

# PROGRAMME



# NutrEvent

WHERE INNOVATION PARTNERSHIPS EMERGE

The European meeting place for innovation  
in Food, Human and Animal Nutrition


9<sup>th</sup> EDITION



October,  
17<sup>th</sup> & 18<sup>th</sup>  
2023

Rennes,  
France

[www.nutrevent.com](http://www.nutrevent.com)

  @NutrEvent

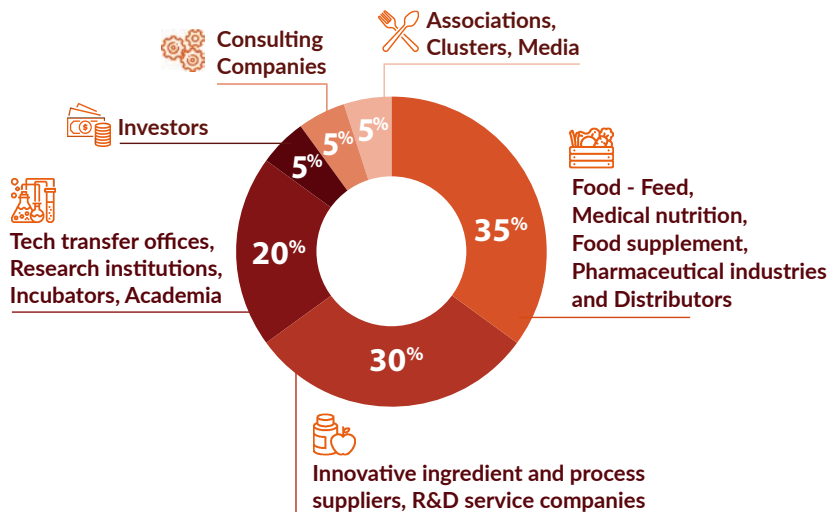
# NutrEvent at a glance

As the European leading partnering event, NutrEvent is dedicated to innovation in Food, Human and Animal Nutrition.

It aims at identifying industrial, scientific, commercial and financial partners for your R&D projects and innovations. NutrEvent gathers **650+ international actors**: Food, feed, medical nutrition, food supplement, pharmaceutical industries and distributors, innovative ingredient and process suppliers, academic institutions, technology transfer organisations, research institutes, R&D services and consulting firms and investors.



## Who will you meet?



# Steering committee

## INDUSTRY & INVESTORS

- Alain Baniel**  
R&D Manager  
Ingredia
- Majbritt Byskov-Bridges**  
Co-Founder & COO  
Alver World SA
- Blanca Camarasa**  
European Sales Manager  
Biocatalysts
- Eric Chappuis**  
R&D Scientific & Regulatory Affairs Senior Scientist  
Cargill
- Isabelle de Crémoux**  
CEO  
Seventure Partners
- Stéphane Georgé**  
Collaborative Project Emergence Cell Manager  
CTCPA - Centre Technique de la Conservation des Produits Agricoles
- Catherine Lefranc-Millot**  
Senior Nutrition & Health R&D Manager  
Roquette Group
- Françoise Le Vacon**  
Chief Scientific Officer  
Biofortis Mérieux NutriSciences

- Emmeline Salameh**  
Researcher  
Lactalis
- Sylvie Raynal**  
Scientific Director,  
Naturactive  
Pierre Fabre Group
- Christine O'Neil**  
CEO  
Healthy Ingredient Solutions (HISCO)
- Bertrand Rodriguez**  
Research and Applications - BIOTIC Team Leader  
Gnosis by Lesaffre

## ACADEMIA

- Laurent Bazinet**  
Professor  
Canada Institute of Nutrition and Functional Foods (INAF)
- Clair-Yves Boquien**  
Deputy Director  
CRNH Ouest
- Jean-Michel Lecerf**  
Physician and Nutritionist specialist & Head of Nutrition Service  
Institut Pasteur de Lille
- Roberta Re**  
Director  
Cambridge Food Science

