



Sustainable processing for the future
Des procédés durables pour
les aliments de demain

October 2, 2018

OPENING PRESENTATION - PM

Session 1 - Extending food shelf life

- Intelligent packaging
- Pulsed light technology
- Antimicrobials as an alternative solution to chemical preservatives
- High pressure processing technology

Session 2 - Adding value to food by-products

- Adding value to by-products through a combination of treatments
- Adding value to food industry by-products / residues
- Aiming for the " zero waste " strategy

Student oral presentations

EVENING PROGRAM

Opening of BÉNÉFIQ Innovation Hall and networking cocktail



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October 3, 2018

AM

Session 3- Improving energy efficiency

- What do 4.0 plants promise?
- Achieving eco-efficiency with electrochemical technologies
- New drying technique
- Eco-efficient technologies in the beverage and wine sectors

Session 4 - Producing bioactive molecules

- Obtaining bioactive molecules by electroanalysis with filtration membrane (EDFM)
- Extraction with microwaves
- Bioprocess modeling

Student oral presentations



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PM

Session 5- Tackling technological, economic and regulatory challenges

- Homologation of an antimicrobial product
- Financing green technology development projects
- Risk analysis and regulatory requirements

Student oral presentation

B2B meetings

EVENING PROGRAM

Banquet