

SUNDAY 21 OCTOBER

10:00 > 11:00

Guided tour ALTERNATIVE INGREDIENTS

Are you sensitive to sustainable development, curious to discover new superfoods or fond of vegetable proteins and other food alternatives? These guided tours are made for you!

Speakers: NUTRIMARKETING

10:15 > 10:45

Eco-design, sustainable packaging translated in

Packaging represents an increasingly significant item of household waste. The question of recycling and the growing number of ecological crises caused by plastic materials discharge have led manufacturers to think of more sustainable solutions.

Speaker: Françoise Tardivel (Manager, Tatami)

10:45 > 11:10

Sustainable projects translated in

Discover the latest sustainable development, eco-design and fair trade innovations our exhibitors have to offer.

Speakers: Majid Lepers (CEO, Foodbiotic), Contest Winners (Agropole), Pierre Pageot (Director of Fermes d'Avenir)

11:10 > 11:40

Animal well-being: regulations, practices, actions

  translated in 

Farming practices, denounced by animal rights association, are more and more covered by the medias. People's will to improve animal life conditions and avoid needless suffering invite us to think about good practices to implement.

Speaker: Leopoldo STUARDO ESCOBAR (Project manager Animal welfare, OIE)

11:40 > 13:00

Circular economy: for a zero-bin kitchen

The goal of a circular economy is to reduce food waste by optimising the use of raw materials and sources of energy.

How should we produce and consume to reduce our waste?

Speakers: *Guillaume Garot (Member of the French parliament for Mayenne), François Vallée (co-founder of Comerso), Bernard Lavallée (Dietitian and author, Le Nutritionniste Urbain)*

14:00 > 15:00

Guided tour NEW HEALTH ALTERNATIVES

Our experts will assist you in discovering the Alternativ 'Food Forum!

Free from products, special diets products, organic products ... Many solutions and alternatives proposed by manufacturers to meet the new expectations of consumers who are looking for a healthier diet. We will help you to understand this underlying trend during this Health Tour in the heart of the Alter'Native Food Forum.

Speakers: ATLANTIC SANTE

14:00 > 15:20

Aiming for more thoughtful choices: ethical, equal, sustainable, local, seasonal...

Being aware that their food choices have an impact on the environment, the consumers increasingly make more thoughtful choices involving questions of sustainable development. The growth in the free-trade and/or organic products market, the popularity for local products and for products that provide their producers with fairer returns demonstrate the phenomenon's value.

Speakers: *Pernille Bundgard (International Market Director, Organic Denmark), The Grocer representant, Juliana Klose (Business Development Manager, Bio Inspecta AG), Reindert Dekker (Marketing Director, Nutriadiant)*

15:20 > 15:50

The new agri-food virtuous processes translated in

How to reduce the ecological footprint of agri-food products during their conception phase? What are the criteria to take into account? What are the tools that manufacturers and producers can use? What are the new processes for more virtuous products?

Speaker: Clémence Blanc (Co-founder Beebuzz)

15:50 > 16:30

Change in consumer expectations for organic products



What are the benefits (environmental, health, animal well-being, etc.) of organic farming and an organic diet? How can the rising demand for organic products be met? What are the goals of the new strict specifications put in place by Europe?

Speakers: Dr. Klaus-Jürgen Holstein (Food Expertise, Ein Herz für Bio), Marie-Agathe Nicoli (Senior Client Advisor, Kantar TNS)

16:30 > 17:00

Ferme France, a collective approach translated in

French consumer expectation have shifted towards more responsible production methods as well as information transparency regarding product origin and traceability. Ferme France proposes its open, collective approach.

Speaker: Maximilien ROUER (Development Director and spokesperson, Ferme France)