## ASSOCIATIONS & CLUSTERS

- Jean-François Balducchi**  
Managing Director  
Atlanpole
- Doris Bell**  
Funding Advisor for EU programmes  
University of Southern Denmark
- Kees de Gooijer**  
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TKI Agri&Food
- Nico van Belzen**  
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ScienceConsult
- Florence Hallouin**  
Deputy Director  
Atlanpole Biotherapies
- François Baglinière**  
Project manager in agro-industry  
Biotech Santé Bretagne
- Jean-Luc Perrot**  
Executive Director  
Valorial
- Étienne Vervaecke**  
General Manager  
Eurasanté & Clubster Nutrition Health Longevity



## One-on-one meetings

**48**  
HOURS

TO MEET YOUR FUTURE PROJECT PARTNERS, OBTAIN FUNDING AND ACCELERATE INNOVATION

NutrEvent partnering platform allows to pre-organise **30-minute one-on-one meetings** and optimise the time spent at the event.



NutrEvent's partnering platform is powered by **Vimeet**  
Your One to One Events

## Exhibition



If you wish to be recognised as a key innovation player in the Food, Human and Animal Nutrition sectors, exhibiting at NutrEvent will allow you to:

- Enhance your visibility among innovative leaders
- Maximise your business opportunities with informal meetings
- Expand your network
- Highlight your assets, services and innovations

## Start-up Slams

The 2023 Start-up Slams are in partnership with:

# Rockstart



Selected candidates will have enhanced **visibility** on NutrEvent communications and the opportunity to be **coached** to improve their pitch during a warm-up session with NutrEvent Steering Committee members.

- The NutrEvent Start-up Slams are a great opportunity for young companies (and especially start-ups seeking to raise a financing round) to showcase their innovation in front of potential partners and investors. **The winner will be awarded as the most innovative start-up in Europe.**
- As the sponsor of the NutrEvent Start-up Slams, Rockstart will offer to the 2023 winner of the competition:
  - 5 consultancy hours
  - Admission to Rockstart Agrifood Selection Days - gathering pitching start-ups & key agrifood stakeholders
  - VIP ticket to the Rockstart Community Day - bringing together Rockstart newest investments from AgriFood, Energy and Tech together with investors, corporates, mentors...



**APPLY**  
BEFORE JULY 5<sup>TH</sup>, 2023









> **BE SELECTED**  
BY A JURY OF EXPERTS

> **PITCH**  
DURING NUTREVENT










# Programme at a glance

Tuesday, October 17<sup>th</sup>

Times are CET	Conference sessions	Pitch sessions	Partnering
8.30 am 9.00 am	 WELCOME COFFEE		
9.00 am 10.30 am	Microalgae in food supplements: Overview of the current applications and challenges	How can AI help to develop new combinations of ferments for future food?	 One-on-one meetings
	 NETWORKING BREAK		
11.00 am 12.30 pm	<b>PLENARY SESSION 1:</b> From sustainable to circular food system: How to generalise the valorisation of food waste and co-products into side streams and new resources?		
12.30 pm 2.00 pm	 LUNCH		
2.00 pm 3.30 pm	Latest innovations and future growth segments in alternative sources of proteins	To what extent is the trend towards functional ingredients in human food being transferred over into pet food?	 Start-up Slams
	 NETWORKING BREAK		
4.00 pm 5.30 pm	Exploring gut microbiome understanding and research implications for probiotics development	Latest biotech approaches for innovation in pet food & feed	 Start-up Slams
From 6.30 pm	 NUTRIPARTY		

Wednesday, October 18<sup>th</sup>

Times are CET	Conference sessions	Pitch sessions	Partnering
8.30 am 9.00 am	 WELCOME COFFEE		
9.00 am 10.30 am	Future opportunities in plant-based food: What are investors looking at?	What's new in food supplements for brain and mental health?	
	 NETWORKING BREAK		
11.00 am 12.30 pm	The science of fermentation: Exploring latest biomass and precision fermentation applications in building the next generation of food products	What are the latest innovations and use for feed waste valorisation?	 Start-up Slams
12.30 pm 2.00 pm	 LUNCH		
2.00 pm 3.15 pm	<b>PLENARY SESSION 2:</b> Delivering personalised nutrition: How can personalisation be applied to a diversity of metabolisms and food intake behaviours?		
	 NETWORKING BREAK		
3.30 pm 4.30 pm	Exploring potential of bioactive peptides as food supplements and nutraceuticals		 One-on-one meetings
4.30 pm	 AWARD CEREMONY		

- Track 1: Latest trends in food supplement innovation
- Track 2: Innovation in finished food products: Combining nutrition and sustainability
- Track 3: Animal nutrition innovation highlights

## Conferences

Steered by a prestigious committee, NutrEvent offers a comprehensive programme dealing with the latest market trends and R&D innovations in Food, Human and Animal Nutrition.

