

27 • 10:45- 11:30
NOVEMBER 2024

BIOTECHNOLOGY FOR FOOD: A POTENTIAL TOWARDS A RESILIENT AND SUSTAINABLE FOOD SYSTEM IN EUROPE



ALINE FERAIN

Project Manager Officer,
FoodWal



AGORADA+ 2024
EURADA event 





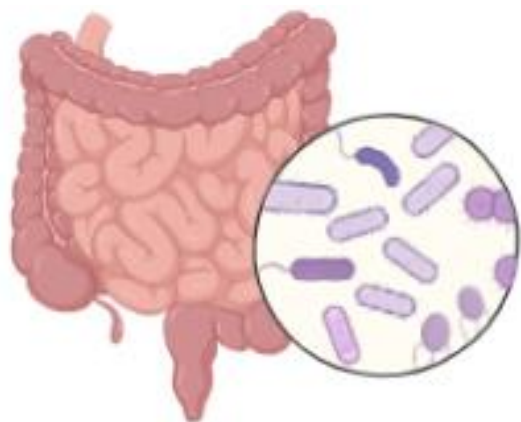
FoodWal

1 portfolio, 3 projects



FoodWal - Our objective

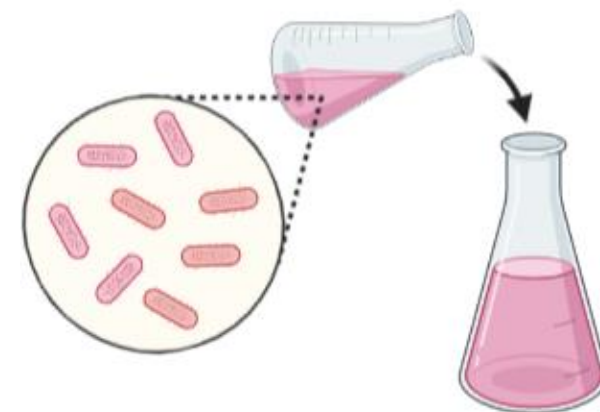
Developing innovative and sustainable agri-food approaches with industrial potential



MICRO
Boost



PEPTI
Boost



PROTE
Boost

FoodWal - Our partners

Funded by
 **Wallonie**
recherche
SPW

Win4Excellence

5

Universities

 **UCLouvain**

 **UNIVERSITÉ
LIBRE
DE BRUXELLES**

 **LIÈGE**
université

 **UNIVERSITÉ
DE NAMUR**

UMONS
Université de Mons

4

Accredited research centres

 **celabor**

 **CER**
Groupe

 **Multitel**
INNOVATION CENTRE

 **MATERIA
NOVA**
Materials
R&D Center

9

Supporting industries

 **Tilman**

 **beneo**
connecting nutrition and health

 **RAVIFLEX**

 **Hedelab**

 **KitoZyme**

 **puratos**
Food Innovation for Good

 **ECI**
EUROPEAN COLLOIDAL INDUSTRY

 **CURADOR**

 **COSUCRA**

Accompanied by

 **wagralim**
APPETITE FOR INNOVATION

 **EUROPEAN CLUSTER
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ACORADA+ 2024
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 **CIE**
CHARLEROI
ENTREPRENDRE

 **CIMI**
CHARLEROI
METROPOLE

 **Wallonia.be**
EXPORT
INVESTMENT

 **igretec**

**NEXT
GEN
EU**

FoodWal - The MICROBoost project



MICRO
Boost

Using human, animal and plant **Microbiota** to **Boost** the quality of foodstuffs



Coordinator:

Nathalie Delzenne

Principal Investigator:

Laetitia Lengelé

PhD Students / Researchers:

Manon Autuori

Audrey Neyrinck

Benjamin Baugier

Pawel Siegien

Lucia Cocorullo

Sarah Suffys

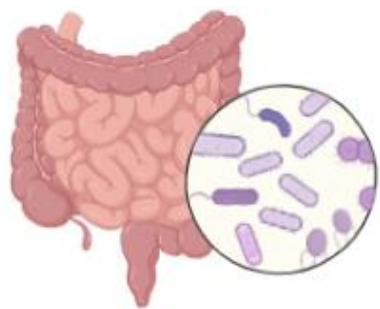
Valérie Dormal

Sarah Vellemans

Axel Mercier

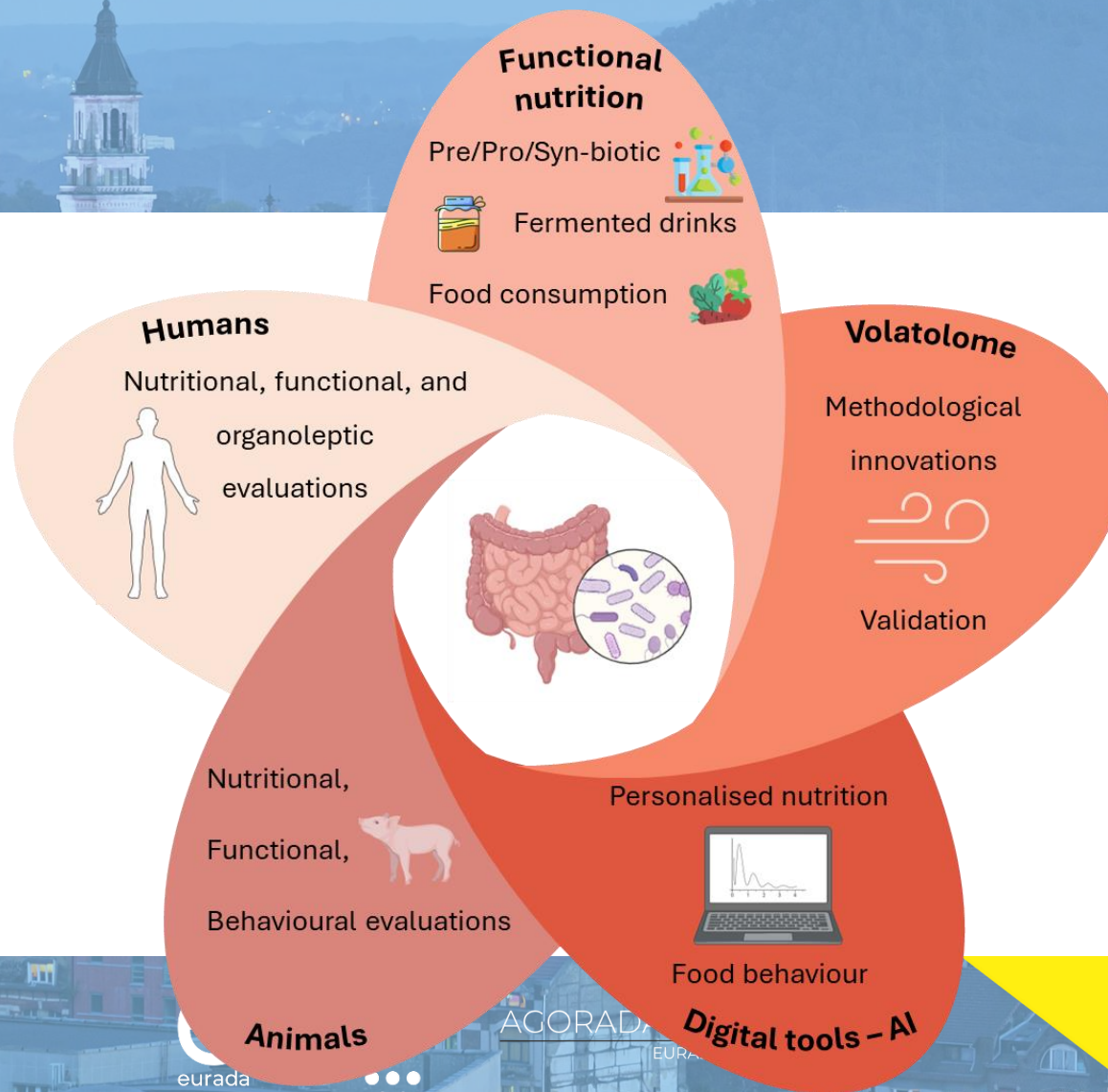


FoodWal - The MICROBoost project



MICRO
Boost

Using human, animal and plant **Microbiota** to **Boost** the quality of foodstuffs



FoodWal - The PEPTIBoost project



**PEPTI
Boost**

Production and
characterisation of original
bioactive **Peptides** to **Boost**
the quality of foodstuffs



Coordinator:

Gauthier Eppe & Nathalie Gillard

Principal Investigator:

Ana Fernandez Salina

PhD Students / Researchers:

Claire Cauwelier
Joanna Colot
Johann Far
Maxime Gavage
Mélanie Grégoire
Soukaina Hilali
Kévin Léonard

Cyril Michel
Vincent Raussens
Bryan Renard
Evan Seyssens
David Torres
Marylène Vandevenne

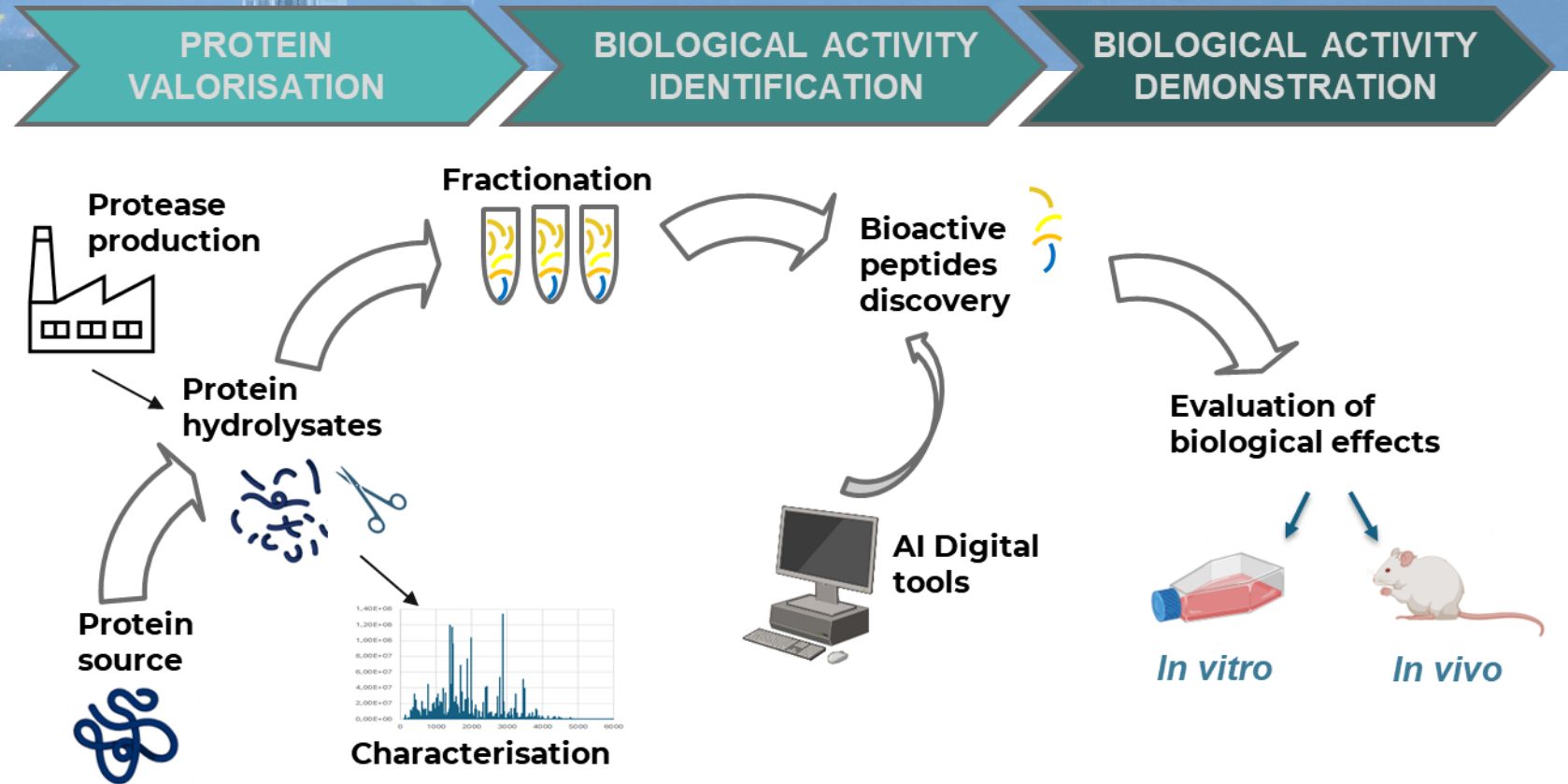


FoodWal - The PEPTIBoost project



**PEPTI
Boost**

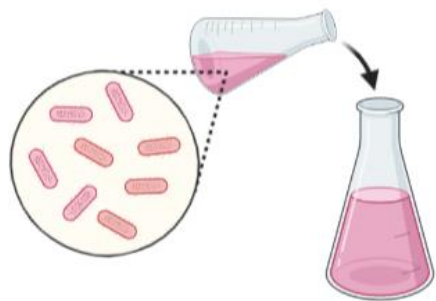
Production and
characterisation of original
bioactive **Peptides** to **Boost**
the quality of foodstuffs



ACORADA+ 2024
EURADA event



FoodWal - The PROTEBoost project



PROTE
Boost

Production of microbial **Prote**ins from industrial by-products and use of this biomass to **Boost** the quality of foodstuffs



Coordinator:

Baptiste Leroy

Principal Investigator:

Guillaume Bayon-Vicente

PhD Students / Researchers:

