



4^e CONGRÈS

Goût - Nutrition - Santé
INTERNATIONAL
*4th Taste-Nutrition-Health
International Congress*

**De la naissance
à la sénescence**

From birth to old age

18
19
20
march
2009
DIJON

www.gout-nutrition-sante.com
www.taste-nutrition-health.com

De la naissance à la sénescence

From birth to old age

EDITORIAL

Reconciling good health and good eating

If eating is a basic need, we can't forget that it is also an act from which we derive great pleasure! Our approach to Nutrition is to regard Health and Enjoyment as two sides of the same coin.

This 4th edition of the Taste-Nutrition-Health International Congress has one aim, to share with you, food and pharmaceutical industry and health professionals, this modern take on nutrition.

From birth to old age, the theme of 2009, gets straight to the heart of the progressive nature of nutrition, right throughout our lives. From birth to old age, our needs, tastes and dietary behaviors are in a constant state of evolution...

Another unique point of this Congress is our goal of creating links between a number of players – companies, R&D laboratories, health professionals, and researchers – in order to generate innovation in products and dietary supplements out of the latest scientific advances.

This year, the Congress is associated with an event for the general public – an action that clearly demonstrates our desire to put the patient-consumer at the very heart of the Taste-Nutrition-Health debate.

Discover with us the latest scientific advances in the areas of Taste, Nutrition and Health, and let us give a boost to your activities.

Pierre GUEZ

President of Vitagora® Taste-Nutrition-Health

Christophe de la FOUCHARDIERE

Vice-President of Vitagora®, Health and Nutrition Industry Sector



COMPANIES



- Are you interested in developing products adapted to the needs of children or the older consumer? Get to know your consumers and markets

- Meet potential partners offering innovative solutions thanks to one-to-one business meetings adapted to your needs
- Anticipate the evolutions of markets and regulations

LABORATORIES, TECHNICAL AND TRANSFER CENTERS

- Promote your expertise and know-how and help companies to innovate



- Develop your business thanks to efficient and targeted contacts

- Find development opportunities for your R&D projects

HEALTH PROFESSIONALS



- Update your knowledge of nutritional treatment options for the elderly and children

- Translate the latest advances in nutritional research into practical applications in order to best answer your patient-clients' expectations for optimal health

RESEARCHERS



- Get up to date on worldwide cutting-edge research in the areas of Nutrition and Taste

- Present your basic and applied research projects
- Publicize your research and find practical applications



Wednesday
Palais des
Congrès de Dijon

18
march
2009

Program

8:45 *Congress opening*

9:00 **Conference**

Nutrition and the sensory in children

Speaker: Pr. K. de Graaf (Wageningen University, Netherlands)

9:45 **Oral communications**

10:15 *Break / Visit of posters and booths*

10:45 **Conference**

Probiotics and allergies

Speaker: Pr. A. Ouweland (University of Turku, Finland)

11:30 **Conference**

Lipids, retinal aging, and age-related maculopathy

Speaker: Pr. C. Curcio (University of Alabama, United States)

12:15 *Lunch / Visit of posters and booths*

14:00 **Round Table Debate**

Probiotics and health

Panel: Pr. P. Marteau (Hôpital Lariboisière, France), Pr D. Rigaud (CHU de Dijon, France), Pr. P. Langella (INRA, France), Dr. S. Courau (Merck Médication Familiale, France), Speaker (Ch Hansen, Netherlands), Speaker (Syndifrais, France)

Practical Workshop

Food preferences in children

Coordinator: Dr. V. Boggio (CHU de Dijon, France)

15:30 *Break / Visit of posters and booths*

16:30 **Round Table Debate**

Diet and the elderly

Panel: Dr. M. Ferry (Centre Départemental de Prévention - Espace Prévention Seniors/Unité INSERM Paris XIII, France), Pr. A. Woda (Université de Clermont-Ferrand, France), Dr. Y. Boirie (INRA, France), Pr. J.-M. Lecerf (Institut Pasteur, France)...

Practical Workshop

Nutritional optimization of immune defenses in children

Coordinator: Dr. O. Coudron (Université de Bourgogne, France)

All day events

One-to-one Business Meetings

Organized by Enterprise Europe Network

9-12:00
14-18:00

14-18:00 **Speaker Corner**

*Regulatory affairs: Health claims, Nutritional profiles etc.
Presentations of innovative projects/services*