Structured around 3 tracks, the conference sessions bring together international experts to discuss current innovation stakes and provoke conversations that matter for players in food supplements, finished food products and animal nutrition.

### TRACK 1 | LATEST TRENDS IN FOOD SUPPLEMENT INNOVATION

This track will give an overview of the innovative trends in food supplement use and applications, the challenges in terms of clinical validation and benefit claims and will question innovation strategies and market access.

### TRACK 2 | INNOVATION IN FINISHED FOOD PRODUCTS: COMBINING NUTRITION AND SUSTAINABILITY

The food product industry is evolving rapidly and becoming more innovative, looking for ways to make healthy, nutritious offerings that are not only attractive and accessible but also sustainable. This track will focus on alternative ingredients, initiatives in manufacturing and production process and efforts made by the industry on transparency and sustainability issue.

### TRACK 3 | ANIMAL NUTRITION INNOVATION HIGHLIGHTS

In the field of animal nutrition, innovation makes it possible to respond to many challenges, improving the economic performance of livestock farms, contributing to better safety and quality of pet and human food, reducing animal medication and promoting animal welfare. This track will review innovation sources in the sector and will focus on innovative feed ingredients and pet food reducing environmental impact and strengthening the overall health status of animals.



### Plenary session - Day 1

Tuesday, October 17<sup>th</sup> | 11.00 am – 12.30 pm

#### **From sustainable to circular food system: How to generalise the valorisation of food waste and co-products into side streams and new resources?**

While about 20% of total food production is lost or wasted, much of what is considered food waste could be turned into a valuable resource. Combating food waste is a major challenge today. Building a circular food system could contribute to a more sustainable world, reducing environmental damage while improving access to food for food insecure populations.

What are the challenges of moving from a linear to a circular food system today? What are the existing food waste recovery processes today and how can they be generalised? What are the innovation and market opportunities for these value-added materials previously considered as waste? How can the circular economy approach be supported at the consumption level?

### Plenary session - Day 2

Wednesday, October 18<sup>th</sup> | 2.00 – 3.15 pm

#### **Delivering personalised nutrition: How can personalisation be applied to a diversity of metabolisms and food intake behaviours?**

Personalised nutrition is fuelled by scientific development in gut microbiome and genetics, technological advances with data collection, growing consumer interest in wellness and growth of personalized experience expectations. Yet, the human body is complex and there exists as many choices as there are different needs for each individual. Changing endemic factors such as lifestyle, culture and environment impact the nutritional needs and make it difficult to develop and deliver personalised nutrition plans. Besides, the diversity of data points required to build comprehensive individual health database and health standards puts pressure on the costs and operability for personalised nutrition innovators.

What are the latest strategies to meet the challenges of personalised nutrition in terms of research, production, distribution, and generation of health benefits? How can strategic partnerships and R&D collaborations – leveraging tech and nutrition know-how – take the industry to the next stage? How to develop a sustainable business model that links all the layers of personalised nutrition? How to involve the consumer, central to personalised nutrition value chain? Will personalised nutrition ever truly be feasible on a large scale?

Tuesday, October 17<sup>th</sup> | 9.00 – 10.30 am

### Microalgae in food supplements: Overview of the current applications and challenges

Microalgae is one of those unknown super ingredients: it has been estimated that there exists between 200,000 and 800,000 microalgae species and only a limited number is currently commercialised.

What is the current state of the microalgae use in food supplements? What are the most promising applications and what scientific evidence supports their efficacy? What are the challenges associated with their formulation and delivery in food supplements? What are the regulatory pathways for microalgae-based supplements and how to ensure the safety and efficacy of these products? What are the environmental and sustainability implications of microalgae cultivation? What can be foreseen for the future?

