



The Belgian R&D Ecosystem

AGENDA FOOD

SESSION – 3.30 pm

UNIVERSITY	NAME	EMAIL	SUBJECT
KU Leuven	Kristof Brijs	kristof.brijs@kuleuven.be	The Cereal Value Chain / Enzyme technology
KU Leuven	Niels Bessemans	niels.bessemans@kuleuven.be	Maximizing postharvest quality retention by controlling product respiration
ULB	Arnaud Quintens	arnaud.quintens@ulb.ac.be	Bioinformatic software to predict “stabilizing” mutations in proteins
Synthera	Christine Deom	deom.c@synhera.be	Gluten-free Beer
UCLOUVAIN	Barbara Pachikian	barbara.pachikian@uclouvain.be	The Center of Investigation in Clinical Nutrition
Ugent	Kamilla Mascart	kamila.mascart@ugent.be	Phenolic compounds from fruits and vegetables as additives in food and feed
UAntwerpen	Freddy Dardenne	freddy.dardenne@uantwerpen.be	Microbial cleantech for a sustainable food production chain – protein rich feed, food and organic fertilizers
KU Leuven	Bart De Ketelaere	bart.deketelaere@kuleuven.be	Efficiently optimizing complex products and processes through novel experimental plans
UHasselt	Lieve De Doncker	lieve.dedoncker@uhasselt.be	Sensors 4 Food Applications