

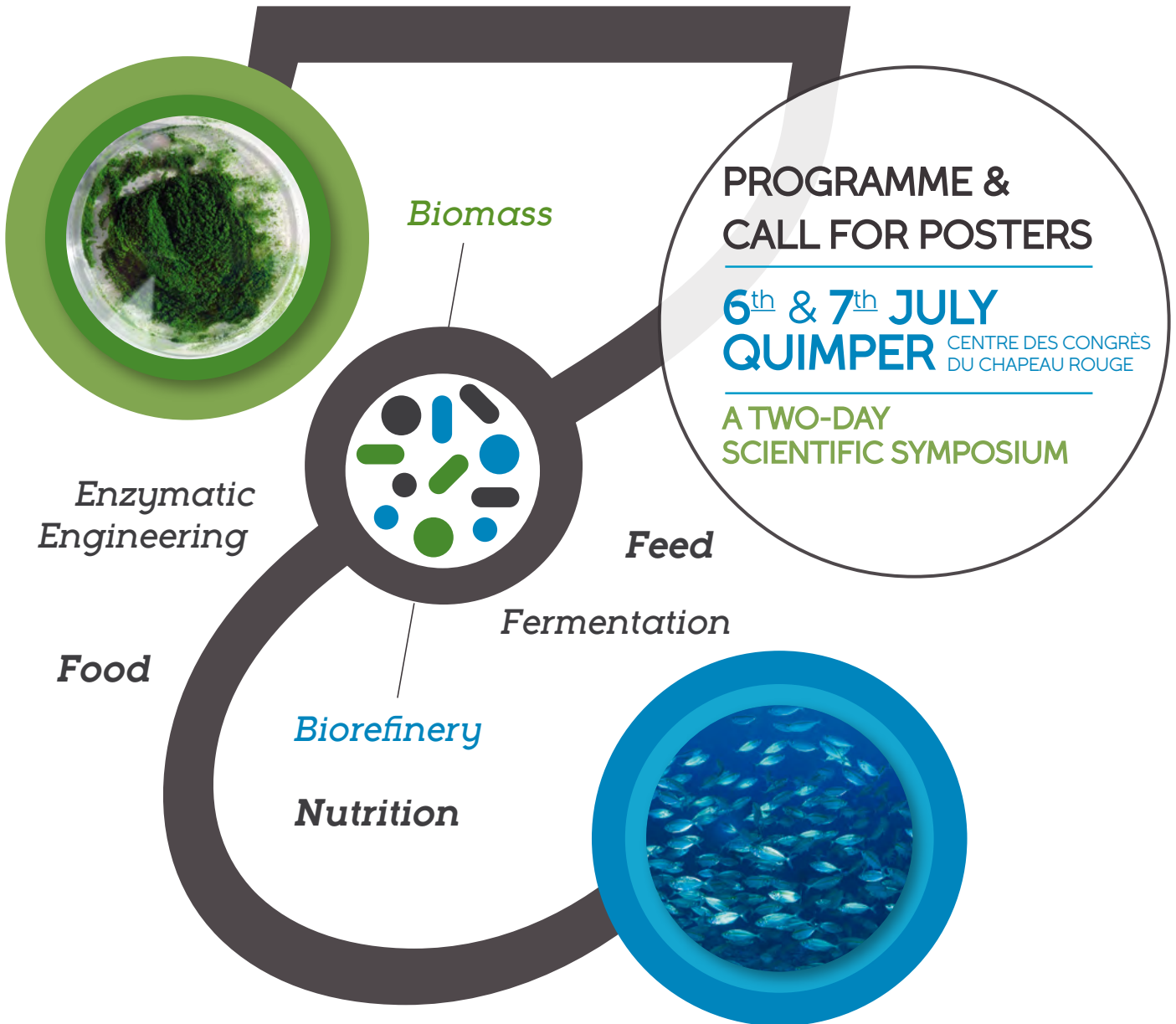


Bio2actives

2017^{1st}



From biomass & biorefinery to actives and ingredients



#Bio2actives

ORGANISED BY CBB CAPBIOTEK

<http://www.cbb-capbiotek.com/bio2actives2017> - bio2actives@cbb-capbiotek.com

Bioraffinerie et concept « zéro déchet » : utopie ou réalité industrielle ?