Tuesday, October 17<sup>th</sup> | 4.00 – 5.30 pm

### Exploring gut microbiome understanding and research implications for probiotics development

The growing understanding of the gut microbiome could allow a more precise and personalised action through probiotics. But is this research a factor in the acceleration of probiotics development? What are the key bacterial strains and metabolic pathways that are essential for gut health, and how can we identify and isolate these for use in probiotics? To what extent does the amount of data complexify the probiotics research and development process? Is there significant differences in the scientific and clinical demonstration of probiotic effectiveness? Is the next step in gut microbiome research the development of precision probiotics? How can we optimize the formulation and delivery of probiotics to ensure maximum efficacy and impact on the gut microbiome?

Wednesday, October 18<sup>th</sup> | 9.00 – 10.30 am

### What's new in food supplements for brain and mental health?

Since Covid-19, people are increasingly looking for holistic and preventive health solutions including food supplements. There seems to be an increased awareness of the importance of nutrition in the prevention of cognitive decline and mental health disorders. This roundtable will explore the latest scientific research and solutions for supplements for brain health, including key nutrients and ingredients that support cognitive function, mood, and mental well-being. What are the most promising natural supplements for brain health, and what scientific evidence supports their efficacy?

What are the key factors that affect the absorption and bioavailability of these supplements, and how can these be optimized to enhance their effectiveness? What regulatory challenges exist in the market for brain health supplements, and how can these be addressed to ensure the safety and efficacy of these products?

Wednesday, October 18<sup>th</sup> | 3.30 – 4.30 pm

### Exploring potential of bioactive peptides as food supplements and nutraceuticals

In recent years, a large amount of food-derived bioactive peptides have been identified, most with interesting bioactivities and health benefits. Thus, the utilization of active peptides has significant potential for creating innovative food supplements. What are bioactive peptides, and how are they identified and extracted from food sources and by-products? What are their potential health benefits and how do they differ from other food supplements? What are the latest research and most promising applications for these compounds?



## TRACK 2 | INNOVATION IN FINISHED FOOD PRODUCTS: COMBINING NUTRITION AND SUSTAINABILITY

Tuesday, October 17<sup>th</sup> | 9.00 – 10.30 am

### How can AI help to develop new combinations of ferments for future food?

There exist 450,000 species of plant and even more natural compounds, the combination are endless and exceed what the humans can test out. AI is the solution to crack the equation of precision fermentation.

How can AI allow us to scour through the combinations of ferments? How to efficiently build up the necessary dataset to analyse the most possibilities? What are the current applications of AI in the development of precision fermentation? What is required to accelerate the use of data in this sector? What are the possibilities for the future?

Tuesday, October 17<sup>th</sup> | 2.00 – 3.30 pm

### Latest innovations and future growth segments in alternative sources of proteins

Plant-based foods, ferments, cultivated, meet insects and many others, alternative sources of protein are numerous. Some alternative sources of protein are taking more and more place in the market like plant-based food but what about less known options?

What is the current state of the market for alternative sources of protein? What trends and innovations are we currently observing? What are the obstacles to further develop these solutions? What are the regulatory and safety considerations associated with alternative sources of protein, and how can we ensure that these products meet industry standards? How are investors identifying and supporting the most promising alternative protein startups and technologies? What growth segments can be anticipated for the future?

Wednesday, October 18<sup>th</sup> | 9.00 – 10.30 am

### Future opportunities in plant-based food: What are investors looking at?

Plant-based foods are riding high and products sales have grown significantly in the last two years. Yet, a need for more investment in research and infrastructure remains to scale up the production and reduce prices. What are the latest market trends in plant-based food, and how are investors responding to them? What are the key factors that investors consider when evaluating plant-based food companies, and how can entrepreneurs and startups best position themselves for investment? What are the potential risks and challenges associated with investing in plant-based food companies, and how can these risks be mitigated? How can plant-based food companies best differentiate themselves in a crowded market, and what are the key success factors for scaling up and reaching new customers? This session will feature leading investors, entrepreneurs, and industry experts driving innovation and growth in the plant-based food sector.

