

Meeting consumer expectations with regards to the sensory and nutritional quality of foods as part of a sustainable food process is a major challenge in terms of innovation.

As such, the Qualiment® Carnot Institute implements scientific and technological resources required to support companies in their projects in the field of improvement and development of food products.



Our expertise for your R&D projects

Target markets

- Food companies
- Ingredients
- Equipment manufacturers

Qualiment®: R&D solutions tailored for innovative food:

➔ Better produced

- Mastering industrial processes to improve the nutritional and sensory quality of food
- Eco designing equipment and production lines for sustainable food industries

➔ Better developed

- Understanding the impact of food structure on the release and bioavailability of nutrients and flavour components
- Improving processes including reverse engineered processes in order to control the structure of the food matrix and to optimise the release of the active compounds
- Stabilising ingredients and processing agents to preserve their functionality

➔ Better adapted

- Understanding the biological impact of nutrients on the main body functions in specific populations (senior, athletes, children...)
- Contributing to the development of claims and nutritional recommendations
- Studying the impact of diet on the microbiota and the impact of microbiota on health

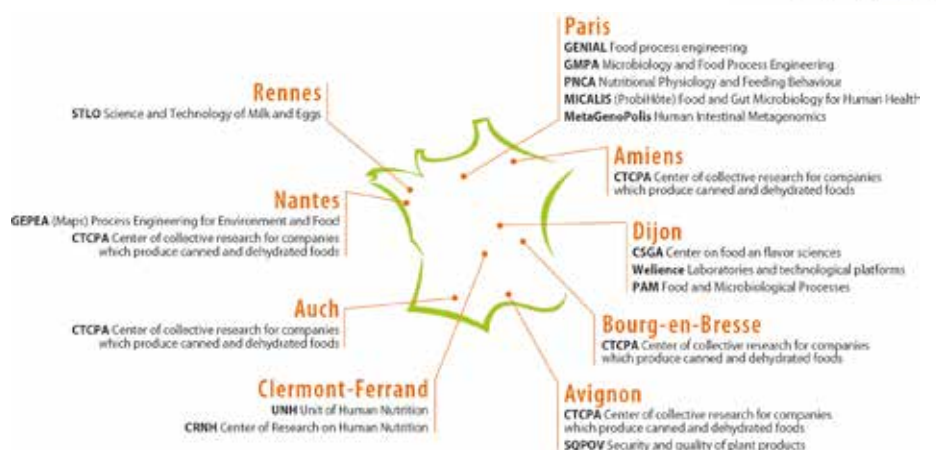
➔ Better perceived

- Identifying the molecules and mechanisms responsible for olfactory and gustatory qualities of food

- Understanding how a sensory image is formed and the role of memory in sensory assessment and food choices
- Determining the role of food and sensory exposures on food preferences and choices



Localisation:





Qualiment®: 3 essential assets

→ Your point of entry

- that connects you with over 480 scientists, engineers and technicians involved in the training of 210 doctoral students and post-doctoral students
- that gives you access to all the resources of French public research in food matters

→ Technological means

- 12 technology platforms and industrial transposition at the forefront of innovation

→ Scientists dedicated to your project

- Researchers who listen to you and have experience with industrial partnerships
- An opening to a network of researchers with expertise in various fields to offer a suitable solution for your needs

Our commitment: quality and professionalism

→ Tools and simplified procedures

are available for the respect of our contractual commitments and for continuous monitoring of your project. Carnot institute Qualiment® is certified ISO 9001 for its contractual methods and process



→ A clear, straightforward and consistent

intellectual property policy covering all members of the Qualiment® Carnot Institute was established to facilitate discussions

→ **Technology transfer is optimised** to make it rapidly and easily available for your benefit

Research staff
(full-time equivalent): **690**
including PhD students: **210**

Partnership incomes
with industry: **12.5 M€**

Global budget: **56 M€**

CONTACTS

Catherine RENARD

Director
+33 (0)6 64 77 11 40

Stéphanie MERCIER-ARRABAL

Deputy Director
+33 (0)1 42 75 92 87

Pauline SOUVIGNIER

Business Manager
+33 (0)1 42 75 93 31
+33 (0)6 73 10 94 20

Doudja ALILI

Manager officer
+33 (0)7 50 15 67 86
qualiment@instituts-carnot.eu

Parent Institutions



Institut Carnot Qualiment®
Direction alimentation - INRA
28 rue du Docteur Finlay
75015 Paris