in

FOOD, FEED,

NUTRITION

AND HEALTH

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EDITORIAL



Since the very first edition in 2009, NutrEvent has evolved and confirmed its positioning as the key platform for new R&D and innovation partnering opportunities in Food, Feed, Nutrition and Health sectors.

Today, we are very pleased to welcome you to Rennes for the sixth edition of NutrEvent, where more than 600 international key players from over 25 countries are representing large companies, SMEs, start-ups, academic, investors and service companies.

We hope to see you next year in Lille on October 20th & 21st, 2020 for the seventh edition of NutrEvent, where more meetings, deals and discoveries of innovative projects in the Food, Feed, Nutrition and Health sectors will take place.





Jean-François Balducchi Managing Director Atlanpole



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NUTREVENT 2019 KEY FIGURES

- **600+** registered delegates
- 25+ countries represented
- **65** international speakers
- **60** exhibitors
- **30** innovation pitchers

NUTREVENT, A KEY EUROPEAN EVENT FOR HEALTH & NUTRITION INNOVATION

NutrEvent at a glance

Launched in Lille in 2009, NutrEvent is the European partnering event in the Food, Feed, Nutrition and Health sectors. NutrEvent provides the ideal environment for academic and industrial actors to build partnerships, to source innovative R&D projects, to obtain funding and to facilitate market access. For this sixth edition, NutrEvent welcomes over 600 international key players from 25 countries representing: ingredient suppliers and distributors, finished food products and food supplement industries, academic stakeholders, technology transfer organisations, research institutes, R&D services and consulting firms and investors.



Three regions are joining forces to support NutrEvent's growth

We are glad that NutrEvent is now organised alternately in Lille (2020), in Nantes (2021) and in Rennes (2022). This unique partnership between three major French ecosystems in the industry will enable NutrEvent audience to enjoy both a new venue and a new destination.

For this new edition, NutrEvent is hosted for the first time in the 'Grand-Ouest', West of France, one of Europe's leading agri-food and agricultural economic hubs with over 2,500 agri-food and nutrition businesses and a dense academic network. NutrEvent provides participants with new partnering and business development opportunities at a European scale in a perfectly adapted region. Home to a number of European and international leaders in the industry, the West of France enjoys the presence of companies in the agri-food area such as Diana Food, LDC Group, Lactalis, Triballat.... It also brings together research stakeholders, major schools and universities like Agrocampus Ouest, ANSES, INRA, INSERM, ONIRIS..., and also renowned technology transfer centres and technical centres. The West of France benefits both from the Nutrition Technocampus, in Nantes, which gathers all the economic, academic and technical stakeholders in the agri-food sector and the nutritional innovation cluster, in Rennes, which is grouped around the Contemporary Culinary Centre.

As the leading agricultural and maritime region in France, Brittany has a wide range of production models. Assisting agro-ecological transitions and encouraging innovation, the Region aims to produce healthy and high-quality food. Nutrition, food safety, competitiveness, respect for the environment... Brittany aims to become the leading region for "Well-eating" in Europe.

Supporting research, development and innovation in the agri-food, agriculture and fisheries sectors, the Region has a high-performance ecosystem at the service of plant, animal and human nutrition: research organisations and universities, industrial companies, start-ups, technopoles, competitiveness clusters (Valorial, Végépolys Valley), innovation centres of the Act Food Bretagne federation and ID2santé, CEA Tech platform, Bretagne developpement innovation (agri-food factory of the future)...

AN EVENT DESIGNED TO FOSTER INNOVATION IN THE FOOD, FEED, NUTRITION AND HEALTH SECTORS

Fostering cooperation and partnerships between academia, industries, start-ups and financial backers

NutrEvent's partnering activity is the most efficient way to identify and connect with potential businesses, research partners and investors involved in the Food, Feed, Nutrition and Health sectors.

Thanks to a highly efficient and user-friendly platform available one month before the event, the attendees can identify and send meeting requests to participants of their choice. The partnering platform enables NutrEvent's participants to pre-qualify up to 30 meetings over both days.

