



Integrating agroecology with the downstream: food value chains



AGRI
Innovation

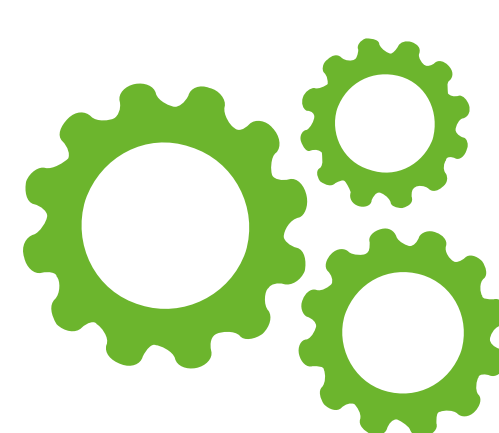
summit 2019



Other Thematic Network

French network on organic food processing

Réseau Mixte Technologique (RMT) ACTIA TransfoBio



Practical problem

This network is dedicated to the improvement of organic food processing through a wide technical and scientific cooperation between 17 French partners



Partners

Science: INRA, ONIRIS, CNRS/Technology: Critts Agroalimentaires, ITAB, IFIP, Adrianor, Ctcpa, Adiv, Agir, IFV, Actalia/Synabio/agri 2nd school



Calendar

Start: 01/01/2014
End: 01/01/2019



Budget

Total amount:
€300,000

Objectives of the project

The main objective is, by pooling the partners' competences and technical resources, to contribute to the improvement of the whole organic food chain with concrete solutions for organic SMEs and public authorities. The specific objectives are: 1) To build tools and methods to help companies to be more efficient; 2) To contribute to a better understanding, and set up suggestions to move forward the organic agriculture regulation; 3) Design communication and training tools on organic food processing; 4) Develop research projects and increase scientific cooperation (including at the European level).

Main activities

The activities are lead through 4 work packages: WP1) Formulation of processed organic products: looking for high "naturalness" products. WP2) Processing technologies: Characterization and recommendations. WP3) Consumers perceptions and expectation towards processed organic food. WP4) Transfer research results to businesses, students and public organizations

Expected results

WP1: 1.1) List and characteristics of "inputs" used to process organic food; 1.2) Acceptability and necessity aspects linked to technological need; 1.3) Recommendations for authorized products lists and their use; 1.4) Research programs to find alternatives/WP2: 2.1) Criteria and methods to evaluate processes according to organic background; 2.2) Proposition of best processing practices/WP 3: 3.1) Better understanding of perception and expectations of consumers on processed organic food; 3.2) Recommendations for a convergence between perception and reality; 3.3) Recommendations to SMEs/WP4: Training modules, Seminars, guides (Best practices), articles...

