

DIJON-2010  
FRANCE

23-24 MARCH



VITAGORA®

TASTE-NUTRITION-HEALTH  
NETWORK INNOVATION

CONGRÈS  
INTERNATIONAL  
GOÛT·NUTRITION·SANTÉ  
TASTE.NUTRITION.HEALTH  
INTERNATIONAL CONGRESS

FOOD,  
ALIMENT,

NUTRIENT  
NUTRIMENT

AND WELL-BEING  
ET BIEN-ÊTRE

LE MINISTÈRE  
DE VOTRE  
ALIMENTATION



Sous le haut patronage du Ministère  
de l'Alimentation de l'Agriculture  
et de la Pêche

Register online before January 31st  
for a reduced registration fee!  
[WWW.TASTE-NUTRITION-HEALTH.COM](http://WWW.TASTE-NUTRITION-HEALTH.COM)

PRELIMINARY PROGRAM





**VITAGORA®**

PÔLE DE COMPÉTITIVITÉ  
GOÛT-NUTRITION-SANTÉ

# Welcome address



Well-being is defined as a pleasant state of body and mind. This, in theory, subjective notion is moving towards a more and more objective aspect in our time. This is reason enough to examine it from the point of view that interests us most, that of taste, nutrition and health. With the goal of anticipating the direction of current progressions, companies, health professionals and researchers need to adapt their responses to the more and more prevalent consumer expectations on the subject of well-being.

In 2010, the Innovation Network Vitagora® is organizing the 5<sup>th</sup> Taste-Nutrition-Health International Congress with an overall theme: Food, Nutrient and Well-being. The value of our scientific committee, the strong involvement of the steering committee and the fidelity of our sponsors are all the more guarantees of an event that promises to “nourish” your activity.

We look forward to welcoming you to our Congress.

**Christophe de la Fouchardière**

President of the Taste-Nutrition-Health International Congress



During the Congress, we intend to contribute the elements of “food” and “nutrient” to this approach to health via the notion of “well-being”. Scientific conferences followed by targeted oral communications will first of all allow us to give well-being a scientific meaning. Next, we will apprehend the contribution of food and nutrients to maintaining the state of well-being and even rebuilding it, as is necessary in the case of inflammation. The study of the nutrition-intestine-brain relationship will also allow us to better understand the perception of well-being, as will the relationship between

texture and pleasure in food.

These various subjects will be illustrated, as in 2009, by a series of oral communications and posters selected from the submissions of the call for abstracts, without forgetting the round table debates that will open discussions on such issues as “Ineffective antioxidants: is bioavailability in question?”. Other topics will include the development, formulation and marketing of functional foods, and the health / ease of use issues relating to convenience foods, that will be presented as well during the Technological formation of Welience Agroalimentaire on Thursday, 25<sup>th</sup>. Practical workshops dealing with more clinical or technological aspects are also on offer, not to mention the regulatory focus of the Speaker Corner. Finally individual and confidential business meetings will take place in parallel to the scientific sessions and aim at fostering cooperation within the fields of Taste-Nutrition-Health.

We invite you to save the date for these two days of rich and stimulating exchanges around an exciting theme, which we hope will lead the way to a wealth of ideas.

