Vitagora®

Further, faster. Together.



Vitagora Agrifood Innovation Cluster

Solving the challenges of tomorrow's food

VITAGORA

A leading European agri-food cluster

The strength of the ecosystem

Within our association,

650 **members**

- **Agri-food companies**
  From multinationals to start-ups…
  and more than 88% SMEs
- **Companies and research centres**
  able to propose innovative solutions

Including leading agri-food corporations

Nestlé PURINA · SODIAAL · MARS · bel for all for good · Tetra Pak · GROUPE SAVENCIA Saveurs & Spécialités · SUNTORY · AGRIAL

What makes us unique?

- Our **ecosystem knowledge**
  - **20** years of **knowledge mapping and intelligence**
  - **Building relationships** with members
- Our **world-class expertise**

  Leading innovation in key industry challenges:
  Fermented Foods, Alternative proteins, Silver Food…
- Our **practical approach**
  - Addressing day-to-day challenges of running a food business
  - Actionable insights and industry guidance to identify emerging trends and game-changers

Our dynamic, international ecosystem

A wide network of international partners:



AMERICAS

US: Ag-West Bio, branchfood, Food Future Co, BIOSTL
CA: INAF, NPC Natural Products Canada
BR: Food Tech HUB, AgTechGarage
CO: Impact Hub

EUROPE

DK: Food & Bio Cluster Denmark
NL: Foodvalley, AgriFood Capital, StartLife
UK: N8 Research Partnership, Innovate UK
BE: Wagralim, Flanders' Food
DE: Fraunhofer, Baltic Net Plasmatec
ES: Cluster Alimentario de Galicia, Food+i, IRTA, secpho, Packaging Cluster
PT: Portugal Foods
IT: bioPmed, DARE Puglia, Clust-ER Agrifood
SE: Sweden Foodtech, packbridge
LT: AgriFood Lithuania
SI: Agrifood

MIDDLE EAST

IL: Technion Israel Institute of Technology, The Kitchen FoodTech Hub, Start-up Nation Central

ASIA/PACIFIC

KR: Foodpolis
JP: NARO, EU-Japan Centre for Industrial Cooperation, 北海道バイオ工業会
CH: BITS x BITES
AU: AgriFutures, Aus Trade
SG: Enterprise Singapore
TH: TMA, FoodInnopolis

Vitagora's European projects

Partner and stakeholder in over 30 innovation and development projects

Horizon Europe

ForestAgri GREENNUDGE

APROVALS

ShapingBio
The bioeconomy of the future

SEA2SEE

H2020

SWEET

NOVATERRA

COSME

FOOD PACK LAB 2
Light your business

NEW FRONTIERS IN FOOD

Global FOODTURE



Vitagora's actions

Serving and supporting agri-food companies

Performance, Exploration & Innovation: adapting products and processes to industry and societal challenges

Role of Vitagora

Resource Center for its members



Operational excellence

Day-to-day challenges of running a food business

Quality assurance – CSR – HR & Training
Financing



Innovation & strategy

Actionable insights and industry guidance

New Products – New Markets
New Business Models

OUR TOOLBOX

Training sessions, events, resources, expert support, intelligence & scouting, matchmaking, missions, project support

BENEFITS FOR MEMBERS

- **Networked**
- **Upskilled**
- **Supported**
- **Informed**
- **Optimised**
- **Accelerated**
- **Internationalised**

Vitagora in numbers

20 years dedicated to agrifood innovation and development

650

active members

Including
120+ international members
200+ SMEs
And 40+ agrifood multinationals

90

international expeditions

And 120 international delegations hosted in France from 35 countries

500

R&D projects supported

including 30 European projets where Vitagora is partner or stakeholder

Since 2005

655

events organised

Involving 14,000 participants



Our flagship innovation expertise

Solving the challenges of tasty, healthy and sustainable food products and services.

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Taste and consumer preferences

Key capabilities

R&D strengths

Sensory mechanisms
Flavour perception; Mouth-brain-gut connections; Olfaction mechanisms; Changes in sensory perception in physiological (development, experience) or pathological conditions; Oral microbiota and taste

Consumer food behaviours
Experimental economics; Food preference development; Consumer food choices

Formulation and process
Flavour enhancement; Correcting aromatic defects; Reformulating for taste and health (salt, sugar, fat); Innovative processes with sensory and health benefits



Resources

World-class centres for Sensory and Consumer research

- A leading international Centre for Sciences of Taste and Feeding in Dijon 200+ researchers in 10 teams
- In Dijon and Paris, leading research teams in food formulation and processing 300+ researchers in 8 teams
- Experts in experimental economics and consumer purchasing behaviours

Technical capabilities

- A technical platform for understanding the biological, physico-chemical and psychophysical mechanisms of sensory perception of food
- 2 technology halls for pilot processes
- A Living Lab of consumers for co-developing innovative solutions

Flagship topic

Agroecology

R&D strengths

Varietal selection, genomics, phenotyping

Taste/nutrition/stress resistance selection in legumes and cereals; genetics and genomics of legumes; high-tech phenotyping; adaptation to climate change

AgTech for sustainable practices

Imaging; AI; robotics; precision spraying combined with biocontrol techniques; weed management; water management; indoor agriculture; Big Data and blockchain