Wednesday, October 18<sup>th</sup> | 11.00 am – 12.30 pm

### The science of fermentation: Exploring latest biomass and precision fermentation applications in building the next generation of food products

The benefits of fermentation have been scientifically proven, and biomass and precision fermentation are advancing at a fast pace. What are the latest advancements in biomass and precision fermentation, and how are these techniques being applied to create new food products? What are the impacts on taste, texture, and nutritional content? How are products based on these processes perceived by consumers? What are the regulatory challenges associated with using genetically engineered microorganisms in food production?



## TRACK 3 | ANIMAL NUTRITION INNOVATION HIGHLIGHTS

Tuesday, October 17<sup>th</sup> | 2.00 – 3.30 pm

### To what extent is the trend towards functional ingredients in human food being transferred over into pet food?

Awareness about the importance of a healthy nutrition is now deeply rooted in our dietary habits. We consider our pet as members the family, it is only natural that we transfer our concerns about nutrition to them. Functional ingredients and foods are taking more place in our own plates so why not in our pet's bowls? To what extent is the trend towards functional ingredients in human food being transferred over into pet food, and what are the implications of this trend for the industry? What are the most popular functional ingredients and what is the current market in pet food? How to keep pet food simple while improving the quality of nutrition?

Tuesday, October 17<sup>th</sup> | 4.00 – 5.30 pm

### Latest biotech approaches for innovation in pet food & feed

Finding alternative ways to feed livestock and our pets is essential to limit the stress on the planet's resources. Leveraging cutting-edge biotechnology techniques to create new products and services for the pet food and feed sectors provides numerous options: cultured food, molecular biology, genetic engineering...

What are the latest biotech innovations in pet food and feed industry and how are these technologies being applied to create new products? What are the current bridges between human and animal nutrition for these techniques? What are the challenges and opportunities associated with these emerging technologies, including ethical considerations and regulatory compliance?

Wednesday, October 18<sup>th</sup> | 11.00 am – 12.30 pm

### What are the latest innovations and use for feed waste valorisation?

Waste valorisation is key in using our resources more efficiently and the feed industry still has progress in this matter.

What is currently being done to better manage and valorise feed waste? What are the latest innovations and uses for feed waste valorisation, and what is the potential of these solutions to create value from waste materials? What are the future opportunities and challenges associated with feed waste valorisation? What kind of collaborations can be set up to create a more sustainable and efficient feed waste management system?

## Speakers

Over 60 international experts will share their experience and knowledge in the sector. Among them:

**Ruud Albers**  
Co-Founder & CSO  
NutriLeads

**Sybille Bellamy**  
CEO & President  
KetoM+

**Orri Björnsson**  
CEO  
Algalif

**Nard Clabbers**  
Thought leader in personalised nutrition  
NCNC Nutrition Consultancy

**Yoghatama Cindy Zanzer**  
Manager Nutrition Science  
BENEO

**Aurore de Monclin**  
Consulting partner  
the HMT

**Jerome Duramy**  
Business Development &  
Account Director, Europe  
Nuritas

**Louise Dye**  
Professor of Nutrition and Behaviour  
University of Leeds

**Isabelle Guelinckx**  
Executive Director ad interim  
ILSI Europe

**Mohammed Gulrez Zariwala**  
Professor & Director,  
Centre for Nutraceuticals  
University of Westminster

**Martin Ham**  
Business Development  
Manager  
NIZO

**Antonio J. Meléndez Martínez**  
Full Professor  
Universidad de Sevilla

**Salwa Karboune**  
Associate Dean of Research  
McGill University

**Jolanda Lambert**  
Senior Project Manager  
Microbiology  
NIZO

**Nathalie Lévy**  
Ingredients & Nutraceuticals  
Division Director  
Nutrikéo

**Yiannis Mavrommatis**  
Associate Professor in  
Nutrition Genetics  
St Mary's University

**Joanna Moro**  
Bioactives Clinical Trials Specialist  
Ingredia Dairy Experts

**Philipp Rittershaus**  
Head of Corporate Innovation  
& Startup Coaching  
RootCamp

**Øystein Sæle**  
Researcher  
Institute of Marine Research

**Colette Shortt**  
Regulatory & Nutrition Specialist

**Wilfried Sire**  
CTO & Co-Founder  
Revobiom

**Joni Symon**  
Co-Founder and R&D lead  
De Novo Foodlabs



## Organisers



### EURASANTÉ

[lille.eurasante.com](http://lille.eurasante.com)

