DIJON-2011

FRANCE MARCH 22-23

VITAGORA®

TASTE-NUTRITION-HEALTH
NETWORK INNOVATION

6th Edition

CONGRÈS INTERNATIONAL GOÛT·NUTRITION·SANTÉ

TASTE.NUTRITION.HEALTH
INTERNATIONAL CONGRESS

WELLNESS : BALANCE & DIETARY PLEASURE

BIEN-ÊTRE:ÉQUILIBRES
& PLAISIR ALIMENTAIRE

Sous le haut patronage du

Liberté • Égalité • Fraternité
RÉPUBLIQUE FRANÇAISE

MINISTÈRE
DE L'AGRICULTURE
DE L'ALIMENTATION
DE LA PÊCHE
DE LA RURALITÉ
ET DE L'AMÉNAGEMENT
DU TERRITOIRE

PRELIMINARY PROGRAM

Liberté • Égalité • Fraternité RÉPUBLIQUE FRANÇAISE · Bourgogne Conseil régional · Côte d'Or · grand dijon · Dijon · CRCI Bourgogne · enterprise europe network · SOCIÉTÉ GÉNÉRALE

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TASTE-NUTRITION-HEALTH
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Welcome address

6th Taste-Nutrition-Health International Congress

March 22nd and 23rd, 2011 – "Wellness: balance and dietary pleasure"

The well-received theme of the 2010 Vitagora® Congress, "Food, Nutrient and Well-being", brought together nearly 550 international participants for a scientific program that was to everybody's taste. The Scientific Committee of the Congress has confirmed their interest in once more delving into the largely unexplored terrain that is the topic of "Wellness".

Researchers, companies and health professionals can once again come together for the new topic of the 2011 edition of the Congress; "Wellness: balance and dietary pleasure". Nutritional balance, energy balance, physiological balance or psychological balance – for, indeed, "balance" is a plural concept – are all necessary conditions for wellness... Necessary, but not sufficient, for enjoyment also constitutes an essential component of wellness.

The Scientific Committee has realised for us a quality program whose topics have been specially selected to interest health professionals. And to close the first day of the Congress, do not miss the special conference with the Professor David Khayat, author of a thought-provoking book on diet and cancer.

Finally, let us offer you a real moment of gastronomy ! The Gala Dinner, which was last year attended by more than 250 guests, will in 2011 be prepared by a renowned Burgundy chef. So please join us – for the first time or as a returning guest – in Dijon on March 22nd and 23rd, 2011, to find out more about these topics. As with each year, the Sciences of Taste and Nutrition-Health will be headlining with plenary conferences, round table debates, practical workshops and speaker corners lead by international experts. For your enjoyment.

Christophe de la Fouchardière
President of the Taste-Nutrition-Health International Congress

Luc Penicaud
President of the Congress Scientific Committee

Scientific Committee

Scientific Committee president
Luc PENICAUD *CNRS*

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*
Patrick ETIEVANT *INRA*
Gilles FERON *INRA*
Patrick GERVAIS *Université de Bourgogne*
Jean-Philippe GERVAIS *BIVB*
Elisabeth GUICHARD *INRA*
Jean-Claude GUILLAND *Université de Bourgogne*
Sylvie ISSANCHOU *INRA*
Laurent LAGROST *U866 INSERM*
Norbert LATRUFFE *Université de Bourgogne*
Jean-Michel LECERF *Institut Pasteur Lille*
Pierre-André MARECHAL *AgroSup Dijon*
Pascal MOLIMARD *Merck Médication Familiale*
Michel NARCE *Université de Bourgogne*
Michel PROST *SPIRAL*
Dominique VALENTIN *Université de Bourgogne*

Synopsis

Important Dates

- January 14th, 2011 — Deadline for registration at reduced rate
- January 15th, 2011 — Abstracts submission deadline
- February 2011 — Notification of accepted abstracts

