

November, Monday 17 2008 – Mezzanine hall 1

10h30 – 11h30

“Food industry: vision for 2020 and research priorities”

Leaded by **Yves Bayon de Noyer ANIA** (French Association of Food Industries), CEO AGIS S.A.

Innovation is an undeniable competitive lever for the food industry. The subject is indeed the heart of discussions at European level. In order to fulfill consumers expectations, the French food stakeholders have worked together to develop a common long-term vision for the sector. It is on this basis that a strategy of flexible and coherent research was proposed by identifying priorities for the future: "consumer behaviour", "Food and Health", "Quality and safety" and "sustainability of production systems". Some key topics which are fully in adequacy with the French food values based on healthy, safe, diversified and typical products characterized by multiple and appreciated tastes, as well as on pleasant and friendly meals.

12h00 – 13h30

**Awards Ceremony for IPA Innovation Competition 2008 / followed by a cocktail party
With the presence of representatives of the food industry**

14h15 – 15h00

« Process engineering applied to meat products »

Leaded by **Alain PEYRON**, General Delegate ADIV with speakers **Jean-Dominique DAUDIN**; **André LEBERT**, Research Director **INRA**; **Jean-Bernard GROS**, Professor **UBP**; **Eric LEMOINE**, Engineer; **Ghulamreza DJELVEH**, Professor **UBP**; **Alain KONDJAYAN**, Research Director **INRA**.

This presentation focuses on the collaborative research program conducted by ADIV/INRA/LGCB concerning mass transfer applied to meat products (i.e. marination), thermal processing and cracking and characterisation of meat-based protein ingredients.

15h30 - 17h30

« Food Industry and Climate Change »

Leaded by **Fabrice BOSQUE**, RMT **ECOVAL** Animator; **Franck JOLIBERT**, Engineer **UNGDA**, **Sébastien KERNER**, Engineer **IFVV**

Whether the industry wants to anticipate the new regulations concerning the greenhouse gas (GHG) emissions, or better control the costs of fluctuating fossil energy, the Bilan Carbone® assessment is a tool available to evaluate the company's exposure, or even vulnerability, pertaining to these two strategic axes for the development of corporate activity.

Presentation of the problems of greenhouse gases effect for food industries. What is the method Bilan Carbone™, how to accomplish a Bilan Carbone™ ? Feedback.

10h00 - 10h45

« Digital imaging system for measurement of colour and appearance – Mapping food composition by hyperspectral NIR imaging »

Led by **Doctor Martin WHITWORTH**, Cereals & Milling Science Manager **CAMPDEN**

Calibrated digital imaging system to produce high quality images for specification and quality control of foods. Images can be accurately displayed or printed for use as visual reference standards. New imaging system, using near-infrared spectroscopy, to map the distribution and state of components such as moisture, fat, protein and carbohydrate in foods. Applications include measuring moisture migration, fat penetration in fried products and damage in fruit.

11h15 - 12h00

« Robotization of slaughter and boning lines: research projects and industrial applications »

Led by **Jean SIRAMI**, technical Animator **INNO VIANDES** with speakers **Hervé TURCHI**, Director **ALCI**; **Laurent SABOURIN**, Conference Master **LAMI** et **Eric LEMOINE**, Survey Manager **ADIV**; **Serge HORELLOU**, Director **COUEDIC MADORE**.

12h45 – 13h30

« Pulling performance through people empowerment – first part »

Led by **Catherine LECOMTE**, Senior Lecturer **AGROPARISTECH** - **Hervé LE POL**, Packaging Manager **SAINT LOUIS SUCRE** - **Frédéric LE MOIGNE**, Manager **IAA Proconseil**

How to better involve your staff ? Key success factors for motivation – New organisational models – How to enhance shopfloor management – Safety : innovative behavioural approaches – Maintenance : towards reappropriation of industrial equipment

14h00 – 14h45

« Support of innovation in food industry »

Led by **Ariane VOYATZAKIS**, Food Industry Manager **OSEO Innovation**.

Thanks to its analysis of the projects supported, OSEO innovation presents the last innovation trends in food business. Companies are invited to share their experience in developing innovative projects. OSEO innovation, a French State Agency, supports SMEs and academia to develop innovative projects.

15h15 – 16h00

« Hygienic engineering and design of food equipment »

Led by **Doctor Nicolas BELAUBRE**, Technology Project Manager **CTCPA**

Many equipment (pumps, valves, in line measuring, ...) have a "EHEDG certification". This validates its cleanability regarding hygienic criteria. How is a piece of equipment certified? What can a buyer expect of it / a producer? What is EHEDG? How does it promote hygienic design? CTCPA is a member of the EHEDG association. EHEDG: European Hygienic Engineering and Design Group.

16h30 – 17h30

« How to cope with nutritional guidelines in traditional foods? »

Led by **Paul COLONNA**, Manager of Characterisation Department and agriculture products Elaboration **INRA**, with speakers **Luc SAULNIER, INRA-Nantes** – Acceptability of bread nutritional quality improvement by fibers addition; **Christian SALLES, Jean-Marie BONNY, ENESAD Dijon, INRA Clermont et Dijon** – Perception of sodium salt regarding the food matrix structure, linked to products acceptability; **Jean-Louis ESCUDIER, INRA Pech Rouge** – Quality wines with reduced alcohol; **Sandra DENEY, INRA Nantes** – Reductions of allergen products from wheat; **Gilles TRYSTRAM, AGRO-ParisTech-INRA** – How to manage secondary compounded building up among the complex formulations?; **Mariette SICARD, AGRO-ParisTech-INRA** – Knowledge management in a high technological production area: the cheese production.

The aim of this session is to demonstrate how modern nutritional guidelines can be fulfilled in terms of fats, salt, fibers, ethanol by adjusting formulation, including choices of genotypes, and choice of processes, for different traditional foods (cheese, wines, bread). These issues should provide improved foods while keeping acceptable sensorial properties. This session should encourage new cooperation between companies and research institutions with the contributions of new authors in charge of national projects.

November, Wednesday 19 2008 – Exhibition IPA - Mezzanine hall 1

10h – 11h00

« Innovation in food ingredients, key partners of the food industry »

Led by **Sophie PARE**, Marketing Director **CLUB PAI**

Innovation in technological ingredients, factor of growth.

11h30 – 12h15

« HPP treatment of seafood – Pulsed light for surface decontamination »

Led by **Craig LEADLEY**, Principal Research **CAMPDEN** with speakers **Bertrand EMOND**, Head of Membership & Training

HPP treatment of seafood – benefits and limitations. Combination of CO₂ Saturation and high pressure treatment on salmon – effects on colour, texture and TVC. Pulsed light for surface decontamination of food and food contact surfaces.

12h45 – 13h30

« Pulling performance through people empowerment – 2nd part »

Led by **Catherine LECOMTE**, Senior Lecturer **AGROPARISTECH** - **Hervé LE POL**, Packaging Manager **SAINT LOUIS SUCRE** - **Frédéric LE MOIGNE**, Manager **IAA Proconseil**

How to better involve your staff ? Key success factors for motivation – New organisational models – How to enhance shopfloor management – Safety : innovative behavioural approaches – Maintenance : towards reappropriation of industrial equipment

14h00 – 15h00

« Advances in instrumentation and modelling in food process engineering »

Led by **Michèle MARIN**, Professor **AgroParisTech** with speakers **Christine PEPONNET** in collaboration with **l'INRA-Nantes**, **CEA LETI Grenoble** – Labs on chips conception in nanotechnology with the example of detection wheat allergen; **Renaud VAILLANT**, **Sté Cryolog** – Traceability of cold chain and lifetime of fresh food; **Jacques GUILPART**, **Cemagref** – Safety, innovation and energy control in refrigeration processes and equipment; **Mariette SICARD**, **INRA-AgroParisTech** – Acquisition and knowledge management (methods of viability) in order to control the food quality of cheese; **Jean-Marie SABLAYROLLES**, **INRA-SupAgro** – New control tools of the alcoholic fermentation in oenology; **Daniel PICQUE**, **INRA-AgroParisTech** – To control cheese maturing with controlled gas atmosphere, the role of PATs (Process Analytical Technology).

The aim of this session is to provide an overview of the last advances in process instrumentation, food analysis, data analysis to extract relevant information. These issues should facilitate the setting up of experts systems which give more reliable process and products. This session should encourage new cooperation between companies and research institutions with the contributions of new authors in charge of National and European projects.

15h30 – 17h30

« Experts to help manufacturers gain a better knowledge, understanding and control of the process effects on food nutritional quality »

Led by **Laurent VEDRENNE**, RMT Coordinator « Food Nutritional Quality » **CRITT Agroalimentaire Poitou-Charentes** with speakers **Dalal AOUBE WERNER**, UMT Manager « Analytic methods and Nutraceuticals » **AERIAL**; **Nicole COMBE**, UMT Manager « Lipid Nutrition and Cerebral Aging » **ITERG**; **Stéphane GEORGE**, UMT Manager « Transformed Vegetables Micronutrients » **CTCPA**.

The paper will present the work of the Joint Technological Network on “Food Nutritional Quality” and the current and future results which can be used by manufacturers. We will also present the work carried out by the Joint Technological Units - “Transformed Vegetables Micronutrients”, “Lipid Nutrition and Cerebral Aging” and “Analytic methods and nutraceuticals”. These presentations will be supported by industrial presentations about the evaluation of these applied researches.

November, Thursday 20 2008 – Room IPA - Mezzanine hall 1

10h00 – 10h45

« Review of the technological innovations in fruit and vegetable industries 2006 – 2008 »

Led by **Docteur François ZUBER**, Scientific Associate Director **CTCPA**

Overview of the main innovations from material and packaging manufacturers, from food industrialist, in the dynamical fruit and vegetable sector over the last 2 years: fresh-cut, pasteurized, appertized, frozen, dry, ... product innovation, novel process (thermal and athermal), packaging innovation, quality and laboratory, ingredients and nutrition, ... What are the needs and the challenges to meet?

11h15 – 12h00

« Practical and concrete tool for the systems of management: the Bow Tie »

Led by **Franck JOLIBERT**, Engineer **UNGDA**

Presentation of a tool for improving quality, food safety, environment, health ... management policies: the Bow Tie

13h30 – 14h30

« A new web-based modelling tool (Websim-MILQ) aimed at optimization of heating processes in the food industry – EU project MILQ-QC-TOOL »

Led by **Docteur Maarten SCHUTYSER**, Project Manager Computer Applications **Nizo Food Research**

In the framework of a cooperative EU research project (MILQ-QC-TOOL) a web-based modelling tool (Websim-MILQ) was developed for cost reduction of heat treatment processes in dairy companies. The web-based tool enables optimization with respect to product safety, and quality, reduction of energy consumption, and enhances new product development. Important aspects of the tool are that it is user-friendly and designed specifically for the needs of dairy companies. To challenge web-based model it was applied for optimization of heat treatment processes in 16 dairy companies producing amongst others yoghurt, fresh cream, chocolate milk and cheese.

15h00 – 15h45

« Quick diagnostic tool for industrial performance ACTIA »

Led by **Olivier RANDOIN**, Advisor on technological development **CRITT agroalimentaire PACA** with speakers **Michel Ange SOBAS**, Advisor on technological development **TRANSFERT LR**; **Roland TREILLON**, Professor

The tool “Quick diagnostic tool for industrial performance” developed by ACTIA (French technical centre for the food industry association) is a tool for technical advisors. The aim is to focus on the strength and the weakness of the production organisation and to have a benchmark with other food companies.

16h15 – 17h00

« Interest of a fluorescence based sensor for neoformed contaminants monitoring in processed foods »

Led by **Inès BIRLOUEZ**, Senior Lecturer in Analytical Chemistry **AgroParisTech**

Fluorescence spectral images are very sensitive to the physicochemical changes of the food during processing, especially when heat treatments are applied. At the same time, neoformed contaminants, such as acrylamide, furan and carboxymethyllysine are formed, which need to be monitored due to their possible health impact. Prediction models can be built based on these images, allowing to measure non destructively and in real time the concentration in those contaminants throughout processing.