**Michel Narce**

Président du Comité Scientifique

## Scientific Committee

Scientific Committee president  
**Michel Narce** *Université de Bourgogne*

**Serge Abadie** *ENIL*

**François-André Allaert** *Cen Biotech*

**Laurent Beney** *Université de Bourgogne*

**Philippe Besnard** *AgroSup Dijon*

**Philippe Cayot** *AgroSup Dijon*

**Olivier Coudron** *Université de Bourgogne*

**Stéphanie Courau** *Merck Médication Familiale*

**Alexandre Dutheil** *R2A3E*

**Patrick Etiévant** *INRA*

**Gilles Féron** *INRA*

**Elisabeth Guichard** *INRA*

**Jean-Claude Guillard** *Université de Bourgogne*

**Sylvie Issanchou** *INRA*

**Laurent Lagrost** *UMR 866 INSERM “Lipides-Nutrition-Cancer”*

**Norbet Latruffe** *Université de Bourgogne*

**Jean Michel Lecerf** *Institut Pasteur Lille*

**Jean Luc Le Quere** *INRA*

**Pascal Molimard** *Merck Medication Familiale*

**Luc Pénicaud** *CNRS*

**Michel Prost** *Laboratoires Spiral*

**Luc Rochette** *Université de Bourgogne*

**Dominique Valentin** *Université de Bourgogne*

# Synopsis

	Tuesday 23 <sup>rd</sup>	Wednesday 24 <sup>th</sup>	Thursday 25 <sup>th</sup>	
08:00	Welcome area			
09:00	<b>Plenary session</b> The notion of "well-being" from a scientific perspective	<b>Plenary session</b> Nutrition, the brain and the colon	Optional program	
09:40	<b>Oral communication</b> Scientific approach to "well-being"	<b>Oral communication</b> Central integration of the visceral signals in view of controlling dietary behaviour		
10:10	Coffee Break	Coffee Break		
10:30	<b>Plenary session</b> Novel Pro-Resolving Lipid Mediators in Inflammation	<b>Plenary session</b> Mastication and food texture: consequences on bioavailability of nutrients		
11:10	<b>Oral communication</b> Interest of colonic nutrients (prebiotics) in the management of metabolic and inflammatory stress	<b>Oral communication</b> Sensory perception of fat		
11:30	<b>Oral communication</b> Presentation from selected abstracts	<b>Oral communication</b> Presentation from selected abstracts		
12:30	Lunch	Lunch		Technological formation of Welience Agroalimentaire
14:00	<b>Round Table</b> The interest of scales of quality of life in evaluation of nutritional ingredients	<b>Round Table</b> Antioxidants without effect in intervention studies: is bioavailability in question?		
15:40	<b>Workshop</b> Wellness and nutrition: nutritional optimisation of anti-depressive treatments	<b>Workshop</b> Inflammation, diet, insulin resistance and obesity		
16:30	Coffee Break	Coffee Break		
18:00	<b>Round Table</b> Ready to eat foods: between convenience and health	<b>Round Table</b> Developing functional food products: formulation and marketing		
20:00	<b>Workshop</b> Scales of quality of life for the area of gastro-intestinal pathologies	<b>Workshop</b> Quality of life and diet for diabetics		
	Gala Dinner			

## Important Dates

→ January 30<sup>th</sup>, 2010  
Abstracts submission deadline

→ January 31<sup>st</sup>, 2010  
Deadline for registration at reduced rate

→ February 2010  
Notification of accepted abstracts

## International experts

**SCIENTIFIC CONFERENCES** with international experts in nutrition and food science.

English-French simultaneous translation



**ORAL COMMUNICATIONS** authors are invited to submit scientific contributions related to the main topics discussed during the conference.

- All participants of the Taste-Nutrition-Health Congress may submit an abstract.
- Abstracts should be submitted electronically through a dedicated link: [www.taste-nutrition-health.com](http://www.taste-nutrition-health.com)
- Authors of successful posters and oral communications will have the opportunity to present their studies during the event

**Abstracts submission deadline**  
**January 30<sup>th</sup>, 2010**

**PRACTICAL WORKSHOPS** for health professionals  
Workshops lead by experts in clinical nutrition, allowing health professionals to apply the latest nutritional research and meet the needs of the patient-consumers in terms of nutrition and well-being.

English-French simultaneous translation



## Hot topics in the fields of Taste-Nutrition-Health

**ROUND TABLE DEBATES** bringing together industry and research representatives

- 4 round tables debates on key topics for the food and health industries
- 30 minutes presentation of the topic by a scientific expert followed by 60 minutes of debate between the 6 experts.