Appel à posters

*7 posters, sélectionnés par le comité scientifique, feront l'objet de présentations de 7 minutes le 6 juillet. La meilleure communication sera récompensée. N'hésitez pas à vous inscrire à tarif réduit et/ou à nous soumettre vos propositions de posters **avant le 14 mai 2017** sur : <http://www.cbb-capbiotek.com/bio2actives2017>*

Les bioraffineries, installations de transformation durable des biomasses, ont pour objectif de traiter l'ensemble de la matière en un spectre de produits biosourcés commercialisables. La valorisation des biomasses est donc un enjeu actuel majeur basé sur une approche multiple : scientifique, technique, logistique, économique, réglementaire, environnementale et sociétale. Ces dernières années, les projets de recherche et d'innovation traitant de ces sujets se sont multipliés aboutissant dans certains cas à des investissements industriels de grande ampleur.

Cette 1^{ère} édition de Bio2actives vise à approfondir la réflexion sur le potentiel de la bioraffinerie, en rassemblant chercheurs et industriels afin de faire un point sur les connaissances en valorisation des biomasses terrestres ou marines et animales ou végétales, pour des applications alimentaires industrielles (alimentation humaine et animale). Aussi, les communications sélectionnées par le comité scientifique porteront sur :

- Les récentes avancées des bioraffineries intégrées
- Les produits à valeur ajoutée issus des biomasses
- Les transformations enzymatiques
- Les technologies innovantes
- Les principaux défis pour une valorisation industrielle des biomasses.

Rythmées par des conférences, des présentations de posters et des temps d'échanges conviviaux, ces deux journées vous permettront d'enrichir vos connaissances et de nouer des contacts de qualité.

Biorefinery and "zero waste" concept: utopia or industrial reality?

Call for posters

*7 posters, selected by the scientific committee, will be accepted for a 7 minutes presentation on 6th July. The best one will be awarded. Don't hesitate to register at reduced price and/or to submit your poster proposals **before May 14th, 2017** on: <http://www.cbb-capbiotek.com/bio2actives2017>*

Biorefineries, sustainable transformation of biomasses facilities, are designed to treat the entire material into an array of marketable bio-based products. The biomasses upgrading is a major issue regarding scientific, technical, logistical, economical, regulatory, environmental and societal constraints. In the past few years, research projects dealing with these topics have increased, leading in some cases to large-scale industrial investments.

This first edition of Bio2actives aims at continuing the reflection on the potential of biorefinery by gathering academic and industrial researchers and reviewing the current knowledge in biomasses upgrading (terrestrial or marine, animal or plant) as well as industrial food and feed applications. Oral communications selected by the scientific committee will focus on:

- Recent advances of integrated biorefineries
- Added value products from biomasses
- Enzymatic biomass conversion
- Innovative technologies
- Major challenges for industrial biomass upgrading

These two days will be punctuated with lectures by academic and industrial experts, posters presentations and moments of formal and informal discussions to broaden your knowledge and establish new connections.

PROGRAMME

THURSDAY 6th July

08:45 WELCOME SPEECH

09:00 OPENING CONFERENCE

Catherine RENARD - INRA

Bioactives in fruit and vegetables and their extraction processes: state of the art and perspectives

SESSION
1

09:45 - 13:00

Integrated biorefineries: recent advances

Chairwomen: **Monique RAS DE MONCUIT**
& **Stéphanie GUILLOTIN**

09:45 Daniel PIOCH - CIRAD

The challenge of applying the multiple-product biorefinery concept to guayule biomass

10:10 Jérôme LE NÔTRE - SAS PIVERT

Active biomolecules as valuable coproducts of the oleaginous biorefinery

10:35 QUESTIONS - DISCUSSION

10:45 COFFEE BREAK - POSTERS SESSION

11:30 Samir MEZDOUR - AGROPARISTECH

Insect biorefinery - Insects as animal feed

11:55 Pi NYVALL COLLEN - OLMIX GROUP

The first seaweed biorefinery in France: a natural resource for nutrition and health applications

12:20 Sébastien JUBEAU - ALGOSOURCE TECHNOLOGIES

Biorefinery concept applied to microalgae valorization

12:35 Maud BENOIT - CEVA

Fractionation process to produce carbohydrates for chemistry: application on green macro-algae *Chaetomorpha* sp.