	Tuesday March 22nd	Wednesday March 23rd	Thursday March 24th
08:00	Congress opening / Registration		
09:00	Business meetings **Plenary session** Nutrient-sensing in the gut and the brain	Business meetings **Plenary session** Metagenomics, inflammation and obesity	Optional program
09:40	**Oral communication** Cerebral detection of nutrients and energy balance: the case of glucose	**Oral communication** Gut flora and inflammation associated with obesity	
10:10	Coffee Break	Coffee Break	
10:30	**Plenary session** Food reward and food addiction	**Plenary session** What do we change, the available food offer or consumption behaviour ?	
11:10	**Oral communication** Sugar and cocaine: a comparison of their potential addictiveness in animals	**Oral communication** The challenges of nutritional transition in the societies of Southern Hemisphere developing countries	
11:30	**Oral communications** Presentations from selected abstracts	**Oral communications** Presentations from selected abstracts	
12:30	Lunch	Lunch	Technological training session of Welience Agroalimentaire **"PROBIOTICS : SCIENTIFIC ADVANCES AND NEW APPLICATIONS"**
14:00	Business meetings **Round Table** Socio-economic and contextual determinants of food preferences **Workshop** Pleasure and pathological eating habits Speaker Corner	Business meetings **Round Table** The importance of diet in the management of psychological and metabolic stress Speaker Corner	
15:30	Coffee Break	Coffee Break	
16:30	**Round Table** Wellness and active molecules: the example of wine and grape-based products **Workshop** Prevention and management of stress by an optimal diet	**Round Table** Action mechanisms of pre- and probiotics: the challenges for an industrial exploitation	
19:00	Special Conference-Debate Pr. Khayat		
20:00	Cocktail		
20:30	Gala Dinner		

March 22nd, 2011, at 7pm

Do not miss the special Conference-Debate with **Pr David Khayat**, author of a thought-provoking book on **Diet and Cancer**.

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**
- Authors of successful posters and oral communications will have the opportunity to present their studies during the event

Abstracts submission deadline
January 15th, 2011

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

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INTERNATION

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 and other current events:

- How and why to reduce salt in food products?
- European project calls for Taste-Nutrition-Health
- 2 Taste-Nutrition-Health European research programs: the projects FLORA and ATHENA

English-French simultaneous translation

Outstanding Social event

GALA DINNER enjoy the best of the famous Burgundy cuisine during a sensational **dinner prepared by Gonzalo Pineiro, the chef of the gastronomic restaurant, Château Bourgogne.**

- March 22nd, 2011 at the Dijon Congress center.
- Register for the dinner through the dedicated website www.taste-nutrition-health.com

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OPTION

European Technical Training Session

«PROBIOTICS : SCIENTIFIC ADVANCES AND NEW APPLICATIONS»
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 for 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 **http://b2match.eu/taste-nutrition-health2011/**.

Business meetings organisation :

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

Clément LEPERT or Alexandra SIMARD
CRCI Bourgogne / Entreprise Europe
Email : CGNS2011@bourgogne.cci.fr
Tél. : +33 3 80 60 40 69 ou 63

22 MARCH

PROGRAM

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Business meetings

08:00 Welcome area

09:00 **Plenary session**
Nutrient sensing in the gut and the brain

Tony LAM
Associate Professor, Departments of Physiology and Medicine
Toronto General Research Institute & University of Toronto (CANADA)

09:40 **Oral communication**
Cerebral detection of nutrients and energy balance: the case of glucose

Corinne LELOUP
University Professor, CNRS UMR 6265 – INRA 1324 – University of Burgundy (FRANCE)

10:00 Coffee Break

10:30 **Plenary session**
Food reward and food addiction

John BLUNDELL
Chair of PsychoBiology, Institute of Psychological Sciences, Faculty of Medicine and Health, University of Leeds (UNITED KINGDOM)

11:10 **Oral communication**
Sugar and cocaine: a comparison of their potential addictiveness in animals

Serge AHMED
Research Director, CNRS, (FRANCE)

11:30 **Oral communications**
Presentations from selected abstracts

12:30 Lunch / visit of posters and booths

Business meetings and Speaker Corner

14:00 **Round Table**
Socio-economic and contextual determinants of food preferences

Speaker: **Jean-Pierre POULAIN** (Professor of Sociology at the University of Toulouse, Director of CETIA (Centre d'Etudes du Tourisme, de l'hôtellerie et de l'alimentation), Toulouse)
Panelists: **Olivier OULLIER** (Associate professor of Neurosciences, Laboratory of Cognitive Psychology (UMR 6146), University of Provence & CNRS, Aix-Marseille University), **Laure SAULAIS** (Researcher, Paul Bocuse Institute Research Centre), **François-André ALLAERT** (Chair of Medico-Marketing Evaluation of Health Claims / Cen Nutriment)