English-French simultaneous translation



**SPEAKER CORNER** to stay informed about regulatory news  
Presentations from experts in European regulatory affairs:

- Recommended dietary allowances
- Plants and food products: how to associate the two?
- Probiotics: characterisation
- Novel Food
- Packaging

English-French simultaneous translation



**CONG**  
**INTERN**  
**GOÛT·NUTR**  
TASTE.NUTR  
INTERNATION

## Outstanding Social event

**GALA DINNER** enjoy the best of the famous Burgundy cuisine

- March 23<sup>rd</sup>, 2010 at the Dijon Congress center.
- Register for the dinner through the dedicated website [www.taste-nutrition-health.com](http://www.taste-nutrition-health.com)

## European Technical Training Session

organized by WELIENCE Agroalimentaire. Presentations in English of industry applications related to the subject of one of the round table debates.

More details on page 8 →

## Targeted and reliable professional contacts

**COMMERCIAL EXHIBIT:** an excellent opportunity for companies to display their products and present their services.

## ONE-TO-ONE BUSINESS MEETINGS

**An opportunity of privileged exchanges, organized within a confidential and personalized framework. Adapted to your needs, the business meetings will enable you to meet with targeted contacts.**

- Over 300 appointments each year
- 50% of meetings involved an international contact

### Participants:

Any organisation (industry, public or private research lab, technical centre, French or international), having a technology or know-how offer or request or seeking partners.

### How it works:

These individual and confidential business meetings aim to foster cooperation within the fields of Taste-Nutrition-Health.

The business meetings are tailored to each participant who selects his/her appointments according to offers and requests for know-how, technologies or services, submitted by all business meeting participants. The on line profiles of each participant are available for consultation on [www.b2match.com/taste-nutrition-health/](http://www.b2match.com/taste-nutrition-health/).

### Business meetings organisation :

The business meetings are managed by CRCI Bourgogne / Enterprise Europe Network. For further information, please contact:

#### Céline ESCOFFIER

CRCI Bourgogne / Enterprise Europe Network "Grand Est"

Email : [cgns2010@bourgogne.cci.fr](mailto:cgns2010@bourgogne.cci.fr)

Tél. : +33 3 80 60 40 69

# 23 MARCH

## PROGRAM

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

**08:00** Welcome area

**09:00** Plenary session  
**The notion of "well-being"  
from a scientific perspective**



**Sophie Layé**  
Directeur de recherche,  
PhD - Laboratoire PsyNuGen  
Université Bordeaux 2 , INRA  
(FRANCE)

**09:40** Oral communication  
**Scientific approach to "well-being"**



**Speaker to be confirmed**

**10:00** Coffee Break

**10:30** Plenary session  
**Novel Pro-Resolving Lipid  
Mediators in Inflammation**



**Gabrielle Fredman,**  
PhD, Post doctoral fellow  
Brigham and Women's Hospital/  
Harvard Medical School (USA)

**11:10** Oral communication  
**Interest of colonic nutrients (prebiotics) in the  
management of metabolic and inflammatory stress**



**Nathalie Delzenne,**  
Professeur, Université  
catholique de Louvain  
(BELGIUM)

**11:30** Oral communication  
**Presentation of research  
selected from the call for abstracts**

**12:30** Lunch

**14:00** Round Table  
**The interest of scales of quality of life  
in evaluation of nutritional ingredients**

**Speaker:** **Olivier CHASSANY** (Directeur de la recherche clinique, APHP (Assistance Publique des Hôpitaux de Paris) (FRANCE))  
**Panelists:** **Christophe RIPOLL** (Executive VP, R&D, Naturalpha (FRANCE)) , **Ambroise MARTIN** (Professor of Nutrition - Université Claude Bernard LYON I, Expert of Afssa and EFSA (FRANCE)) , **Philippe MARTEAU** (Head of Medico-surgical Department of Digestives pathologies, Hôpital Lariboisière (FRANCE)) , **Stéphanie COURAU** (Scientific Director, Merck Médication Familiale (FRANCE)) , **Michel ROGEAUX** (Consumer Science Expert, Danone (FRANCE))

**Workshop**  
**Wellness and nutrition:  
nutritional optimisation  
of anti-depressive  
treatments**

**Coordinator:** **Olivier COUDRON**  
Associate Professor in Clinical Pharmacology -  
PAST - Université de Bourgogne / Pedagogical  
Director of D.U "alimentation santé  
et micronutrition" (FRANCE)