Soil-plant-ecosystem interactions

Soil microbiome; biostimulants; plant defense mechanisms; biodiversity; biocontrol; soil depollution



Resources

World-class centres for agroecology research

- Dijon and Saclay (Paris) in 60 research teams
- 1000+ researchers
- 40+ startups and tech SMEs

Technical capabilities

- 6 experimental stations throughout the region for testing precision agriculture techniques
- 10 technical platforms
  Soil microbiome data bank
  High-throughput phenotyping platform
- 5000+m² of greenhouses

Flagship topic

Fermentation and microbiota

R&D strengths

Fermentation for health

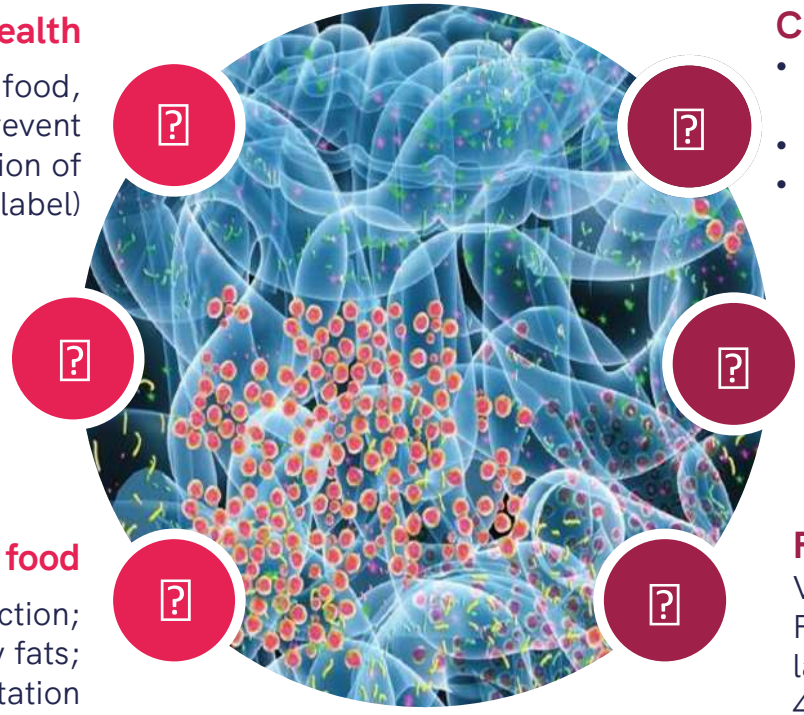
Functional interactions between food, microbiota and host; probiotics to prevent and treat IBS, testing and selection of prebiotics; biopreservation (clean label)

Fermentation for taste

Over expressing aromas in fruit by biotechnology and clean extraction; solving flavour deficits for plant proteins; aroma production

Fermentation for sustainable food

Precision fermentation for protein production; dairy and meat alternatives; non-dairy fats; solid-state fermentation



Resources

Cutting-edge French expertise

- World-class research teams in Dijon and the Paris region
- 500+ researchers
- 25 start-ups and technology providers

Technical capabilities

Human gut microbiome data bank
5 technical platforms: proteomics, microscopics, yeasts, industrial demonstrator of human gut microbiota

Fermentation of the Future R&D platform

Vitagora is a member of the Fermentation of the Future national innovation and R&D platform launched in 2022,
40M€ in investments

FERMENTS DU FUTUR

Flagship topic

Alternative proteins

R&D strengths

Plants

Legume genetics and genomics for taste, health and agricultural characteristics; processing technologies for nutrition and sensory profile; consumer understanding

Insects

Insect biorefinery for sustainable food systems – human and animal food

Microalgae/microorganisms

Innovative microalgae biofilms for protein-rich feed for aquaculture; precision fermentation for protein and fat production – dairy and meat alternatives; processing technologies for taste and texture



Resources

Cutting-edge research – agriculture, processing technologies

- World-class research teams in agricultural systems Dijon and the Paris region
- Experts in fermentation technologies – for production, processing and taste of alternative proteins
- 30+ innovative start-ups supported and accelerated by Vitagora

Technical capabilities

6 experimental stations throughout the region for testing precision agriculture techniques
10 technical platforms
Soil microbiome data bank
High-throughput phenotyping platform
5000+m² of greenhouses

Flagship topic

Silver Food

R&D strengths

Sensory and behaviour of seniors

Senior eating “profiles” and recommendations; Appetite stimulation and satiety; Eating patterns among institutionalised elderly

Senior nutrition and care

Chewing and deglutition; Bioavailability of protein complexes; Clinical trials; Sarcopenia risk screening methods; Metholodology for ease of eating; AI imaging for food intake analysis

Formulation and processing

Development of active protein complexes; Encapsulation for taste and nutrition; Vectorization of macro and micronutrients; Extraction and formation of plant-based active compounds



Resources

Leading experts in silver food

- **Dijon University Hospital**
  Gerontology unit - elderly nutrition and care experts
- **Centre for Sciences of Taste and Feeding**
  Experts in: Food Oral Processing, Sensory and food behaviours etc.
- **Cen Nutriment**
  CRO specialised in “evidence-based nutrition” - clinical trials and allegations
- **PAM research unit**
  Expertise in food formulation for nutrition and health

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Contact us!



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