Innovation in Nutrition Food and Feed at the centre of NutrEvent programme

Steered by a prestigious Committee, NutrEvent offers a broad programme dealing with the market trends in the Nutrition and Health sectors, the recent regulatory evolutions, the best practices to collaborate, the sources of funding for R&D and innovation projects.

More than 65 international experts from research, industry and investment worlds, will share their vision and experience throughout 13 innovation-focused conferences. Among them: Sara Colombo Mottaz (Nestlé Research CH), Rob Beudeker (DSM NL), Joël Doré (INRA FR), Martha Carlin (The BioCollective USA), Jens Legarth (The Fermentation Experts DK), Isabelle de Crémoux (Seventure Partners FR) and Mauricio Agudelo (Bialtec CO) and many others.

Concerning the plenary session, it will highlight models of sustainable innovations in nutrition to have a prospective dimension on the future of nutrition for the upcoming 5 to 10 years and raise questions on our species common fate. The accomplished experts Nico van Belzen (ScienceConsult NL), Rob Beudeker (DSM NL), Jan Sikkema (University Medical Center Groningen NL) and Pierre Weill (Valorex FR) will address this question: "What are the key innovations for sustainable food and nutrition models?"

The first two tracks of conferences will allow participants to learn more about the best practices from the sector to develop their projects from research to innovation and from innovation to market.

For the first time, NutrEvent includes a conference track devoted to bridges between the Feed and Food sectors, based on the concept of « One Health » meaning that animal and human health are inter-related.

Facilitating access to financing for entrepreneurs

The NutrEvent pitch sessions offer the opportunity to detect the most innovative and promising start-ups, companies, R&D projects, licensing opportunities and services in order to foster partnerships and business development in the Food, Feed, Nutrition and Health sectors.

START-UPS SLAMS:

The Start-up Slams are a great opportunity for young companies (and particularly start-ups seeking to raise a financing round) to showcase their project in front of potential partners and investors.

The candidates will present their project and receive advice and feedback from a panel of experts.

This year, 15 projects have been selected to pitch in 5 different categories:

> Digital nutrition

IoT Stars

CROP is a stylish food computer to grow the world's tastiest and most nutritious microgreens right on your kitchen worktop. It uses a patented LED spectral tuning technology and nanotechnology growth medium.

Siga

Siga is working with suppliers and retailers of the agri-food system to help them build, select, and promote to customers healthier industrial foods and closer to hand-made.

Wuii and co

We develop the new generation of 'ready to cook' meals that better fit personal needs. Thanks to a sustainable manufacturing process, we prove that industry can provide healthy and greedy real food. We formulate, prepare, cook and conserve (by drying) our product. Product range: hox.

Tool4Food

Tool4Food is a digital service for the sourcing of contract manufacturing in real time. The platform is aiming at bringing the food industrials together for exchanging services, and give value to unused resources.

> Feed

Arbiom

Arbiom is committed to expanding the food production potential by transforming wood – the most sustainable and readily available carbon source in the world – into a higher value protein ingredient for feed and food consumption.

Theos SAS

Development of complementary food with controlled disintegration for animals with the aim of improving the productivity, to avoid pollution releases in the environment and to reduce the cost price to facilitate their uses.

IDENA

A concept shared by a team of animal nutrition experts and production located in France with a secured plant (no cross contaminations, dedicated to continuing innovation & safe food for the future generations.

> Food supplements

LE+

Offer to endurance athletes products for before during and after sport with a low carb high fat profile.

Neuralia

Neuralia is the first range of food supplements derived from natural products (medicinal plants) exclusively for the prevention of neurodegenerative diseases. It's a new range of food supplements that does not exist currently on the market. The preclinical efficacy has been demonstrated. The synergy of compounds present in each plant, associated with target diseases, has been patented in Europe.

NEXT BW

The aim of our project is the hydrocolloidal matrices of melatonin: study of bioavailability and onset of action properties for application as innovative food supplements under different galenics: gel, spray, gum.