**15:30** Coffee Break

**16:30** Round Table  
**Ready to eat foods:  
between convenience and health**

**Speaker:** **Véronique BOSCH** (AgroParisTech (FRANCE))  
**Panelists:** **Pierre MENETON** (Researcher, INSERM U872, Department of Public Health and Medicine (SPIM), Faculté de Médecine Paris Descartes (FRANCE)) , **Pierre WEILL** (President, Association Bleu-Blanc-Cœur (FRANCE)) , **Marie-Dominique QUIGNON** (Director of R&D Quality, Safety and Environment, Marie (FRANCE)) , **Pierre CINIER** (President, LCN (FRANCE)) , **Marie-Christine CHAGNON** (Professor of Food Toxicology, UMR 1129 DERTTECH "PACKTOX", AgroSup Dijon (FRANCE))

**Workshop**  
**Scales of quality of life  
for the area of gastro-  
intestinal pathologies**

**Coordinator:** **Philippe MARTEAU**  
Head of Medico-surgical Department of  
Digestives pathologies, Hôpital Lariboisière  
(FRANCE)

**09:00** **Plenary session**  
**Nutrition, the brain and the colon**



**Dr. Stephen Collins**  
Professor, Department  
of Medicine - McMaster  
University (CANADA)

**09:40** **Oral communication**  
**Central integration of the visceral  
signals in view of controlling dietary  
behaviour**



**Pr. Charles-Henri Malbert**,  
Research Director, INRA, UMR  
SENAH Saint-Gilles (FRANCE)

**10:00** Coffee Break

**10:30** **Plenary session**  
**Mastication and food texture:  
consequences on bioavailability  
of nutrients**



**Dr. Marie-Agnès  
Peyron**  
(PhD, HDR),  
Chargée de Recherche,  
INRA- Theix (FRANCE)

**11:10** **Oral communication**  
**Sensory perception of fat**



**Julien Delarue**  
Chercheur à AgroParisTech  
en Perception sensorielle  
et étude des consommateurs  
(FRANCE)

**11:30** **Oral communication**  
**Presentation of research  
selected from the call for abstracts**

**12:30** Lunch

**14:00** **Round Table**  
**Antioxidants without effect  
in intervention studies: is bioavailability  
in question?**

**Speaker:** **Patrick BOREL** (Director of Research - UMR Nutrition humaine et lipides : biodisponibilité, métabolisme et régulations INRA-INSERM Univ. Aix-Marseille II (FRANCE))

**Panelists:** **Serge HERCBERG** (Professor of Nutrition, MD, PhD, U557 Inserm/Inra/cnamm/Paris 13 (FRANCE)), **Christine MORAND** (Unité de Nutrition Humaine, INRA Clermont-Ferrand (FRANCE)), **Christian YARD** (Technical Director, Bionov (FRANCE))

**Workshop**  
**Inflammation, diet,  
insulin resistance  
and obesity**

**Coordinator:** **Jean-Michel LECERF**  
Endocrinologist - Nutritionist -  
Associate Professeur, Chief of Nutrition  
Department, Institut Pasteur de Lille  
(FRANCE)

**15:30** Coffe break

**16:30** **Round Table**  
**Developing functional food products:  
formulation and marketing**

**Speaker:** **Philippe CAYOT** (Director of Laboratory EMMA (Eau - Molécules actives - Macromolécules - Activités), AgroSup Dijon (FRANCE))

**Panelists:** **Angela SUTAN** (Associate Professor in Experimental Economics, Head of LESSAC laboratory - ESC Dijon Bourgogne (FRANCE)),

**Muriel SUBIRADE** (Professor, Département of Sciences of Food and Nutrition, Titular of Chaire de recherche du Canada sur les protéines, les bio-systèmes et les aliments fonctionnels, Institute of Nutraceuticals and Functional Food (INAF) (CANADA)), **Thea KONING** (R&D Project Leader, Unilever (NETHERLANDS)), **Christophe BATARD** (Technical Director, Aptonia (France))

**Workshop**  
**Quality of life  
and diet for diabetics**

**Coordinator:** **Geneviève VAILLANT**  
Diabetologist, CHU de Dijon (FRANCE)

25  
MARCH

Optional  
program

# European training session

## "READY TO EAT FOOD : HOW TO COMBINE NUTRITION AND CONVENIENCE"

Take advantage of your presence at the 5th Taste-Nutrition-Health International Congress to attend this technical training session on the theme related to the round table debate "Ready to eat foods".