From 18:30

Tasting of regional products at the Palais des Congrès

9:00	Conference <i>Immuno-modulation and fatty acids</i> Speaker: A confirmer	
9:45	Oral communications	
10:15	<i>Break / Visit of posters and booths</i>	
10:45	Conference <i>Dietary behavior from birth to old age</i> Speaker: Pr. E. Köster (University of Utrecht, Netherlands)	
11:30	Conference <i>Micro-nutrition, nutrigenomics and treating the elderly</i> Speaker: Pr. W. Wahli (Center for Integrative Genomics/University of Lausanne, Switzerland)	
12:15	<i>Lunch / Visit of posters and booths</i>	
14:00	Round Table Debate <i>Aging and antioxidants</i> Panel: Pr. V. Shini-Kerth (CNRS, France), Pr. P. Sirois (University of Sherbrooke, Canada), Mme. I. Renimel (LVMH, France), Pr. N. Latruffe (INSERM-UB, France), Mr. M. Prost (Spiral, France), Mr. D. Barron (Nestlé, Switzerland)	Practical Workshop <i>Probiotics and antibiotics</i> Coordinator: Dr. O. Coudron (Université de Bourgogne, France)
15:30	<i>Break / Visit of booths / Prize-giving for posters</i>	
16:30	Round Table Debate <i>Tomorrow's diet: enjoyment or health?</i> Panel: Pr. A. Holley (CESG, France), Pr. I. Urdapilleta (Université de Paris VIII, France) ...	Practical Workshop <i>Nutritional guidelines for the elderly patient</i> Coordinator: Pr. P. Pfitzenmeyer (CHU de Dijon, France)

All day events

9-12:00	One-to-one Business Meetings
14-18:00	<i>Organized by Enterprise Europe Network</i>
14-18:00	Speaker Corner <i>Regulatory affairs: Health claims, Nutritional profiles etc. Presentations of innovative projects/services</i>

19:30

Gala Dinner at the prestigious Château de Meursault
Shuttle provided Palais des Congrès-Château de Meursault

Call for Oral and Poster Presentations

Authors are invited to submit scientific contributions related to the main topics discussed during the conference. Contributions dealing with "Taste-Nutrition-Health : from birth to old age" outside of the topics of the conference are also welcome.

The selected abstracts will be the subject of oral presentations or posters to be presented on the 18th and 19th of March at the Palais des Congrès.

In keeping with the Vitagora® mission to encourage students to do research in the area of nutrition, Vitagora® will offer complimentary registration for students (first author) presenting a communication.

Submission deadline: January 30th, 2009

For submission details, visit the Congress website:

www.taste-nutrition-health.com

General Public Event

Taste-Nutrition-Health Village

Friday
Place de la
Libération,
Dijon

20
march
2009

The organizers of the Congress and the members of Dijon Ville Santé are pleased to invite Congress participants to a program of activities in relation to the Taste-Nutrition-Health Village, an event that puts the consumer at the heart of the debate:

7h-11h

Operation Breakfast - "Wake up to good health"

Place de la Libération, Dijon

11h-
12h30

Conference-debate - A balanced diet

Speaker: Pr. Nicole Darmon (INSERM)

Salle de Flore, Dijon Town Hall

12h-14h

Lunch

14h-
16h30

Visit of wine cellars and tasting

The Taste-Nutrition-Health Village continues in the afternoon of Friday March 21st and Saturday March 22nd with a program of activities:

- Nutritional and physical activity "diagnostics"
- Cooking and tasting sessions
- Workshops
- Themed visit of museums: Food and Eating...



European Technical Training Session

Developing food products for older consumers

Date: March 20th, 2009 (whole day)

Venue: Welience Agroalimentaire et Bio-Industriel (former CRITT 2AB), University Campus, Rue Claude Ladrey, 21000 DIJON

Take advantage of your presence at the 4th Taste-Nutrition-Health International Congress to attend this technical training session on the theme of "Older consumers". Seize the opportunity to treat the problems associated with food for older consumers: scientific concepts, practical applications and demonstrations on pilot equipment..

Who should attend: Managers from R&D Departments of European food companies who want to know the nutritional and organoleptic needs of older consumers in order to develop adapted food products.

Program: (Presentations in English)

MARKETING APPROACH	<ul style="list-style-type: none"> • Food products for older consumers: panorama, marketing trends, specific behavior of these consumers...
NUTRITIONAL NEEDS	<ul style="list-style-type: none"> • Older consumers' specific needs, recommended daily amount, protective effects of nutrients, influence on health... • Health claims: global approach, technical and regulatory specifications, how to choose health ingredients. • Demonstration: processing of new food products from vegetables (or how to increase fruits and vegetable intake).
ADAPTED TEXTURE	<ul style="list-style-type: none"> • Influence of age on mastication, masticatory adaptation to food hardness, energy used to chew foods, consequences of modifications of nervous conduction and salivary production... • Demonstration: continuous production of soft cheese foam from hard cheese (or how to decrease texture).
FLAVOR PREFERENCES	<ul style="list-style-type: none"> • Influence of food matrix on the perception of flavor, interactions and transfers of flavor molecules in food... • Demonstration: dairy product processing and aroma perception (or how to adapt flavoring to older consumers' preferences).