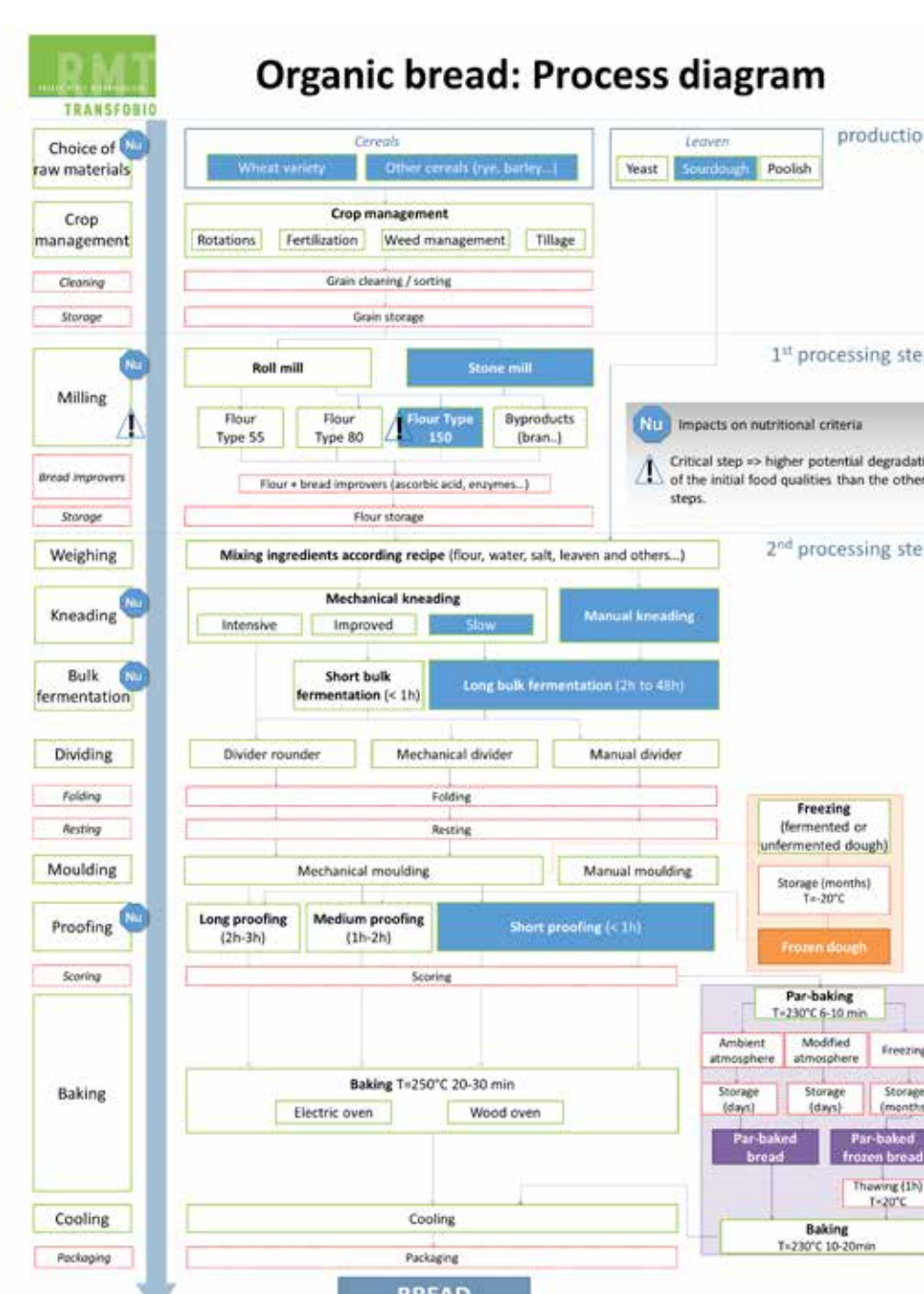
Results so far/first lessons

WP1: 1.1) Webtool on formulation; 1.2) Identification of alternatives to additives; 1.3) Research projects on alternatives (Nitrites, sulfites, carrageenans...)/WP2: 2.1) Method to evaluate processing technologies from an organic perspective; 2.2) Application to 4 manufacturing diagrams (bread, ham, wine, yoghurt); 2.3) Participation to the EU project "ProOrg"/WP3: 3.1) Writing and start of Socio-economic thesis on consumers; 3.2) 1st survey on consumers perception/WP4) 4.1) Convenient website with information and tools (<http://transfobio.actia-asso.eu/>); 4.2) Extensive bibliography on organic food processing; 4.3) 12 training modules; 4.4) 5 seminars and 10 training courses.

Who will benefit

The results of this network are dedicated to organic food processing companies, to public bodies (technical positions on regulation), to students and to teachers.

Supported by:



Cahiers de nutrition et de diététique (2018) 53, 141–150



Disponible en ligne sur
ScienceDirect
www.sciencedirect.com

Elsevier Masson France
EM|consulte
www.em-consulte.com



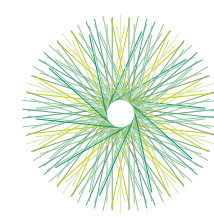
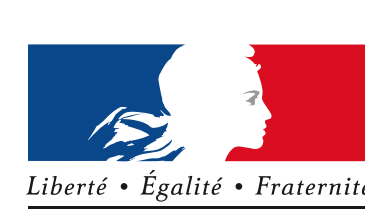
ALIMENTS

Alimentation biologique : état des lieux et perspectives²²

Organic food: State of the art and perspectives

Cyril Bertrand^{a,*}, Audrey Lesturgeon^{a,*},
Marie-Joséphine Amiot^b, Claire Dimier-Vallet^c,
Ivan Dufeu^d, Thomas Habersetzer^e, Denis Lairon^f,
Didier Majou^g, Guillaume Mondejar^h,
Bruno Taupier-Letageⁱ, Marc Tchamitchian^j,
Rodolphe Vidal^l

Contact: Cyril Bertrand
Mail: cyril.bertrand@critt-iaa-paca.com



AGRI INNOVATION SUMMIT 2019 LISIEUX
More information www.reseaurural.fr/ais2019