### Venue

**Welience Agroalimentaire et Bio-industriel,  
Food Pilot Plant**, University Campus,  
Rue Claude Ladrey, 21000 Dijon (20 minutes in the bus from Dijon train station or from the Congress venue).

### Aims

To present the various avenues of development of new ready to eat food products adapted to consumer demands. The developments dealt with will cover such key topics as food and public health, convenience foods, traceability and packaging.

### Who should attend

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, "on the go" foods (sandwiches, salads etc.)

### Program

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

**Foods:** how to offer new forms, textures etc. How to maximise shelf life for ease of use (and encouraging foods based on fruit and vegetables for example). Practical demonstration: developing a new vegetable-based food product.

**Health claims:** avenues of development for health foods (nutrient enriched, claims regarding fat sugar or preservative content etc.) and how to communicate.

**Packing:** new packaging (forms; materials; active ingredients; intelligent, edible or biodegradable packaging; hot/cold cooking...), shelf life (modified atmosphere etc.)...

### Speakers (presentations in English)

Scientific concepts presented by teacher-researchers, case studies presented by ingredient or equipment manufacturers, practical demonstrations on pilot equipment by Welience engineers.

### Fee

**490 €VAT not included per person,**  
50% off for all following registrations from the same company.

### About us

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: R&D studies, technological support et training sessions.

### Contact

For more information, please contact Vincent SCOURZIC (training coordinator)  
**WELIENCE**, Rue Claude Ladrey - 21000 DIJON (France)  
Tel. : +33 (0)3 80 39 66 17 - Fax : +33 (0)3 80 39 67 73  
Email : agroalimentaire@welience.com - Site web : [www.welience.com](http://www.welience.com)

# Congress General Information

## Venue

Palais des congrès de Dijon

## Information

Congrès International Goût-Nutrition-Santé c/o COLLOQUIUM  
12, rue de la Croix Faubin - F - 75557 PARIS Cedex 11  
Tél. : + 33 (0)1 44 64 15 15 - Fax : + 33 (0)1 44 64 15 16  
E-mail : cgns2010@clq-group.com

## Official language

There will be simultaneous translation into French and English during all the scientific sessions.

## Registration

**Register online before January 31st for a reduced registration fee!**  
**[www.taste-nutrition-health.com](http://www.taste-nutrition-health.com)**

Registration fee includes access to scientific sessions, business meetings, speaker corner, exhibition area, lunches and coffee breaks. The Gala Dinner and the European Training Session are optional.

	Until January 31 <sup>st</sup> , 2010	From February 1 <sup>st</sup> , 2010	At the congress
<b>Participant</b>	380 €* *	430 €* *	480 €
<b>Pharmacist / Doctor / Nutritionist + participants from outside of France</b>	280 €* *	330 €* *	380 €
<b>Reduced rate **</b>	100 €* *	150 €* *	200 €
<b>One day rate ***</b>	200 €* *	250 €* *	300 €

\*In the case of payment on reception of invoice, an additional fee of 6 € will be added to the fee.

\*\*Accreditation required:

- PhD/students: student identity card
- Public researchers: accreditation from your establishment

\*\*\*Single fee for all categories

**The Organizing secretariat must be notified in writing of any registration cancellation:**

- by post: 12 rue de la Croix Faubin 75557 Paris Cedex 11 - France;
- by e-mail at [cgns2010@clq-group.com](mailto:cgns2010@clq-group.com)
- by fax at +33(0)1 44 64 15 16

Cancellations will be subject to the following conditions:

- For cancellations received on or before February 20<sup>th</sup> 2010, the full registration fee minus an administrative charge of 50 Euros (including VAT) will be refunded. Please note that all refunds will be processed after the congress.
- Cancellations received after February 20<sup>th</sup> 2010: no refund will be made (including cancellations of special events). Any name change will be considered as a cancellation and a new registration.