Price and Registration:

490 € VAT not included - This price includes all documents of the training session, lunch and breaks.
A discount of 50 % is available for the 2nd and all following employees of the same company to register (identical company name and address).

Contact

For more information, please contact:
Vincent SCOURZIC, Training Manager
Welience Agroalimentaire et Bio-Industriel, 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 - www.welience.com

Welience

Useful information

4th Taste-Nutrition-Health International Congress
Accredited training organization n° 26.21.02252.21
Agrément Société Française d'Angéiologie pour la FMC



Venue: Palais des Congrès et des Expositions de Dijon

Dates: March 18th-20th, 2009

Contact: Maud ANGELOT

Vitabora Taste-Nutrition-Health Congress

c/o Eventage

14, bd Thiers

21000 DIJON

Tel: +33 (0)3 80 73 34 85

Fax: +33 (0)3 80 73 68 87

Email: congres@gout-nutrition-sante.com

www.taste-nutrition-health.com



**Access
map to**

Palais des Congrès - Expositions
Dijon Bourgogne

Participant Contact Information

This is an individual registration form. For registration of more than one participant to be invoiced to the same organization, please contact the Congress secretary.

LAST NAME:

FIRST NAME:

ORGANIZATION:

ADDRESS:

POSTCODE:..... CITY: COUNTRY:

TEL.: FAX: E-MAIL:

Accommodation

Htel	Single room	Double room	Breakfast
Sofitel La Cloche****	200 €	215 €	Included
Chapeau Rouge****	141 €	164 €	Included
Mercure****	107 €	125 €	13.50 €
Hôtel du Nord***	100 €	112 €	11.50 €
Ibis Central**	78 €	90 €	8.50 €
Ibis Auditorium**	78 €	86 €	Included

Mercure & Ibis Auditorium: close to the Palais des Congrès

Taxe de séjour not included

If you wish to make a reservation in a hotel that is not listed above, please contact the Dijon Tourism Office:
 info@dijontourism.com – +33 (0)8 92 70 05 58

I would like to make the following reservation:

HOTEL :

Single room Double room

NIGHTS:

- Tuesday March 17th
- Wednesday March 18th
- Thursday March 19th
- Friday March 20th

Hotel rooms will be reserved on first come, first served basis.

Payment is to be made directly to the hotel at the end of your stay.

Your participation

I would like to participate in the Taste-Nutrition-Health Congress on the following days:

- Wednesday March 18th Thursday March 19th Friday March 20th

March 18th and 19th, 2009 (included in registration price)

I would like to participate in the following modules:

- Scientific conferences
- Round table debates
- Practical workshops
- One-to-one business meetings
- Speaker Corner – make a presentation of an innovative project/service

Registration price includes lunch and morning / afternoon breaks

March 20th, 2009

I would like to participate in the following modules:

- Visit of wine cellars and tasting (35 € - lunch included)
- European training session organized by Welience *Agroalimentaire et Bio-Industriel* (former CRITT 2ABI)¹

¹*Additional cost of 490 € VAT not included. An invoice will be sent to you by Welience (accredited training organization). A discount of 50 % will be offered for the second and further enrolments from the same organization (identical company name and address)*

Participant Registration	To be completed by the signatory	
<input type="radio"/> Company 2-3 days ²	400 € ²	
<input type="radio"/> Company 1 day	300 € € VAT included
<input type="radio"/> Pharmacist / Doctor / Nutritionist 2-3 days	300 €	
<input type="radio"/> Pharmacist / Doctor / Nutritionist 1 days	200 € € VAT included
<input type="radio"/> Academic 2-3 days	200 €	
<input type="radio"/> Academic 1 day	140 € € VAT included
<input type="radio"/> Doctoral students / Students (full year) 2-3 days ³	100 €	
<input type="radio"/> Doctoral students / Students (full year) 1 days ³	80 € € VAT included
<input type="radio"/> Gala dinner at the Château de Meursault Thursday March 19 th (limited places)X 130 € € VAT included
<input type="radio"/> Lunch and visit of Wine Cellars Friday March 20 thX 35 € € VAT included
	TOTAL VAT included €

²*Any companies from outside of France are eligible for a discount of 50 % on the price "Company 2-3 days" only (a price of 200 € instead of 400 €)*

³*Students: registration via the school or faculty, please contact the Congress secretary: Tél : +33 (0)3 80 73 34 85*

Please return this registration form before February 28th, 2009 with a cheque for the appropriate amount made out to:

« VITAGORA Santé & Nutrition »

Congrès Goût-Nutrition-Santé – EVENTAGE – 14 Bd Thiers – 21000 DIJON

Maud ANGELOT : +33 (0)3 80 73 34 85 – Fax : +33 (0)3 80 73 68 87

Email : congres@gout-nutrition-sante.com

Please return before 28/02/2009 to the address above

Participant registration form