> Analysis/Testing

Nahibu

Nahibu is a biotech company offering the first high definition microbiome profiling, in collaboration with the platform MetaGenoPolis from INRA.

Novaptech

Novaptech dedicates its activity to the design of aptamer-based products. Aptamers are synthetic oligonucleotides rivalling antibodies, displaying exquisite properties for targeting, detecting, quantitating or capturing chemical or biological species of interest (pesticides, endocrine disruptors, drug residues, pollutants, viruses, nutrients, etc...).

> Finished food products

Pleurette

Pleurette is an innovative Foodtech startup which develops mushroom-based proteic texturing agent for food industry. Our solution is low processed with large amino-acids spectrum to get organic vegetal alternatives to meat, environmentally and human friendly.

Seed2Bud

Fruit drinks from ancient recipes containing CBD oil.

Hibissap

Hibissap is a wellbeing drink rich in antioxidants and in fibres. It is formulated with 100% natural and fresh components.

SERVICE PRESENTATIONS:

The Service Presentations are a great opportunity for service providers and technology platforms with an innovative offer to showcase their offers in front of potential clients and partners.

> Process

c-LEcta

As sugar reduction is of highest interest for the food industry nowadays, c-LEcta has developed proven concepts for the enzymatic in-situ conversion of critical sugars of raw materials like fruit juices into more valuable saccharides while maintaining a pleasant taste and texture.

Extractis

For 35 years, Extractis is an expert in plant-based biorefinery having an innovative platform of technologies from lab scale to pilot scale. Extractis wants to create innovative high value molecules for food/ feed industries, cosmetics, food supplements and nutraceuticals from a various range of biomass.

LIS Lesaffre

More than the usual Spray Drying and Vacuum belt drying, Lis propose to test innovative drying technologies like: Extrusion Porosification Technology, PolarDryTM and FlowFocusing. LIS and the Powder Studio gives you the possibility to explore these new technologies from lab scale to industrial scale.

Lycotec

Technology which naturally restores the health benefits of dairy foods to their green grass grazed origin, and / or raw plant oils, which have reduced calorie absorption, and therefore be helpful for weight and blood lipid management. New class of prebiotic targeting Bifidobacteria, 1,000-4,000 times stronger than fibre - ideal for food snacks, treats and drinks.

Nutralso

Rice bran is naturally composed of many important nutritional components that provide health benefits. These components are trapped in the structure of the bran limiting their ability to promote health. The Nutralso® proprietary process uses enzymes to hydrolyze these complex structures and make the nutritional components naturally present more bioavailable.

CTCPA

High Pressure Processing (HPP): innovative & safeOur services: Bibliographical Research, Technical & Economic Study, Process Optimisation & Validation, Regulatory Support.

> Analysis/Testing

Biofortis

Biofortis services: Clinical Trials and Microbiome Monitoring.Influencing the host health, Microflora plays a key role in i.e digestive, immune, cardiometabolism, NCS areas. The innovative Biofortis-Mérieux CRO scientific & operational solutions for clinico-microbiome monitoring stress what is determinant to obtain robust results, to reach regulatory requirements in real-life conditions.

Genclis

Genclis, a R and D company delivers comprehensive solutions for controlling/suppressing Food Allergy. Our industrial partnerships delivered processes guaranteeing the absence of food allergens, labelling exemptions and co-developing new Hypoallergenic products without hydrolysis.

• ADNid Company/Company of Qualtech Groupe

ADNid, a company of Qualtech Group offer an innovative analyse of skin microbiome. Qualtech has developed an analytical service for the identification and quantification of skin microbial flora of interest in cosmetology.

> Digital nutrition

MS-Nutrition

MS-Food is an online tool designed for food industry professionals. In just a few clicks, it computes and improves food products classification according to the Nutri-Score®. With MS-Food, food industries get automatically conceivable solutions to improve nutritional quality of their products.