Atelier pratique
Pleasure and pathological eating habits

Coordinator: **Daniel RIGAUD** Professor of Nutrition, Faculty of Medicine, University of Burgundy (FRANCE)

15:30 Coffee Break

16:30 **Round Table**
Wellness and active molecules: the example of wine and grape-based products

Speaker: **Pierre-Louis TEISSEDRE** (Enologist within the Faculty of Pharmacy, Montpellier and Doctor at the University of Montpellier)
Panelists: **Alberto BERTELLI** (Department of Human Anatomy, University of Milan, Italy), **Philippe GAMBERT** (Professor-clinical physician, Head of Medical Biochemistry Laboratory of the Dijon University Hospital), **Jean-Claude IZARD** (CEO ACTICHEM), **Yves LE FUR** (University Lecturer, AgroSup Dijon), **Marie-Christine TARBY** (President of the Association «Vin et Société»)

Atelier pratique
Prevention and management of the stress by an optimal diet

Coordinator: **Olivier COUDRON**
Associate Professor in Clinical Pharmacology PAST - University of Burgundy / Pedagogical Director of D.U «alimentation santé et micronutrition» (FRANCE)

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23 MARCH

Business meetings

09:00 Plenary session

Metagenomics, inflammation and obesity

Joël DORE
Research Director INRA, MICALIS (Microbiology of food and diet/Humain Health department), INRA Jouy-en-Josas (FRANCE)

09:40 Oral communication

Gut flora and inflammation associated with obesity

Patrice D. CANI
Researcher FRS-FNRS, Catholic Univerity of Louvain, Louvain Drug Research Institute, Metabolism and Nutrition research group, Brussels (BELGIUM)

10:00 Coffee Break

10:30 Plenary session

What do we change, the available food offer or consumption behaviour ?

Louis-Georges SOLER
Research Director INRA, INRA-ALISS, Ivry sur Seine (FRANCE)

11:10 Oral communication

The challenges of nutritional transition in the societies of the Southern Hemisphere developing countries

Bernard MAIRE
Research Director, Development Research Institute, Joint Director of UMR Nutripass IRD, UM1, UM2, Leader of «Public Nutrition» research team, Montpellier (FRANCE)

11:30 Oral communications

Presentations from selected abstracts

12:30 Lunch / visit of posters and booths

Business meetings and Speaker Corner

14:00 Round Table

The importance of diet in the management of psychological and metabolic stress

Speaker: **Marie-Pierre MOISAN** (Research Director INRA, University of Bordeaux II)
Panelists : **Anne FORESTIER** (Medical Manager, Marketing Department, Laboratoires Merck Médication Familiale), **Michaël MESSAUDI** (Scientific Director of ETAP-Applied Ethology Ltd., Vandoeuvre-lès-Nancy), **Jan Pieter VAN DER LUGT** MBA (Director TNO Food and Nutrition, Zeist, the Netherlands), **François MORGAN** (Directo of R&D Milk, Ingredients & Nutrition, Lactalis) ...

15:30 Coffee Break

16:30 Round Table

Action mechanisms of pre- and probiotics: the challenges for an industrial exploitation

Speaker: **Laurent BENEY** (University lecturer, University of Burgundy-AgroSup Dijon, Laboratory of Food and Microbiological Process Engineering)
Panelists : **Luis BERMUDEZ** (PhD. Biotechnology and Molecular Biology, INRA), **Frederic DURMONT** (Managing Director Lallemand Pharma International, R&D Director of Rosell Lallemand Institute, Switzerland), **Pascal MOLIMARD** (PhD, Bion R&D Project Portfolio Manager, Merck Consumer Healthcare)

24 MARCH

European training session

"PROBIOTICS : SCIENTIFIC ADVANCES AND NEW APPLICATIONS"

Take advantage of your presence at the 6th Taste-Nutrition-Health International Congress to attend this technical training session on a theme related to the round table debate "Prebiotics, probiotics: optimising industrial effectiveness".