Eurasanté is a tech transfer, an incubator and a cluster manager in life sciences, nutrition and healthy ageing sectors located in Northern France. Eurasanté assists firms in their setting-up process in Northern France and is a service provider for technology transfer, innovative R&D collaboration and partnering opportunities. It helps researchers, start-ups & companies with their development projects. Eurasanté runs 3 incubators: the Bio-Incubator (health), Euralimentaire (foodtech) and Eurasenior (silver economy). It leads the Eurasanté Park, a 300-hectare site of excellence at the heart of the largest university hospital campus in Europe. Eurasanté also organises four european healthcare-related partnering events that aim to increase and improve interaction between academia and industry: AgeingFit (Healthy Ageing), BioFIT (Life Sciences), MedFIT (MedTech, Diagnostic, Digital Health) and NutrEvent (Food, Human and Animal Nutrition).



### CLUBSTER NHL

[www.clubster-nhl.com](http://www.clubster-nhl.com)

Clubster NHL – Nutrition, Health, Longevity – is a French competitiveness cluster federating 350 members in the Nutrition, biotechnology, healthy ageing and health sectors. We foster collaboration between academia, private companies (start-up, SMEs and large companies), clinicians and final users. Our aim is to help our members to design, develop and finance their innovative products and processes.



### VALORIAL

[www.pole-valorial.fr](http://www.pole-valorial.fr)

Valorial is N°1 network devoted to agri-food innovation through a collaborative approach. It brings together 390 members: a community of over 4,500 « innovators » focusing on smarter food. Core mission: To identify, set up and support innovative, collaborative R&D projects. Chain of personalised services: from idea to market!



### BIOTECH SANTÉ BRETAGNE

[www.biotech-sante-bretagne.fr](http://www.biotech-sante-bretagne.fr)

Biotech Santé Bretagne is a technological innovation center dedicated to developing research and supporting innovation in Brittany. Biotech Santé Bretagne enables the success of structuring and large-scale projects by supporting companies and project leaders through a comprehensive and a unique expertise: consulting, engineering, feasibility study, development strategy, financing, international support.



### ATLANPOLE

[www.atlanpole.com](http://www.atlanpole.com)

A techno-cluster, business innovation centre, and regional incubator in the Pays de la Loire region, and the leader and co-leader of several competitive clusters.



### ATLANPOLE BIOTHERAPIES

[www.atlanpolebiotherapies.eu](http://www.atlanpolebiotherapies.eu)

Atlanpole Biotherapies is an inter-regional (Pays de la Loire, Brittany, and Centre Val de Loire) competitiveness cluster. It obtained its certification from the Ministry of Industry in July 2005. Atlanpole Biotherapies combines the skillsets of laboratories, platforms, and businesses to provide a complete, relevant, and competitive public/private offering along the biopharmaceutical value chain, from the discovery of targets through to clinical evaluation.

## They trust us

### FOOD, FEED, MEDICAL NUTRITION AND FOOD SUPPLEMENT INDUSTRIES

Agrial | Alver World SA | Baxter | Bjorg | Bridor | Bonduelle | Cargill | CCPA Group | Coca-Cola | Danone | Eurial | Eytelia | FrieslandCampina | Idena | Innovafeed | Laboratoires Pierre-Fabre | Lactalis | McCain | Nestlé | Nutreco | Nutribio | Nutrileads | Sodiaal | Symrise | Tereos | Triballat Noyal | Unilever | Valorex | Yakult...

### INGREDIENT SUPPLIERS AND DISTRIBUTORS

Abyss Ingredient | Armor Proteines | BASF | Cargill | Cosucra | DSM | Evolva | Givaudan | Ingredia | Ingredion | Jungbunzlauer | Lallemand | Lesaffre | Naturex | Nexira | Nuscience | Roquette | Rousselot Health & Nutrition | SeaNova | Sensient | Tate & Lyle...

### TTO, ACADEMIA & RESEARCH INSTITUTES

Charles Violette Institute | ILSI Europe | INRAE | Institute of Nutrition and Functional Foods | Institut Pasteur de Lille | Kaunas University of Technology | Laval University | McGill University | NIZO food research | Qualiment | Rowett Research Institute | Technische Universität Berlin | TNO | UCLouvain | University of Leeds | University of Parma | University of Surrey | Vrije Universiteit Brussel | Wageningen University | Westminster University...