Brilley Batley Chirayath

Matheus Camargo Romano Nunes

Valérie Dormal

Imad Mhanna

Mathieu de Rijdt

Olivier Talon

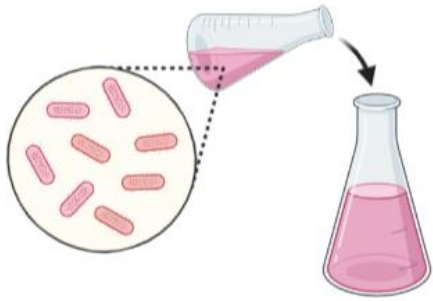
Cécile Hanon

Jeanne Verhaegen

Manon Gilson

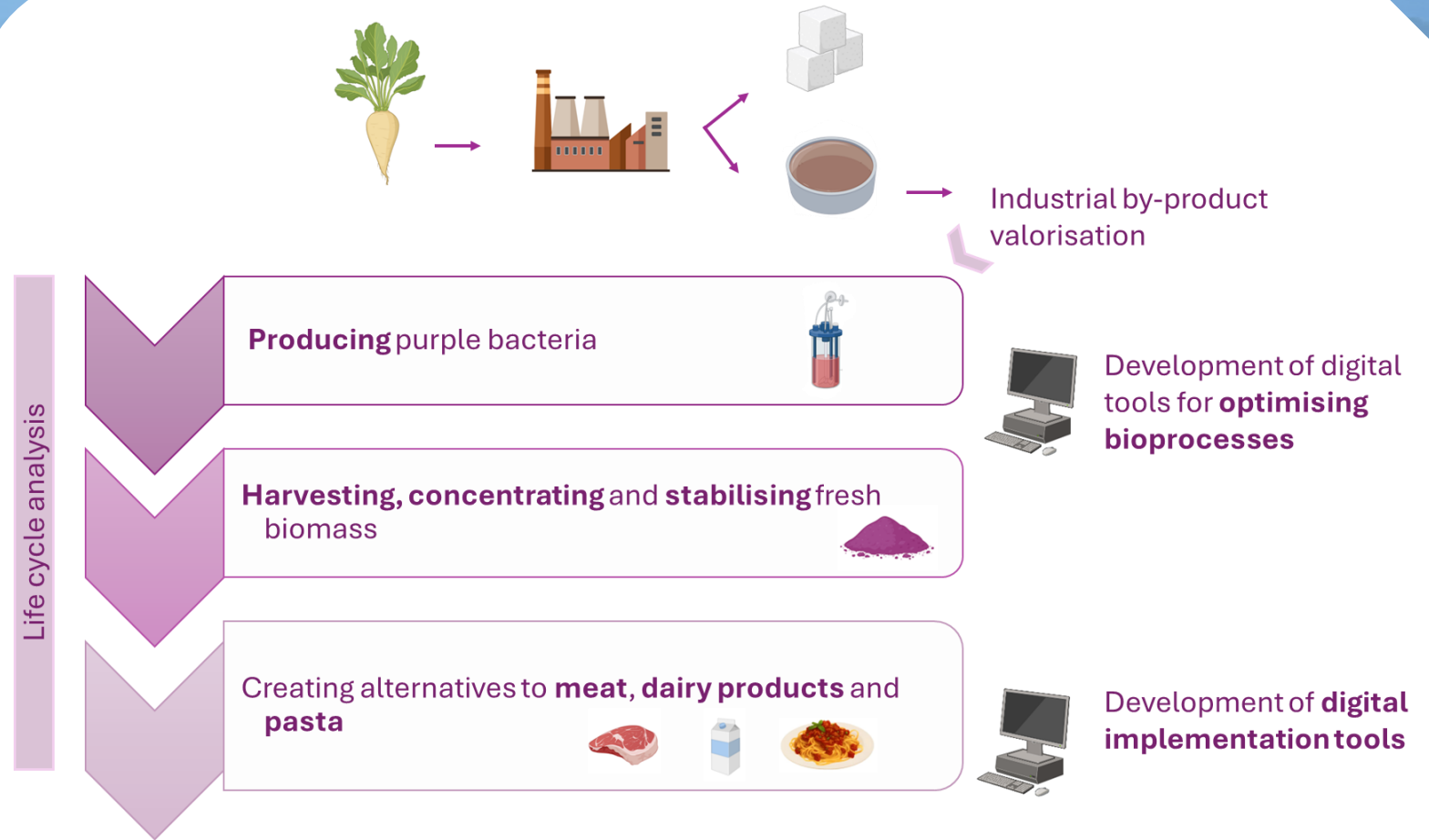


FoodWal - The PROTEBoost project





PROTE
Boost

Production of microbial **Prote**ins from industrial by-products and use of this biomass to **Boost** the quality of foodstuffs



FoodWal - Since January 2023

Characterization of Aroma Active Compound Production during Kombucha Fermentation: Towards the Control of Sensory Profiles

by Sarah Suffys ^{1,*} , Gaëtan Richard ¹, Clément Burgeon ², Pierre-Yves Werrie ², Eric Haubruge ¹ , Marie-Laure Fauconnier ²  and Dorothée Goffin ¹

Unveiling the Aromas and Sensory Evaluation of Hakko Sobacha: A New Functional Non-Dairy Probiotic Fermented Drink

by Sarah Suffys ^{1,*} , Dorothée Goffin ¹, Gaëtan Richard ¹, Adrien Francis ¹, Eric Haubruge ^{1,†}  and Marie-Laure Fauconnier ^{2,†} 

Robust tube-based predictive control of continuous protein production by purple non-sulfur bacteria

Matheus C. R. Nunes ^{*} Laurent Dewasme ^{*} Manon Gilson ^{**}
Guillaume Bayon-Vicente ^{**} Baptiste Leroy ^{**} Alain Vande Wouwer ^{*}

Des chercheurs de l'UMONS remportent
le 1er prix de l'ESA, l'Agence spatiale
européenne

Single cell technologies for monitoring protein secretion heterogeneity

Fabian Stefan Franz Hartmann ¹, Mélanie Grégoire ², Francesco Renzi ³, Frank Delvigne ⁴

For more information,
visit our website :



FoodWal - Our ambition

Breaking down the barriers between



research institutions

Thesis co-supervisions, collaborations between laboratories, institutions
→ Higher research efficiency and open-mindedness



academic and industrial actors

9 supporting industries

3 thematic working groups with academic and industrial partners

Food Speakers' Corners

-> Sensibilisation to societal, environmental and industrial challenges encountered in the food sector





WIFST

Wallonia Institute of Food
Science and Technology



WIFST - Founding members

5

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 **LIÈGE**
université


**UNIVERSITÉ
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UMONS
Université de Mons

4

Research centres

 **Wallonie
recherche
CRA-W**

 **celabor**

 **CER**
Groupe

Multitel
INNOVATION CENTRE


2

Pre-existing networks

wagralim
APPETITE FOR INNOVATION

LiEU
LIAISON ENTREPRISES-UNIVERSITÉS

 **EUROPEAN CLUSTER
COLLABORATION PLATFORM**

 **European
Commission**

 **eurada**

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 **CIE**
CHARLEROI
ENTREPRENDRE

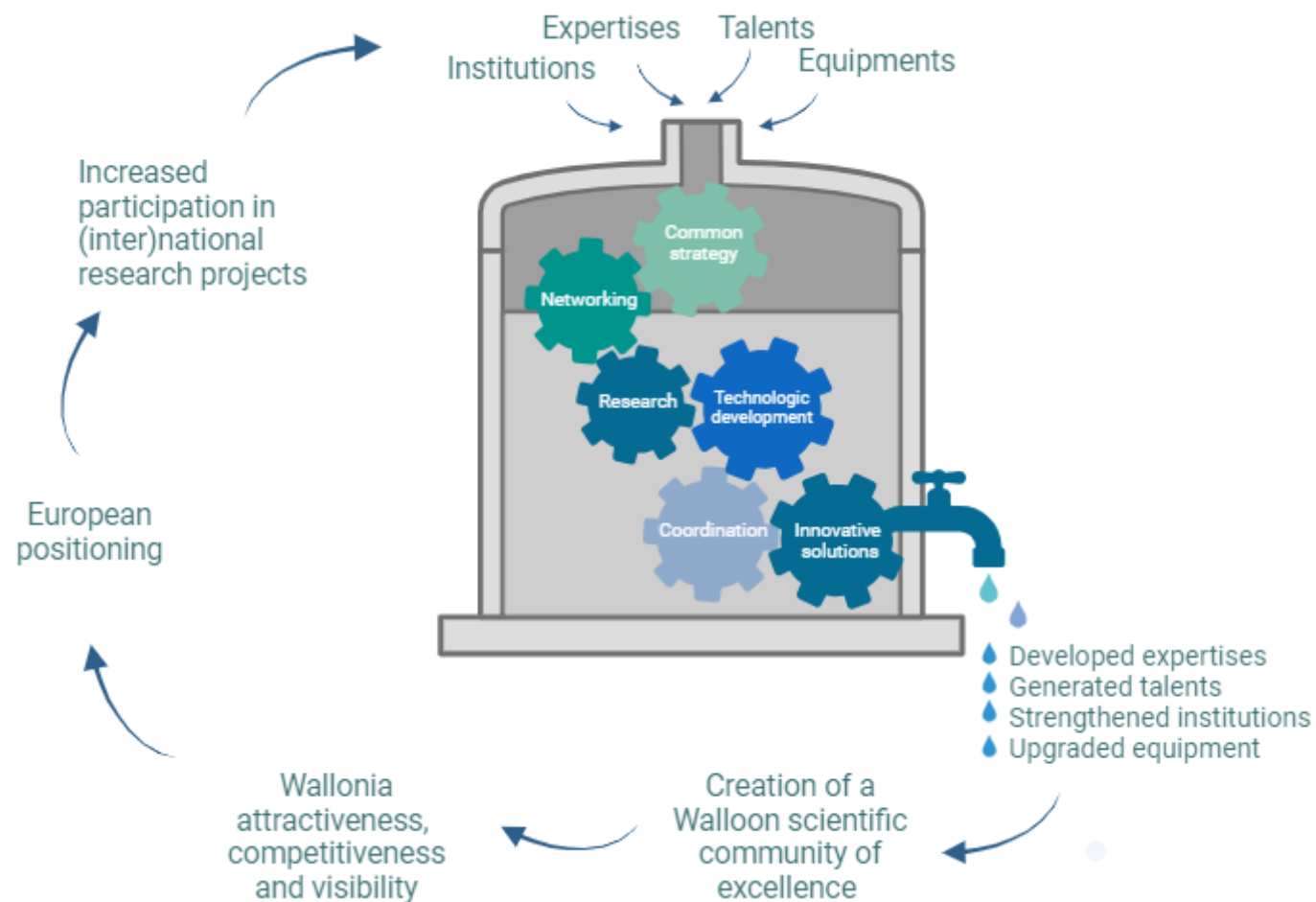
 **CIMI**
CHARLEROI
METROPOLE

 **Wallonia.be**
EXPORT
INVESTMENT

 **igretec**

**NEXT
GEN
EU** 

WIFST - The organisation



WIFST - The governance



SAVE THE DATE



INTERNATIONAL SUMMER SCHOOL

SUSTAINABLE FOOD
INNOVATION:

SHAPING THE FUTURE OF
NUTRITION AND HEALTH



13-15
May
2025



Wallonia,
Belgium

Organized by



Supported by



ACORADA+ 2024
EURADA event



Thank you for your attention

Hungry for more ?

Website : www.foodwal.be

PMO: aline.ferain@uclouvain.be



THANK YOU!



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