STLOpen Days

12-14 November 2024

12h45-13h45	Accueil/Enregistrement
13h45-14h10	Mot de bienvenue
14h15-15h15	**Une courte histoire du STLO.** *Yves Le Loir*

STLO aujourd'hui

15h15-16h30	**Présentations des équipes**

- **Equipe Procédés, Structures, Fonctionnalités (PSF)**
- **Equipe Microbiologie des filières Lait et Œuf (Microbio)**
- **Equipe Bioactivité et Nutrition (BN)**

Présentation des transversalités

- **Transversalité Mixte animal-végétal**
- **Transversalité Optimisation des formules infantiles**

Présentation des plateformes

- **Centres de Ressources Biologiques – Bactéries d'Intérêt Alimentaire**
- **Plateforme de Technologie Laitière**

16h45-18h30	**Visite des plateformes et laboratoires**
18h30-22h00	***STLOpen Bar***

Day 2 – Wednesday 13 November

8h45-9h00	**Registration**
9h00-9h25	Welcome presentation from Yves Le Loir, Director of STLO
	Microbiobiology of Milk and Egg Sectors team session (Microbio)
9h30-10h10	Presentations of main research axes & Flash poster PhD students & Post-doc • Cutting-edge research for innovation in food, feed and health sectors • Modulate the functionalities of plant-based food by fermentation • Production by food bacterial consortia of clean-label metabolites for humans and animals
10h10-11h30	*Coffee break & Poster session*
11h30-12h15	Presentations of main research axes & Flash poster PhD students & Post-doc • Food and health: from an early age • Food and health: through life
12h15-12h30	*The CIRM-BIA* - A Biological Resource Center dedicated to the preservation and characterization of bacteria of food interest *(CIRM)*
12h30-14h00	*Lunch*
	Process Structure Functionality Team session (PSF)
14h00-15h00	Presentations of main research axes & Flash poster PhD students & Post-doc • Understanding molecular and supramolecular mechanisms (interactions, assembly, phase separations) for innovative food structures and textures • Colloïdal systems and interfacial phenomena involved in food transformation • Evaporation and drying processes : key steps in dairy transformation
15h00-16h00	*Coffee break & Poster session*
16h00-16h45	Presentations of main research axes & Flash poster PhD students & Post-doc • Versatility of filtration processes : design of a multi-stage membrane filtration system for concentration and separation of colloids: example of skim milk microfiltration • Artificial intelligence approaches for multi-objective process optimization • Environmental assessment of technological transformation routes
16h45-18h45	**Visit of STLO Dairy Platform & facilities**
18h45-19h15	*Transfer by public transport to the gala dinner restaurant*
19h30-23h30	*Gala dinner*

Day 3 – Thursday 14 November

	Bioactivity & Nutrition team session (BN)
9h00-9h45	Presentations of main research axes & Flash poster PhD students & Post-doc • An INFOGEST international consensus static in vitro digestion model adapted to the general older adult population and its application to dairy products *Didier Dupont* • Magnetic Resonance Imaging (MRI) to study the digestion of complex foods and meals *Steven Le Feunteun*
9h45-10h45	***Coffee break & Poster session***
10h45-11h30	Presentations of main research axes & Flash poster PhD students & Post-doc • The fate of proteins-polyphenols complexes during gastric digestion *Martine Morzel* • Encapsulation can alter the metabolic fate of nutrients by modulating the digestion process: study of DHA from DHA oil *Frédérique Pédrono* • Towards more biomimetics infant formula: the importance of the protein fraction *Amélie Deglaire*
11h30-12h00	**Transverse Axes** • Mixed animal-vegetable *Valérie Gagnaire, Fanny Guyomarc'h* • Optimization of infant formulas *Serge Even, Amélie Deglaire*
12h00-12h15	***Closing address***
12h15-14h00	***Lunch box***