12:50 QUESTIONS - DISCUSSION

13:00 LUNCH

SESSION
2

14:30 - 17:05

From biomass toward added value products

Chairmen: **Pascal DHULSTER** & **Frédéric BOUVIER**

14:30 Fabienne GUERARD - LEMAR - UBO

Marine collagen vs bovine collagen: which properties and benefits ?

14:55 Charles DELANNOY - PROCIDYS

Gildas BRETON - POLARIS

The current situation of the value-added exploitation of marine by-products for human nutrition and health

15:20 Benoît CUDENNEC - INSTITUT CHARLES VIOLLETTE

Implication of dietary protein digestion-derived peptides in energy homeostasis

15:45 Sagar BHATTA - UNIVERSITÉ LAVAL - Canada

Valorization of Canadian maple bark extracts as food additives

16:10 Adrien PERON - SILAB

Industrial heterotrophic cultivation of *Chlorella sorokiniana* for high added value biomass production

16:25 Philippe DAVID - EXTRACTIS

Material valorization of agro-industrial by-products

16:40 Franck HENNEQUART - ALGAIA

The technical and economic challenges in co-extracting marine active ingredients

16:55 QUESTIONS - DISCUSSION



17:05 - 19:00

FOCUS POSTERS

17:05 Flash oral presentations of selected posters

18:05 REGIONAL BREAK and POSTERS SESSION

20:00 "BRETON" DINNER

Thursday 6th July
"Breton" dinner
Departure at 8.00 pm



PROGRAMME

FRIDAY 7th July

SESSION
3

08:30 - 10:10

Enzymatic biomass conversion

Chairwomen: **Fabienne GUÉRARD & Pi NYVALL COLLEN**

08:30 Nathalie BOURGOUNNON - LBCM - UBS
Alternative and sustainable bioprocesses for the extraction of antiherpetic polysaccharides from the proliferative *Soliera chordalis* (Rhodophyta, Gigartinales)

08:55 Fabienne GUILLON - INRA
Monitoring the particle size and sugar release during maize saccharification reveals different patterns of degradation

09:20 Estelle BONNIN - INRA
New bacterial enzymes for the degradation of plant cell wall material

09:45 Chloé GEISS - UNIVAR
The use of proteases in the elaboration of meat and fish protein extracts

10:00 QUESTIONS - DISCUSSION

10:10 COFFEE BREAK - POSTERS SESSION



11:00 - 12:35

FOCUS « Innovative technologies »

Chairman: **Samuel LÉCHEVIN**

11:00 Jean-Pascal BERGE - ID MER
By-products processing: on the use of small decentralized unit

11:15 Jean-Louis LANOISELLE - IRDL - CNRS - UBS
Pulsed electric field treatment for extraction of bioactive compounds

11:30 Egon HEUSON - Plateforme REALCAT
The REALCAT platform: high-throughput screening equipment dedicated to biomass valorization

11:45 Jérôme VALLEJO - LIS France
Powder manufacturing by gentle and innovative drying

12:05 Philippe SANONER - DIANA FOOD
Diana Food: By-product valorization by the combination of expertises

12:25 QUESTIONS - DISCUSSION

12:35 LUNCH

SESSION
4

14:00 - 15:45

Major challenges for industrial biomass upgrading

Chairmen: **Stéphanie LENNON & Philippe SANONER**

14:00 Thomas PAUQUAI - NUTRAVERIS
How the European Union's new novel food regulation aims to quicken time to market and boost innovation: what consequences for biomass?

