

**Agreenium's Summer School
" Food : the French Touch"**

About some of the speakers



A top quality program from June 30th to July 11th 2014



During the first week of the summer school you will meet at AGROPARISTECH

Dr. Hervé REMIGNON - He is a full professor at the INP-ENSAT in Toulouse -France. He teaches animal and animal products sciences for more than 15 years and is active in research within the GENEPHYSE Lab (UMR 1388, INRA-INPT). His main domain of interest relates to the quality of animal products and the organisation of animal tissues. He currently published more than 60 international scientific articles and participated in numerous international congress and programs of research.

Nicolas DARCEL – He is Associate Professor in Nutrition at AgroParisTech, research investigator in the research team “nutrient perception and food intake” (head, Pr. Gilles Fromentin; French National Institute for Agricultural Research - AgroParisTech) . Lecturer at AgroParisTech (Neuroscience and Human eating behavior). Coordinator of the Danone Research sponsored chair for nutrition and eating behavior at AgroParisTech. Biotech Entrepreneur (co-founder and former president of Smart-Labs solutions for image automatic analysis, image processing and image data management).

Hervé THIS – He is physical chemist at INRA and Professor at AgroParisTech. He is Director of the Molecular Gastronomy Group, in the AgroParisTech Laboratory of Chemistry. He created the scientific discipline called Molecular Gastronomy in 1988, with Nicholas Kurti. Frequently requested by French Ministries to develop projects, member of many committees and academies, he runs monthly "Seminars of molecular gastronomy" and "Courses on Molecular Gastronomy", delivering many lectures all around the world. He writes regular columns in journals, and he is the author of several books. Right now, while his passion and main activity is still molecular gastronomy, he is actively involved in promoting " Note by Note Cuisin", as the next big global culinary trend.

Dr Camille MICHON- She is Professor in Food Material Science at AgroParisTech. She is the head of the joint Research Unit “Food and Process Engineering” (GENIAL-AgroParisTech/Inra/Cnam). She defended her Ph.D. on the characterization of phasic and rheological behavior of mixtures of gelling biopolymers. She is currently involved in about ten underway research projects and supervises four PhD students. Until now her research themes have been focused on understanding the structure of food systems from relatively simple solutions to the solid and multiphase systems. Her two main areas of application are dairy systems and cereal products. Rheology, thermal analysis and observation and microscopic scales are three main investigative tools.

During the second week of the summer school:

You'll meet at AGROCAMPUS OUEST - Rennes

Romain JEANTET - He is full professor in food engineering at Agrocampus Ouest. He is since 2009 vice- director of the joint research unit [Agrocampus Ouest-INRA] “Dairy and Egg Science and Technology” in Rennes, (74 permanent staff, and 25 PhD students). He defended his Phd in 1995 - PhD in Food Science and Technology, Agrocampus Ouest. Subject: Nanofiltration of dairy products.

He was first involved in research topics dealing with nanofiltration (during his PhD), then pulsed electric fields applied to dairy and egg products. Since 2003, his research activity has been focusing on concentration, spray drying and rehydration of dairy products with a particular interest for the control of the heat and mass transfer involved and for the influence of the process and thermodynamical parameters on the final functional properties of the dairy products. Moreover, his research and teaching experience gave him a wide experience in the field of dairy science and technology, including cheesemaking. His scientific contribution led to 48 papers in international journals, 8 books including 50 chapters and 4 other book chapters, and 2 software programs (25 licences sold).

Françoise NAU – She is Full professor in food science at Agrocampus Ouest – in the joint research unit [Agrocampus Ouest-INRA] “Dairy and Egg Science and Technology” in Rennes. Since 2008, she is in charge of a Master dedicated to Innovation in food technology. She defended her PhD in 1991 - PhD in Food Science and Technology, Agrocampus-Ouest. Subject: Production and separation by ultrafiltration of bioactive peptides from dairy proteins.

After a first experience in dairy research during her PhD, and a 3 years period in egg product industry, she joined Agrocampus Ouest to develop teaching activities in food science and especially food ingredients, and research activities in egg science and technology. After more than 10 years working on egg protein functionalities, she is currently focusing on nutrition and bioactivity. She especially develops research projects on nutritional quality of proteins in relationship with food structure. She is author or co-author of 43 scientific papers published in international journals, 2 patents, 18 book chapters, and has coordinates 2 books.