Nutraveris

Nutraveris is the leading European consultancy on Regulatory & Scientific affairs in Nutrition and Health. Thanks to our strong know-how and experience our experts, created Artificial Intelligence solutions, that we use in our everyday missions.

ORGANISATIONS CHOOSE NUTREVENT TO HOST THEIR EVENT

5th "Nutrition, Food, Metabolism & Health" conference

Today, nutrition research and development has to address several major public health challenges:

- How to produce sufficient and safe food for a fast-growing world population?
- How to improve people's dietary behaviour while addressing individual genetic factors?
- How to make food more nutritional in order to prevent and deal with the marked prevalence in metabolic syndrome, obesity and cancer which affect increasing numbers of people throughout the world including France and Bretagne.

The NAMS ("Nutrition-Alimentation-Métabolisme-Santé") Scientific Interest Group was founded in 2014 in Bretagne to address these issues. It reaches out to the academic and clinical research communities and the local food industry to involve them in cross-cutting and multidisciplinary initiatives. This is the 5th year that NAMS is organising the Nutrition, Food, Metabolism and Health Conference, which is held as part of NutrEvent for the first time.

This year's conference features two topics: "additives and functional food ingredients" and "diet and prevention". Also, on the agenda is a round table about health nutrition information and fake news that consumers have to navigate daily. And several flash talk sessions are held to showcase the expertise of the NAMS Scientific Interest Group.

www.gis-nams.eu

The Market Pitch

The Market Pitch, organised by Le Poool and Valorial, is a business boost for key stakeholders & accounts from the same sector (housing, boating, banking and insurance, energy, transport, farming, food industry, etc) and start-ups to meet each other.

This session is dedicated to the agribusiness sector. During 1 minute, key Stakeholders present their needs on - as for example - the following topics: Supplying, Distribution, Production lines, Storage, Quality control, Prevention of the MSDs.

Then, Start-ups have 3 minutes to offer their innovative solutions to answer the key Stakeholders needs.

www.lepoool.tech/market-pitch/

A prestigious Steering Committee

A Steering Committee, composed of 25 international experts of world renown in their fields, designed the event, and the conference programme, in order to best answer the expectations, problems and needs of the stakeholders.

> Industries & Investors

- Marta Baffigo, Scientific and Regulatory Affairs Director EMEA, Cargill
- Murielle Cazaubiel, CMO, Valbiotis
- Antoine Dauby, Marketing Director Ingredients & Nutrition Division, Eurial
- Jean-François Delage, VP Innovation & Research, McCain
- **Stéphane Georgé**, Collaborative Project Emergence Cell Manager, CTCPA Centre Technique de la Conservation des Produits Agricoles
- Martin Langer, Unit Head Corporate Development, Member of Executive Committee, B.R.A.I.N.
- Kenneth Lee, Senior Partner, New Protein Capital
- Catherine Lefranc-Millot, Senior Nutrition & Health R&D Manager, Roquette Group
- Pascale Le Ruyet, Corporate R&D Nutrition Manager, Lactalis Group
- Christine O'neil, President & Co-founder, HISCO (Health Ingredient Solutions)
- Bertrand Rodriguez, Innovation Manager, Gnosis by Lesaffre

> Academia

- Laurent Bazinet, Professor, Institute of Nutrition and Functional Foods (INAF)
- Clair-Yves Boquien, Deputy Director, CRNH Ouest
- **Jean-Michel Lecerf**, Physician and Nutritionist specialist & Head of Nutrition service, Institut Pasteur de Lille
- Roberta Re, Director, Cambridge Food Science
- Kieran Tuohy, Group leader, Principal investigator, Fondazione Edmund Mach

> Associations & Clusters

- Jean-François Balducchi, Managing Director, Atlanpole
- Doris Bell, Senior Scientific Officer, German Aerospace Center, NCP Life Sciences
- Kees De Gooijer, Director, TKI Agri&Food
- Florence Hallouin, Deputy Director, Atlanpole Biotherapies
- Francois Heroufosse, General Director, Wagralim
- Hélène Le Pocher, Life Sciences Project Manager, ID2Santé
- Jean-Luc Perrot, Executive Director, Valorial
- Nico Van Belzen, Director General, ScienceConsult BV
- Étienne Vervaecke, General Manager, Eurasanté & Clubster-NHL