## Accommodation

Reservations must be made through the Congress website to guarantee the indicated rates negotiated for the congress **[www.taste-nutrition-health.com](http://www.taste-nutrition-health.com)**

HOTELS	SINGLE ROOM	DOUBLE ROOM	BREAKFAST	DISTANCE FROM CONGRESS CENTER
<b>Hotels 4****</b>				
<b>Holiday Inn Dijon</b>	130,00 €	140,00 €	included	20' by bus
<b>Hotels 3***</b>				
<b>Novotel Dijon Sud</b>	105,00 €	105,00 €	13,30 €	25' by bus
<b>Mercure Dijon Centre Clémenceau</b>	144,00 €	174,00 €	14,50 €	2' walking distance
<b>Hotels 2**</b>				
<b>Ibis Dijon Central</b>	80,00 €	80,00 €	8,00 €	20' walking distance 10' by bus
<b>Ibis Dijon Centre Clémenceau</b>	80,00 €	84,00 €	included	5' walking distance
<b>Kyriad Dijon Gare</b>	75,00 €	75,00 €	8,50 €	20' walking distance
<b>Ibis Dijon Sud</b>	68,85 €	75,60 €	included	20' by car

For more information or any inquiries please contact:  
Marie Cohade +33(0)1.70.36.04.25 or by email [m.cohade@wipresa.com](mailto:m.cohade@wipresa.com).



**Vitagora® Taste-Nutrition-Health is the Europe's foremost centre for the sciences of taste**, at the crossroads of the food industry and health professions. An innovation cluster based in the French regions of Burgundy and Franche-Comté, Vitagora acts as a gateway for its members onto a remarkable pool of public and private sector scientific research and project development expertise.

A world leader in the sciences of taste and focused on the key issue of our future nutritional needs, Vitagora leads a powerful network of R&D capabilities based around 4 key strategic areas:

- Taste throughout life: perceptions, behaviours, learning...
- Developing and preserving consumer health
- Formulation, processes and materials at the service of taste and nutrition
- EProduction of agricultural raw materials: impact on taste and nutrition

With a practical approach focused on the consumer and firmly market oriented, Vitagora aids its members in their innovation activities, from R&D to market launch.

In December 2009, 100 projects are under management within Vitagora, including 46 projects which have been funded and launched, including 19 projects with national or international funding.

Thanks to its program of development on both a national scale (the creation of the French national cluster, F<sup>2</sup>C Innovation) and internationally (delegations regularly visiting other countries and the annual organisation of the Taste-Nutrition-Health International Congress in Dijon), Vitagora has developed a worldwide network of SMEs, multinational corporations, researchers, technical centres and higher education establishments.

Examples of projects underway:

- Functional food products for seniors
- Food preferences of babies and toddlers
- Optimisation of probiotic products
- Active packaging for the food industry
- Optimisation of the taste and health properties of pure grape juice
- Understanding the oral perception of lipids, impact on metabolism

#### Contact :

Marthe Jewell,  
Communication Manager  
Email : marthe.jewell@vitagora.com  
Tél : + 33 (0)3 80 78 97 92  
Port. : +33 (0)6 60 65 87 16

#### The Vitagora network :

- **139 companies** engaged in projects, from SMEs to multinationals
- **67 private or public sector research laboratories** including 600 researchers capable of integrating industrial projects
- **10 tertiary education establishments**
- **F<sup>2</sup>C Innovation** : a national French food innovation network, composed of 3 French clusters – Vitagora, Valorial and Vitagora®
- **Two international Memoranda of Understanding:**
  - National Food Institute of Thailand
  - L'Agence Nationale et Internationale de Manitoba (Canada)