14:25 François DELBAERE - OLYGOSE
Purifying nutritional ingredients from the biomass of food refineries: examples, interest, legitimacy?

14:50 Régis NOUAÏLE - AFYREN SAS
AFYNERIE: an integrated biorefinery allows the valorisation of non-food biomass for biomolecule production

15:05 Marie-Luce LABATUT - MANE
Creating added-value by transforming meat and fish by-products into flavouring solutions: stakes & opportunities

15:20 Rachel PORTAL-SELLIN - TECHNOPOLE QUIMPER-CORNOUAILLE
FOOD HEROES, a North-West Europe initiative to improve resource efficiency through designing innovative solutions to reduce wastes in the agri/food and sea sector

15:35 QUESTIONS - DISCUSSION



15:45 - 16:00

Awards and general conclusion



Infos PRATIQUES PRACTICAL Information

S'INSCRIRE

TO REGISTER

Tarifs HT (TVA 20%)
Fees (20% excluding VAT)

Inscriptions au colloque et au dîner « breton » / Symposium and "breton" dinner registration:
<http://www.cbb-capbiotek.com/bio2actives2017>

Tarifs réduits pour les adhérents de CBB Capbiotek / Reduced prices for CBB Capbiotek's members

Colloque Symposium	ADHÉRENTS / MEMBERS		NON ADHÉRENTS / NON MEMBERS	
	Avant le 14 mai before may 14 th	Après le 14 mai after may 14 th	Avant le 14 mai before may 14 th	Après le 14 mai after may 14 th
Secteur académique Academic sector	225 €	300 €	300 €	400 €
Secteur industriel Industrial sector	450 €	525 €	600 €	700 €
Doctorants avec poster Ph.D students presenting a poster	150 €			
Dîner « breton » (nombre limité de places) "Breton" dinner (limited number of places)	40 €			

L'inscription sera validée après réception du règlement / The registration will be confirmed upon receipt of payment

Les frais d'inscription au colloque comprennent les actes du colloque, l'accès aux conférences, déjeuners et pauses /
The registration fees include the access to printed proceedings, conferences, lunches and coffee breaks

Les communications et les posters seront présentés oralement en français ou en anglais, en l'absence
de traduction simultanée / Lectures will be given in French or English, without simultaneous translation.

VENIR

TO COME

CENTRE DES CONGRÈS DU CHAPEAU ROUGE

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29000 Quimper – FRANCE
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www.quimper-evenements.fr

Quimper, cité d'art et d'histoire, située
au cœur de la Cornouaille avec son
patrimoine architectural remarquable
et ses rues animées.

Explore Quimper, city of art and history
in the heart of the Cornouaille with its
architectural heritage and lively streets.

DÉCOUVRIR

TO DISCOVER

Plus d'informations

Further information

Rubrique « informations pratiques »
<http://www.cbb-capbiotek.com/bio2actives2017>

« practical information » item.
<http://www.cbb-capbiotek.com/bio2actives2017>





Organisateur, partenaires Organiser, partners

SCIENTIFIC COMMITTEE

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 Pascal DHULSTER, Institut Charles Viollette
 Fabienne GUÉRARD, Université de Bretagne Occidentale
 Stéphanie GUILLOTIN, CBB Capbiotek
 Samuel LÉCHEVIN, Saria Industries

Stéphanie LENNON, Polaris
 Laurice POUVREAU, Nizo Food Research
 Monique RAS DE MONCUI, Olmix Group
 Philippe SANONER, Diana Food
 Jean TAYEB, Institut Carnot 3BCAR



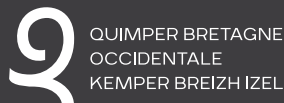
CBB Capbiotek is providing its scientific expertise in biotech and chemistry to companies in order to enhance their development and productivity. Support for developing innovative projects, scientific and technical monitoring, feasibility studies and coordinator for science-industry meetings, CBB Capbiotek is a biocatalyst for innovation. The Center is also the facilitator of the biotech stakeholder's network in Bretagne (Capbiotek) in order to structure and promote the biotech sector.

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