Thomas CROGUENEC- He is Full professor in food science at Agrocampus Ouest – in the joint research unit [Agrocampus Ouest-INRA] “Dairy and Egg Science and Technology” in Rennes.

He defended his PhD in 2000 - PhD in Food Science and Technology, Agrocampus Ouest.

Subject: Impact of minerals content on egg white proteins fonctionnalités.

After a post-doc position at the Food Research Centre of Moorepark (Ireland), he joins the Department of Food Science and Engineering of Agrocampus Ouest in 2002 as lecturer. His teaching responsibility concerns physic and chemistry of milk, and dairy product technology. His research interests are (i) food protein structure - function relationship, *i.e* effect of protein molecular structure (primary, secondary and tertiary), modification, and aggregation on its interaction (with ligands or other proteins) and physical properties (e.g. solubility, gelation, foaming), (ii) Separation and fractionation of food proteins (from egg white and milk) at lab and pilot scales.

His scientific contribution led to 42 papers in peer-reviewed journals, 10 book chapters, 1 patent, and the coordination of 4 books.

You'll meet at AgroSup Dijon

Dr.Thierry **THOMAS-DANGUIN - He is research fellow at INRA**, working at the CSGA (Centre for Taste and Feeding Behaviour). He runs research studies on the perception of food flavour through psychophysical approaches and authored or co-authored over 40 scientific papers published in international journals. He especially evaluates the role of perceptual interactions in food flavour coding and perception. He is currently focusing on perceptual interactions in odour mixtures and cross-modal interactions within the chemical senses to help for the design of healthier but tasty food.

Régis GOUGEON – He is Professor of Physical Chemistry & Enological systems at the Institut Universitaire de la Vigne et du Vin at Université de Bourgogne in Dijon, France. He is also scientific head of the Burgundy Vine and Wine cluster (BVV). He is interested in the development and applications of spectroscopic and non-targeted analytical approaches (NMR, FTICR-MS, Fluorescence) to enological systems, with particular emphasis on the ageing potential of wine. R. Gougeon is author or co-author of 35 international peer-reviewed publications, including three recent publications in the *Proc. Natl. Acad. Sci. USA*.

Dominique VALENTIN – She received a Ph.D in applied cognition and neuroscience from the University of Texas at Dallas in 1996. **She is currently an associate professor at AgroSup Dijon** where she teaches sensory evaluation, cognitive psychology and multivariate statistics to food science engineering students and master students. Her current research deals with cognitive processes involved in perception of food products. She is particularly interested in understanding the effect of experience and culture on how we perceive, categorize, appreciate and describe chemosensory stimuli and has published many scientific papers on these topics.

Yves LEFUR – He is Associate Professor at the Institut National Supérieur des sciences agronomiques, de l'alimentation et de l'environnement (AgroSup Dijon). Yves Le Fur is responsible for the Teaching Unit "Taste and consumers". He is also oenologist graduated from the Université de Bourgogne. Yves Le Fur performs research in the Centre des Sciences du Goût et de l'Alimentation (CSGA). Research that leads fall chemo-sensory approach that focuses on identifying key flavor compounds in connection with the sensations perceived, associated with mental representations. He acquired a recognized field of study markers of odor quality and flavor of wine expertise. The turn made about it in recent years is to base any finer approach, including instrumental nature, a sensory argument. Demonstrating a relationship between sensory perception which leads the consumer to recognize a wine belongs to a specific sensory space and presence in mixture of volatile flavoring compounds and is one of its main concerns.

Georges GIRAUD – He is Professor at AgroSup Dijon (HES), since September 2010, Department Social Sciences and Humanities. He was previously Professor and Assistant Professor at ENITA of Clermont (HES), July 1993 – August 2010, lecturer at the University Institute of Technology (HES) of Troyes, Jan 1984 – Jun 1993 and fellow at the Faculty of Economics, University of Reims-Champagne, Oct 1978 - Dec 1983.

He got his PhD in Industrial Economics (1985) from the University of Reims-Champagne (France)

Teaching: AgroFood Marketing, Management Sciences and Entrepreneurship.

Research: Senior researcher in marketing and consumer science with respect to food, at an European wide level

Habilitation in Marketing Science (2000) from the University of Auvergne (France)

Key-words: Geographical Indications, European consumers, consumer behaviour with respect to food, agrofood marketing, PDO-PGI labelling policy, SME's, rice, wine.

Publications: 250 publications and over