

October 2, 2018



13.30/
13.35

WELCOMING ADDRESS /

Green Food Technologies - Recent developments and integration into industrial practices»
Vijaya Raghavan, professor, McGill University, Canada

13.35/
14.15

SESSION 1: EXTENDING FOOD SHELF LIFE

14.15/
14.35

Active and smart packaging: far beyond the marketing tool
Bruno Ponsard, director, ITEGA, Canada

14.35/
14.55

Pulsed light : from concept to industrial processes
Louis Sasseville, R&D project manager, Cintech agroalimentaire, Canada

14.55/
15.15

Use of ohmic heating as a green technology for the pasteurization of beer
Luis-Felipe Gutierrez, professor, Universidad Nacional de Colombia, Colombia

15.15/
15.35

High hydrostatic pressures to increase shelf life, reduce production costs and waste
Charles Lavigne, scientific director, CDBQ, Canada (in collaboration with Stéphane Carrier, Naturel HPP)

15.35/
16.00

HEALTH BREAK /

SESSION 2: ADDING VALUE TO FOOD BY-PRODUCTS

16.00/
16.20

Realizing integrated supercritical fluid biorefineries for the green processing of grains and oilseeds
Ozan Ciftci, professor, University of Nebraska - Lincoln, USA

16.20/
16.40

Towards “ zero liquid discharge ” in agri-food industries
Florence Lutin, R&D director, EURODIA, France

16.40/
17.00

The application of Mother Nature’s wisdom: bioprocessing of waste organic matter by insect larvae for the sustainable production of novel animal feed ingredients
Grant Vandenberg, professor, Université Laval, Canada

17.00/
17.20

Adding value to proteins by enzymatic processes: Identification, characterization of peptides and their activity, their separation and their applications
Naïma Nedjar, professor, University of Lille, France

17.20/
17.30

Student presentations

*Substantial impact of pulsed electric field during electrodialysis on deacidification and demineralization of acid whey as well as on membrane scaling, **Guillaume Dufton***
*Production of lactose hydrolyzing enzymes from microalgae using acid whey permeate as the culture medium, **Jihed Bentahar***

17.30/

OPENING OF BÉNÉFIQ 2018 INNOVATION HALL /

NETWORKING COCKTAIL /

AM

October 3, 2018



SESSION 3: IMPROVING ENERGY EFFICIENCY

9.00/
9.20

Ecoefficiency approach as a tool allowing the implementation of green technologies in the food industry

Sergey Mikhaylin, professor, Université Laval, Canada

9.20/
9.40

Life cycle environmental impacts of nano-packaging considering food waste reduction

Jen-Yi Huang, professor, Purdue University, USA

9.40/
10.00

Innovations and eco-friendly processes in dairy powders

Pierre Schuck, research engineer, INRA, France

10.00/
10.20

Multicriteria optimization of ultrasound-assisted extraction of antioxidants from chicory by-products

Krasimir Dimitrov, professor, University of Lille, France

10.20/
10.30

Student presentations

Whey demineralization by electro dialysis with pulsed electric field: a more efficient approach, **Noémie Lemay**

Improvement of enzymatic hydrolysis of beta-lactoglobulin pretreated by High-Voltage Electrical Treatments (HVET), **Rock-Seth Agoua**

10.40/
11.00

HEALTH BREAK /

SESSION 4: PRODUCING BIOACTIVE MOLECULES

11.00/
11.20

Extraction of stevia by electrocoagulation

Sophie Chabot, president and chief executive officer, JustBio

11.20/
11.40

Production and identification of antidiabetic peptides by coupling electro dialysis with filtration membrane and in-vitro assays

Laurent Bazinet, professor, Université Laval, Canada

11.40/
12.00

Intensification of juice and bioactive compounds extraction by pulsed electric field technologies

Nabil Grimi, professor, University of Technology of Compiègne, France

12.00/
12.20

Using microwaves to drive improvements in extraction efficiencies and product innovation

Steve Jakeway, director, sales and marketing, Radient, Canada

12.20/
12.30

Student presentations

Valorization of low grade maple syrup to polyphenol-enriched maple sugar, **Sagar Bhatta**

How to predict peptide fouling on ultrafiltration membranes according to their physicochemical characteristics, **Mathieu Persico**

12.30/
13.30

LUNCH /

(Continued on next page)

PM
October 3, 2018



SESSION 5: TACKLING TECHNOLOGICAL, ECONOMIC AND REGULATORY CHALLENGES

13.30/
13.50

Homologating an antimicrobial - Actual experience

Michelle Tessier, Quality control and R&D, director, Fumoir Grizzly, Canada
(in collaboration with Ismail Fliss, Université Laval)

13.50/
14.10

Developpement of marine assets - "Green" circular economy

Jocelyn Bérubé, executive vice-president, innoVactiv

14.10/
14.30

The process and issues of approving a new technology at Health Canada

Stéphane Carrier, CEO, Naturel HPP, Canada (in collaboration with Charles Lavigne, scientific director, CDBQ)

14.30/
14.50

Imagining the processing plant : techno-economic analysis for R&D

Myriam Baril, R&D project manager, Cintech agroalimentaire, Canada

14.50/
15.30

CLOSING REMARKS /

STUDENT AWARD CEREMONY /

15.30/
18.30

B2B MEETINGS /

18.30/

BANQUET /