### INVESTORS

Big Idea Ventures | Capital V | Credit Agricole | DSM Venturing | ETF Partners | Five Seasons Ventures | New Protein Capital | Rockstart | Roquette Ventures | Rouen Normandy Invest | Seventure Partners | Tate & Lyle Ventures...

### TECHNOLOGY AND SERVICE PROVIDERS

Atlantia Foods Trials | BaseClear | BRAIN | Emsland Group | ESIM Chemicals | Lycotec | Merieux Nutrisciences | Nat'Inov | OmniActive Health Technologies | Phytocontrol | PRTM | Quality Partner...



# Partners

## SPONSORS

### SILVER SPONSOR



### BRONZE SPONSORS



### CONTRIBUTING SPONSORS



## REGIONAL SUPPORTER



## MAIN SUPPORTER



## SUPPORTERS



## MEDIA PARTNERS



## Registration fees

Fees per person (excl. VAT)

	<b>SUPER EARLY BIRD OFFER</b> Before March 1 <sup>st</sup> , 2023 incl.	<b>EARLY BIRD OFFER</b> From March 2 <sup>nd</sup> to May 3 <sup>rd</sup> , 2023 incl.	<b>REGULAR FEE</b> From May 4 <sup>th</sup> to Sept. 13 <sup>th</sup> , 2023 incl.	<b>LATE REGISTRATION</b> From September 14 <sup>th</sup> , 2023
Mature company (> 5 years old)	€ 600	€ 690	€ 780	€ 865
Non-profit organisation   TTO   Research institute	€ 500	€ 575	€ 650	€ 721
Emerging company (≤ 5 years old)   SME (≤ 5 employees)	€ 400	€ 460	€ 520	€ 577
Academic research fellow   Associate	€ 300	€ 345	€ 390	€ 433
Investor				

Contact us: Nicolas Lechevallier | [nlechevallier@eurasante.com](mailto:nlechevallier@eurasante.com) | +33 (0) 328 559 071

## Exhibition fees

(excl. VAT)

	<b>SUPER EARLY BIRD OFFER</b> Before March 1 <sup>st</sup> , 2023 incl.	<b>EARLY BIRD OFFER</b> From March 2 <sup>nd</sup> to May 3 <sup>rd</sup> , 2023 incl.	<b>REGULAR FEE</b> From May 4 <sup>th</sup> to Sept. 13 <sup>th</sup> , 2023 incl.
Start-up corner <b>4 m<sup>2</sup></b> (≤ 5 years old) (incl. 1 full pass*)	€ 1,300	€ 1,430	€ 1,570
<b>6 m<sup>2</sup></b> fitted stand (incl. 1 full pass* + 1 visitor pass**)	€ 1,700	€ 1,870	€ 2,055
<b>9 m<sup>2</sup></b> fitted stand (incl. 1 full pass* + 1 visitor pass**)	€ 2,800	€ 3,080	€ 3,380
<b>12 m<sup>2</sup></b> fitted stand (incl. 1 full pass* + 2 visitor passes**)	€ 3,900	€ 4,290	€ 4,720
<b>18 m<sup>2</sup></b> fitted stand (incl. 2 full passes* + 1 visitor pass**)	€ 5,500	€ 6,050	€ 6,650

\*The FULL PASS gives access to all NutrEvent activities including the partnering platform to pre-organise one-on-one meetings.

\*\*The VISITOR PASS gives access to all NutrEvent activities except the partnering platform.

## Sponsorship opportunities

<b>PLATINUM SPONSOR</b>	<b>GOLD SPONSOR</b>	<b>SILVER SPONSOR</b>	<b>BRONZE SPONSOR</b>
€20,000	€15,000	€10,500	€6,000

Please contact us for customised sponsorship and exhibition opportunities.





**Event venue**  
**COUVENT DES JACOBINS,**  
**RENNES CONVENTION**  
**CENTRE**  
20, Place Saint-Anne  
35000 Rennes, France

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### Organisers:



### Institutional partners:



### With the support of:

