



Formation technique "Goût-Nutrition-Santé", jeudi 25 mars 2010, Hall de Technologie Alimentaire de Welience Agroalimentaire et Bio-industriel (anciennement CRITT 2AB1)  
 "Taste-Nutrition-Health" Technical training session, Thursday, March 25<sup>th</sup> 2010, Welience Food Pilot Plant

**« LES ALIMENTS PRETS A CONSOMMER : COMMENT ALLIER NUTRITION ET PRATICITE ? »**  
**"READY TO EAT FOOD PRODUCTS: HOW TO COMBINE CONVENIENCE AND NUTRITION"**

Profitez de votre présence au 5<sup>ème</sup> Congrès Vitagora® "Goût-Nutrition-Santé" pour participer à la formation technique s'inscrivant dans la table ronde « Aliments prêts à consommer ». Saisissez l'opportunité d'aborder les problématiques liées à ces aliments spécifiques : notions scientifiques, applications concrètes et démonstrations sur équipements pilotes.

Take advantage of your presence at the 5<sup>th</sup> "Taste-Nutrition-Health" Vitagora® International Congress to attend this technical training session on the theme related to the round table debate "Ready to eat foods". Seize the opportunity to treat the problems associated with those specific food products: scientific concepts, practical applications and demonstrations on pilot equipment.

**Public ciblé / Who should attend?**

Dirigeants et cadres R&D des entreprises agro-alimentaires et de RHD souhaitant s'adapter aux nouveaux modes de consommation en proposant des aliments faciles à préparer, pratiques à emporter,... tout en étant bons pour la santé. Cette formation s'adresse également aux professionnels de santé en liaison avec des patients ayant des besoins de consommation spécifiques : texture, format, qualité nutritionnelle... Aliments concernés : plats cuisinés, produits laitiers, fruits et légumes, aliments nomades (sandwichs, salades...)...

*Managers from R&D Departments of European food companies who want to adapt their offer to the new modes of consumption by proposing food products that are easy to prepare, convenient and with positive health benefits. This training session is also aimed at health professionals with links to patients with specific needs: texture, format, nutritional properties... Food products addressed: convenience foods, dairy products, fruit and vegetables, sandwiches, salads...*

**Des présentations alliant la théorie et la pratique / Presentations combining theory and practice**

des notions scientifiques par des chercheurs



des cas concrets par des industriels



des ateliers pratiques sur équipements pilotes

*scientific concepts by researchers*



*case studies by industrialists*



*practical demonstrations on pilot equipment*

**Programme / Program**  
 (Présentations en anglais / English will be used for all the presentations)  
 Horaires / Course schedules: 8:30 -17:30.

**> MARKETING** (by V. Collange from the Marketing Research Center of the Université de Bourgogne)

- Market trends and consumer expectations (new modes of consumption, increasing out-of-home consumption, health trends...) in order to develop adapted food products.

**> FOODS** (by A. Endrizzi and J.-M. Delaitre from Welience)

- How to offer new forms, textures... Which technology (extrusion cooking, texture association...) from which raw materials (cereals, fruits & vegetables...) and for which application (snacking...)?
- Practical demonstration:** developing a new vegetable-based food product.

**> HEALTH CLAIMS** (by Pr. F. Allaert from Cen Nutriment)

- Avenues of development for health foods (nutrient enriched, claims regarding fat sugar or preservative content etc.) and how to communicate.

**> PACKING** (by F. Debeaufort from AgroSup Dijon, E. Charve from Air Liquide + packaging supplier)

- New packaging (forms; materials; active ingredients; intelligent, edible or biodegradable packaging; hot/cold cooking...), shelf life (modified atmosphere...)...

