

IMPROVE TRAINING COURSE

Plant-based proteins & their applications

December 6th, 2019 – Amiens

IMPROVE is happy to announce its international course on plant-based proteins. This course will be an opportunity to (re)discover the fundamentals of plant-based proteins, with concrete examples of applications and potential of these ingredients.

A visit of IMPROVE R&D centre is scheduled: a good opportunity to see equipment in function.

Optimise your visit to the FIE December 3-5 in Paris by participating to our training course.

PROGRAMME

- 09:00 – 10:00: Introduction to plant-based proteins: current market, production, benefits and challenges associated
- 10:00 – 11:00: Properties of plant proteins from different sources: soy and oilseeds, pulses, wheat and cereals, potato
- 11:00 – 11:30: Coffee break
- 11:30 – 12:30: Methods of analysis of protein functionalities: interaction with water, emulsifying, foaming and gelling
- 12:30 – 13:30: Lunch
- 13:30 – 14:30: Methods of modification of protein quality: thermal treatments, extrusion and hydrolysis
- 14:30 – 15:00: Examples of applications
- 15:00 – 16:00: Visit of IMPROVE's pilot plant and laboratories

Extraction
Formulation

Protein
Ingredients
Process

Functionality
Organoleptic



PRATICAL INFORMATION

Venue :

1 rue du fond Lagache,
80 480 Dury (Amiens), France

How to get there?

From Paris CDG Airport: 1h30 by car

From FI Europe (Villepinte): 1h30 by car

From Paris (Gare du nord): 1h15 by train (to Amiens)

Participation fee:

450€ - VAT Excluded

Lunch/beverages/coffee included.

Info & Registration:

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Maximum 20 Participants !