AGENDA

DAY ONE | Tuesday, October 22nd

	Conferences and rour	ndtable discussions	Pitch sessions	Networking	
8.30 am 9.00 am	NAME BADGE PICKUP & WELCOME COFFEE				
9.00 am 10.30 am	Roon How are current advances in m solutions opportunities	nicrobiome analysis bringing	Innov'Area Service Presentations	One-to-one meetings	
10.30 am 11.00 am	NETWORKING BREAK				
11.00 am 12.30 pm	What are the key innova	odels?			
12.30 pm 2.00 pm		[%] LUNCH			
	Room 11 How to overcome the consumer's reluctance towards novel sources of food?	Room 9 Le Choeur How can nutrition contribute to diminish the anti-microbial resistance?	Innov' Area Start-up Slams		
2.00 pm	Room 11 How to overcome the consumer's reluctance towards novel sources of food?	Room 9 Le Choeur How can nutrition contribute to diminish the anti-microbial	Start-up	One-to-one meetings	
2.00 pm 2.00 pm 3.30 pm	Room 11 How to overcome the consumer's reluctance towards novel sources of food?	Room 9 Le Choeur How can nutrition contribute to diminish the anti-microbial resistance? /ORKING BREAK Room 9 Le Choeur What are the effective expected results start	Start-up Slams Choeur outcomes and mming from en Food, Feed		

TRACK 1

From research to innovation

TRACK 2
From innovation to market

TRACK 3
Building bridges:
From feed to food

AGENDA

DAY TWO | Wednesday, October 23rd

				v	
	Conferences and roundtable discussions Pitch sessions		Networking	Hosted Event	
8.30 am 9.00 am	WELCOME COFFEE				La Nef 5 th
9.00 am 10.30 am	Room 9 Le Choeur How is animal feed supplementation impacting on food?	Room 11 How is the availability of equity money in the nutrition sector evolving?	Innov'Area Market Pitch in French		"Nutrition, Food, Metabolism and Health" (NAMS) conference in French
10.30 am 11.00 am	NETWORKING BREAK				NETWORKING BREAK
11.00 am 12.30 pm	Room 11 The determining role of nutrition in the first thousand days for adult and infant health	Room 9 Le Choeur Labelling: Industry's golden key to consumer's trust?	Innov'Area Service Presentations	One-to-one	5 th "NAMS" conference
12.30 pm 2.00 pm	% LUNCH			meetings	LUNCH
2.00 pm 3.30 pm	Room 11 Innovative plant-based solutions for a sustainable nutrition	Room 9 Le Choeur Which technologies to improve the delivery and the personalisation of animal nutrition?	Innov' Area Start-up Slams		5 th "NAMS" conference
3.30 pm 4.00 pm	NETWORKING BREAK				NETWORKING BREAK
4.00 pm 5.30 pm	Room 9 Can integrating insects to be be the future		Innov'Area ☑Award Ceremony		5 th "NAMS" conference

Ground floor:

Innov' Area - Exhibition hall Room 9 Le Choeur La Nef **First floor:**

FIISt HOOF

Room 11

ORGANISERS



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. The region includes over 1,000 healthcare companies with 30,800 employees in this sector. 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 that aim to increase and improve interaction between academia and industry: BioFIT (Life Sciences), MedFIT (MedTech, Diagnostic, Digital Health), NutrEvent (Food, Feed, Nutrition, Health) and AgeingFit (Healthy Ageing).



www.polensl.org | W@ClubsterNSL | in @Clubster NSL

The Clubster-NHL (Nutrition, Health, Longevity) is a dynamic network that focuses on the major health issues of today, at the intersection of health, biotechnology and nutrition. The Clubster-NHL aims to connect academia and industry partners around R&D projects, leading to innovative products in the fields of nutrition and health. Its goal is to gather and support players from the health and food sectors in designing, developing and financing their future products and processes.



www.pole-valorial.fr | • @Pole_Valorial | • Pole-valorial

N°1 network devoted to agri-food innovation through a collaborative approach, Valorial brings together 360 members and a community of more than 3,500 « innovactors » focusing on « smarter food ».

