


Sunday, October 17, 2010  
PROCESS INNOVATION

10:15-11:00am	11:15-12:00am	2:15-4:15pm	4:30-5:15pm
«The Energy efficiency in the food industry: innovative solutions » Led by Vincent MORISSET Françoise Gorga - ANIA	«Functional valorisation of by-products from meat industry. » Led by Eric LEMOINE, JOINT TECHNOLOGY UNIT	«Control of the impact of industrial processes on the nutritional quality of foods» Led by Stéphane GEORGÉ, CTCPA (Technical Center for Food Industries)- RMT NUTRIPREVIUS	«Cocoa butter stability and evolution of the microstructure» Led by Damien HABOUZIT, CNRS (French National Center for Scientific Research)

Monday, October 18, 2010  
INDUSTRIAL PERFORMANCE

10:15-11:00am	11:00-12:00am	1:45-2:45pm	3:00-3:45pm	4:00-5:00pm	EQUIPMENT HYGIENE 5:15-6:00pm
« Financing tools for food R&D activities» ANIA (French Association of Food Industries)	IPA Innovation Awards Ceremony 2010 	«Facts and trends of innovation support in the food industry» Led by Ariane VOYATZAKIS, OSEO	«Lean Management and Food Industry» Led by Thomas LE ROUX, (Research center for food industry)	«Potentiality and impact of mechanization-robotisation in the meat industrial sector» Led by Matthieu ALRIC JOINT TECHNOLOGY UNIT	«Hygienic Design of food equipment and cleanliness improvement» Led by Christophe HERMON, CTCPA (Technical Center for Food Industries) RMT CHLEAN

Tuesday, October 19, 2010

THE EUROPEAN RESEARCH MEETING		PROCESS INNOVATION	
10:00-11:00am	11:00am-1:00pm	2:30-5:00pm	5:30-6:15pm
Introduction by Antonio DI GIULIO, Directorate-General for Research European Commission «Research: an essential player in food industry innovation» Food For Life and French Specificity AgriFoodResults Led by Patrice ROBICHON, Food for life France, ANIA (French food industry association) Christophe COTILLON, ACTIA (French food industry technical centers association)	«Hygiene, chemical and microbiological safety of food processes» PathogenCombat «A pan-European Alliance to fight food born pathogens.» ProSafeBeef «Improving the safety and quality of beef through research and innovation.» Truefood «Improving quality and fostering innovation of european traditional food production systems.» Icare «The food safety through the monitoring of neoformed contaminants.» FRISBEE «Food Refrigeration Innovation for Safety Consumers Benefit.» Led by Monique AXELOS, INRA (French national institute for agricultural research) Gilles TRYSTRAM, AgroParisTech	«Quality of food processes» Novel Q «Developing and demonstrating - eco-friendly - novel processing technologies for improved quality food.» OPTIM'OILS «Valorisation of micro-nutrients present in oleaginous seeds, through modification and optimisation of the processes involved from seeds to final refined oils.» Healthgrain «Benefit of grain for the good of modern consumers» DREAM «Design and development of REAListic food Models.» CAFE «Computer-aided food processes for control engineering» Led by Monique AXELOS, INRA (French national institute for agricultural research) Gilles TRYSTRAM, AgroParisTech	«Ohmic heating: review of the last industrial applications» Led by Jean-Claude DUSSAUD, CTCPA (Technical Center for Food Industries)

Wednesday, October 20, 2010

THE EUROPEAN RESEARCH MEETING		ENVIRONMENTAL ISSUES	
10:00am-1:00pm	2:00-4:00pm	4:15-5:30pm	
« Main results from National and European research and development projects about packaging and incidence on quality and food safety. » Spanish national project APT-PACK, «Development of industrial tools for optimizing thermoforming process » The French national ACTIA 05.22 project «Development of a predictive modelling approach for evaluation of the risk of chemical contamination by packaging». HIGHQ RTE «Incidence of new and non thermal technologies» Novel Q, «Concept of new biodegradable innovative packaging» TRUEFOOD «Benefits from active packaging to improve quality and safety of traditional food products» Led by Christophe Cotillon, ACTIA (French food industry technical centers association) Catherine SAUVAGEOT, LNE - RMT Propack Food	« Environmentally-friendly food processing : from the labs to industrial reality» Led by Geneviève GESAN GUIZIOU, INRA (French national institute for agricultural research)	«Water management in food industries: assess the required water quality step by step to reduce your global water consumption.» Led by François ZUBER, CTCPA (Technical Center for Food Industries)	

Thursday, Octobre 21, 2010

ENVIRONMENTAL ISSUES with support from ADEME							
10:00-10:15am	10:15-10:45am	10:45-11:15am	11:15-11:45am	11:45am-12:30pm	2:00-2:30pm	2:30-3:00pm	3:00-3:30pm
«Tools developed by the RMT ECOVAL to answer the stakes in food industry» Led by Fabrice BOSQUE, RMT ECOVAL with support from l'ADEME	«Bilan Carbone® in food industry» Led by Laureen BADEY, ITERG	«Bilan carbone® in wines products» Led by Sébastien KERNER, IFV	«Guidance for the implementation of best available technologies in food industry» Led by Laureen BADEY, ITERG	«French Environment and Energy Management Agency helps businesses to finance projects to make progress in their sustainable development efforts» Led by Roland GERARD, ADEME (French environment and energy management agency)	«Environmental communication on mass market products» Led by Fabrice BOSQUE, RMT ECOVAL	« Environmental communication of 150 food products» Led by Estelle PANIER, ANIA (French food industry association)	«The VAMACOPIA Project : an example of food industry by-products valorisation» Led by Camille VIOT, CVG