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

Probiotics are promising health ingredients: however their applications are still limited to certain categories of foods. The objective of this training session is to present the characteristics of probiotics (health effects, action mechanism etc.) and ways to optimise their use (production, form, storage...) in order to develop new applications in the field of food products and food supplements.

Who should attend

Managers from R&D Departments of European food companies (dairy products/cheeses, cereal-based products, chocolate products, fruit juices...) and food supplements companies who want to understand the characteristics of probiotics and to develop new products that contain them.

Program

Selection of efficient strains: physiology of probiotic bacteria, health benefits sought (anti-inflammatory etc.), mechanisms of action, ability to cope with fluctuating environmental conditions...
Probiotics' resistance: probiotics' behavior during processing stress (compression, drying etc.), conservation (bioencapsulation interests) and ingestion (pH, bile salts...), how to optimise their resistance or to adapt processes in order to maintain their viability and effectiveness?
Practical demonstration: simulation of compression and digestion of probiotics.
Industrial applications: market trends and consumer expectations towards these health ingredients, examples of commercialised strains, current and future applications in food products and food supplements...

Speakers (presentations in English)

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

Fee

495 € 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 and training sessions.

Contact

For more information, please contact Odette HEISLER (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-formations.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 : cgns2011@clq-group.com

Official language

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

Registration

Register online before January 14th for a reduced registration fee!
www.taste-nutrition-health.com

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

All prices are in euros VAT included	Until January 14th, 2011	From February 15th, 2011	At the congress
Participant	380 € *	430 € *	480 €
Pharmacist / Doctor / Nutritionist / Academic + participants from outside of France	280 € *	330 € *	380 €
Student **	100 € *	100 € *	100 €
One day rate ***	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 cgns2011@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 21th 2011, 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 21th 2011: no refund will be made (including cancellations of special events). Any name change will be considered as a cancellation and a new registration.

Accommodation

WIP, the official accommodation agency of the COLLOQUIUM group, is at your disposal for all your hotel reservations.
To guarantee the rates indicated here after, reservations must be made through WIP.

HOTELS	SINGLE ROOM	DOUBLE ROOM	BREAKFAST	DISTANCE FROM CONGRESS CENTER
Hotels 3***				
Philippe le Bon	88,00 €	101,00 €	13,00 €	15' by bus
Mercure Dijon Centre Clémenceau	159,00 €	180,00 €	15,50 €	5' walking distance
Hotels 2**				
Ibis Dijon Centre Clémenceau	80,00 €	80,00 €	7,50 €	5' walking distance
Ibis Dijon Arquebuse	80,00 €	80,00 €	7,50 €	25' by bus

For individual bookings (up to 4 rooms), please consult the official website
www.wipresa.net/wipresa/congres_cgns
For group bookings (min. 5 rooms), please contact the sales department:
Tel.: +33.(0)1.70.36.04.30.
Email: cgns2011@wipresa.com

VITAGORA®
Taste-Nutrition-Health

Vitagora® Taste-Nutrition-Health is Europe's foremost food industry innovation network based in the French regions of Burgundy and Franche-Comté.

Vitagora® acts as a gateway for its members and international partners 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
- Health and wellness : maintaining and optimising
- Technology at the service of food and nutrition
- The footprint of agricultural practices

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 2010, 123 projects have been accredited by Vitagora®, including **29** projects with national or international funding.

Thanks to its program of development on both a national scale (the creation of the French national cluster, F²C 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. Through F²C Innovation, Vitagora® is also initiator and leader of WOFIN, an international food industry innovation network created in June 2010 with 15 member clusters and research centres from 11 countries.

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 :

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The Vitagora® network :

- **142 members** focused on innovation, including :
  - ➜ 111 companies, from SMEs to multinationals
  - ➜ 31 non-company members, including 8 research or tertiary education establishments
- **F²C Innovation:** a national French food innovation network, composed of 3 French clusters – Agrimip, Valorial and Vitagora®
- **Five international collaboration** agreements:
  - ➜ L'Agence Nationale et Internationale de Manitoba (Canada)
  - ➜ FoodPolis (South Korea)
  - ➜ Nofima Mat (Norway)
  - ➜ Portugal Foods (Portugal, agreement with F²C Innovation)
  - ➜ Kyushu Bio Cluster (Japon, agreement with F²C Innovation)