Core business: identify, set up and support innovative collaborative R&D projects in 5 areas of expertise: Food, nutrition & health; Food quality & safety; Production, processing & conservation technologies; Functional ingredients; Agri-food marketing.

Customized services chain: from idea to market: Consultancy services for project set-up, including European; Networking & partnership; Consultancy on innovation strategy & management; Resourcing & intelligence; Project management support; Promotion.



As the technopole and BIC for the Greater Nantes economic and University area, Atlanpole plays a key role within the main multidisciplinary area of innovation in Western France.

Atlanpole is accredited by French Ministry of Research as the science based business incubator for the whole region Pays de la Loire. As the reference point of contact for the French Tech networks, it fosters the emergence, creation and development of innovative companies, of start-up companies and small and medium sized entreprises.

Atlanpole is a member of the French national Innovation Network (Retis), the European Business and Innovation Centre Network (EBN) and the international Association of Technopoles, clusters, Incubators and areas of innovation (IASP).



www.atlanpolebiotherapies.com| ♥ @Pole_ABT | the Atlanpole Biotherapies

Atlanpole Biotherapies est un pôle de compétitivité interrégional Pays de la Loire – 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.



www.id2sante.fr| W@ID2Santé | ID2Santé

Bretagne, a region committed to our future health

Bretagne's health sector is brought together and led byID2Santé, a technological innovation centre that is on hand to support innovators specialising in health. We are with you from the concept to the validated product or service.

At ID2Santé, we bring together technologies, users and markets as a way to encourage innovation. We also liaise across regional, national and international networks.

contact@id2sante.fr

INSTITUTIONAL PARTNERS



As the leading agricultural and maritime region in France, Brittany has a wide range of production models. Assisting agro-ecological transitions and encouraging innovation, the Region aims to produce healthy and high-quality food. Nutrition, food safety, competitiveness, respect for the environment... Brittany aims to become the leading region for "Well-eating" in Europe. Supporting research, development and innovation in the agri-food, agriculture and fisheries sectors, the rRegion has a high-performance ecosystem at the service of plant, animal and human nutrition: research organisations and universities, industrial companies, start-ups, technopoles, competitiveness clusters (Valorial, Végépolys Valley), innovation centres of the Act Food Bretagne federation and ID2santé, CEA Tech platform, Bretagne developpement innovation (agri-food factory of the future)...

www.bretagne.bzh



With 3.8 million inhabitants, the lowest unemployment rate (7.6%) and the 4th GDP in France, the Pays de la Loire region is a dynamic place in Western France with 18 million tourists per year. 2nd French region for industrial jobs with 16.2% in industry, some leading global firms such as Airbus, Beneteau, DAHER, GE and 1.000 foreign-owned companies are located in this region. Numerous high-tech companies and 10 innovation clusters already established themselves in this area. For agrifood sector, this vibrant region has 2 000 students, 400 researchers, 24 100 farms and is the 2nd ranking region for jobs in France with some leading companies as Eurial, Charal, LU, Lactalis, Yoplait, Tipiak, Fleury Michon... The capital, Nantes, allows access to all major European hubs from the leading airport in western France with six million passengers annually and the TGV high-speed train. « Atlantic Loire Valley » is the first French region for quality of life with its 215 km of beaches, 2 800 km of cycle routes, 33 golf courses and 125 castles and remarkable architectural sites.

www.paysdelaloire.fr

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PARTNERS

INSTITUTIONAL PARTNERS















SUPPORTERS





















ligeriaa Pays de la Loire



























Association Régionale des Entreprises Alimentaires EN PAYS DE LA LOIRE













MEDIA PARTNERS





















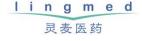




































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