**Qui sommes-nous ? / About us**

Welience est une marque d'uB-Filiale, filiale de valorisation de l'Université de Bourgogne. Adossée aux laboratoires de recherche du Grand Campus bourguignon, Welience contribue à l'innovation technologique dans les entreprises en proposant des solutions adaptées : Conseil technologique, R&D de nouveaux produits et/ou procédés, Formation continue pour des industriels. Le domaine Agroalimentaire et Bio-industriel de Welience est spécialisé dans la texturation, la conservation et l'évaluation sensorielle des aliments, et utilise des procédés de pointe pour développer des produits innovants : produits céréaliers et d'origine végétale (snacks, céréales fourrés, fruits et légumes texturés...), produits laitiers (nouvelles technologies fromagères, crèmes végétales...) et autres produits alimentaires...

*Welience is a trademark of uB-filiale, the technology transfer subsidiary of the University of Burgundy. Supported by the research laboratories of the Greater Dijon Campus, Welience contributes to technological innovation within companies by offering adapted solutions: technological support, R&D of new products and processes, in-company training sessions. The Food and Bio-industry department of Welience is specialised in texturisation, preserving and sensory evaluation of food products, and uses cutting edge processes for developing innovative products: cereal and plant-based products (snacks, filled cereals, textured fruit and vegetables etc.), dairy products (new cheese technologies, vegetable creams etc.) and other food products.*

**Localisation / Course location**

Notre Hall de Technologie Alimentaire de 1000 m<sup>2</sup> se situe sur le campus universitaire de Dijon (derrière AgroSup Dijon/ex ENSBANA), à 20 min. en bus de la gare ou du lieu du Congrès. Our 1000 m<sup>2</sup> Food Pilot Plant is situated on the campus of the University of Burgundy in Dijon, behind the Food Engineering School (AgroSup Dijon/former ENSBANA), less than 20 minutes by bus from the train station or the Congress location.



Welience est fortement impliqué dans Vitagora® et en particulier dans sa plate-forme "Développement-Process-Industrialisation".  
 Welience is involved in Vitagora® and in particular in its "Development-Process-Industrialisation" platform.





www.gout-nutrition-sante.com

**CONGRÈS INTERNATIONAL**  
GOÛT-NUTRITION-SANTÉ  
TASTE.NUTRITION.HEALTH  
INTERNATIONAL CONGRESS

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**BULLETIN D'INSCRIPTION / REGISTRATION FORM**  
« LES ALIMENTS PRETS A CONSOMMER : COMMENT ALLIER NUTRITION ET PRATICITE ? »  
"READY TO EAT FOOD PRODUCTS: HOW TO COMBINE CONVENIENCE AND NUTRITION"

➔ **Please fill in this form and send it by fax (+33 (0)3 80 39 67 73) before February 26<sup>th</sup>.**

Registration fee for this training session is **490 euros net of charges**. It includes the documents of the session, daily lunch and coffee breaks.

Mr./Ms. (First-name, NAME): ..... Job title: .....  
E-mail: ..... Direct tel.: .....  
Company: .....  
Address: .....  
..... Country: .....  
Tel.: ..... Fax: .....  
VAT number (all companies): ..... SIRET (French companies): .....  
Company activity (and SIC/NAF code): .....

**A 50% reduction** will be applied on following registrations from the same company (same name and address).  
Registration forms must be received by fax before February 26<sup>th</sup>. Applicants will then receive a confirmation of their registration, containing the schedule of the course, a list of hotels and an access map to Welience Agroalimentaire et Bio-industriel. The registration invoice will follow after the training session. All cancellation must be confirmed by mail and are subject to a 75-euro processing fee. Applicants may cancel up to 2 weeks prior to the training session. No refunds will be issued for those who do not attend the session or cancel less than 2 weeks before it starts. Substitutions are permitted at any time. Welience reserves the right to change the schedules or the speaker of the session, without modifying its general content.

Billing address (if same as above, please tick ): ..... Country: .....  
.....  
Signatory: Mr./Ms. .... Signature and company seal:  
Job title: .....

*Entreprises françaises : Welience est une marque d'uB-Filiale qui est un organisme de formation agréé (n° d'agrément : 26-21-02490-21), ce coût est donc imputable sur le budget de formation continue de votre société ou via le DIF (renseignez-vous auprès de votre société).*



**For more information, you can contact Vincent SCOURZIC (Training Manager)**  
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