

## 2013 Award, Belgium

### FlorPro, by GHL

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**Theme**  
Technological  
innovation for safe,  
sustainable &  
healthy food

To address the big challenges inherent to securing the food industry, further efforts are needed to bring in technological innovations that serve safety, sustainability and health.

The Altran Foundation for Innovation's 2013 Award in Belgium rewarded technology-based innovations designed to ensure food quality (contributing to health, pleasure and satisfaction...), food safety (traceability, control, cold chain maintenance, labelling, information, process control ...) and sustainability.

The FAO (Food and Agriculture Organisation of the United Nations) identifies three critical areas of intervention with regard to these aspects of production optimisation: **biotechnology**, **sustainable technologies** and **supply chain improvement**.

## Laureate

### FlorPro, by GHL

The objective of FlorPro is to develop a new type of fresh food products with increased lifetime, safety and organoleptic quality. This aim should be achieved using preferential development of natural protective flora. Flora is a generic name for bacteria. On every single object or any living organism, there are hundreds or thousands and even more living bacteria. FlorPro aims at isolating and naturally promoting the development of a protective flora already present on fresh food products. Thanks to this preferential development, the larger beneficial flora will globally occupy the medium and so become highly competitive. As a result, it will inhibit the growth of degrading flora. FlorPro only relies on mixes of strains that are naturally present on the products. So no GMO's, no artificial compounds such as conservators are used to develop the protective flora.

The project started in May 2013. It gathers private companies such as GHL, Detry, Herve société / Héritage, Pasta della Mamma, Belourthe, the University of Liege and the research center Celabor.

## Altran's support

The support and advice provided by the Altran coaches to help the finalists prepare their presentations enabled them to develop well-founded projects, boost the development and production process and offer the specialists the chance to discover their innovations. This stage was an opportunity and a springboard for the candidates who were able to benefit from Altran expertise in order to drive their projects forwards as quickly as possible both in terms of development and roll-out.

## Jury

The Foundation entrusts the national jury the task of selecting a laureate from among the candidates. The jury members are independent experts in the field of the chosen theme: specialists from research, politics, teaching, industry, etc.

The 2013 Belgian jury counted experts from various structures, such as the Minister of the Government of the Brussels-Capital Region, the director of Wagralim and the director of technology and innovation at Cargill.

## Finalists

### **ABATTOIR nv**

#### **Joris Tiebout, Jan Van Assche, Jo Huygh**

The project consists in building a new slaughterhouse at the same site as it is located now. The new slaughterhouse will address the sustainability issues in different ways:

- Waste handling will be done partly on site (less transport)
- Refrigeration
- Lower energy and water consumption, more efficient use of space
- Use of disinfectant and less harm to the environment
- Animal welfare
- Sustainable building
- Short production chain possible (farmer to customer)

### **The Green Kow**

#### **Damien Huysmans, Anne Dedecker**

The Green Kow is the first company in Europe to market products containing insects through a traditional and specialised distribution channel (organic and natural food stores). The Green Kow Company has the ambition to reintroduce insects as food and position insects as a regular ingredient in preparations (specialties) for a daily diet.

### **UCL Team: InsecTime**

#### **Victor Delfosse, Arnaud Vandervecken, Nathalie Cattoir**

InsecTime is a team of 3 students from UCL (Université Catholique de Louvain). Their goal is to:

- Integrate insects in the food for farm animals in the form of flour or unprocessed material (raw)
- Create a mass-scale insect production to replace grain, soy, bone meal and fish meal
- Combat overfishing, especially fish that are caught in order to develop fishmeal