

## « DEVELOPPER DES ALIMENTS ADAPTES AUX SENIORS »

*"DEVELOPING FOOD PRODUCTS FOR OLDER CONSUMERS"*

Profitez de votre présence au 7<sup>ème</sup> Congrès VITAGORA® "Goût-Nutrition-Santé" pour participer à la formation technique s'inscrivant dans la thématique "Seniors". Saisissez l'opportunité d'aborder les problématiques liées à l'alimentation des seniors : notions scientifiques, applications concrètes et démonstrations sur équipements pilotes.

*Take advantage of your presence at the 7<sup>th</sup> "Taste-Nutrition-Health" VITAGORA® international Congress to attend this technical training session on the theme of "Older consumers". Seize the opportunity to treat the problems associated with food for older consumers: scientific concepts, practical applications and demonstrations on pilot equipment.*

### Public ciblé / Who should attend?

Dirigeants et cadres R&D des entreprises agro-alimentaires souhaitant mieux connaître les besoins nutritionnels et organoleptiques des seniors afin de développer des aliments adaptés.

*Managers from R&D Departments of food companies who want to know the nutritional and organoleptic needs of older consumers in order to develop adapted food products.*

### Des présentations alliant la théorie et la pratique / Presentations combining theory and practice

des notions scientifiques  
par des chercheurs  
(INRA, Gérontopôle...)



*scientific concepts  
by researchers  
(INRA, Gérontopôle...)*



des cas concrets  
par des industriels



*case studies  
by industrialists*



des ateliers pratiques  
sur équipements pilotes  
(Welience)

*practical demonstrations  
on pilot equipment  
(Welience)*

### Programme / Program

(Présentations en anglais / *English will be used for all the presentations*)

Horaires / *Course schedules: 8:30 -17:30.*

#### > MARKETING APPROACH

- Food products for older consumers: panorama, marketing trends, specific behavior of these consumers...

#### > NUTRITIONALS NEEDS

- Older consumers' specific needs, recommended daily amount, protective effects of nutrients, influence on health...
- Health claims: global approach, technical and regulatory specifications, how to choose health ingredients?
- **Demonstration:** processing of new food products from vegetables (or how to increase fruits and vegetable intake).

#### > ADAPTED TEXTURE

- Influence of age on mastication, masticatory adaptation to food hardness, energy used to chew foods, consequences of modifications of nervous conduction and salivary production...
- **Demonstration:** continuous making of soft cheese foam from hard cheese (or how to decrease texture).

#### > FLAVOR PREFERENCES

- Evolution of sensory acuity (olfactory and gustatory) and perception of food: influence on the preferences of older consumers and their eating habits, possible applications for the development of adapted food...
- **Demonstration:** dairy product processing and aroma perception (or how the texture can influence the aromatization).

### Qui sommes-nous ? / About us

Welience Agroalimentaire et Bio-industriel (anciennement CRITT 2ABI), centre de transfert technologique alimentaire spécialisé dans la texture, utilise des procédés de pointe pour développer des produits innovants : produits laitiers, produits céréaliers et d'origine végétale (snacks, céréales fourrés, fromages allégés, fruits et légumes texturés...)... Il travaille en collaboration avec les laboratoires de l'Université de Bourgogne (ENSBANA), de l'INRA, du CNRS...

*Welience Food and Bio-industries, a food technology center specialized in texture, works with state-of-the-art processes in order to develop innovative products: dairy products, cereal-based and vegetable-based products (snacks, filled cereals, low-fat cheeses, texturized fruits and vegetables...)... It works in collaboration with the laboratories from the University of Burgundy, AgroSup Dijon, INRA, CNRS...*

### Localisation / Course location

Notre Hall de Technologie Alimentaire de 2000 m<sup>2</sup> se situe sur le campus universitaire de Dijon (derrière AgroSup Dijon), à 20 minutes en bus de la gare ou du lieu du Congrès.

*Our 2000 m<sup>2</sup> Food Pilot Plant is situated on the campus of the University of Burgundy in Dijon, behind the Food Engineering School (AgroSup Dijon), less than 20 minutes by bus from the train station or the Congress location.*





Formation technique "Goût-Nutrition-Santé", jeudi 22 mars 2012, Hall de Technologie Alimentaire de Welience Agroalimentaire et Bio-industriel  
"Taste-Nutrition-Health" Technical training session, Thursday, March 22<sup>th</sup> 2012, Welience Food Pilot Plant

**BULLETIN D'INSCRIPTION / REGISTRATION FORM**  
« DEVELOPPER DES ALIMENTS ADAPTES AUX SENIORS »  
"DEVELOPING FOOD PRODUCTS FOR OLDER CONSUMERS"

→ Please fill in this form and send it by fax (+33 (0)3 80 39 67 73).

Registration fee for this training session is **495 euros net of charges**. It includes the documents of the session, daily lunch and coffee breaks.

Mr./Ms. (First-name, NAME): ..... Job title: .....  
E-mail: ..... Direct tel.: .....  
Company: .....  
Address: .....  
..... Country: .....  
Tel.: ..... Fax: .....  
Company activity: .....

**A 50% reduction** will be applied on following registrations from the same company (same name and address).  
Registration forms must be received by fax before February 20<sup>th</sup>. Applicants will then receive a confirmation of their registration, containing the schedule of the course, a list of hotels and an access map to Welience Agroalimentaire et Bio-industriel. The registration invoice will follow after the training session. All cancellation must be confirmed by mail and are subject to a 75-euro processing fee. Applicants may cancel up to 2 weeks prior to the training session. No refunds will be issued for those who do not attend the session or cancel less than 2 weeks before it starts. Substitutions are permitted at any time. Welience reserves the right to change the schedules or the speaker of the session, without modifying its general content.

Billing address (if same as above, please tick ): ..... Country: .....  
.....  
Signatory: Mr./Ms. .... Signature and company seal:  
Job title: .....

*Entreprises françaises : Welience est une marque d'uB-Filiale qui est un organisme de formation agréé (n° d'agrément : 26-21-02490-21), ce coût est donc imputable sur le budget de formation continue de votre société ou via le DIF (renseignez-vous auprès de votre société).*



**Welience**  
Agroalimentaire et Bio-industriel

**For more information, you can contact Alexandre THILLIER (Training Manager)**  
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